



INTERCONTINENTAL.
HUA HIN RESORT

DINE UNDER THE STARS NEW YEAR'S EVE DINNER

SALAD STATION

Pyramid of poached Crab

with seafood sauce, Salmoriglio deep and horse tamarind leaves

Caesar salad

with chicken, prawns, crouton, roasted bacon, and anchovies dressing

Tuna and Sea bass ceviche

with Coriander, lemon and soda water

Caprese salad

with rockets and balsamic reduction

Eggplant Involtini

with Parma Ham and pecorino cheese

Nicoise Salad

with green bean, black olive, preserved olive oil tuna, boiled eggs, boil potato,
Romaine lettuce and ice berg lettuces

Chickpeas and White bean salad

with clams, mussels, spinach, garlic pure and toasted bread crump

Grilled vegetables

with garlic aioli dressing, sun dried tomato, pearl onion cornischon

Braised pumpkin

with Smoked duck, honey, roasted walnut and crumbled goat cheese



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LIVE STATIONS

Whole Sword fish in bella vista with condiments and fresh herbs from the garden

3 ice carving with poached seafood, oyster and lobsters

Whole Serrano ham with pan tomaca and fresh cantaloupe

Pyramid of poached crab with seafood sauce, Salmoriglio deep and horse tamarind leaves

Whole Poached Salmon with cucumber crust, champagne sauce

Roasted duck, potatoes Anna and orange glaze

Gorgonzola, Talegio, Provolone, and mixed of dried fruits

Assorted and imported cold cut on wood board

Lamb chop, German Sausages and Beef Sirloin

Mix Grill Seafood: Calamari, Mackerel, Prawn

Prime ribs with porcini crust and red wine sauce

Whole turkey with Brussels sprouts and roasted potatoes

Pork Cotechino, Zampone and casserole of lentils

Assorted bread, lavosh and Grissini station

ASIAN DELIGHT

Grilled pork neck salad

Spicy pomelo salad with river prawn

Spicy mixed mushrooms with blue swimmer crab

Grilled duck breast with pickle ginger and seafood sauce

Spicy wing bean salad with mince pork and boiled Thai egg

Spicy mixed seafood salad and coriander leaves



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LIVE THAI STATIONS

Stir fried noodle with prawn and tamarind sauce

Deep fried crispy green mussels with chili sauce, bean sprout and coriander leaves

Grilled fish ball with cucumber, red onion and sweet vinegar

Braised pork leg with Chinese bun Asian BBQ sauce

DESSERT STATION

Fruit gazebo cut a la minute

Ice cream station

Fruit skewer and banana skewers with chocolate sauce

Assorted Thai sweets

Traditional X'Mas dessert

Panettone and colomba

Crock un bouche

Tiramisu

Panna cotta with passion fruit

Fruit tart

Lemon merengue

Purple cake with strawberry and chantilly cream

Assorted X'Mas cookies

Crepe with nutella and cream chantilly

Discover our outstanding Thai and Western buffets with live cooking stations.



Theme: Dine under the Stars

Venue: Beach Wing Lawn

Time: 7.00 p.m. – 11.00 p.m.

Price: THB 7,299++ per person including welcome cocktails

For more information or to make a reservation, please contact 032-616-999 ext. 6702

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