



KATATHANI
PHUKET BEACH RESORT



Himmapan

Forest In Paradise



NEW YEAR'S EVE GALA CELEBRATION

Himmapan Forest is a part of the Chomputaweeep which is between the human world and heaven. It is located on a high mountain with 84,000 peaks. Himmapan is a vast deep forest and a holy land at the top of a mountain which appears in Buddhist literature, **Trai Bhunikatha**". It is believed that the universe consists of Hell, Earth and Heaven. The forest is huge with abundance of life; where angels and many kinds of magicians live, such as priests, hermits, ascetics, demi-gods, and mythical creatures. This land is very far away and is difficult for humans to reach.

Himmapan Forest have imaginary animals living within it. They are created with inspirations from stories in scriptures that are influenced by both Brahman – Hindu and Buddhism. Normal humans cannot see Himmapan animals because they are magical. They are characteristic of mythological and magical Himmapan animals and therefore, are different from natural, Earthly animals.

THB 6,800 net / person

(Children 4 - 12 years old discount 50%)

*Price excludes beverage

Venue:

In the garden, Chom Talay and Poolside

Dress: Smart Casual

Special offer:

15% Discount
on your favorite wine or Champagne
when you reserve in advance.

Please bring your tickets

to the Katathani Lobby early to reserve the best seats.

Starting from the 27th of December 2019 onwards,

at the following times:

27th- 30th December 2019 from 10.00 a.m. – 07.00 p.m.

31st December 2019 from 09.00 a.m. – 04.00 p.m.

Bringing Magic to Life. Experience the mystique of Asia like never before. Not only is it fun and fascinating for the whole family, it also provides endless cinematic moments for you to capture and welcome 2010 at Kata Noi Beach.



NEW YEAR'S EVE GALA CELEBRATION

MENU

FRESHLY BAKED BREAD CORNERS

LOAF SOVITAL, SOUR BREAD, MILANO BREAD, FRENCH ROLLS, WHITE ITALIAN BREAD, DARK BREAD, CIABATTA BREAD, WHITE BREAD, PRETZEL, RYE BREAD, BROWN BREAD, CHEESE BREAD, FOCACCIA BREAD, MULTIMALT BREAD, COMBICORN BREAD, STICK BREAD 4 KINDS

VARIETY OF DIPS: BUTTER, TUNA DIPS, SUNDRIED TOMATO DIPS, TAPENADE, ROMESCO

POACHED SEAFOOD ON ICE CORNERS

CANADIAN LOBSTER, ANDAMAN BLACK TIGER PRAWNS, ANDAMAN BANANASQUID, BLUE SWIMMING CRABS, NZ. GREEN MUSSELS

CONDIMENTS: CHOPPED SHALLOTS, CHOPPED CHIVES, CHOPPED GARLIC, CHOPPED SPRING ONIONS, FRESH LIME

SAUCE: CHILI LIME SAUCE, TABASCO SAUCE, SRIRACHA SAUCE

FRESH FISH ON A LOCAL BOAT CORNERS

FRESH YELLOW FIN TUNA, FRESH ATLANTIC SALMON

SAUCE: SPICY PEANUT SAUCE, FRESH CHILI LIME SAUCE, GREEN MUSTARD & SHOYU

CONDIMENTS: SHREDDED CARROTS, SHREDDED DAIKON

FRESH OYSTER BAR ON ICE CORNERS

SAUCE: TABASCO SAUCE, SRIRACHA SAUCE, CHILI LEMON SAUCE

CONDIMENTS: CHOPPED GARLIC, CHOPPED SHALLOTS, CHOPPED SPRING ONIONS, CHOPPED CHIVES, FRESH LIME

CURED HAM AND SALAMI CORNER

PROSCIUTTO COTTO BOMBIERI GRAN RISERVA

CONDIMENTS: PICKLED ONIONS, PICKLED GHERKINS, SUNDRIED TOMATOES, KALAMATA BLACK OLIVES, CAPERS, GREEN STUFFED OLIVES

PROSCIUTTO DI PARMA 18 MONTHS

CONDIMENTS: ROCK MELON, CANTALOUPE, YELLOW MELON

SALAME TIPO NAPOLI SIGILLO ROSSO & SALAME TIPO MILANO SIGILLO ROSSO

CONDIMENTS: PICKLED ONIONS, PICKLED GHERKINS, CAPERS, SUNDRIED TOMATOES, KALAMATA BLACKOLIVES, GREEN STUFFEDOLIVES

COPPA STAGIONATA IN RETE & SPECK ALPEGGIO'

CONDIMENTS: PICKLED ONIONS, PICKLED GHERKIN, CAPERS, SUNDRIED TOMATOES, KALAMATA BLACK OLIVES, GREEN STUFFED OLIVES

APPETIZERS

SMOKED AHITUNA TARTARE WITH GINGER - LIME DRESSING AND CAPELIN ROE, ANDAMAN BLUE SWIMMING CRAB MEAT, AVOCADO, TOMATO LAYERED SALAD WITH SALMON CAVIAR, VITELLO TONNATO (ITALIAN VEAL CARPACCIO & TUNA CAPER SAUCE), SMOKED SALMON CARPACCIO WITH HORSERADISH SOUR CREAM, GOLDEN FRIED DAYBOAT SEA SCALLOPS WITH WASABI MAYO AND MINI MICRO CRESS ON SPOON, CHILLED ANDAMAN WHITE PRAWN PARISIENNE, YOGHURT SPICE DEVEILED EGGS AND AVOCADO, HICKORY SMOKED DUCK BREAST WITH ROCK MELON AND LIME & GINGER YOGHURT

PATE & TERRINES

HOMEMADE PATE DE CAMPAPNE WITH FRUIT JELLY, LOBSTER BALLOTINE AND LUMPFISH CAVIAR, FOIE GRAS AND TRUFFLE MOUSSE ON MELBA TOAST, ATLANTIC SALMON TERRINE

THAI "HIMMAPAN FOREST"

APPETIZERS

RHOOM: (MINCED PORK AND SHRIMP WRAPPED IN EGGS LATTICE)

KANG KAO PUAJ: (DEEP FRIED TARO STUFFED WITH MINCED SHRIMP AND PORK)

GOONG HOM SABAI: (FRIED WHITE PRAWNS WRAPPED IN AN EGG LATTICE)

KRATONG THONG: CRISPY NOODLES WITH SHRIMP AND BEAN SPROUT FILLED IN PASTRY CUPS)

MUAN THONG CLONG JAI: (OLD FASHIONED SPRING ROLLS FILLED WITH PORK & TARO)

JUMBO SALADS

ROMAINE COS, RED CORAL, WILD ROCKET, RADICCHIO, RED OAK, ICEBERG, GREEN OAK, FRILLICE ICEBERG, BUTTER HEAD, BUTTAVIAN, MIZUNA, RED AND GREEN BABY SPINACH, WATERCRESS, MICRO CRESS, BEET ROOT JULIENNE, CHERRY TOMATOES, SLICED TOMATOES, CARROT JULIENNE, RED ONIONS, RED CABBAGE, WHITE ONIONS, MIXED BELLPEPPERS, BARBECUE PUMPKIN & PROSCIUTTO SALAD, SALAMI, TOMATOES AND MOZZARELLA SALAD, SMOKED BACON & SNOW PEA SALAD, CUCUMBER & DILL SALAD, SWEET POTATOES SALAD, SQUID RING WITH ORANGE AND CELERY SALAD, CREAMY CORN KERNEL & TUNA SALAD, GRILLED AUBERGINE & SUNDRIED TOMATO SALAD, HONEY - GINGER ORANGE & FENNEL SALAD, PROVENCAL CHICKEN SALAD

NEW YEAR'S EVE GALA CELEBRATION

MENU

POACHED VEGETABLES

CARROTS, BROCCOLI, CAULIFLOWERS, BABY CORNS, RED BEANS, PUMPKIN, SWEET CORNS, BEET ROOTS, BRUSSEL SPROUTS, BEAN SPROUTS, GREEN ASPARAGUS

CONDIMENTS: CROUTONS, BACON BITS, CHILI FLAKES, CHOPPED GARLIC, CHOPPED SHALLOTS, GREEN STUFFED OLIVES, KALAMATA BLACK OLIVES, CHOPPED CHIVES, CAPERS, CHOPPED WHITE EGGS, GHERKINS, PICKLED VEGETABLES, PICKLED ONIONS, GRATED PARMESAN, ANCHOVIES, LIME, HAZELNUTS, PISTACHIOS, ROASTED SLICED ALMONDS, BLACK & WHITE RAISINS

DRESSING: FRENCH DRESSING, YOGHURT BLUE CHEESE DRESSING, THOUSAND ISLAND DRESSING, WILD HONEY MUSTARD DRESSING, ITALIAN DRESSING, BASAMICO DRESSING, CREAMY ROASTED SESAME DRESSING, LEMON VINAIGRETTE DRESSING

OILS AND VINEGAR: AGED BALSAMIC VINEGAR, RED WINE VINEGAR, RASPBERRY VINEGAR, TARAGON VINEGAR, HAZELNUT OIL, EXTRA VIRGIN OIL, SALAD OIL

SOUP & WHITE WINE FOAM CORNER

ORGANIC CREAMY WILD PORCINI MUSHROOM SOUP AND WHITE WINE FOAM, COGNAC BISQUE OF ANDAMAN PHUKET LOBSTER AND WHITE WINE FOAM

EUROPEAN DISHES

OVEN ROASTED TURKEY BREAST FILLED WITH PROSCUITTO, CREAM CHEESE & PROSCUITTO WRAPPED WILD PORCINI & TRUFFLE CREAM SAUCE AND VEGETABLE PARISIENNE

ROASTED PRIME ANGUS BEEF TENDERLOIN ROULADE FILLED WITH SPINACH & RICOTTA CHEESE SAUTEED CHAMPIGNONS MUSHROOM AND ROSEMARY & RED WINE GRAVY REDUCTIONS

SMOKY BACON BAKED WILD BOAR FILLED WITH APPLES, BLUE CHEESE & WRAPPED SMOKED BACON ROASTED WINTER ROOT VEGETABLES AND PEACH & WILD HONEY SAUCE

CAJUN ROASTED ROLLS OF SADDLE LAMB STUFFED WITH CHORIZO, CHEDDAR CHEESE & SPINACH ROASTED MIXED WILD MUSHROOM AND AGED BALSAMIC LAMB GRAVY JUS.

OVEN BAKED BLACK TIGER PRAWN TAILS STUFFED WITH JUMBO LAMB CRAB MEAT & MOZZARELLA CHEESE ROASTED EGGPLANT CAPONATA AND WILD HONEY & PASSION FRUIT SAUCE

THAI "HIMMAPAN FOREST" DISHES;

"KAI PHAYA HONG"

OLD FASHIONED THAI STYLE EGG STEW WITH BRAISED DUCK LEGS AND TOFU

THAI "HIMMAPAN FOREST" DISHES; "NANG MACHAVAREE LUI SUAN"

FRIED LEMONGRASS FLAVORED ANDAMAN WILD BARRAMUNDI FILLET SHALLOTS IN TAMARIND SAUCE, CASHEW NUTS, CRISP THAI GARDEN HERB AND CRISPY FRIED CHILI

"NANG APSORNSIHA"

VENISON TENDERLOIN IN MASSAMAN CURRY WITH SWEET POTATOES AND CRISPY FRIED SHALLOTS

GARNISHES

STEAMED THAI JASMINE RICE, GARLIC PARMESAN ROASTED POTATOES, BRUSSEL SPROUT AND MUSHROOM GRATIN WITH A DIJON MORNAY SAUCE, YELLOW NOODLES WITH SWEET SOYA, CREAMY WILD MUSHROOMS TORTELLINI IN BAKED MOZZARELLA

VEGETARIAN CORNERS

VEGETABLES AND TOFU IN PANEANG CURRY SAUCE, SAUTEED EGGPLANTS WITH SOY SAUCE AND SWEET BASIL LEAVES, GOLDEN FRIED VEGETABLE PATTIES WITH TARTAR, BAKED GREEN ASPARAGUS MORNAY SAUCE, PAN – GRILLED POLENTA WITH WILD MUSHROOM RAGOUT

KID'S CORNERS

SPAGHETTI AL TOMATOES, FRIED RICE WITH SHRIMP, MINI BURGERS & SESAME BUNS, GRILLED ASSORTED SAUSAGES, GOLDEN FRIED CALAMARI, FRENCH FRIES

SAUCE: MAYONNAISE, KETCHUP, FRENCH MUSTARD, LEMON TARTAR

LIVE STATIONS

THAI "HIMMAPAN FOREST" APPETIZERS

KHANOM JEEP THAI

STEAMED RICE DUMPLINGS "BIRD – SHAPED" FILLED WITH SEASONED MINCED CHICKEN)

THAI CRISPY PANCAKE

CRISPY SAVORY PANCAKES FILLED WITH MINCED PRAWNS & CRAB MEAT, ENHANCED WITH GROUND PEANUTS, TOFU AND BEAN SPROUTS

THAI "HIMMAPAN FOREST" SALAD CORNERS

GRILLED CHICKEN SALAD WITH ROASTED GROUND RICE, FLUFFY FISH SALAD WITH GREEN MANGOES, GRILLED EGGPLANT SALAD WITH MINCE PORK AND SHRIMPS, LOCAL BANANA BLOSSOM SALAD WITH SHRIMPS, POMELO SALAD WITH GRILLED SHRIMP AND DRIED COCONUTS, THAI "E – SARN" SPICY GRILLED BEEF SALAD

NEW YEAR'S EVE GALA CELEBRATION

MENU

LIVE STATIONS (Cont.)

JAMON IBERICO "DE CEBO" 24 MONTHS

CONDIMENTS; PICKLED ONIONS, PICKLED GHERKINS, CAPERS, SUNDRIED TOMATOES, KALAMATA BLACK OLIVES, GREEN STUFFED OLIVES

PAN SEARED FOIE GRAS WITH BRANDY FLAME

CARAMELIZED APPLE, WILD HONEY & RASPBERRY SAUCE

WHITE WINE BRAISED ROLLS OF WILD RABBIT FILLED WITH WILD MUSHROOMS

& MUSTARD SEEDS SAUTEED SPINACH
PEPPERONI WHITE WINE CRÈME FRAICH BACON

CARVING STATIONS

ROASTED SUCKLING PIG "SOUTHERN

THAILAND STYLE" BLACK SOY SAUCE AND CHILI, GREEN EGG NOODLES (MEE YOK), BRAISED BABY BOKCHOY

OVEN SLOW ROASTED DIJON MUSTARD CRUSTED DRY AGED VEAL RACKS

GLAZED BABY CARROTS, THYME & RED WINE JUS.

OVEN BAKED ROLLS LAMB LEGS STUFFED WITH BELL PEPPERS & CHEDDAR CHEESE

BAKED CHEESE STUFFED IN BELL PEPPERS
SAGE & LAMB GRAVY JUS.

ROASTED ROSEMARY CRUSTED VENISON STUFFED WITH CREAM CHEESE & WRAPPED IN PANCETTA

GLAZED YELLOW CARAMELIZED PEARS AGED BALSAMIC & ROSEMARY JUS.

GRIDDLE GRILL

ROSEMARY CRUSTED WAGYU BEEF RUMP

SAUCE: ROSEMARY JUS., CREAMY DIJON MUSTARD, WASABI MAYONNAISE, KETCHUP

CHARCOAL BBQ. CORNERS

THAI "HIMMAPAN FOREST" SALAD CORNERS

ANDAMAN ROCK LOBSTER, ANDAMAN BLACK TIGER PRAWNS, ANDAMAN BIGFIN REEF SQUID, ANDAMAN WILD RED SNAPPER FILLET

SAUCE: HERB BUTTER, CHILLI AND LEMON, DILL MUSTARD, FRESH LIME

DESSERTS

NEW YEAR BOOK CAKES, NEW YEAR CAKES DARK & WHITE CHOCOLATE TERRINE, MIXED BERRY CREAM CAKES, WHISKY CHOCOLATE TRUFFLE MOUNTAIN, FRESH STRAWBERRY LARGE CAKES, MIXED VARIETY CAKE SLICES, MIXED THAI SWEETS, PUMPKIN CUSTARD, ASSORTED FRUIT MOUSSE IN SHOT GLASS, CHOCOLATE TART WITH MERINGUE, RED VELVET CHEESE CAKES, LEMON CREAM CAKES

DESSERTS (Conts.)

CHIFFON CAKES WITH YOUNG COCONUTS, CHERRIES FRUIT MOUSSE WITH GLAZE, MIXED BERRY CHEESECAKES, RASPBERRY & AMARETTO LIQUEUR TIRAMISU, COCONUT MOUSSE CAKES, CHOCOLATE CARAMEL CAKES WITH GRANOLA, CHILLED CHEESECAKE & ORIGINAL CHERRIES, CHOCOLATE OREO CAKES, SALTED CARAMEL CHOCOLATE CAKES, CARROT CAKES, FRUIT FILLING GRAND CAKES, PEACH CREAM BRULEE CRUMBLE TARTS, BLACKFOREST CAKES, LEMON CREAM ROLLS, RUM RAISIN CROISSANT & BREAD PUDDING, MARBLE CHOCOLATE TARTS, ORANGE MOUSSE CREAM CAKES, PRUNE CAKES, CHOCOLATE BOURBON, QUINDIM DU BRAZIL WITH RASPBERRY SAUCE, CHOCOLATE FUDGE, PECAN NUT PIES, WALNUT PIES, CHOCOLATE FROSTING CAKES, CREAM PUFF WITH FRESH FRUITS, JUMBO ITALIAN CHOCOLATE ROLLS, PLAIN MOIST FRUIT FILLING CAKES, BAVARIAN CHOCOLATE MOUSSE CAKES, A VARIETY OF FRESH FRUIT IN SEASONS MIXED DRIED FRUITS

CHEESE CORNERS;

GRUYERE SWISS, FRENCH BRIE, CAMEMBERT, BLUE EMENTHALER, OLD AMSTERDAM, PROVOLONE
CONDIMENTS; DRIED FRUITS, PLUMS, APRICOTS, FIGS, GRAPES, ROCK MELONS, CRACKERS

DESSERT HOUSE;

"LIQUID NITROGEN" FRESH SORBET,

ICE CREAM AND VODKA CORNER:

A VARIETY SHOW OF SORBET & ICE CREAM WITH "LIQUID NITROGEN"

DARK & WHITE CHOCOLATE FOUNTAIN

STATIONS: A VARIETY OF FRESH FRUIT SKEWERS, VARIETY OF COOKIES, COLORFUL JELLY STICKS

COINTREAU FLAMBE CORNERS: CREPES, FRESH STRAWBERRIES AND FRESH MANGOES

CHAMPANGE SABAYON CORNERS: FRESH STRAWBERRIES AND TROPICAL FRESH FRUITS

FRESH MANGO AND TRIO STICKY RICE CORNER: COCONUT CREAM AND ROASTED GOLDEN BEANS

FRESH STRAWBERRY MOUNTAIN AND TROPICAL FRESH FRUIT CORNER:

A VARIETY OF SEASONAL FRESH FRUITS

BAKED PARFAIT & MIXED BERRY GRAND

MARNIER FLAMBE CORNER: PARFAIT TOPPED ORIGINAL GRANOLA WITH GRAND MARNIER FLAMBE

ICE CREAM CORNERS: HOME MADE ICE CREAM WITH CONDIMENTS

COFFEE OR TEA