New Year's Eve Dinner Buffet

Thursday, 31 December 2026 | 6:30 p.m. – 10:30 p.m.

THB 2,800 net per person for unlimited food

Free-Flow Beverage Package:

- **THB 900** net per person
  Wine, draft beer & soft drinks
- **THB 1,690** net per person
  Wine, draft beer, soft drinks & selected cocktails

The Ultimate Beverage Package from 6:30 p.m. – 1 a.m. (Free-Flow)

- **THB 3,000** net per person
  Wine, draft beer, soft drinks & selected cocktails

STARTER

Salad bar with condiments, Caesar station
Antipasti – Grilled vegetables with balsamic reduction
California Cobb salad
Duck salad with Thai herbs and roasted rice
Vietnamese fresh spring rolls with herbs , and shrimp
Prosciutto melon with balsamic reduction and rocket

CHEESE & COLD CUTS

Brie, Emmental, Blue cheese, Edam, Manchego, Chicken Bologna,
Chilli chicken Bologna, Salami, Paris ham, Olives,
Homemade pickled onions, Homemade pickled carrots

SOUP

Thai spicy clear soup with seafood and holy basil
Lobster bisque with cheese croissant
Truffle mushroom soup

MAIN

Salmon in pesto cream sauce , Chicken Coq au Vin
Beef shank massaman curry , Potato truffle gratin ,
Boeuf Bourguignon (Beef Burgundy) , Garlic-fried rice ,
Deep-fried seabass with basil and chilli sauce
Lasagne all'anatra (duck lasagne)
Stir-fried broccoli with shrimp

Egg Seafood Nuts Spicy Soybean Vegetarian Gluten Sesame

LIVE STATION

Pan-seared foie gras – Brioche bread, Berry sauce and balsamic reduction
Boat noodle soup – Wagyu beef, Onsen egg
Peking duck – rice pancakes, Cucumber, Onion, Hoisin sauce
Sushi & sashimi (vegetarian & non-vegetarian) – Rolls, Nigiri, Tuna, Salmon
Khanom Jeen Nam Ya – Rice noodles, Crab curry, Fish curry

BBQ STATION

Australian beef rib-eye, Rack of lamb, Chicken satay, Tofu satay,
Pork steaks, Squid, River prawns, Rock lobster

Sauces and condiments: *Pepper sauce, Seafood sauce, Ajad, Chimichurri, Nam Jim Jaew, Mustard, BBQ sauce, Peanut Sauce*

SEAFOOD ON ICE

Prawns, Blue Mussels, Blue crab, Clam, Fresh oyster, Spotted Babylon,
Alaska king crab

Sauces and condiments: *Cocktail sauce, Mignonette Sauce, Lemon wedges, Thai chilli paste, Acacia leaves, Crispy shallots*

PASTA/RISOTTO STATION

(Vegetarian/ non-vegetarian)

Sauces: Bolognese, Carbonara, Pesto, Pomodoro, Truffle mushroom
Pasta: Penne, Spaghetti, Fettuccine

CARVING STATION

Roasted leg of lamb Provencal with rosemary
Roasted prime rib with truffle red wine sauce
BBQ pork ribs, Mashed potato, baked potato

KIDS' CORNER

Chicken nuggets, Fish Fingers, French fries, Ketchup, Mayonnaise

CHOCOLATE FOUNTAIN

Marshmallows, Fruit skewers, Assorted bakery items

DESSERTS

Champagne jelly, Croquembouche, Banoffee pie, Peach tarte Tatin,
Blueberry and strawberry cheesecake, Soft chocolate cake,
Pistachio Tiramisu, Dessert "charcuterie" board, Cake pops,
Red velvet cake, Gluten-free dessert, Vegetarian desserts

AVANI

Sukhumvit Bangkok

Egg Seafood Nuts Spicy Soybean Vegetarian Gluten Sesame