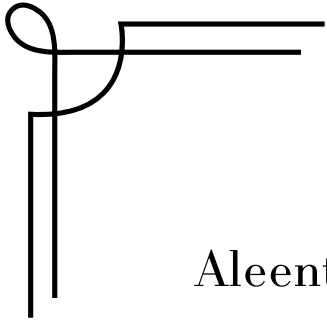




# Aleenta Phuket – New Year’s Eve Gala Dinner 2025

A Celebration of Taste, Elegance & Togetherness

Ring in the New Year with an extraordinary culinary journey by the sea — a night of refined flavours, fine wines, live entertainment, and beachfront fireworks beneath the stars.

## Champagne Reception | 7:00 PM

Begin the evening with a complimentary glass of Champagne and a selection of chef’s seasonal snacks, served as you gather on Natai Beach to the sounds of live music and the glow of the setting sun.

## First Course | The Grand Seafood Tower

Served family-style for sharing Alaska King Crab · Oysters · River & Tiger Prawns · Clams · Scallop Ceviche · Bluefin Crab Salad Accompanied by artisanal bread, grilled lemon, aioli, Thai green seafood sauce, horseradish cream, and cocktail sauce.

Suggested Wine Pairing: Chablis Premier Cru, Domaine Billaud-Simon – Burgundy, France  
Elegant minerality and crisp citrus highlight the natural sweetness of the sea.

## Second Course | Lobster Bisque

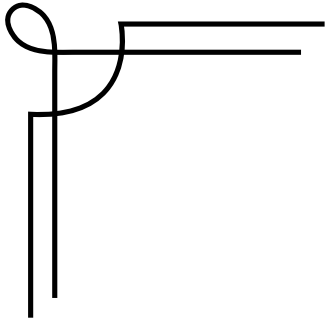
Creamy lobster bisque with hand-picked lobster meat, tomato, and tarragon. Served with a warm bread basket and butter.

Suggested Wine Pairing: Puligny-Montrachet, Maison Louis Jadot – Burgundy, France  
Soft oak and balanced acidity enhance the bisque’s rich, velvety depth.

## Third Course | Signature Tasting Selection

Shared at the table Smoked Salmon with Grilled Lemon · Hand-Cut Beef Tartare · Tuna Ceviche with Citrus & Fennel · Pan-Seared Foie Gras on Brioche with Grape Brandy Sauce

Suggested Wine Pairing: Rosé de Provence, Château d’Esclans “Whispering Angel” – France  
A delicate floral rosé to harmonize both land and sea flavours.



#### Fourth Course | The Main Celebration Feast

Served family-style for sharing Château of Wagyu Tenderloin · Salt-Baked Seabass · Chicken Pistachio Roulade Accompanied by Truffle Pommes Anna · Green Asparagus Gratin · Herb-Baked Portobello · Roasted Pumpkin Sauces: Red Wine Jus · Champagne Blanquette

Suggested Wine Pairing: Château Margaux “Pavillon Rouge” – Bordeaux, France Structured and refined, this Bordeaux blend complements the evening’s centrepiece dishes beautifully.

#### Fifth Course | Sweet Finale

Warm Chocolate Fondant Cake with Vanilla Ice Cream and Strawberry Shared Petit Fours: Dark Truffle Chocolate · Blackberry White Chocolate Tart · Cappuccino Dream Puff

Suggested Wine Pairing: Tokaji Aszú 5 Puttonyos – Royal Tokaji, Hungary  
Golden sweetness with notes of apricot and honey — a perfect close to the evening.

#### Evening Entertainment

Throughout the evening, enjoy live musical performances and entertainment interludes that evolve with each course — from acoustic sunset sessions to a lively band leading up to the Champagne Countdown Toast and Beachfront Fireworks Spectacle at midnight.

THB 9,500 ++ per person

Optional Wine Pairing: THB18,000 ++ per person

Includes:

Complimentary Champagne welcome reception  
Five-course gala dinner served family-style  
Live entertainment and beachfront countdown celebration  
Midnight Champagne toast & fireworks by the sea