



C H A N A L A I

**Hillside Resort**

24<sup>th</sup>

DEC. 2024

## PERANAKAN CELEBRATE CHRISTMAS EVE 2024

### SEQUENCE OF EVENTS

#### Cocktail Reception

18:30-19:00 pm

Welcome Cocktails at Lobby by management team with acoustic music .

#### Dinner Party

19.00- 19.10 pm

Welcome guests by MC  
MC announce buffet line opens, entertained by MC

19.10- 20.10 pm

Trio Band (live music)

20.10 - 20.20 pm

Management: sing a Christmas Carol song (3 songs)

20.20- 20.30 pm

Staff show (1 show)

20.30- 21.00 pm

Trio Band (live music)

21.00 - 21.15 pm

Santa Clause arrives and offers gifts to guests and kids

21.15 - 22.30 pm

Trio Band & Play Dance Music

**FESTIVE SEASON**

CHRISTMAS ♦ NEW YEAR EVE 2025





C H A N A L A I

## Hillside Resort

24<sup>th</sup>

DEC. 2024

### CELEBRATE CHRISTMAS EVE 2024 ' MENU

#### COLD APPETIZERS

##### STEAM LIVE ANDAMAN SEAFOOD

White prawn, Blue crab, Mussel, Fresh oyster

Served on ice with Lime wedges, Shallot red wine dressing, Brandy cocktail, and Chili cocktail

Assortment of sushi, with condiment Fresh Tasmanian salmon, Whole Tuna sashimi

#### ASSORTED COD CUT

Smoke Duck breast with fissie salad and chesnut

Smoke Turkey beast with chili, coriander, and Mango

chutney Duck liver terrine with cranberry jam

(Parma ham, Air driedbeef,Salami, German sausage with pickle)

**SMOKE SALMON WITH CONDIMENT** : Mustard dill sauce, lime wedges

#### STATION OF SHAKE CEASAR SALAD IN THE JAR

Mixed with romain cos, garlic crouton

bacon and grated parmesan cheese

#### COMPOUND SALAD

Avocado, Endive and orange salad

Green asparagus salad with Grab meat and water chestnut salad

#### SINGLE ITEM SALAD

Mixed mesclun, Romain lettuce, Roast pumpkin, Bake eggplant, Antichoke in oil, Chorizo and chestnut

#### DELI OFFERINGS

Sun dried tomato, Black olive, green olive, Cornichon,

Bacon bits, Grated parmesan cheese, pickle onion

Dressing: Thousand island, french dressing, Emulsion

balsamic vinegar, Chili oil, garlic oil, fresh herb oil

#### BREAD, CHEESE, AND DELI OFFERINGS

##### INTERNATIONAL CHEESE TABLE

Variety of farm cheese from French, New Zealand, Australia served with water cracker,

Water Wheel Crackers, Grisini and lavash Crisp Bread,

Selection of Vegetable Crudite'S

Assortment of dried Fruits and Grapes Import

#### BREAD SELECTION

White hard roll, Multigrain loaf, Sesame seed roll, Home-

made loaf, Mixed Seed loaf, Rye bread

#### CHEF SPECIAL SOUP SELECTION

Andaman Boulllabaisse soup

Traditional French Onion soup

#### CARVING STATIONS

Roast Turkey and stuffing Turkey, Roast Turkey with

grilled apple, Chestnut, French cranberry sauce and

Giblet sauce, Saute Brussel sprouts

#### HONEY GLAZED HAM LEG

Honey grazed ham leg served with, roast bell pepper and grilled phuket pineapple

#### BAKE WHOLE SEABASS

Bake Whole Andaman seabass with Kosher salt,

Thyme and Sage

#### ROAST N TENDERLOIN MEDITERRANEAN STYLE

Served with Port wine sauce, Pepper sauce and Mushroom sauce and yorkshire pudding

\*We Reserve The Right To Change The Menu Without Prior Notice

# FESTIVE SEASON

CHRISTMAS ♦ NEW YEAR EVE 2025



## CELEBRATE CHRISTMAS EVE 2024 ' MENU

### HOT MAIN DISHES

#### WESTERN SPECIALITIES

Poach salmon in milk, Deep fried mixed sea food hollandaise sauce  
Massaman lamp & Butter roti, Brisket chill  
Roast duck Five flavors, Roasted chunky potato with garlic

#### ASIAN SELECTION

Sauteed Broccoli with shitake mushroom  
Stir fried mixed vegetable with oyster sauce  
Yellow dal tadka  
Stir fried Phuket noodle with prawn  
Steam jasmine rice

#### MINI KID STATION

Chic & pork burger with potato wedge  
Mini pork sausage and chip  
House of pasta with tomato sauce

### DESSERTS & FRESH FRUITS

German christmas Stollen. Italian Panettone  
Christmas Log cake, Christmas fruit cake  
Raspberry delight, Strawberry Cream cheese  
Chocolate Cake, Blueberry cheese cake  
Pumpkin Pie. Vanilla custard with fruit compote  
Phuket Desserts 10 Item

### HOT DESSERT

Banana and phuket pineapple fliter with vanilla and orange sauce

### FRESH FARM FRUIT

Water melon, Phuket pineapple, longon, Papaya ripe, lichi, Star fruit, Passion fruit, Guava, Grape

### AUTHENTIC THAILAND COCONUT ICE CREAM

served with : Pineapple compote, sweet potato, corn, Crush peanut

### CHOCOLATE FOUNTAIN

Hot Chocolate Dip with fresh fruit skewer, Phuket pineapple dice, Melon dice  
Mashmallow and fresn Strawberry





C H A N A L A I

**Hillside Resort**

**31<sup>st</sup>**

DEC. 2024

# PHUKET OLD TOWN

## CELEBRATE NEW YEAR EVE 2025

### SEQUENCE OF EVENTS

#### Cocktail Reception

18.30 - 19.15 pm      Welcome Cocktails at Lobby near the pool  
Thai Traditional music

#### Dinner Party

20.20 - 20.30 pm      Welcome guests by MC  
Buffet line Opens – DJ start with soft music

20.20 - 20.30 pm      Klong Sabad Chai

20.30 - 20.40 pm      Batik Dance

20.40 - 21.30 pm      Music with DJ

21.30 - 21.40 pm      Muay Kard Chuek

21:40 - 21:50 pm      Esan Coconut Shell Dance

21:50 - 21:55 pm      Form of Folk dance in Southern Thailand

21:55 - 23:55 pm      Dance with DJ

23.55 - 23.59 pm      Count down Happy New Year 2025

\*We Reserve The Right To Change The Menu Without Prior Notice

# FESTIVE SEASON

CHRISTMAS ♦ NEW YEAR EVE 2025







C H A N A L A I

## Hillside Resort

# 31<sup>st</sup>

DEC. 2024

### CELEBRATE NEW YEAR EVE ' MENU

#### INTERNATIONAL SALAD

Garden lounge on Ice bar

Tomato, Cucumber, Onion, sweet corn, Carrot,

Asparagus, French bean,

Cherry tomato, laro, Red bean, green oak, red oak, Ice

berg, Romaine cos, Rocket,

Cabbage, Radicchio, Beet root, Roast pumpkin, Bell

pepper, Eggplant, Zucchini

**DRESSING AND CONDIMENT:** Cocktail sauce,

French dressing Italian dressing.

Balsamic dressing, Mixed vegetable Dickle, mixed olive.

Gherkin, Onion cocktail Hawaii Tuna salad

French bean salad with parmesan cheese and pine nut

Smoke chicken breast and penne salad topped with sun  
dried tomatoes

Hummus, Mutable, Tabbouleh, Avocado salad fresh  
strawberry

#### INTERNATIONAL SOUP EAST MEET WEST

Phuket style pork rib soup [ Bugguate]

Spicy seafood soup Llom yam seafooad

#### CARVING AND B.B.Q

Seafood and meat BBQ corner

Andaman prawn, Baby squid, blue crab, Mackerel,

Chicken satay, Pork satay, Beef satay, Lamb rack

**sauce and condiment:** Spicy chili sauce, Tartare sauce,  
Lime wedge,

BBQ sauce, Red wine sauce, Lemon butter, sweet chili  
sauce, sriracha Chili sauce, Tomato ketchup

#### ASSORTED ROAST MEAT AND PUIF

Thai lemongrass roast chicken, roast beef striploin,  
roast duck with five spices,

Beef wellington, Trang whole roast pork,  
served with Raspberry sauce, red wine sauce, pepper  
saucetamarind toast rice sauce

#### BAKE SALMON WITH HERBAL

Bake Norwegian salmon with kosher salt and fresh  
herb served with dill sour cream and bake potato

\*We Reserve The Right To Change The Menu Without Prior Notice

# FESTIVE SEASON

CHRISTMAS ♦ NEW YEAR EVE 2025





C H A N A L A I

**Hillside Resort**

**31<sup>st</sup>**

DEC. 2024

## CELEBRATE NEW YEAR EVE ' MENU

### SOUTHERN THAILAND APPITIZER

(DEMONSTATION)

Deep fried pork with colander seed and sesame seed  
Deep fried chicken roll southern sive BBO Chicken curry  
skewer Roast baby Andaman maceral fish with turmeric  
and salt Wok fried Phuket vellow noodle with squid Wok  
fried morning glory with crispy pork and shrimp paste

### VEGETARIAN APPETIZERS

Deep fried vegetable spring roll with plum sauce  
Indian vegetable samosa with tamarind chutnev

### INTERNATIONAL APPETIZER

Smoke salmon with cucumber pickle and asparagus  
bruschetta Parma ham with tango melon and honev  
come Coopa ham with prune mousse and roast bell  
pepper Air dried beef and salami with leek and onion  
Dickie remoulade Chicken pate with apple and Belgian  
endive salad Tomato and mozzarella skewer with balsamic  
grace Fresh N salmon sashimi and variety of sushi

### AUTHENTIC THAI MAIN DISH

Roast duck red curry with rambutan, lychee and Phuket  
pineapple Deen fried salmon steak with anand curry  
Pork belly meat stew Phuket stvle ["Moo hong"]  
Deep-fried soft-shell crab with garlic & pepper  
Stir fried mixed vegetable with oyster sauce

### WESTERN MAIN DISH

Grilled pork loin with apple sauce  
Roasted Australian beef sirloin  
Roasted Whole Chicken with mixed mushroom with red  
wine sauce

### SELECTION OF PASTA OF YOUR CHOICE

(Penne, spaghetti, Tettuccini, linquini of pasta)

(sauce: Beet Bolognese, Mushroom cream sauce,  
Tomato saucel

condiment : Grated parmesan, Garlic crouton, Chop  
parsley

### VEGETARIAN MAIN DISH

Vegetable Pakora  
bake assorted with sweet and sour sauce  
Indian chana masala  
Jeera pulao

### MINI KID STATION

Fish and Chip.  
I burger with potato wedge  
Mini Chicken Sausage  
sausage puff, Mini chocolate donut

### DESSERT & SEASONING FRUIT

Market medley seasoning fresh fruit  
(Water melon, Phuket pineapple, longan, star fruit, guava,  
cantaloupe, orange,  
mango ripe, Dragon fruit, Banana, Grape, jujube, papava,  
fresn strawberry

### DESSERT

Lemon lart, Cashew nut tart, Red cherry crumble  
Linzer tart, BlaCk Forest cake, vanilla strawberry cake  
Red cherry cheese cake, Caramel custard  
Pastry cake (Brownie, coconut cake, Blueberry crumble,  
Lemonroll)

### PHUKET DESSERT 10 ITEMS

Chocolate Fountain  
Hot Chocolate Dip with fresh fruit skewer, Phuket  
pineapple dice, Melon dlce  
Marshmallow and Fresh Strawberry

Assorted southern Thailand dessert

\*We Reserve The Right To Change The Menu Without Prior Notice

**FESTIVE SEASON**

CHRISTMAS ♦ NEW YEAR EVE 2025

