



**24
DEC**

FESTIVE EVE *Buffet*

Experience the magic of Christmas with a feast as grand as the season! Enjoy succulent honey-glazed ham, a festive carving station of golden roasted turkey, and the ocean's finest fresh oysters. Complemented by artisanal cheese & charcuterie, decadent desserts, and celebratory drinks, our Christmas buffet is brimming with flavor, cheer, and festive joy.

- * Live Duo with Christmas Carols
- * Santa's Visit & Photo Moments
- * Kids' Wonderland Corner
- * Festive Giveaway Gifts Mulled Wine & Holiday Sips

Early Bird Offer

- * 15% Off till 10 DEC
- * 10% Off till 22 DEC

<p>Buffet <i>package</i></p> <p>THB 2,699++ Per Adult</p> <p>THB 1,350++ Per Child (6-12 years)</p>	or	<p>Buffet with Drinks <i>package</i></p> <p>THB 4,999++ Per Person (Free Flow: House Wine, Spirits, Local Beer)</p>
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🕒 6.30 pm - 10.30 pm 📍 Vista Restaurant

Reservations

PLEASE DIAL 0 FROM IN-ROOM TELEPHONE

☎ +66(0) 76 681 681 ✉ HA245-FB1@ACCOR.COM

ALL DAY DINING
Vista

Terms & Conditions Apply.

* Prices in Thai Baht and subject to 10% service charge and 7% government taxes.





FESTIVE EVE BUFFET

SOUP

Roasted Chestnut and Pumpkin Soup.

SALADS

Waldorf Salad

Classic mix of apples, celery, walnuts, and mayo dressing.

Heirloom Beetroot Salad

Beetroot Medley with Fresh Greens and Vinaigrette.

Grilled Halloumi Cobb Salad

Grilled halloumi cheese with fresh veggies and dressing.

— ❄️ —
Custom Thai Salad Bar Experience

— ❄️ —

Som Tam

(papaya, corn, Assorted Fruits)(LIVE)

— ❄️ —

Cold Cuts, Cheese & Antipasti

— ❄️ —

(Sun- Dried Tomato, Marinated Olives, Pickled Cucumbers Pickled Jalapeno)

COLD CUTS

*Chilled Tuna, Smoked Atlantic Salmon,
Honey Glazed Ham, Bresaola, Pepperoni*

— ❄️ —


Gourmet Artisan Cheese Platter

— ❄️ —

Gouda, Emmenthal, Smoked Scamorza, Aged Cheddar, Brie, Gorgonzola .

Terms & Conditions Apply

**Please inform the server for any food allergies or any dietary requirements.*



SAVORY PIE

Pork & Pistachio En Croûte

Tender pork wrapped in a flaky pastry with pistachio.

Freshly Baked Artisan Breads

Bread & Dip Selection

Artisan Bread Basket with Exotic Dips & Butters.

Live Culinary Stations

Gourmet Pasta Creation Bar

Create your perfect plate with spaghetti, penne, or fusilli, complemented by your choice of sauces (Arrabbiata, Bolognese, Alfredo, Basil Pesto) and a selection of fresh condiments.

Dim Sum Delicacies

live station offering a delightful variety of steamed and fried dim sum, served with traditional Thai dipping sauces.

Live Sushi Bar

California Roll, Tuna Roll, Salmon Roll, Dragon Roll.

Signature Stir-Fry Noodle Station

Pad Se EW, Pad Thai, Mee Hokkien cooked fresh to order.

Thai Street Food Classics

Poh Pia Tod

Crispy vegetable spring rolls with a savory filling.

Chicken In Pandan Leaf

Chicken wrapped and steamed in pandan leaf.

Tod Mun Pla

Deep-fried fish cakes with lemongrass.

Pla Muek Thod

Crispy calamari with a touch of fried garlic.

Terms & Conditions Apply

**Please inform the server for any food allergies or any dietary requirements.*

From THE BBQ GRILL

Moo Ping

Grilled marinated pork skewers.

Satay Gai

Chicken satay with peanut sauce.

Corn On The Cob

Grilled sweet corn.

Mix Seafood Satay

Variety of seafood skewers.

BBQ beef skewers

Tender grilled beef skewers.

Seabass Wrapped in Banana Leaf

Oyster Grilled/ Fresh

TANDOOR

Murg Tikka

Spiced Chicken Cooked In Tandoor

Achari Jhinga

Marinated Prawns Cooked in Clay Oven

Seekh Kebab

Spiced Minced Lamb Skewers.

Ajwaini Mahi Tikka

Carom Seed Flavored Fish Cooked in Tandoor

CARVING *Station*

Maple Roasted Turkey

Turkey roasted with sweet maple glaze.

Crispy Pork Belly /w Lemon & Chilli Sauce

Crunchy pork belly served with tangy sauce.

Braised Beef Brisket

Slow-cooked tender beef brisket.



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SIDES

Rosemary And Garlic Crispy Baby Potato

Roasted potatoes with herbs

Glazed Baby Carrot

Sweet and tender glazed carrots.

Crispy Balsamic Brussels Sprouts

Caramelized Brussels sprouts with Balsamic .

HOT ENTREES

Seared Seabass

*Accompanied by wilted spinach, grilled broccoli,
with bercy sauce*

Shepherd's Pie

*Ground Beef Cooked in Aromatic Vegetables & topped
with Creamy And Golden Mash Potato*

Mustard And Herb Roasted Chicken

*Tender chicken with smoky mustard glaze,
served with mashed sweet potatoes*

Spinach & Ricotta Cannelloni

Pasta filled with mushroom and spinach.



Authentic Thai Flavours



Panang Gai

*Tender chunks of chicken are simmered in a fragrant,
yellow curry kafir lime and chili.*

Massaman Nua

A classic Thai red curry with tender beef simmered in a rich, velvety sauce

Stir Fried Fish in 3 Flavor Sauce

Stir fried crispy fish tossed in 3 flavor sauce

Khao Pad poo

Thai fried rice with crab

Veg Kra Pao


Spicy stir-fried vegetables with hot basil.

Steamed Jasmine Rice

Fragrant steamed rice.

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any dietary requirements.*



DESSERTS

Tropical Fruits

*Cantaloupe, Watermelon, Pineapple, Dragon Fruit,
Rambutan, Mango, and Papaya.*

Whole Cakes

*Chocolate Cake
Pistachio Mousse Cake
Green tea opera*

Yule Log

*Cherry and Chocolate Buche de Noel, Tiramisu Yule Log, Exotic Passionfruit
Meringue Yule Log, and Cherry and Chestnut Yule Log.*

Individual Desserts

*Santa Hat Raspberry Cheesecake
Christmas Tree Chocolate & Peppermint Brownie
Five Spice Caramel Éclair
Mini Passionfruit Entremets
Goat Cheese Cake with Wine Poached Cranberries
Spiced Pavlova with Mulled Wine Caramel
Chocolate Mousse
Morello Cherry Panna Cotta
Orange and nutmeg creme brulee*

Traditional Christmas Treats

*Christmas Plum Cake
Christmas Stollen
Classic Italian Panettone
Mince Pie with Vanilla Anglaise*

Hot Dessert station

*Panettone butter pudding
Christmas pudding*

KIDS CORNER

*Fish Fingers
Beef sliders
Cheesy Garlic Breadstick
Mac and Cheese
Pop Corn
Chocolate Fountain
Assorted Mini Cup Cakes
Candy Floss*

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any dietary requirements.*

**31
DEC**



New Year's Eve **GALA DINNER**

Enjoy a lavish multi-cuisine buffet with BBQ and live station, fresh seafood on ice, Fine de Claire oysters, sushi, roast turkey, and crispy pork belly. Savor decadent desserts, handcrafted cocktails, a welcome drink and festive ambiance for an unforgettable celebration.

- * Golden & White Theme
- * Kids Corner
- * Welcome Drink
- * Live Band
- * New Year Countdown at the Rooftop
- * Fireworks at the Rooftop

Early Bird Offer

- * 15% Off till 20 DEC
- * 10% Off till 28 DEC

THB 3,250++ Per Adult

THB 1,650++ Per Child
(6-12 years)

🕒 6.30 pm - 10.30 pm 📍 Vista Restaurant

Reservations

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ALL DAY DINING
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NEW YEAR EVE MENU

SOUP

Tom Yum Bisque

SALADS

Roasted Pumpkin and Quinoa Salad
Pomegranate, feta & honey Vinaigrette.

Smoked Duck Breast Salad
Orange Segments, Walnut Dressing.


Seared Tuna Nicoise
Quail Eggs and Anchovy Emulsion.

Yum Woon Sen Moo Seb
Spicy pork and vermicelli salad.

—  —
Custom Thai Salad Bar Experience

—  —
Som Tam
(Papaya, Corn, Assorted Fruits)(LIVE)

—  —
Cold Cuts, Cheese & Antipasti

—  —
(Sun- Dried Tomato, Marinated Olives, Pickled Cucumbers Pickled Jalapeno)

COLD CUTS

*Chilled Tuna, Smoked Atlantic Salmon,
Honey Glazed Ham, Bresaola, Pepperoni.*

—  —
Gourmet Artisan Cheese Platter

—  —
Gouda, Emmenthal, Smoked Scamorza, Aged Cheddar, Brie, Gorgonzola.

SAVORY PIE

Pork & Pistachio en Croûte
Tender pork wrapped in a flaky pastry with pistachio.

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Freshly Baked Artisan Breads

Bread & Dip Selection

Artisan Bread Basket with Exotic Dips & Butters.



Live Culinary Stations

Gourmet Pasta Creation Bar

Create your perfect plate with spaghetti, penne, or fusilli, complemented by your choice of sauces (Arrabbiata, Bolognese, Alfredo, Basil Pesto) and a selection of fresh condiments.

Dim Sum Delicacies

live station offering a delightful variety of steamed and fried dim sum, served with traditional Thai dipping sauces.

Live Sushi Bar

California Roll, Tuna Roll, Salmon Roll, Dragon Roll.

Signature Stir-Fry Noodle Station

Pad Se Ew, Pad Thai, Mee Hokkien cooked fresh to order.

Thai Street Food Classics

Poh Pia Tod

Crispy vegetable spring rolls with a savory filling.

Shrimps Wrapped In Pandan Leaf

Shrimp wrapped and steamed in pandan leaf.

Tod Mun Pla

Deep-fried fish cakes with lemongrass.

Fried Chicken Wings

Crispy fried Chicken Wings with Sweet Chilli Sauce.

Poached Seafood On Ice

Andaman Prawns, Slipper Lobster, New Zealand Mussels, Fresh Oyster, Squid (Seafood Sauce, Chimichurri, Cocktail Sauce, Lemon wedges)



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From THE BBQ GRILL

Moo Ping

Grilled marinated pork skewers.

Satay Gai

Chicken satay with peanut sauce.

Corn On The Cob

Grilled sweet corn.

Mix Seafood Satay

Variety of seafood skewers.

BBQ Beef Skewers

Tender grilled beef skewers.

Slipper Lobster with Garlic Butter

Indian Halibut

TANDOOR

Murg Tikka

Spiced Chicken Cooked In Tandoor.

Achari Jhinga

Marinated Prawns Cooked in Clay Oven.

Seekh Kebab

Spiced Minced Lamb Skewers.

Ajwaini Mahi Tikka

Carom Seed Flavored Fish Cooked in Tandoor.

Paneer Tikka

Spiced Cottage Cheese Cooked in Tandoor.

CARVING STATION

Roasted Turkey

Turkey roasted with Cranberry Sauce & Gravy



Korean Bbq Pork Ribs

Braised Beef Brisket /w Bone Jus



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SIDES

Rosemary and Garlic Crispy Baby Potato
Roasted potatoes with herbs.

Glazed Baby Carrot
Sweet and tender glazed carrots.

Crispy Balsamic Brussels Sprouts
Caramelized Brussels sprouts with Balsamic.

HOT ENTREES

Seared Salmon
Accompanied by wilted spinach and Saffron Cream Sauce

Beef Lasagne
Rich beef ragu, pasta, and creamy béchamel.

Turkey Roulade
Tender turkey roulade with chestnut and wild mushroom farce served with sweet potato puree

Mediterranean Ratatouille
Grilled Mediterranean Vegetables with Tomato Sauce

INDIAN SELECTIONS

Chicken Biryani
Fragrant basmati rice slow-cooked with spiced chicken and herbs.

Dal Makhani
Slow-cooked black lentils in a creamy, buttery tomato sauce.

Paneer Lababdar
Cottage cheese simmered in a rich, mildly spiced tomato and cashew gravy.

Assorted Breads

—  —
Authentic Thai Flavours
—  —



Gaeng Phed Ped yang
Tradition Thai Grilled Duck Curry With Pineapple

Gaeng keaw wan Goong
A Traditional Thai Green Curry With Coconut Milk, sweet Basil & Prawns



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— — — — —
Authentic Thai Flavours
— — — — —

Nua Tod Kratiem

Stir fried Beef /w Garlic

Khao pad Saparot Talay

Thai Pineapple Fried Rice with Mix Seafood

Pad Pak Ruam

Spicy stir-fried vegetables with Mushroom Sauce

Steamed Jasmine Rice

Fragrant steamed rice.

DESSERTS

Tropical Fruits

cantaloupe, watermelon, pineapple, dragon fruit, mango, and papaya.

Whole Cakes

Chocolate Cake

Pistachio Mousse Cake

Green tea opera

Individual Desserts

Santa Hat Raspberry Cheesecake

Christmas Tree Chocolate & Peppermint Brownie

Five Spice Caramel Éclair

Mini Passionfruit Entremets

Goat Cheese Cake with Wine Poached Cranberries

Spiced Pavlova with Mulled Wine Caramel

Chocolate Mousse

Morello Cherry Panna Cotta

Orange and nutmeg creme brulee

HOT DESSERT STATION

Panettone butter pudding

Christmas pudding

KIDS CORNER

Fish Fingers

Beef Sliders

Cheesy Garlic Breadsticks

Mac and Cheese

Pop Corn

Chocolate Fountain

Assorted Mini Cup Cakes

Candy Floss

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24
DEC



Palatial Christmas at Tambu

Celebrate Christmas Eve at Tambu, our Michelin Guide-recognized progressive Indian charcoal cuisine restaurant. Enjoy a specially curated festive tasting menu featuring, Hokkaido Scallop Moilee with Hua Hin Caviar, succulent Lamb Chop Barrah, and Tandoori Slipper Lobster crafted for an unforgettable evening of festive indulgence.

- * Vilonist
- * Interactive Table-side Cooking

Early Bird Offer

- * 10% Off till 14 DEC

THB 4,490++ Per Adult
THB 2,490++ Per Child
(6-12 years)

THB 2,990++ Wine Pairing

🕒 5.30 pm - 11 pm 📍 Tambu Restaurant

📄 7-Course Tasting Menu

For more informations

☎ +66 (0)95 834 7208 ✉ info@tambuphuket.com

tambu
Progressive Charcoal Cuisine



Terms & Conditions Apply.

* Prices in Thai Baht and subject to 10% service charge and 7% government taxes.





Palatial Christmas

Street Saga

Spiced Beetroot Chop

Smoked Beetroot | Figs | Philadelphia Cheese

Ram Ladoo

Yellow Lentil Takoyaki | Truffle wild mushroom | Tamarind gel

Ragda

Sweet Potatoes | White Peas | Smoked Labneh

Avocado Bhel

Puffed Rice Crispies | Avocado Snow | Tamarind & Mint

Tandoori Slipper Lobster

Andaman Slipper Lobster | Brown Garlic
Pepper Chutney | Oba Leaf Crisp

Crab Dosa

Curry Leaf Spiced Crab | Fermented Benne Dosa

Lamb Chop Barrah

NZ Lamb Chops | Mathania Chilli | Jakhiya Aloo

Signature Curries

Old Delhi Butter Chicken
Hokkaido Scallop Moilee with Hua Hin Caviar
Assorted Hand-Rolled Breads | Ghee Rice

Rasmalai Cake

Saffron-Soaked Rasmalai | Vanilla Sponge

Mithai

Miniature Versions of Indian Sweets

THB 4,490++ Per Adult
THB 2,490++ Per Child (6-12 years)
THB 2,990++ Wine Pairing

All prices are in Thai Baht and subject to 10% Service Charge and applicable taxes





Palatial Christmas

Street Saga

Spiced Beetroot Chop

Smoked Beetroot | Figs | Philadelphia Cheese

Ram Ladoo

Yellow Lentil Takoyaki | Truffle wild mushroom | Tamarind gel

Ragda

Sweet Potatoes | White Peas | Smoked Labneh

Avocado Bhel

Puffed Rice Crispies | Avocado Snow | Tamarind & Mint

Tandoori Morrel

Stuff wild morrels | Brown Garlic
Pepper Chutney | Oba Leaf Crisp

Jackfruit Dosa

Curry Leaf Spiced Jackfruit | Fermented Benne Dosa

Malai Broccolini

Charred Broccolini | Cheese Marinade | Jakhiya Aloo

Signature Curries

Butternut Korma

Tawa Till Asparagus

Assorted Hand-Rolled Breads | Ghee Rice

Rasmalai Cake

Saffron-Soaked Rasmalai | Vanilla Sponge

Mithai

Miniature Versions of Indian Sweets

THB 4,490++ Per Adult
THB 2,490++ Per Child (6-12 years)
THB 2,990++ Wine Pairing

All prices are in Thai Baht and subject to 10% Service Charge and applicable taxes



**31
DEC**

The Royal Mughal Feast

Welcome 2026 at Tambu, a Michelin Guide-recognized restaurant, with a specially curated New Year's Eve Tasting menu and stunning rooftop views. Savor Peri Peri Slipper Lobster, Tandoori Lamb Chop, and traditional Mithai, paired with signature cocktails and Phuket's skyline for an unforgettable start to the new year.

- * Saxophonist
- * Interactive Table-side Cooking
- * New Year Countdown at The Rooftop
- * Fireworks at Midnight

Early Bird Offer

- * 10% Off till 14 DEC

THB 5,990++ Per Adult

THB 3,000++ Per Child
(6-12 years)

THB 2,990++ Wine Pairing

🕒 5.30 pm - 11 pm 📍 Tambu Restaurant

📄 7-Course Tasting Menu

For more informations

☎ +66 (0)95 834 7208 ✉ info@tambuphuket.com

tambu

Progressive Charcoal Cuisine



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Happy New Year

Street Saga

Spiced Beetroot Chop

Smoked Beetroot | Figs | Philadelphia Cheese

Asparagus and Amul Cheese Roll

Tempered asparagus | Truffle wild mushroom | Tamarind gel

Dal Pakwan

Mashed Lentil | Refined flour Crisp | Tamarind & Mint

Peri Peri Slipper Lobster

Andaman Slipper Lobster | Brown Garlic
Pepper Chutney | Oba Leaf Crisp

Crab Dosa

Curry Leaf Spiced Crab | Fermented Benne Dosa

Tandoori Lamb Chop

NZ Lamb Chops | Mathania Chilli | Jakhiya Aloo



Signature Curries

Old Delhi Butter Chicken
River Prawn Moilee with Hua Hin Caviar
Assorted Hand-Rolled Breads | Ghee Rice



Milky Way

Rice Kheer | Lychee Sorbet | Rose Petals

Mithai

Miniature Versions of Indian Sweets

THB 5,990++ Per Adult
THB 3,000++ Per Child (6-12 years)
THB 2,990++ Wine Pairing

All prices are in Thai Baht and subject to
10% Service Charge and applicable taxes



Asia's
Best Indian Cuisine
Restaurant



Happy New Year

Street Saga

Spiced Beetroot Chop

Smoked Beetroot | Figs | Philadelphia Cheese

Asparagus and Amul Cheese Roll

Tempered asparagus | Black Truffles | Tamarind gel

The OG Samosa

Cumin Spiced Potatoes | Filo Crisps | Yuzu

Dal Pakwan

Mashed Lentil | Refined flour Crisp | Tamarind & Mint

Bhutta

Charred sweet corn | Fermented chilli paste | Corn Espuma

Cauliflower Kulcha

Chilli and Cumin spice cauliflower | Homemade butter | Pickles

Galouti

Smoked Lotus Root Kebab | WA Spice Crisp



Signature Curries

Wild Mushroom Korma

Paneer Malai Sandwich | Clove smoked Makhni

Assorted Hand-Rolled Breads | Ghee Rice

Miniature Versions of Indian Sweets

Milky Way

Rice Kheer | Lychee Sorbet | Rose Petals

Mithai

Miniature Versions of Indian Sweets

THB 5,990++ Per Adult

THB 3,000++ Per Child (6-12 years)

THB 2,990++ Wine Pairing

All prices are in Thai Baht and subject to
10% Service Charge and applicable taxes



Asia's
Best Indian Cuisine
Restaurant





**24
DEC**

A Christmas Eve Under The Stars

Savor an *À La Carte* Festive spread featuring *Fine de Claire Oyster N°2*, delicate *Hamachi Tiradito*, succulent lobsters, and roast turkey from the carving station. Meat lovers can enjoy grilled *Okayama Tenderloin* and our signature *Golden Black Angus Tomahawk*, open-air seating, and panoramic sea views for the ultimate Christmas indulgence.

- * Violinist
- * Live DJ
- * Ho-Ho Shots By Santa

🕒 6 pm - 10.30 pm (Bar Open Until Midnight)

📍 Sizzle Restaurant

📄 À La Carte

For more informations

☎ +66(0)95 834 0453

✉ info@sizzlerooftopphuket.com

ROOFTOP BAR | STEAK | SEAFOOD
Sizzle



Terms & Conditions Apply.

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Starters

SMOKED SALMON

with crème fraîche, Golden Monopole Caviar and Gold Leaf
THB 650++

FINE DE CLAIRE OYSTER N°2

with Champagne Mignonette - Half Dozen
THB 1,150++

FINE DE CLAIRE OYSTER N°2

with Champagne Mignonette
Half Dozen **THB 1,150++**
Dozen **THB 1,900++**

GAMBERO ROSSO CARPACCIO

with White Truffle & Sea Salt Flakes
THB 750++

HAMACHI TIRADITO

with Amarillo sauce, Piparras, Crispy shallots & Smoked Trout Roe
THB 600++

CHUTORO TUNA TARTARE

on Crispy rice avocado puree, Osetra Caviar
THB 750++

BEEF TARTARE

with Shaved Black Truffle & Brioche
THB 900++

HONEY GLAZED CHICKEN BITES

with Gold Dust
THB 450++

JOSELITO HAM CROQUETAS

with Black Truffle Aioli
THB 550++

BURRATA PANZANELLA

with Joselito Ham
THB 550++

 VEGETARIAN  DAIRY  NUTS  GLUTEN  SEAFOOD  CHILLI  CHEF'S SPECIAL  PORK

ALL PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND APPLICABLE TAXES



Main Courses

OKAYAMA TENDERLOIN

with Sweet Potato Purée, Bacon Jam, Foie Gras, Berries Jus & 24K Gold
150GR **THB 4,000++**
300GR **THB 6,600++**

GOLDEN JAPANESE STRIPLOIN

with Black Truffle Jus & Cauliflower Gratin with Gruyère
Wagyu Ribeye with Smoked Truffle Butter & Gold Salt
THB 6,000++

WAGYU RIBEYE

with Smoked Truffle Butter & Gold Salt
THB 6,000++

BLACK ANGUS RIBEYE

with Winter Truffle Sauce & Cauliflower Gratin with Gruyère
THB 2,600++

LAMB CHOPS

Crispy potato, Parmegiano Reggiano & Berries Jus
THB 2,300++

ROAST TURKEY

with Sage & Onion Stuffing, Cranberry sauce, roasted potatoes, carrots & Brussels Sprout
THB 2,000++

LOBSTER THERMIDOR

THB 5,500++

GOLDEN BLACK ANGUS TOMAHAWK

with Sweet potato puree, Bacon Jam, Berries & foie gras. 24K Gold
THB 7,000++

CROISSANT BREAD PUDDING

Vanilla Madagascar, Crème anglaise, almond crumble & Brandy Carlos III
THB 350++

BASQUE CHEESCAKE

TIRAMISU

SKILLET COOKIE

STICKY TOFFEE PUDDING

ITALIAN GELATO/SORBET

 VEGETARIAN  DAIRY  NUTS  GLUTEN  SEAFOOD  CHILLI  CHEF'S SPECIAL  PORK

ALL PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND APPLICABLE TAXES



Sides THB 220++

TRUFFLE MASHED POTATOES

SWEET POTATO & CHESTNUT PURÉE

PARMESAN & BLACK TRUFFLE FRIES

CRISPY BRUSSELS SPROUTS WITH BACON & BALSAMIC GLAZE

ROASTED BABY CARROTS WITH HONEY & CUMIN

CAULIFLOWER GRATIN WITH GRUYÈRE & BLACK TRUFFLE

Sauces THB 100++

BLUE CHEESE GORGONZOLA, MUSHROOM SAUCE, PEPPER JUS,
BERNAISE, BORDELAISE, JAPANESE BBQ, BERRIES JUS.



 VEGETARIAN  DAIRY  NUTS  GLUTEN  SEAFOOD  CHILLI  CHEF'S SPECIAL  PORK

ALL PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND APPLICABLE TAXES



31
DEC



NYE Rooftop *Revelry*

Celebrate New Year's Eve at Phuket's most breathtaking rooftop. Enjoy Gillardeau Oyster N°2, Blue Lobster Tarte, Poached Turbot, Beef Wellington, and a decadent Valrhona Chocolate Special, DJ beats, and sunset ocean views for a night of fine dining and festive celebration under the stars.

- * The Final Sunset of 2025, Set to Saxophone Melodies
- * Beats & Vibes: DJ Tommy Live
- * Brazilian Dancers
- * Live dance Performers & Entertainment
- * Fireworks at Midnight
- * Groove & Move on the Dance Floor
- * New Year Countdown

Early Bird Offer

- * 10% Off till 14 DEC

THB 10,000++
Per Person

- 🕒 6 pm - 10.30 pm (Bar Open Until 1am)
- 📍 Sizzle Restaurant 📄 Set Menu

For more informations

- ☎️ +66(0)95 834 0453 📧 info@sizzlerooftophuket.com

ROOFTOP BAR | STEAK | SEAFOOD
Sizzle



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ROOFTOP BAR | STEAK | SEAFOOD
Sizzle

Amuse-Bouche

GILLARDEAU OYSTER #2 🐚

Oscietra Caviar Pearl, Kaffir Lime Gel, Sake Air, and Black Rice Crisp.

Hot Bite

JAMÓN JOSELITO CROQUETTES WITH CAVIAR 🐷🧁🌿

Silky Béchamel Croquettes with Aged Joselito Ham,
Finished with A Crown Of Imperial Caviar and Gold Leaf.

Cold Starter

GAMBERO ROSSO & CARABINERO CARPACCIO 🐚

with Extra Virgin Olive Oil & Sea Salt Flakes

Warm Starter

POACHED TURBOT, CONFIT SHALLOT AND WHITE TRUFFLE 🧁

Delicately Poached Wild Turbot Wrapped in Ribbons of Zucchini,
Served with Confit Shallot, White Truffle, Beurre Blanc Espuma.

Main Course

BEEF WELLINGTON WITH RED WINE JUS AND FOIE GRAS 🌿

Center-Cut Tenderloin Wrapped in Mushroom Duxelles, Foie Gras, and Puff Pastry.
Served with Truffled Potato Purée, Glazed Baby Carrots, and A Rich Red Wine Jus.

Dessert

SELECTION OF CHEESE 🧁

Comte, Morbier, Manchego, San Simon.

VALRHONA CHOCOLATE SPHERE WITH PASSION FRUIT HEART & CHAMPAGNE SORBET

Table-Side Presentation: Warm Salted Caramel is Poured to Melt Open The Sphere.

PETIT FOURS 🌿

Pistachio Macaron, Praline Bonbon, and Yuzu Financier.

🌿 VEGETARIAN 🧁 DAIRY 🌿 NUTS 🌿 GLUTEN 🐚 SEAFOOD 🌶️ CHILLI 🧁 CHEF'S SPECIAL 🐷 PORK

ALL PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND APPLICABLE TAXES

MICHELIN
2026

KOKTAIL
Restaurant
Guide 2026

