
Kee
A Luxe
Celebration
Countdown
Midnight gold
31.12.2025
18.30 PM - 01.00 AM
5,990 BAHT NET
PER ADULT
2,995 BAHT NET
PER CHILD
(UNDER 12 YEARS)
COCKTAIL RECEPTION | ROOFTOP DINNER & DANCE
360 DEGREE VIEW OF PATONG FIREWORKS
ENTERTAINMENT & LUCKY DRAW
At KEE SKY LOUNGE AND ROOFTOP 6TH & 7TH FLOOR
DRESS CODE
the Kee
RESORT & SPA
For more information and reservation, please contact
fb@thekeeresort.com or call 076 335 888
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18:30 – 19:00	Welcome cocktail at Kee Sky Lounge, photo op, registration and table seating
19:00	MC Beer opens the program "Let's get the Party Started"
19:00	Buffet and bars open
19:15 – 20:00	Live band and close-up walk-around magic
20:00 – 20:15	MC announces 1st Lucky draw
20:15 – 20:45	Magic Show
20:45 – 21:15	Live band
21:15 – 21:45	Cabaret Show
21:45 – 22:05	MC announces 2nd Lucky draw
22:05 – 23:00	Live Band
23:00	Buffet closes (bar remains open)
23:15 – 23:35	Fire Show
23:35 – 23:59	DJ to Countdown
23:59 – 00:00	Countdown and enjoy 360-degree views of Patong fireworks
24:00 – 01:00	DJ After party

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FOOD MENU

STARTER

MIANG KAM MACARON
Macaron stuffed, coconut flakes, shallot, ginger, lime, chili, betel leaf

SOUTHERN RICE ROLL SALAD
Southern rice salad roll with Thai herbs, passion fruit-infused, and budu sauce

ANDAMAN PRAWNS
Grilled tiger prawns, lemon glass, shallot, Kaffir lime leaves, spicy sauce

BRUSCHETTA PATA NEGRA
Sourdough bread, mixed olive tapenade with Pata Negra, and balsamic reduction

FISH CURRY MOUSSE
White snapper fish fillet mousse with curry, egg, and coconut milk wrapped with kale, betel leaf

VEGETARIAN SAMOSA
Deep-fried vegetarian samosa and yoghurt dill sauce

SPICY SCALLOP
Grilled scallop with spicy creamy Thai herb salad

RAKAKAT CHEESE SPRING ROLL
Spring roll sheet wrapped with feta, cream cheese, and deep-fried

WATERMELON THAI TART
Watermelon tart with crispy sweet fish and tamarind sauce

COLD CUTS

Pork bologna, Beef pepperoni, Parma ham, Coppa ham, smoked salmon, smoked chicken brea

CHEESE PLATTER

Gouda, brie, blue, camembert,
Swiss & mozzarella cheese

Condiments: Crackers, black & green olives, anchovy, pickled cucumber, pickled red onion, capers, pickled garlic, red & green grapes

BREAD SELECTION

Dinner rolls, French bread, olive bread, soft rolls, garlic bread, bread sticks, sesame rolls, spinach rolls, farmer bread, salted & unsalted butter

SALAD

Salad bar: Cherry tomato, sunflower shoots, green lettuce, rocket lettuce, red coral, frillies iceberg lettuce, green cos, baby spinach, radicchio, beetroot, corn, zucchini, potato, green pea

Dressing: balsamic, ponzu, spicy mayonnaise, French, Italian, Caesar

SPICY SEAFOOD SALAD
Poached shrimp, squid, NZ mussels, celery, lemon juice, fish sauce & chili spicy salad

SOFT-SHELL CRAB SALAD
Deep-fried soft shell crab, cashew nut, celery, three bell peppers, and Phuket pineapple

SMOKED SALMON
Smoked salmon, Norwegian,
and honey passion fruit sauce

SMOKED DUCK FRUIT SALAD
Smoked duck breast, mango, strawberry, green pepper, feta cheese, yoghurt, spicy salad

CHICKEN SALAD
Grilled chicken breast, avocado, tomato, yellow bell pepper, mayonnaise dressing

PRAWN WASABI COCKTAIL
Deep-fried prawns, shredded carrot, turnip, sunflower seeds, wasabi dressing

GRILLED BEEF SALAD
Grilled tenderloin beef, cucumber, celery, spring onion, chili & lemon juice

SOUP

Chicken soup with coconut milk
Spicy river prawn soup

PASTA STATION

Spaghetti, linguine, rigatoni, and ravioli with tomato, pesto, Bolognese, cream mushroom, seafood, and clam sauce

Fried noodles Thai style with shrimp (Phad Thai)

SEAFOOD ON ICE

Rock lobster, tiger prawn, octopus, blue crab fresh Thai oysters, and condiments

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JAPANESE

Sako–go and Maguro sashimi
Tako, tamagoyaki, chuka wakame, ebiko sashimi
with wasabi, Kikkoman sauce, and vegetables

CARVING

Roasted whole pork (from Trang province)
Roasted lamb leg with rosemary
Peking duck
Baked seabass with herbs
with tamarind sauce, pepper sauce,
and BBQ sauce

MAIN DISH

BLUE RIVER PRAWNS THERMIDOR
Baked blue river prawns, with garlic, onion,
grain mustard, cream

SAUTEED FISH WITH SALT
Deep-fried seabass, onion, red, green,
bell pepper with salt

CHICKEN DRUMSTICK MASSAMAN CURRY
Chicken drumstick stew, onion, potato,
massaman curry in coconut milk

BEEF TENDERLOIN STEAK
Grilled beef tenderloin with young pepper sauce

PORK WITH CASHEW NUTS
Stir-fried sliced pork, cashew nuts, onion,
three bell peppers, carrot, spring onion, smoked
chili paste and oyster sauce

DUCK CONFIT
Slow-cooked cook duck drumstick confit and
gingko nut, shitake mushroom, green pea
and brown sauce

POTATO BECHAMEL
Baked potato, sour cream, cheddar

BBQ LIVE STATION

Shrimps, squid, blue crab, rock lobster, chicken,
pork, beef skewer
Jumbo cheese sausage and rib-eye beef
with tamarind sauce, pepper sauce,
and BBQ sauce

DESSERT

New Year's cake 2026

Opera cake

Lemon meringue

Coconut cake

Caramel custard

Chocolate mousse

Ice cream: mango, coconut, vanilla,
choc-chip

Chocolate fondue
Mango, pineapple, cantaloupe, papaya,
marshmallow, banana

Topping sauce
Chocolate, raspberry, blueberry,
orange, caramel, strawberry,
passion fruit

Assortment of Thai sweets
Khanom sod sai, Khanom man na ka-ti,
Tago-peak, Khanom babin,
Khanom nam dok mai, Khanom look
chup, Mango sticky rice

Fresh fruit in season, pineapple,
watermelon, jackfruit, papaya, red
grape, roast apple, pomelo

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WELCOME COCKTAIL
LAST SUNSET COCKTAIL

THB 1,500 PER ADULT AND
THB 750 PER CHILD 6-12 YEARS

CLASSIC COCKTAILS

MOJITO
Rum, lime juice, brown sugar, lime wedge mint leaf, soda

MAITAI
Rum, dark rum, Orange Curacao, lime juice, almond syrup

PINA COLADA
Rum, Malibu, pineapple juice, lime juice, coconut cream

MARGARITA
Tequila, triple sec, lime juice

VIRGIN COCKTAIL

COCO SKIES
Pineapple juice, coconut cream, lime juice

CUBAN LIGHT
Lime juice, brown sugar, mint leaf, lime wedge, soda

STRAWBERRY FIZZ
Strawberry puree, syrup, lime juice, Sprite

REGULAR SPIRITS

GIN, RUM, VODKA, TEQUILA

WHISKEY

BALLANTINE'S, MEKHONG

CHILLED BEER

CHANG

WINE BY GLASS

CHARDONNAY, SHIRAZ

JUICE

ORANGE, PINEAPPLE, APPLE, LIME, MANGO, LYCHEE

SOFT DRINKS

COKE, DIET COKE, SPRITE, FANTA, TONIC, GINGER ALE, SODA WATER, MINERÉ WATER

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A LA CARTE DRINKS MENU

CLASSIC COCKTAIL

LONG ISLAND ICED TEA Gin, rum, vodka, tequila, triple sec, lime juice, Coca-Cola	290
MAITAI Rum, dark rum, Orange Curacao, lime juice, almond syrup	290
MARGARITA Tequila, triple sec, lime juice	290
TEQUILA SUNRISE Tequila, orange curacao, orange juice, grenadine	290
PINA COLADA Rum, Malibu, pineapple juice, lime juice, coconut cream	290
MOJITO Rum, lime juice, brown sugar, lime wedge, mint leaf, soda	290
CAIPIROSKA Vodka, lime juice, cane sugar, lime wedge	290
SCREWDRIVER Vodka, orange juice, Angostura bitters, rosemary syrup	290
SCREWDRIVER Vodka, orange juice, Angostura bitters, rosemary syrup	290

CRAFT BEER & CIDER

MOOSE APPLE CIDER	180
CHALAWAN PALE ALE	200
CHATRI IPA	200

THAI BEER (330 ML)

CHANG	170
LEO	170
SINGHA	170

IMPORT BEER

HEINEKEN	200
SAN MIGUEL LIGHT	200

REGULAR SPIRIT

BOMBAY SAPPHIRE	290
BACARDI SUPERIOR	290
ABSOLUTE	290

PREMIUM SPIRIT

CAPTAIN MORGAN DARK RUM	360

TEQUILA

SIERRA	350

WHISKY & WHISKEY

BALLANTINE'S FINEST	290
CHIVAS REGAL 12 YEARS	380
J. WALKER BLACK LABEL	350
J. WALKER RED LABEL	300
JIM BEAM	350
JACK DANIEL'S	350
JOHN JAMESON	350
CANADIAN CLUB	280

VIRGIN COCKTAIL

CUBAN LIGHT Lime juice, brown sugar, mint leaf, lime wedge, soda	220
MANGO DREAM Pineapple juice, coconut cream, pandan syrup, mango puree	220

CHILLED JUICE

Apple, Cranberry, Lime, Lychee, Mango, Orange, Pineapple	130

SOFT DRINK

COKE, DIET COKE, FANTA, GINGER ALE, SPRITE, TONIC, SODA WATER	110
RED BULL	170
ACQUA PANNA 500 ML	170
SAN PELLEGRINO 500 ML	200

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WINE LIST

WHITE WINES	GLASS	BOTTLE
WOLF BLASS BILYARA SAUVIGNON BLANC, AUSTRALIA	370	1,850
WOLF BLASS BILYARA CHARDONNAY, AUSTRALIA	370	1,850
19 CRIMES CHARDONNAY, AUSTRALIA	390	1,950
19 CRIMES SAUVIGNON BLOCK WHITE, AUSTRALIA	390	1,950
KOONUNGA HILL AUTUMM RIESLING, AUSTRALIA	450	2,250
KAPUKA SAUVIGNON BLANC, NEW ZEALAND	390	1,950

RED WINES	GLASS	BOTTLE
WOLF BLASS BILYARA SHIRAZ, AUSTRALIA	370	1,850
WOLF BLASS BILYARA CABERNET SAUVIGNON, AUSTRALIA	370	1,850
19 CRIMES SHIRAZ, AUSTRALIA	390	1,950
19 CRIMES CABERNET SAUVIGNON, AUSTRALIA	390	1,950
KOONUNGA HILL 76 SHIRAZ/CABERNET, AUSTRALIA	450	2,250

ROSE & SPARKLING WINES	GLASS	BOTTLE
EXHIP'S ROSÉ CAP D'AGDE, FRANCE	390	1,950
ZONIN PROSECCO BRUT, ITALY	390	1,950
DRAPPIER CARTE D'OR BRUT, FRANCE		8,500
ERNEST RAPENEAU BRUT, FRANCE		5,500

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