

HOLIDAY HOLIDAY STYLE

AO NANG BEACH RESORT
KRABI

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Glamour White

New year's Eve Gala Dinner

31 December 2025

Time : 7.00 p.m. - 0.30 a.m.

Step into the New Year wrapped in White Glamour
An extravagant night of elegance, sparkle, and unforgettable celebrations.

Adult **5,000** / Person
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Children **2,500** / Person
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(Kids Eat Free! Under 6 Year Old)



Live Music



Fire Show



Thai Boxing
Show



Cabaret
Show



Dance
Show



Magic
Show



Bouncy
Castle

📍 Hotel Car Park at Holiday Style Ao Nang Beach Resort

Table Reserved Please Contact Front Desk or Restaurant

Call 075 810 888

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Appetizer

Braise NZ. Beef Rump with Spices Quesadillas Mexican Style
Assorted Bruschetta Topped with Goat Cheese
Crostini Smoked Salmon
Deep Fried Prawns Wrapped with Vermicelli Noodles
Assorted Sushi Maki Roll
Prosciutto Melon
Assorted Cheese Platter & Dry-Aged Cold Cut

Salad

Avocado & Japanese Pumpkin Salad
Mixed Tomato & Mozzarella Bocconcini Salad
Grilled AUS. Ribeye Beef Salad
Thai Spice Pomelo Salad with Prawn
Spice Mango Salad with Crisp Mackerel Flake
Homemade Classic Caesar Salad in a Wooden Bowl (Live Station)
New Year Salad Bar & Dressing

Soup

Tom Yam Seafood Soup
Cream Clam Chowder Soup
Variety Bread & Butter Corner

Main Dish

NZ. Beef Shank Bourguignon
Seared Norwegian Salmon with Meunière Sauce
Louisiana New Orleans Chicken
Sous Vide Duck Breast with Orange Sauce
Stir-Fried Broccoli with Prawn
Baked Young Pork Rib with Honey Brown Sauce Hong Kong Style
Slow Cook NZ. Lamb Shoulder Massaman Curry
Fried Rice with Crab Meat

Side Dish

Jasmine rice, Truffle Mashed Potatoes Baked Cheese, Veggie.
Aloo Gobi Bake Vegetable Garlic & Butter

Seafood On Ice

Rock Lobster, Prawn, Giant Octopus Tentacles,
Blue Crab, NZ. Mussels & Vegetable

B.B.Q Corner

B.B.Q Rock Lobster
Mussel with Thai Herb in Banana Leaf
B.B.Q Prawn
B.B.Q Blue Crab
B.B.Q Squid
Baked Red Snapper with Oranges & Herbs in Salt Crust
Chicken Satay with Peanut Sauce
Grilled Pork Neck with Thai Herb
Grilled NZ. Lamb Rack
Grilled AUS. Beef Tenderloin
Grilled Chicken WICHIAN BURI
Sauce:> Seafood Sauce, B.B.Q Sauce, Sweet Tamarind Sauce,
JAEW Sauce, Peanut Sauce, Korea Sauce,
Sweet Chili Sauce, Red Wine Sauce,
Pepper Corn Sauce, Mint Sauce, Mushroom Sauce,
Café de Paris sauce, Garlic Sauce

Carving Corner

Roast NZ. Sirloin with Herb & Red Wine Sauce with Potato & Vegetable
AUS. Beef Wellington Red Wine Sauce
Roasted Pork Trang with Sweet Soy Sauce
Indian Northern Roasted Lamb Shanks with Biryani Rice & Roasted Garlic

Live Corner

(Wok-Fried) Pad Thai River Prawn
Spice Thai Papaya Salad
Indian Lamb Sheekh Kabab (Non-Veg) & Paneer Tikka (Veg)
Hat Yai Deep Fried Chicken Served with Sticky Rice & Fried Onion
Spaghetti, Fettuccine, Ravioli alla Ruota

Dessert

Burn Brownie Cheese Cake, Chocolate Truffle Cake, Fruit Meringue,
Fruit Tart, Chocolate Cake, Red Velvet Cake, Black Forest Cake,
Opera Cake, Orang Cake, Tiramisu, Pana cotta,
Choux Cream, Macaron, Caramel Custard, Coconut Delight,
Cream Bru lee, Thai Dessert, Fruit Orchard

Thai Dessert Food Stall

Cotton Candy & Sugar Candy
Thai Pancake (Roti) & Thai Pulled Tea
Thai Coconut Pudding with Coconut
Thai Style Ice Cream Bucket with Condiment