PARADOX
PHUKET

New Year's Eve

CELESTIAL MIDNIGHT GLOW

International Buffet Dinner

360° Video Booth | Live Band | Fire Show
Special Thai Cultural Performances
New Year's Eve Countdown

31 December 2026

at Pacifica Restaurant

19:00 till Late
(Buffet Hours 20:15 - 23:00)

THB 6,500 net per adult

50% off for Kids aged 6 - 11 years old

Complimentary for Kids below 6 years old
(One complimentary kid per one paying adult)

DRESS CODE:
Silver, White, & Blue

REMARK:
- Beverages are not included.
- Table are guaranteed with advance payment only.

* Please book your table in advance to secure the best seat!

FULL MENU

ПОЛНОЕ МЕНЮ

NEW YEAR'S EVE MENU 2026

THANKS FOR ALWAYS BEING SOUP-PORTIVE

Lobster Bisque

ALLURE YOUR DIGEST

Antipasto Skewer • Bresaola with Rocket and Parmesan • Mediterranean Tuna & Quinoa Salad
Apple, Celery & Walnut Salad • Mediterranean Couscous Salad • Beetroot-Cured Salmon
Avocado Mango Shrimp Cocktail

MAKI ME HAPPY (SUSHI BAR)

Tuna Saku • Norwegian Salmon • Octopus Sashimi & Maki Rolls with Traditional Condiments

EAT ME, I AM HEALTHY!

Craft your perfect salad with a selection of fresh greens and a range of delicious condiments.

WHERE THERE ARE COLD CUTS, THERE IS LOVE

Smoked Salmon • Serrano Ham • Spanish Chorizo • Mortadella di Bologna • Coppa Italia Ham

ICED OCEAN DELIGHTS (SEAFOOD ON ICE)

Mussels • Calamari • Sweet Clams • Prawns • Andaman Blue crab

KEEP CALM & GO TO BBQ & TANDOORI STATION

Beef • Kurobuta Pork Loin • Italian Sausages • BBQ Pork Ribs • Chicken Thigh
Lemongrass-Marinated Squid • Coriander & Garlic-Snapper • Marinated Prawns

I AM CARVING YOU - LIVE CUTS & CRAFTS

Rosemary Garlic Striploin • Leg of Lamb with Garlic • Baked Salmon with Herbs
Baked Mackerel with Mediterranean Sauce • Roasted Whole Chicken

YOU HAD ME AT PASTA

Sauce: Pesto • Tomato • Bolognese • Cream
Pasta: Penne • Linguini • Spinach & Ricotta Ravioli
Special Finish: Spinach & Ricotta Ravioli, tossed in a wheel of Grana Padano cheese.

HAPPINESS IS IN INTERNATIONAL HOT DISHES

Seafood Paella • Grilled Beef Stroganoff • Steamed White Snapper, Mediterranean Style
Pork Saltimbocca with Sage and Truffle Jus • Baked Potato with Sour Cream and Chives
Ratatouille Niçoise • Roasted Corn on the Cob • Seasonal Roasted Root Vegetables

SAY CHEEEEESE

Brie • Gorgonzola • Provolone Piccante • Manchego • Truffle cheese
Lavash Bread Crisps • Grissini • Assorted Crackers with Condiments

FAIRY TALES OF THE KITCHEN

Malaysian Ice Kachang • Deep-Fried Ice-Cream • Gelato • Chocolate Caramel Mousse • Tiramisu
Red Velvet Cake • Pineapple & Passion Fruit Cheesecake • Raspberry Bavarois • Opera Cake
Castel Cake • Passion Fruit Mousse Cake • Festive Macaron Selection • Classic Popcorn
Éclair Selection: Coconut, Caramel, Chocolate, Custard
Kao Nieaw Mamuang: Mango, Sticky Rice, Coconut Cream • Seasonal Fresh Fruits

LOVE AT FIRST DIP (CHOCOLATE FOUNTAIN)

Fruit Skewers • Marshmallow Skewers • Festive Chocolate Lollipops

MERRY & BRIGHT VEGAN TREATS (UPON REQUEST)

* Please let us know if there's anything else we can cook for you.

Thai Fried Rice with Vegetables • Vegetable Chow Mein • Plant-Based Burger
Mediterranean Vegetable Lasagne • Chana Masala • Vegetarian Biryani

LITTLE BITES, BIG SMILES

Fish Fingers • Smiley Face Potatoes • Macaroni & Cheese • Colourful Chicken Fried Rice