



**INTERCONTINENTAL.**  
HUA HIN RESORT

## **DINE UNDER THE STARS NEW YEAR'S EVE DINNER**

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### **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

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3 ice carving with poached seafood, oyster and lobsters

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Whole Serrano ham with pan tomaca and fresh cantaloupe

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

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Whole Poached Salmon with cucumber crust, champagne sauce

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Roasted duck, potatoes Anna and orange glaze

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Gorgonzola, Talegio, Provolone, and mixed of dried fruits

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Assorted and imported cold cut on wood board

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Lamb chop, German Sausages and Beef Sirloin

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Mix Grill Seafood: Calamari, Mackerel, Prawn

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Prime ribs with porcini crust and red wine sauce

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Whole turkey with Brussels sprouts and roasted potatoes

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Pork Cotechino, Zampone and casserole of lentils

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Assorted bread, lavosh and Grissini station

**ASIAN DELIGHT**

Grilled pork neck salad

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Spicy pomelo salad with river prawn

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Spicy mixed mushrooms with blue swimmer crab

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Grilled duck breast with pickle ginger and seafood sauce

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Spicy wing bean salad with mince pork and boiled Thai egg

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Spicy mixed seafood salad and coriander leaves



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**LIVE THAI STATIONS**

Stir fried noodle with prawn and tamarind sauce

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

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Grilled fish ball with cucumber, red onion and sweet vinegar

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Braised pork leg with Chinese bun Asian BBQ sauce

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**DESSERT STATION**

Fruit gazebo cut a la minute

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Ice cream station

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Fruit skewer and banana skewers with chocolate sauce

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Assorted Thai sweets

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Traditional X'Mas dessert

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Panettone and colomba

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Crock un bouche

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Tiramisu

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Panna cotta with passion fruit

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Fruit tart

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Lemon merengue

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Purple cake with strawberry and chantilly cream

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Assorted X'Mas cookies

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Crepe with nutella and cream chantilly

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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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