

SKYLINE

NEW YEAR'S 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, Parmesan Cheese
Grated, Caesar Dressing, Thousand Island Dressing, Balsamic Dressing,
Italian Vinaigrette, Cornichons

Truffle Egg Mimosa
Turkey Coronation Salad
Vodka Salmon Gravlox, Fresh Herbs
Guacamole, Spiced Nachos
Baby Octopus Salad
Shrimp Cocktail
Mozzarella Cheese Caprese with Basil Pesto
Pani Puri Mango Panna (V)
Grilled Pork Neck Salad
Spicy Seafood Salad with Glass Noodle
Pomelo and Prawn Salad

CHARCUTERIE, CHEESE AND COLD CUT

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

Condiments

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

FRESHLY BAKED BREAD

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

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JAPANESE LIVE STATION

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

RAW LIVE STATION

Classic Seabass Ceviche
Hokkaido Scallop Tartar
White Shrimp and Salmon in Soya Sauce
Hamachi Crudo, Japanese Dressing

SEAFOOD ON ICE

Alaskan King Crab, Slipper Lobster, Fine De Claire Oysters, Blue Swimmer Crabs,
Chilled White Prawns, New Zealand Mussel, Black Mussel, Manila Clam, Jumbo
Korean 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
Stuffing
Brussels Sprouts with Bacon
Truffle Mac & Cheese

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BARBEQUE STATION

Garlic Jumbo Prawn, Calamari, Lincolnshire Sausages
Chiang Mai Sausages, 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

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

TEMPURA & DEEP FRIED

Seaweed Battered Fried Shrimp, Vegetable
Vegetable Spring Roll

CHAFING DISHES

Seabass Honey Miso with Spinach and Lemongrass Beurre Blanc
Blue Crab Thai Green Curry
Wok-Fried Vegetables in Garlic Sauce (V)
Saffron Rice / Riceberry (V)
Lamb Rogan Josh
Achari Chicken Cheese Naan

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A LA CARTE SPECIAL

Maine Lobster Gratin
Beef Rossini Black Truffle and Potato Fondant
Wagyu Beef Cheek Black Truffle and Mash Potato
Free Range Chicken Roulade Mushroom, Cranberry Sauce
Hokkaido Scallops, Risotto Tartuffo,
Seafood Chowder, Garlic Bread

FESTIVE DESSERTS

Red Velvet Profiterole Croquembouche
Chocolate Bark
Triple Chocolate Trifle
Butter Pecan Cheesecake
Celebration Cake
Chocolate Pots De Cream
Champaign Jelly
Mixed Berry Tart
Opera Raspberry
Rum Nuts Tart
Chocolate Truffle Tartlet

STATIONS

Baked Alaska with Grand Marnier

ICE CREAM COUNTER

with a Selection of Toppings



ADULT

THB 3,700++ PER PERSON
includes soft drinks

THB 5,500++ PER PERSON
includes wines, beers and soft drinks

KIDS

THB 1,500++ PER PERSON
includes soft drinks