



SALA
SAMUI
CHOENGMON BEACH

SEASON'S *greetings*

Christmas & New Year 2024



SALA SAMUI CHOENGMON BEACH RESORT

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Home for the Holiday

CHRISTMAS EVE DINNER | 24 DECEMBER 2024

Join us for a heartwarming Christmas Eve feast. Gather with loved ones and indulge in a delightful buffet dinner as we come together to celebrate the season. Enjoy live entertainment from the Jeep Band, adding to the festive cheer. It's the perfect way to make our venue your home for Christmas, filled with good spirits and joy.

VENUE SALA Samui Restaurant
TIME 6.30 PM to 10.00 PM
BUFFET Adult: THB 3,500++
Children (6 to 11): THB 1,750++

CHRISTMAS & BOXING DAY LUNCH | 25 & 26 DECEMBER 2024

After the excitement of Christmas Day, take the next two days to unwind and recharge with us. Enjoy a specially curated 5-course menu during our extended lunch session. There's no rush—savour every moment at your own pace and relish quality time with family and friends in a warm and inviting setting.

VENUE SALA Samui Restaurant
TIME 12.00 PM to 6.00 PM
BUFFET Festive Roast: THB 2,590++
Plant Based Option: THB 1,190++

(Children aged 6 to 11 enjoy the menu at half price)

CHRISTMAS Eve

24 DECEMBER 2024 | 6.30 PM to 10.00 PM

SEAFOOD ON ICE

Salmon Ceviche with avocado, orange, shallot, tomato, coriander and lime
Octopus Cocktail with citrus vinaigrette
Steamed Blue Swimmer Crab
Tiger Prawns
Black Mussels
Seared Ahi Tuna with sesame seeds, spring onion, and ponzu sauce

SUSHI SELECTION

An assortment of nigiri, gunkan, and maki sushi

SALAD BAR

Frillice Lettuce, Cos Lettuce, Butterhead Lettuce, Wild Rocket, Red Coral, Beetroot, Pumpkin, Carrot, Cherry Tomato, Cucumber, Onion, Croutons, Pickled Onions, Cornichons

Condiments

Coconut, Yuzu Ponzu, House

APPETISER STATION

Shrimp Caesar Salad in crispy parmesan cups
Jalapeño Poppers with bacon, cheddar and cream cheese
Crab Meat-Stuffed Portobello Mushrooms with parmesan cheese, chives and lemon
Couscous-Stuffed Eggplant Rolls with pine nuts, coriander, shallots and chilli
Roasted Cauliflower with almonds and tahini sauce
Roasted Chickpeas and Quinoa-Stuffed Bell Peppers

BREADS & ACCOMPANIMENTS

Sourdough, French, Brown Seeded, Mixed Rolls
Salted and Unsalted Butter,
Babaganoush, Hummus, Balsamic Vinegar,
Olive Oil

CHEESE BOARD

A selection of premium cheeses including Reblochon, Gorgonzola, d'Auvergne, Tête de Moine, Gruyère, and Taleggio
Accompanied by bread crackers, grissini sticks, and dried fruits

COLD CUT BOARD

An assortment of premium cuts including pastrami, Parma ham, truffle mortadella, porchetta and pickled vegetables

SOUPS

Creamy Lobster Bisque
White Asparagus Tarragon Velouté

CARVING STATION

Roasted Turkey with herbal sausage-bread stuffing and raspberry jus
Roasted Beef Wellington with foie gras, mushroom, spinach and gravy sauce

FROM THE GRILL

River prawns with garlic butter
Squid with lemongrass
Turmeric Mackerel Fillet
Canadian lobster
Young Pork Ribs with BBQ sauce
Australian Wagyu Striploin

SIDES

Baked Macaroni and Cheese
Organic Black Rice with garlic and butter
Potatoes au Gratin
Roasted Baby Carrots with sesame and feta
Sautéed Gnocchi with sage butter sauce
Sautéed Baby Broccoli with lemon zest and olive oil

ORIENTAL FLAVOUR

Whole Seabass steamed with ginger, spring onion, celery, sesame, and soy
Big Dim Sum Basket

WOK-FRIED STATION

Mixed vegetables, oyster sauce, soy sauce, seafood, chicken, pork, flat noodles and egg noodles

HOT DISHES

Braised Organic Chicken Drumsticks with artichokes, olives and chickpeas
Crispy Pork Belly with baby kale and oyster sauce

DESSERTS

Christmas Log Cake
Sugar Doughnuts
Tiramisu
Coconut Paradise Cake
White Chocolate Mousse Cake
Mixed Fruit Tart
Classic English pudding with dried fruits and custard
Fruits of the Kingdom





CHRISTMAS & Boxing Day Set

25 & 26 DECEMBER 2024 | 12.00 PM to 6.00 PM

Festive Roast

AMUSE BOUCHE

Oyster, green apple, pomegranate, pickled red onion

LOBSTER RAVIOLI

Lobster ravioli, bisque, fennel, orange, paprika

or

RICOTTA AND PARMA HAM RAVIOLI

Ricotta and Parma ham ravioli, sage butter, pecorino, pecan nuts

SORBET

Apple Calvados Sorbet

VEAL TENDERLOIN

Veal tenderloin, foie gras, veal jus, dark cherries, red cabbage, gratin dauphinois

or

LOCAL SOLE

Sole fillet, baby carrots, butternut puree, hazelnuts, salmon roe, nori & yuzu kosho sauce

DESSERT

Strawberry bavaois, strawberry and mint coulis, pistachio praline, pistachio crumble, forest berries sorbet

Plant Based Option

AMUSE BOUCHE

Fresh spring roll with lettuce, cucumber, carrot, asparagus, butterfly pea flower, sesame seeds, and tamarind sauce

SOBA SALAD

Noodles with soybeans, carrot, radish, avocado, coriander, mint leaf, sesame, seaweed, and soy dressing

SORBET

Apple Calvados Sorbet

CAULIFLOWER

Baked cauliflower with Kalamata olives, pickled shallot, pistachios, chili, coriander, and turmeric tahini sauce

DESSERT

Mango Sticky Rice
Fresh ripe mango with pandan-infused sticky rice



Golden New Year



NEW YEAR EVE PARTY | 31 DECEMBER 2024

Ring in the New Year with an unforgettable evening! Dress in your finest gold attire and enjoy a welcome cocktail as you feast on a sumptuous buffet.

The night will be filled with entertainment, including live music from a Trio Band, DJ sets, a captivating cabaret performance, and a dazzling fire show.

Celebrate the last night of the year in style and make it the night to remember!

VENUE

SALA Samui Restaurant

TIME

7.00 PM to 1.00 AM

BUFFET

Adult: THB 7,500++

Children (6 to 11): THB 3,750++

DRESS CODE

Gold



New Year's Eve Party

31 DECEMBER 2024
7.00 PM to 1.00 AM

SEAFOOD ON ICE

Fine de Claire Oysters with condiments:
lemon, shallot and yuzu vinegar
Tuna Ceviche with avocado, orange,
shallot, tomato, coriander and lime
Poached Rock Lobster
King Prawns
Black Mussels
Blue Swimmer Crab

SALAD BAR AND CONDIMENTS

Frillice Lettuce, Cos Lettuce, Butterhead
Lettuce, Wild Rocket, Roasted Beetroot,
Roasted Pumpkin, Carrot, Cherry Tomato,
Cucumber, Onion Snap Peas, Croutons,
Pickled Onions, Cornichons

Dressing:
Sesame Ginger, House, Caesar

CHEESE BOARD

A selection of premium cheeses
including Reblochon, Gorgonzola,
d'Auvergne, Brillat Savarin Mango,
Gruyère and Taleggio
Accompanied by bread crackers,
grissini sticks, and dried fruits

COLD CUT BOARD

An assortment of premium cuts
including pastrami, Parma Ham,
Coppa, Chorizo and Pickled Vegetables

BREAD STATION

Sourdough, Whole Wheat, French Baguette,
Whole Wheat Vegen rolls, Multigrain
Rolls, Rice Berry Rolls, Salted & Unsalted
Butter, Tomato Salsa, Babaganoush,
Hummus, Balsamic Vinegar, Olive Oil

WESTERN SOUP

Seafood Consommé with shrimp, squid,
crab meat, clam
Roasted Butternut Squash Soup with
pumpkin seed & oil

WESTERN APPETISER STATION

Slow Cooked Brisket Corn Tacos with avocado
guacamole, jalapenos, pickled red onion, sour
cream and coriander
Prawn Caesar Wrap with avocado, romaine
lettuce, parmesan and Caesar dressing
Crab Salad Jar with crab meat, asparagus,
ebiko, mango, hollandaise and dill
Soba Noodle Salad with nori seaweed, leek,
toasted sesame, soy bean, soy dressing
Organic Quinoa Salad with tomato, cucumber,
pink radish, parsley, spring onion coconut -
dressing
Rice Paper Rolls with, carrot, white asparagus,
spring onion, lettuce, tamarind sauce

THAI SOUP

Tom Yam Goong - Spicy Soup with Thai
herbs and prawns
Tom Kha Gai - Creamy Coconut Soup
with chicken, mushrooms, and Thai
herbs

THAI APPETISER STATION

Som Tam - Papaya Salad
Tord Man Pla Leb Krut - Fried Spicy Fish
with fern leaves
Por Pia Gung - Deep Fried Spring Roll
with Shrimp
Yam Nuea Yang - Grilled Beef Striploin
Salad with onion, tomato, celery, chili
Larb Ped - Minced Duck Breast with
shallot, lime, mint, spring onion,
coriander, chili
Yam Poo Nim - Crispy Soft Shell Crab
with green mango, shallot, lime, chili
Yam Tua Pu - Wing Bean Salad with
shallot, roasted peanut, roasted coconut,
lime, chili
Yam Som-O - Pomelo Salad with shallot,
roasted coconut, mint, coriander, lime,
chili
Miang Kham - Vegetable One-Bite
Wraps with Thai herbs

CARVING STATION

Oven-Roasted Whole Free-Range Chicken
with beer-flavoured BBQ sauce
Slow-Roasted Lamb Shoulder with
shallots and white wine
Salmon en Croûte with asparagus, creamy
spinach and leek
Black Angus Tomahawk with red wine sauce

FROM THE GRILL

Tiger Prawns with coconut and coriander
Marinated Squid with turmeric and garlic
Mustard Pork Ribs
Phuket Lobster
Miyazaki Wagyu Striploin
Free-Range Chicken Wing with homemade
BBQ sauce

SIDES

Roasted Honey-Glazed Heirloom Carrot
Milk Corn on the Cob
Brussels Sprout with balsamic reduction
Cheesy Asparagus Gratin
Saffron Rice with raisins, onion, garlic,
bell pepper and spring onion
Vegetable Skewers

DESSERTS

Lemon Meringue Pie
Tropical Coconut Cake
Chocolate Mousse Jar
Donut Caramel
Pineapple Bars
Mini Fruit Tart

DESSERTS LIVE STATION

Thai Shaved Ice Station with sweet
condensed milk, black grass jelly,
sticky rice, croutons, roasted
coconut flakes, fruit syrup
Crepes Suzettes with flambéed
orange sauce