



SIZZLE FESTIVE FARE

Embark on a premium festive journey at Phuket's ultimate rooftop destination. Immerse yourself in the enchanting allure of the season, where opulent creations and exquisite ingredients take center stage. Join us for the perfect fusion of festive elegance and tropical paradise, amidst delectable flavors, heartwarming gatherings, and the stunning Andaman Sea panorama.



ROOFTOP BAR | STEAK | SEAFOOD
Sizzle



Chef's Seasonal Selections

Culinary Celebrations with Distinction



As the festive season draws near, loved ones gather and bring forth their finest ingredients to celebrate life's blessings. Our Chef's Seasonal Selections shine as culinary treasures that infuse your celebrations with a touch of luxury. Featuring premium ingredients like caviar, Chilean black cod, Wagyu, and duck, we invite you to savor these extraordinary flavors and create memorable moments to be cherished for years to come.





SMOKING CRAB & CAVIAR

850

Crab & cucumber roll | Compressed nam dok mai | Sea grapes |
Red pepper & umeboshi | "Mustard rocks"

BBQ MISO & SAKE CHILEAN BLACK COD

1850

Champagne yuzu miso sauce | Ginger-infused forbidden rice |
Lotus chips

SIGNATURE SURF AND TURF

2999

"Shu Mai" Shrimps, Pork & Wagyu in radicchio |
Smoked bonito butter | Wasabi oil | Garlic leaves

DUCK & CHERRY " KATSU SANDO"

860

Duck & brandy-soaked cherries terrine | Yuzu mayo |
Purple sauerkraut



Sweet Resonance



"Indulge in a symphony of tastes, as the past and present
harmonize in this unforgettable finale"

PINEAPPLE CHURRASCO

310

Honey glazed grilled pineapple | Ricotta cheese |
Caramelized fig gelato

ORANGE PASSION CREAM WITH RYE CARROT CAKE

380

Raspberry sorbet | White chocolate crumble | Yuzu fluid gel





● TWAS THE NIGHT BEFORE FEAST ●

CHRISTMAS CELEBRATION



SET DINNER - LIVE DJ - SAXOPHONE

DEC 24TH

6 PM - 12 AM

RELIVE FESTIVITIES PAST WITH OUR 5-COURSE SET MENU

● THB 3,999 NET PER PERSON ●

JOIN US UNDER THE STARRY SKIES AT SIZZLE ROOFTOP FOR THIS ENCHANTING FESTIVE EXPERIENCE.

MAKE A
RESERVATION



SEE
THE MENU





24TH DECEMBER

'T WAS THE NIGHT BEFORE FEAST

RELIVE FESTIVITIES PAST WITH OUR 5-COURSE SET MENU

THB 3,999++ PER PERSON

Prepare for a magical night with your loved ones as we embark on a captivating 5-course culinary journey.

We begin with a *'Whimsical Prelude,'* before diving straight into the warm *'Ocean's Embrace'.* Following on is an *'Enchanted Interlude,'* before a delightful stopover for *'Forest Reverie'.* We conclude with the sugary notes of *'Sweet Resonance,'* each course a masterpiece, showcasing the finest ingredients.

Join us under the starry skies at Sizzle Rooftop for this enchanting festive experience.



ALL PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND APPLICABLE TAXES.
A PRE-PAYMENT OF THB 3,999++ PER PERSON, WILL BE REQUIRED TO CONFIRM YOUR BOOKING.
THIS PRE-PAYMENT IS NON-REFUNDABLE UNDER ANY CIRCUMSTANCES.



WHIMSICAL PRELUDE

*"An enchanting beginning inspired by
the flavours of youth"*

FOIE GRAS "TOFFEE"

Raspberry and pistachio lollypop

OCEAN'S EMBRACE

*"Journey into the depths of flavour,
as memories of the sea dance
on your palate"*

SEARED NORMANDY SCALLOPS

Saffron & cauliflower cream | Caramelized chestnuts crumble |
Salmon roe

ENCHANTED INTERLUDE

*"An entrancing pause to prepare for
the culmination of your journey"*

APEROL SPRITZ SORBET



FOREST REVERIE

*"Explore the wild, with tastes that echo
the beauty of woodland memories"*

HUNTERS CHICKEN

Black truffle paste | Chanterelles jus | Foie gras

OR

POACHED CHILEAN BLACK COD

Wild Asian mushroom consommé

OR

WAGYU BEEF TENDERLOIN

Foie gras, grade 6 wagyu, pickled shimeji,
grilled king oyster mushroom, garlic, ponzu butter

SWEET RESONANCE

*"Indulge in a symphony of tastes,
as past & present harmonize for
an unforgettable finale"*

MAGICAL MUSHROOM

Raspberry bavaois | White chocolate yoghurt cremieux |
Chocolate soil | Basil financier



NEW YEAR'S EVE

THE JOURNEY TO 2024

WITH A GOURMET FAREWELL & 7-COURSE CULINARY COUNTDOWN

THB 5,999++ PER PERSON

Embark on a New Year's Epicurean Odyssey with our 7-course set menu, commencing with a *'Whimsical Prelude,'* and charting a path through a *'Nostalgic Harvest,'* *'Ocean's Embrace,'* *'Flavours of Hearth,'* *'Enchanted Interlude,'* *'Forest Reverie,'* and *'Sweet Resonance.'*

Each course is a culinary masterpiece, meticulously crafted to curate unforgettable moments as we bid farewell to the old year under the starry skies on the Sizzle Rooftop.



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WHIMSICAL PRELUDE

*"An enchanting beginning inspired by
the flavours of youth"*

FOIE GRAS "TOFFEE"

Raspberry and pistachio lollypop

NOSTALGIC HARVEST

*"Reap the essence of the past
with contemporary delight"*

WAGYU

Black pillow | Wagyu tartar | Ossetra caviar |
Black truffle & white asparagus cream | Wild garlic dust





OCEAN'S EMBRACE

*"Journey into the depths of flavour,
where memories of the sea dance
on your palate"*

TIPSY OYSTERS

2 pcs French oysters fine de claire N°3
served with signature cocktail granitas

FLAVOURS OF HEARTH

*"From heart and home, savour a dish
that encapsulates the warmth
of your childhood"*

LOBSTER BISQUE WITH SAFFRON AND FENNEL POLLEN

Caviar | Lobster medallions | Sourdough bread

ENCHANTED INTERLUDE

*"An entrancing pause to prepare for the
culmination of your epicurean journey"*

APEROL SPRITZ SORBET



FOREST REVERIE

*"Explore the wild, with tastes that echo
the beauty of the woods and the magic
of your memories"*

HUNTERS CHICKEN

Black truffle paste | Chanterelles jus | Foie gras
OR

POACHED CHILEAN BLACK COD

Wild Asian mushroom consommé
OR

WAGYU BEEF TENDERLOIN

Foie gras, Grade 6 wagyu, Pickled shimeji,
grilled king oyster mushroom, garlic, ponzu butter

SWEET RESONANCE

*"Indulge in a symphony of tastes,
as the past and present harmonize
in this unforgettable finale"*

BLUE CHEESE AND BLACK TRUFFLE CREAM BRÛLÉE

Wasabi gelato | Honey apricot biscotti



MAKE A RESERVATION

EMAIL **HA245-FB@ACCOR.COM**

WHATSAPP **+66 95 834 0453** (2 TO 11.30PM)



CALL **076 681 681**

SIZZLE ROOFTOP BAR. STEAK. SEAFOOD at Avista Hideaway Phuket Patong - MGallery

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