



SAIL INTO THE NEW YEAR

AT KATA ROCKS



NYE 2024 KATA ROCKS DINNER OFFERING

ARTISAN BREADS

Freshly Baked from Maison Jean Philippe

Accompanied by French Butter, Sea Salt Butter, Jive Butter, Truffle Butter.

SMOKED AND GRAVED APPETIZERS FROM THE SEA

Savor the exquisite offerings from Captain Hook Smokehouse, featuring delicately cold-smoked Scottish salmon, robust hot-smoked salmon, infused with aromatic woods; house graved salmon, succulent smoked dogtooth tuna, and tender smoked swordfish.

ALL CHILLED SEAFOOD STATION

New Zealand green lip mussels, Fine de Claire French oysters, glistening with seawater; chilled Canadian lobsters and zesty tuna ceviche, brightened with lime, chili, and fragrant fresh mint.

ACCOMPANIMENTS:

Lemon & Lime Wedges, house made Seafood dips, Cocktail Sauce, Tabasco, Charlotts.

IBERICO BELLOTA HAM LEG CARVING STATION

with Tomatoes coulis infused and toasted Focaccia.

THAI ORIGINALS AND SPECIALS

BLUE CRAB MIANG PU

Tender morsels of blue crab, fresh herbs and zesty lime, served in delicate, crisp lettuce cups that provide a refreshing crunch.

POH PHIA SOD

Fresh spring rolls, filled with crisp vegetables and aromatic herbs

PLAH GOON

Marinated and grilled Andaman Sea Bass, served with a zesty dipping sauce that adds a refreshing kick.

BANANA SALAD

Relish the unique combination of ripe bananas and crunchy nuts, tossed in a light dressing.

PAPAYA SALAD

Shredded green papaya, tossed with fresh herbs and a spicy dressing that delivers a delightful crunch and a burst of heat.

YUM MOO YANG

Grilled pork, marinated in fragrant herbs and spices, served with a tangy sauce and smoky flavor.

YUM TALAY

Vibrant Andaman seafood salad tossed in a spicy lime dressing with Thai herbs

SPICY SEAFOOD SALAD

Succulent seafood, tossed with crisp vegetables and a fiery dressing.

THE HEALTHY CORNER

Vitello Tonnato

Caprese Salad

Beetroot Salad

Quinoa Salad

Butter Lettuce Salad

Black Rice and Pumpkin Salad

Beetroot Salad

EXCLUSIVE DELICACIES

PAN-FIRED FOIE GRAS

Pan-fired foie gras, balanced by the sweetness of pineapple chutney and the depth of balsamic reduction. Accompanied by toasted brioche.

THE TRUFFLE STATION

Freshly prepared pasta, with options like creamy porcini or fresh Piedmont black truffle as classic Tagliatelle e tartufo in parmesan butter.

THE CAVIAR STATION

A la Minute Blini and swiss hash browns with Iranian Osietra caviar, quail egg and sour cream

THE CARVING STATION

Roasted leg of Australian lamb, tender roasted rib of Australian beef, and juicy whole roasted Berkshire pork.

Accompany your meat with traditional pan gravy, horseradish sauce and mint sauce.

HOT DISHES

Tender market vegetables, gratin of cauliflower with creamy Comté cheese, roasted potatoes with the aroma of garlic and thyme. Fragrant steamed rice, fried rice with Phuket Lobster, Tom Yum Goong.

MEAT AND SEAFOOD BARBECUE

Andaman prawns with Garlic and chive butter

Canadian Lobster with Sauce Thermidor

Succulent lamb chops,

Grilled Scottish Angus beef sirloin

Selection of sauces, including peppercorn sauce, BBQ sauce, lemon oil, verdi sauce, Pommery and Dijon mustard

TO CONCLUDE

Assortment of delicate Macarons, traditional Thai sweet desserts, ice cream bar featuring velvety with an array of condiments, selection of seasonal fresh fruits, Liquid nitrogen Green apple Granite with Blanc de Blanc Champagne.

CHARCUTERIE SELECTION:

Charcuterie board that celebrates the art of cured meats, featuring delicate slices of savory Parma ham, rich and flavorful Bresaola, aromatic Coppa ham complemented by the robust flavors of Rosette French sausage, creamy Mortadella and Rillettes de canard.

CHEESE SELECTION BY LES FRÈRES MARCHAND

Selection of cheeses, each offering a unique texture. Creamy brie to nutty Gruyère, Tete de moine and Taleggio complemented by fig chutney, balsamic onion jam, mixed nuts, dried fruits, and crackers.

ACCOMPANIMENTS:

Spanish Gordal Olives, Caper Berries, caramelized Nuts, Grapes, house made chutneys and a Selection of Mustards.

TRULY MEMORABLE

FESTIVE
SEASON

2 0 2 4