



NEW YEAR'S EVE *CELEBRATION 2026*

— ∞ MASQUERADE EXTRAVAGAZA ∞ —

31 DECEMBER 2026
7.30 PM – COUNTDOWN

MÖVENPICK
MYTH HOTEL
PATONG PHUKET





NEW YEAR GALA *Buffet Menu*

— BUFFET START 7:30 PM —

SEAFOOD ON ICE

- OYSTER FINE DE CLAIR
- BABY SQUID
- TIGER PRAWN
- NZ MUSSEL
- BLUE CRAB

COLD STARTERS & SALADS

- SALAD BAR
- SALMON GOAT CHEESE SALAD
- PRAWNS COCKTAIL AND AVOCADO
- BURRATINA SALAD
- SALMON CAVIAR BLINIS
- SALMON SASHIMI
- SCALLOP SASHIMI
- TENDERLOIN BEEF SALAD

CHARCUTERIE & CHEESE

- SMOKED DUCK BREAST
- SMOKED FREE RANGE CHICKEN BREAST
- SERRANO HAM
- MORTADELLA PISTACHIO
- SALAME TARTUFO
- COPPA DI PARMA
- BLEU D AUVERGNE
- PARMIGGIANO REGGIANO
- TRUFFLE BRIE
- COMTE 12M
- CUMIN GOUDA
- MANCHEGO POD
- SAINT NECTAIRE AOP
- TOMME DE SAVOIE

BREAD CORNER

- CEREAL BREAD
- RED PESTO
- TAPENNADE
- CREAM CHEESE SMOKED PAPRIKA
- FOCACIA TOMATO OLIVE HERB
- FRENCH BAGUETTE

LIVE BBQ

- PHUKET LOBSTER
- TIGER PRAWNS
- SQUID
- BLUE CRAB

LIVE CARVING

- ROASTED LAMB SHOULDER
- BLACK ANGUS TOMAHAWK
- WAGYU PICANHA
- DUCK BREAST

MAIN COURSES

- LOBSTER BISQUE
- SQUID AND PRAWNS PERSILLADE
- RISOTTO SAFFRON AND SCALLOP
- PAN SEAR FOIE GRAS
- CHICKEN CASHEWNUT TRUFFLE TORTELINI

SIDES

- ROASTED MIXED VEGETABLE
- SAUTEED MUSHROOM
- TRUFFLE PARMESAN FRENCH FRIES
- TRUFFLE ROBUCHON MASHED POTATO
- JASMINE RICE

DESSERTS AND BAKERY

- CHOCOLATE FOUNTAIN
- CREPE SUZETTE
- HAZELNUT AND CHOCOLATE VERRINE
- YUZU AND RASPBERRY PANA COTTA
- CHOUX PARIS BREST
- VANILLA CRÈME BRULÉE
- PINEAPPLE CHEESECAKE STRAWBERRY AND
- PISTACHIO TART
- MACARON
- TRUFFLE CHOCOLATE
- ARTISAN GELATO AND SORBET
- FRUIT

SOURCED FRESH EACH DAY, PREPARED WITH CARE, AND SERVED WITH PASSION.
THANK YOU FOR CHOOSING TO DINE WITH US.