THE LITTLE SHORE
KHAO LAK | BY KATATHANI

Silent Night Shore Delight

Christmas

Join us for an enchanting Christmas Eve where tranquility meets elegance along the shimmering shore.

Savor a specially curated festive buffet, enjoy soulful live Jazz music, and share intimate moments under a canopy of stars—an evening filled with warmth, love, and timeless charm.

Let the silent night sing its beautiful melody and let the shore be witness to your joy.

- Fire Show
- Christmas Choir
- Band
- Modern Dance

24TH DEC

TIME
18.30 HRS.
AT THE KATI RESTAURANT
ON THE SANDS

ADULT	CHILD (4 - 12 yrs.)
3,500.- Baht	1,750.- Baht

Food Only

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MENU

APPETIZERS
PHUKET LOBSTERS NACHOS WITH AVOCADO AND MANGO HARISSA MAYO
FRESH OYSTER WITH CONDIMENTS
SPRING ROLL DOUGH CRISPED AND FILLED DUCK BREAST
HOMEMADE SEAFOOD TERRINE, HOLLANDAISE AND TOMATOES SAUCE
SELECTION OF SMOKED COLD CUT AND DRIED FRUIT (P)
QUICHE LORRAINE SMOKED BACON AND GRUYERE CHEESE
SASHIMI [TUNA, COBIA, SALMON, TAKO, HAMACHI]
POACHED SHELLFISH ON ICE: BLUE CRAB, MUSSEL, PRAWNS,
ROCK LOBSTER

SALAD
LETTUCE LEAVES, TOMATO, CUCUMBER, WHITE CABBAGE,
SHREDDED CARROT, CAPSICUM,
CORN KERNEL,BOILED PUMPKIN, BOILED POTATO, RED BEAN,
BEETROOT, FRENCH BEAN AND TARO

DRESSINGS
THOUSAND ISLAND, FRENCH DRESSING, BALSAMIC VINAIGRETTE,
ITALIAN VINAIGRETTE, MUSTARD HONEY, MANGO LIME
AND BLUE CHEESE DRESSING

JUMBO SALAD STATION
VEGETABLES COOK A LA GRECQUE STYLE (v)
WARM MUSHROOM SALAD WITH SPECK AND PARSLEY (v)
ROULADES OF PARMA HAM AND MOZZARELLA SALAD
VALENCIA ORANGE SALAD WITH CAPERS, RED ONION AND OLIVES (v)
SMOKED CHICKEN BREAST WITH HONEY DEW MELON SALAD
CAPRESE SALAD
CRAB STICK SALAD ROLL AND BASIL SAUCE

SOUP
TOM YAM ROCK LOBSTER

MAIN DISHES
CHARCOAL SALMON STEAK WITH CHIANGMAI'S YELLOW CURRY
AND UDON NOODLE
BRAISED BEEF CHEEK IN RED WINE WITH BABY POTATOES
GRILLED SOUS VIDE DUCK BREAST WITH ORANGE SAUCE
GNOCCHI POTATOES WITH SEAFOOD RAGOUT
STUFFED SPINACH & RICOTTA RIGATONI
WITH TOMATOES AND BACON SAUCE (P)
POACHED CHICKEN WITH SUPREME SAUCE
GRATIN CAULIFLOWER (v)
BAKED EGGPLANT PARMIGIANA (v)
MEDITERRANEAN PASTA WITH SAUTEED VEGETABLES AND PESTO SAUCE (v)
SAFFRON RICE PILAF (v)

LIVE STATION
ROASTED SIRLOIN OF BEEF WITH GREEN
PEPPERCORN AND DEMI GLACE
PORCHETTA: ITALIAN PORK BELLY ROLLS (P)
PINEAPPLE HONEY – GLAZED HAM LEG (P)
STUFFED TURKEY WITH CRANBERRY SAUCE

SEAFOOD B.B.Q
BLUE CRAB, SQUID, PRAWNS

SAUCE
SAUCE, POMMERY MUSTARD SAUCE, SHALLOT
RED WINE
SAUCE, TARTAR SAUCE AND SPICY SEAFOOD

PASTE
PRAWNS AND LEMON RICOTTA RAVIOLI WITH
FRESH CHERRY TOMATO AND BASIL SAUCE.

DESSERTS
PROFITEROLES, VANILLA TEA AND CARAMEL
CUP CUSTARDS
CHOUX PASTRY CHRISTMAS, PASTEL
GINGERBREAD
HOUSES
CHRISTMAS CUP CAKE
CHRISTMAS COOKIES
MOUSSE CAKE CHRISTMAS, CHRISTMAS
PUDDING,
TRUFFLE

FRUIT
SEASONAL FRUIT

SHOW
VANILLA GELATO, HOMEMADE STRAWBERRY
IN SYRUP WITH WHIPPING CREAM CUP

BREAD
KRAFTKORN, MILANO, FRENCH BREAD
FOCACCIA OLIVE, LONG BEAN STICK
HARD ROLL, BROWN BREAD, RYE BREAD,
BUTTER

CHEESE
ASSORTED CHEESE