



Christmas is a time for reuniting with the wonders and joys of life. It's that time of the year when the air is filled with fantasy & merriment.

Join us to celebrate with joy and cheer at the festive,

Christmas 2019

Your Christmas celebration begins at The Sands Khao Lak!



Celebrate with:

An International Buffet The Sands Band, A Cheerful Christmas Choir, A visit by Santa Claus!, Modern Dance Show and A Fun Fire Show.

DECEMBER

24

At 18:00 hrs.

Venue: Lobby Garden and Pineapple Bar

Only THB 1,750 net / person (Children 6-12 years old discount 50%)

*price exclude beverage

Get 15% Discount

On your favorite Wine or Champagne When your reserve in advance.

Please book your table in advance to reserve the best seats!
Our staff at The Floating Market Restaurant will gladly book your dinner reservations from December 20th to the 24th, 2019
From 08.00 - 11.00 hrs. and 15.00 - 20.00 hrs.





Christmas 2019



APPETIZERS

THINLY SLICED PARMA HAM AND SWEET MELON,
HOME MADE TURKEY AND CHICKEN LIVER TERRINNE GARNISHED WITH FRUIT,
SMOKED SALMON ROLL FILLED WITH CRAB MEAT STICK,
POACHED PRAWN AND SQUID WITH CONDIMENTS AND COCKTAIL SAUCE,
ROASTED DUCK BREAST WITH ORANGE,
SELECTION OF SMOKED COLD CUTS,
SEARED TUNA WITH SESAME CRUSTED

SALAD

ROMAIN, RED LEAVE LETTUCE, GREEN LETTUCE, RADICCHIO, ICE BERGE LETTUCE, GREEN OAK, RED OAK, CUCUMBERS, CHERRY TOMATOES, SLICED TOMATOES, MIXED BELL PEPPERS, CARROT SLICE, ONION, RED RADISH, MICRO LEAVE, POTATO SALAD, GREEK SALAD, MAYONAISE SALAD, SWEET CORN SALAD, GRILLED SUMMER SALAD, CHEESE AND COLD CUT SALAD, SPICY PORK NECK SALAD

CONDIMENTS

CHOPPED SHALLOTS, SPRING ONIONS, CHOPPED ONIONS, BACON, CROUTONS, CAPPERS, BLACK OLIVES, STUFFED OLIVES, CHILI FLAKE

DRESSING

HERBS DRESSING, THOUSAND ISLAND, FRENCH DRESSING, ITALIAN DRESSING OLIVE OIL, RED VINEGAR, BALSAMIC VINEGAR

SOUP

CREAM SOUP OF POTATOES AND LEEK WITH GARLIC CROUTONS,
DOUBLE CHICKEN CONSOMME WITH CONDIMENTS

BREAD

KRAFTKORN, FRENCH BREAD, RYE BREAD, HARD ROLL, BREAD STICK, FOCACCIA BREAD, BROWN BREAD, DARK BREAD AND BUTTER







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MAIN DISHES

STEWED BEEF WITH RED WINE SAUCE,
SLOW ROASTED PORK BELLY WITH APPLE AND BALSAMIC SAUCE,
SAUTEED FILLET CHICKEN WITH WILD MUSHROOM SAUCE,
CALAMARI FRITTI WITH GARLIC MAYONNAISE,
VEGETABLES, SPINACH AND MUSHROOM LASAGNA,
ROASTED POTATO WEDGES, BAKED STUFFED VEGETABLES,
BUTTER MIXED VEGETABLES, SAUTEED BRUSSEL SPROUTS WITH BACON,
BUTTER RICE

BBO.

BEEF STEAK, LAMB SKEWERS, MIXED SAUSAGES, SEAFOOD SKEWER SAUCE: BBQ. SAUCE, GRAVY, MUSTARD, KETCHUP, CHILI SAUCE,
PAN GRILLED FISH FILLET WITH 3 KINDS OF SAUCE,
NZ. MUSSEL PROVENCAL

CARVING

BAKED BBQ. HAM LEG, SAUCE: RAISIN SAUCE, MUSTARD ROASTED STUFFED TUKEY AND ROASTED CHICKEN SAUCE: CRANBERRY SAUCE, BBQ SAUCE

CHILDREN CORNER

PASTA WITH TOMATO SAUCE, DEEP FRIED BREADED CHICKEN HOT DOG, FRENCH FRIES. FRIED RICE WITH CHICKEN

DESSERT

X'MAS STOLLEN, X'MAS CAKE (SANTA CLAUS), CHOCOLATE SANTA,
APPLE STRUDEL, STRAWBERRY TART, CHOUX CREAM, RASPBERRY MOUSSE,
TIRAMISU, BLUEBERRY CHEESECAKE, CHOCOLATE BROWNIE CAKES,
CHOCOLATE LOG CAKE, ASSORTED CHEESE AND DRIED FRUIT
MIXED FRESH FRUITS, ICE CREAM WITH CONDIMENTS

SHOW

BANANA AND STRAWBERRY FLAMBE WITH VANILLA ICE CREAM