

SKYLINE

CHRISTMAS EVE DINNER 2024

SELECTION OF BOUTIQUE LEAVES AND SALADS

Romaine, Iceberg, Lollo Rosso, Radicchio, Butterhead
Sweet Corn, Cucumber, Cherry Tomatoes, Roasted Pumpkin, Broccoli,
Snow Peas, Grilled Bell Pepper, Grilled Mushroom

Condiments

Marinated Olives, Herb Croutons, Anchovies, Bacon Bits, Grated Parmesan
Cheese, Caesar Dressing, Thousand Island Dressing, Balsamic Dressing, Italian
Vinaigrette, Cornichons

Truffle Egg Mimosa
Coronation Turkey Salad
Vodka Salmon Gravlax, Fresh Herbs
Guacamole
Baby Octopus Salad
Shrimp Cocktail
Mozzarella Cheese Caprese with Basil pesto
Pani Puri Mango Panna (V)

CHARCUTERIE, CHEESE AND COLD CUT

Fresh Goat Cheese, Gorgonzola, Blue Cheese, Emmental, Baked Brie De Meaux,
Camembert, Spiced Goat, Tomme De Savoie, Gouda
Prosciutto, Salami Milano, Coppa, Truffle Mortadella
Pâté Grand-Mère
Chicken Rilette

Condiments

Pickled Cornichons, Black Olive, Capers, Walnuts, Cashew Nuts, Dried Fruit,
Honey, Crackers

FRESHLY BAKED BREAD

Home Baked Specials from our Signature Bakery
Accompanied by Premium Butter, Flavoured Oils & Dips

JAPANESE LIVE STATION

Assorted California Rolls, Sushi & Sashimi
Tuna, Salmon, Izumidai, Octopus, Saba, Tobiko, Vegetable, Surimi, Tamagoyaki
Soy Sauce, Wasabi & Picked Ginger

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RAW LIVE STATION

Classic Seabass Ceviche
Hokkaido Scallop Tartar
White Shrimp and Salmon in Soy Sauce

SEAFOOD ON ICE

Blue Swimmer Crabs, Chilled White Prawns, New Zealand Mussel, Black Mussel,
Manila Clam, Jumbo Korean Oysters, Fine De Claire Oysters

Condiments

Mignonette Sauce, Thai Seafood Sauce, Tabasco, Lemon and Lime Wedges,
Crispy Shallot, Sweet Chili Paste, Freshly Cut Chili

CARVERY & SIDE DISH

Roast Turkey
Grilled Black Angus Striploin
Roasted Honey Glazed Paris Ham
Confit Lamb Leg

Roasted Root Vegetables
Grilled Asparagus with Caper
Braised Red Wine Cabbage
Glazed Vichy Carrot
Stuffing
Brussels Sprout with Bacon
Truffle Mac & Cheese

BARBEQUE STATION

Garlic Jumbo Prawn, Calamari, Lincolnshire Sausages
Chiang Mai Sausage, Sea Snail

Condiments

Thai Seafood Spicy Sauce, Thai Chili Sauce, Western BBQ Sauce,
Béarnaise Sauce, Red Wine Sauce, Cranberries Sauce
Chimichurri Sauce, Dijon Mustard, Seed Mustard, Tabasco

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SOUP

Chestnut Cream Soup

LIVE PASTA STATION

Mushroom Truffle Cream Sauce, Seafood Marinara, Wagyu Beef Bolognese,
Vegetable Pesto Sauce

Condiments

Bacon, Garlic, Onion, Mushroom, Seafood, Chili, Tomato,
Basil, Parmesan Wheel

YAM YAM SPICY SALAD STATION

Papaya Salad with a choice of Corn, Shrimp, Salted Eggs
Grilled Pork Neck Salad
Spicy Seafood Salad with Glass Noodle
Pomelo and Shrimp Salad

TEMPURA & DEEP FRIED

Seaweed Battered Fried Shrimp, Vegetable
Vegetable Spring Roll (V)

CHAFING DISHES

Seabass Honey Miso with Spinach And Lemongrass Beurre Blanc
Blue Crab Thai Green Curry
Work-Fried Baby Bok Choy with Shitake Mushroom Soy Sauce (V)
Saffron Rice / Riceberry (V)
Lamb Rogan Josh
Achari Chicken Cheese Naan

A LA CARTE SPECIAL

Wagyu Beef Cheek Black Truffle and Mash Potato
Free Range Chicken Roulade, Garlic Mushroom, Cranberry Sauce
Hokkaido Scallops, Risotto Tartufo
Seafood Chowder, Garlic Bread

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CHRISTMAS DESSERT

Christmas Three Cup Cake
Dark Cherry Black Forest
Very Berry Panna Cotta
Rice Pudding
Christmas Pudding
Pecan Pie
Fruit Cake
Christmas Stollen
Chocolate Peppermint Bark
Bûche De Noël
Panettone with Cognac Sauce
Christmas Cookie

CHRISTMAS LIVE STATIONS

Build-Your-Own Ice Cream Sundae
Crepes with Spiced Rum

ICE CREAM COUNTER

with a Selection of Toppings



ADULT

THB 2,500++ PER PERSON

includes soft drinks

THB 3,800++ PER PERSON

includes wines, beers and soft drinks

KIDS

THB 1,200++ PER PERSON

includes soft drinks