NOKU
PHUKET

EMBRACE
DINING



Christmas Eve Buffet

24th December 2026 | 7pm to 10pm

THB **2,800** net per adult | THB **1,400** net per child (5 - 11 years)

Children under the age of 5 eat for free.

ENTERTAINMENT:


Live Saxophone


Carol Singing


Santa Claus

BOOK NOW!

076 384 076

h4-fb@nokuhotels.com

EMBRACE
DINING

FRESH FROM THE SEA

Chilled Phuket Lobster · Andaman Shrimps · Calamari
Homemade Salmon Gravlax with Beetroot & Dill
Seared Ahi Tuna with Miso Sesame Slaw · Tomato Caprese Salad
Crispy Papaya Salad · Thai Banana Blossom Salad with Seafood

FROM THE FARM

Kamphaeng Saen Beef
Roasted Beef & Asparagus
Vitello Tonnato & Rocket
Beef Tartare
Thai Grilled Pork Neck Salad
Local Paco Fern & Pulled Chicken Salad

FROM THE GARDEN

Assorted Garden Salad & Seasonal Vegetables

THE CHRISTMAS ROAST

Ham with Honey Glaze
Slow Roasted Leg of Lamb
Roasted Turkey Breast Ballotine with Stuffing
Slow Baked Turkey Leg
Deep Fried Thai Fish Cakes & Vegetable Spring Rolls

Accompaniments

peppercorn sauce · béarnaise sauce · mustard · mint jelly
dried chili & tamarind sauce · sweet chili dip



Please let us know if you have any allergies or dietary requirements.

EMBRACE
DINING

FROM THE NORTHERN HIGHLANDS

Chiang Rai Mountain Cheese
semi-hard · smooth · nutty · creamy finish

Smoked Tomme de Chiang Rai
fruitwood-smoked semi-hard · buttery · nutty · delicate smoky aroma

Chiang Rai Blue Cheese
creamy blue cheese · bold · earthy · lingering finish

St. Maure de Chiang Rai
artisan goat cheese · fresh · tangy · silky texture

Assorted Breads & Butter

Condiments
wildflower honey, apricot jam
red grapes, dried apricots, dates
candied walnuts, pecans, crackers

HOT STATION

Beef Tenderloin

Pan Roasted Duck Breast

Roasted Free Range Chicken Roulade
served with spinach, chestnut & natural thyme jus

Pan Fried Sea Bass Fillet with Puttanesca Sauce

Sautéed Andaman Prawn

Twice Baked Potato with Cheese

Carrots Roasted with Maple Syrup

Roasted Pumpkin

Brussels Sprouts with Chestnuts & Smoked Bacon

SWEET FINALE

Chocolate Yule Log

Traditional Christmas Pudding

Mini Mince Pies

Black Forest Cake · Orange Cake · Blueberry Cheesecake

Crème Brulé · Lychee Panna Cotta · Chocolate Mousse · Mango & Passionfruit Mousse

Choux à la Crème · Fruit Tart

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