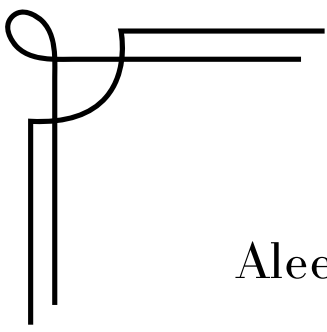




Aleenta Phuket – Christmas Family Dinner 2025

A Celebration of Togetherness, Joy & the Art of Sharing

Gather with loved ones for a heartwarming seaside feast. Indulge in timeless holiday flavors, paired with fine wines, live entertainment, and Aleenta's signature festive charm.



Champagne Welcome | 6:30 PM

Begin the evening with a complimentary glass of Champagne and a selection of chef's festive canapés, served as the sun sets over Natai Beach. Enjoy soft Christmas carols performed live by our trio ensemble, setting a joyful and elegant tone for the evening.

First Course | Seared Scallop & Creamy Cauliflower Soup

Served with apple, almond, shallot, tarragon, and cheesy bread croutons.
A delicate balance of ocean sweetness and comforting warmth.

Suggested Wine Pairing: 2021 Chablis, Domaine William Fèvre – Burgundy, France .Bright minerality and crisp citrus complement the creaminess of the soup and seared scallop.

Second Course | Mixed Seafood Platter

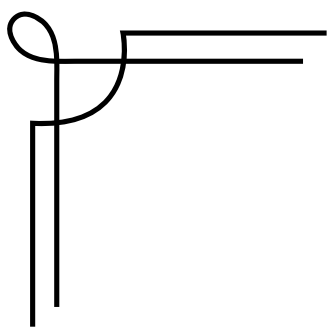
Gravadlax · Seabass Ceviche · Seared Prawns · Grilled Squid Accompanied by mixed green salad, aioli, cocktail sauce, grilled lemon, and sliced baguette.

Suggested Wine Pairing: 2022 Sauvignon Blanc, Cloudy Bay – Marlborough, New Zealand
Vibrant tropical notes and crisp acidity elevate the freshness of the seafood medley

Third Course | Mixed Meat & Poultry Platter

Roasted Duck Breast · Baked Chicken Stuffed with Apple & Onion · Honey-Glazed Ham ·
Prime Rib Served with seared Brussels sprouts, roasted sweet potato, pickled red cabbage, cranberry compote, and gravy.

Suggested Wine Pairing: 2020 Pinot Noir, Joseph Drouhin "Côte de Beaune" – Burgundy, France
Elegant red fruit and soft tannins complement the richness of roasted meats and festive spices.



THE
EDGE

OFF NATAI BEACH



Fourth Course | A Sweet Christmas Choice

Pear Belle Hélène Vanilla and white wine-poached pear with vanilla ice cream, roasted hazelnut, and chocolate sauce or Sticky Date Pudding

Served with lemon curd, black mint, hazelnuts, and vanilla ice cream

Suggested Wine Pairing: 2018 Sauternes, 2018 Sauternes, Château Guiraud, France Golden dessert wine with honeyed notes of apricot and vanilla to enhance both desserts beautifully.

Evening Entertainment

Throughout dinner, enjoy live acoustic Christmas jazz and carols. As dessert is served, the evening transitions to a Festive Fire Dance & Acoustic Countdown Ensemble, inviting guests to gather under the stars for a toast to family and togetherness.

Children will be delighted by a special Santa appearance and holiday treats during the evening.

THB 3,500 ++ per person

Optional Wine Pairing: THB 6,500 ++ per person

Includes:

Complimentary Champagne welcome reception

Four-course family-style dinner

Live festive entertainment and beachfront ambiance

Children's holiday surprises

