

Sea of Stars Christmas

DINNER BUFFET MENU

24th December 2025

Soups Station

Freshly made soups of the day that reflect the season and local ingredients.

Roasted Tomato and Basil Soup

Baker's Delights

Our pastry team prepares all breads fresh daily, from focaccia loaves to grissini.

French Baguette, Ciabatta, Farmer's Bread, Whole Wheat Bread, Oatmeal and Multigrain Loaf

Gluten-Free Loaves × 2

Gluten-Free Rolls × 2

Grissini and Lavosh with Butters and Margarine

Charcuterie

Our chefs have sourced exceptional imported cured cold cuts and local cured meats, served with traditional condiments.

Homemade Terrine

Parma Ham

Smoked Chicken

Smoked Duck

Chicken Ham

Mortadella con Pistachio

Beef Pastrami

International Cheese Corner

Brie

Camembert

Goat Cheese

RIM TALAY



International Cheese Corner

Gorgonzola

Emmental

Gouda

Edam

Cheddar

Danish Blue

Accompaniments:

Red and Green Grapes, Breadsticks, Lavosh, Pretzel, Pumpernickel,
Walnuts, Celery Sticks, Figs, and Honey

Condiments:

Marinated Feta in Olive Oil and Rosemary, Rolled Cream Cheese, Sundried Tomato Confit
with Sweet Basil, Green and
Black Kalamata Olives, Sunflower Seeds, Walnuts, Pumpkin Seeds

Chef's Salad Corner

A variety of organic leaves with house-made dressings and vinaigrettes.
Chef's salads are inspired by Mediterranean and Thai flavors.

Greens:

Iceberg, Radicchio, Red Oak, Green Oak, Baby Red Spinach, Baby Green Spinach


Condiments:

Black and Green Kalamata Olives, Sliced Tomato, Cucumber, Red Onion, Grated Carrot, Bacon Bits,
Semi-Dried Tomato, Broccoli, Grilled Zucchini, Grilled Peppers, Capers, Olives

Dressings:

Ranch, Blue Cheese, Thousand Island, Italian, Balsamic, Non-Fat Tomato Dressing,
Extra Virgin Olive Oil, Balsamic Vinegar, Red Wine Vinegar

RIM TALAY



Chef's Salads

Yum Woon Sen – Glass Noodle Salad with Minced Pork, Chili, and Seafood

Larb Gai – Minced Chicken Salad with Mint, Fresh Chili, and Thai Herbs

Yum Nam Tok Nuea – Chargrilled Spicy Beef Tenderloin Salad

Tua Poo – Spicy Green Wing Bean Salad

Yum Salmon Salad – Green Papaya Salad with Prawns

Prawn Cocktail Salad

Tomato Caprese Salad

Beef Carpaccio Salad

Smoked Salmon Carpaccio with Pesto

Roasted Seasonal Mushrooms with Arugula, Shaved Pecorino, and Lemon Oil

Pumpkin Hummus

Garlic and Lemon Hummus

Greek Salad with Grilled Halloumi

Niçoise Salad

Ice Section & Display

Whole Tuna Station

Whole fresh tuna, freshly cut and sliced.

Sashimi Station

White Snapper, Salmon, Hamachi, Fresh Shrimps

Sushi Corner

Our chefs prepare sushi fresh, using only the finest ingredients from Japan.

Condiments:

Kikkoman Soy Sauce, Pickled Ginger, Wasabi, Lemon Wedges, Wakame

Chilled Seafood Delicacies on Ice

Poached Shrimps, Poached Clams, Rock Lobster, Giant River Prawns, Alaskan Crab, Blue Crab

Condiments:

Cocktail Sauce, Tartar Sauce, Wasabi, Soy Sauce, Thai Chili Sauce, Lemon Wedges, Sauce Remoulade

Oyster Shucking Station

Fresh Fine de Claire Oysters and Surat Thani Oysters

RIM TALAY



CHEF'S LIVE STATIONS

Live Foie Gras Station

Foie gras with berry compote, fig jam, brioche & red wine jus

Live Raclette Cheese Station

Raclette with boiled potatoes, pickles, mustards, salami, Paris ham, bacon, smoked salmon, chives, capers & crispy baguette

FROM THAI KITCHEN

Pla Som Rod – Fried seabass with chili sauce, kaffir lime & dry chili

Penang Salmon Curry – Red curry salmon with kaffir lime & vegetables

Kratiem Prik Goong Tod – Crispy prawns with garlic & chili

Khao Phad Sapparod – Pineapple fried rice with raisins, curry & chicken

Gaeng Gari Gai – Yellow chicken curry with potatoes & crispy shallots

Phad Nam Man Hoi Pak – Wok-fried seasonal vegetables with oyster sauce

Steamed Jasmine Rice

FROM THE WOK

Krapao – Spicy stir-fry with basil & chili

Phad See Ew – Wok-tossed rice noodles with smoky flavor

FROM FARM TO TABLE

Seasonal local vegetables crafted with creativity

Roasted sweet potato with maple syrup & walnuts

Fried potatoes with sumac spice

Creamed spinach with garlic

Creamy potato mash

Sautéed mushrooms with pine nuts

THE ITALIAN JOB

Fresh pasta: Spaghetti, Ravioli, Fettuccini, Penne, Gnocchi (with gluten-free options)

Sauces: Cream, Tomato, Bolognese, Alfredo, Carbonara

Pizza – Margherita, Pepperoni, Four Cheese

Condiments: Salami, bacon, semi-dried tomato, broccoli, mushrooms, zucchini, peppers, capers, olives, onion, garlic, olive oil, chili, oregano, basil, rocket, parmesan

RIM TALAY



INDIAN CORNER

Yellow dhal tadka

Matar paneer

Butter chicken

Lamb vindaloo

Palak paneer

Basmati rice

Tandoori Selection

Chicken Tandoori, Lamb Seekh Kebab, Fish Kebab, Naan (Garlic, Lacha, Plain)

LIVE CARVING STATION

Roasted butterball turkey

Roasted lamb shoulder with mint sauce

Angus beef ribeye with garlic & rosemary

Christmas ham with maple glaze & orange

Sauces: Red wine, mushroom jus, peppercorn jus, béarnaise,

Dijon, wholegrain mustard, mint sauce, cranberry

LIVE CHARCOAL GRILL

Striploin (100g)

River prawns

Rock lobster

Thai-style roast chicken (garlic, peppercorn, honey, coriander root)

Lamb chops

Chicken wings

Sauces: Peppercorn, mushroom, spicy tomato, BBQ, chili, mustard, lemon butter, lime wedges, pommery, Dijon

RIM TALAY



DESSERTS CORNER

Traditional Christmas sweets & chef's creations

Burnt Basque cheesecake

Lemon meringue tart

Egg tart

Apple crumble tart

Chocolate tart with berries

Christmas cookies

Christmas pudding with custard

Gluten-free dessert selection

Fruit Extravaganza – Fresh Thai fruits

Thai Coconut Ice Cream Station – Served in young coconut
with condiments (corn, peanuts, mung beans)

The Cake Shack – Ganache, chocolate chip, white chocolate chip, strawberry,
raspberry, mango, chantilly cream, crème pâtissière, chocolate mousse

Cake Flavors – Banana chocolate chip, red velvet with
cream cheese, chocolate almond

RIM TALAY