

EMERALD ELEGANCE: A FESTIVE AFFAIR

Christmas Eve Gala Dinner



Celebrate the holidays in spectacular style at our Sanctuary for the Senses. Enjoy an exquisite international buffet, live music performance, and a spectacular fire show for a truly unforgettable Christmas experience.



HIGHLIGHTS:

Fire Show, Live Music Entertainment, and Signature Welcome Drink

THB 4,250 per person

24 December, 2025

Time: 6:30 pm – 10:00 pm



BANYAN TREE
KRABI



CHRISTMAS EVE GALA DINNER

Wednesday, 24 December, 2025

THB 4,250 nett per person

Salad Bar

Mixed Lettuce, Radicchio, Green Cos, Wild Rocket,
Edamame, Sugar Snap Peas, Sliced Onion, Bell Peppers,
Cherry Tomatoes, Cucumber, Sliced Red Radish

Dressings: Balsamic, French, Roasted Sesame,
Thousand Island, Honey-Lemon Vinaigrette, Caesar Dressing

Condiments: Paprika Croutons, Bacon Bits,
Parmesan Cheese, Marinated Artichokes,
Marinated Olives, Marinated Bocconcini

Salad Live Station

Som Tum (Thai Green Papaya Salad)

Baked Bread Station

Variety of Freshly Baked Breads
Accompanied with Homemade Premium Butter



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Cheese & Charcuterie Selection

Brie, Danablu (Danish Blue Cheese), Petit Pont l'Évêque,
Camembert, La Buchette aux Herbes

Cold Cuts: Salami, Black Pepper Salami,
Coppa di Parma (Dry-Cured Pork Neck), Air-Dried Beef

Accompanied with Assorted Crackers, Fresh Grapes,
Dried Fruit Selection, Grissini Sticks, and Quince Jam

Truffle Risotto Live Station

Truffle Risotto with Wild Mushrooms
and Asparagus in a Parmesan Wheel

Soup

Lobster Bisque with Cognac



CHRISTMAS EVE GALA DINNER

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Appetizers

Seabass and Prawn Ceviche with Coconut
Blue Crab Bruschetta
Roasted Beetroot with Goat Cheese and Orange
Spicy Thai Mixed Seafood Salad
Banana Blossom Salad
Tuna Niçoise Salad
Waldorf Salad with Grilled Chicken
Caprese Salad with Pesto and Balsamic Reduction

Pad Thai Live Station

Traditional Thai Stir-Fried Rice Noodles

Homemade Smoked Salmon

Three Flavours of Vodka & Beetroot-Cured Salmon,
Traditional Gravlax, and Thai-Style Spicy “Larb” Salmon

Accompanied with Shallots, Capers, Fresh Lemon,
Crispy Garlic Chips, and Herb & Garlic Cream Cheese



CHRISTMAS EVE GALA DINNER

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Sushi & Sashimi Bar

Sashimi: Yellowfin Tuna, Salmon, Octopus
Assorted Nigiri and Maki Rolls

Accompanied with Pickled Ginger, Wasabi, Soy Sauce

Ocean's Bounty on Ice

Fine de Claire Oysters, Irish Oysters, Rock Lobster,
River Prawns, White Prawns, New Zealand Green-Lip Mussels,
Clams, Blue Crabs, Local Scallops,

Accompanied with Traditional Mignonette Sauce,
Thai Spicy Seafood Sauce, Classic Cocktail Sauce,
Coriander Salsa, Fresh Lemon Wedges, and Tabasco Sauce



CHRISTMAS EVE GALA DINNER

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Chef's Carving Station

Honey-Glazed Christmas Ham
Slow-Roasted Wagyu Prime Rib
House-Smoked Turkey with Stuffing, Cranberry Sauce,
and Grilled Bacon-Wrapped Sausage
Salmon Wellington with Salmon Mousse and Nori

Accompanied with Dijon Mustard, Peppercorn Sauce,
Red Wine Sauce, Nam Jim Jeaw

From the Wok

Braised Beef Cheek, Lamb Massaman Curry,
Chicken Green Curry, Pineapple Fried Rice with
Homemade Chicken Floss,

Cauliflower Mac 'n' Cheese, Roasted Winter Vegetables with
Caramelized Chestnuts, Sautéed Red Cabbage with Walnuts,
Sautéed Brussels Sprouts, Sweet Potato Gratin
with Gruyère Cheese, Steamed Jasmine Rice



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Santa's Sweets

Christmas Fruit Stollen, Croquembouche Christmas Tree,
Christmas Rich Fruit Cake, American Baked Cheesecake,
Christmas Log Cake, Galette des Rois (King Cake)

Assorted Macarons, Assorted Fruit Tartlets
Assorted French Pastries

Red Berry Mirror Cake, Bitter Chocolate Mousse,
Blueberry Delight, Strawberry Truffle,

Assorted Christmas Cookies: Vanilla Kipferl, Basler Brunslì,
Mailänderli, Cinnamon Star, Basler Lækkerli

Seasonal Sliced Tropical Fruits

Warm Christmas Pudding with Brandy Sauce



CHRISTMAS EVE GALA DINNER

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Ice Cream Station

Assorted Homemade Ice Cream
with Toppings and Condiments

Dessert Live Station

Crème Brûlée with Assorted Forest Berries

Gluten-Free & Dairy-Free Corner

Chocolate Almond Cake

Coconut Financier

Christmas Berries Cake

Mango Sticky Rice



BANYAN TREE
KRABI



A Festive Symphony of Flavours

CHRISTMAS SET DINNER

Celebrate the season with an orchestra of flavours from our elegant 6-course meal which echos the warmth of tradition and the joy of Christmas.

THB 3,500 per person

THE FIRST NOEL

Fine De Claire with Apple, Cucumber,
Oscietra Caviar, Oyster Emulsion

FESTIVE GATHERING

CHRISTMAS PLATTER

Baked Camembert, Duck Terrine With Pistachios,
Beetroot-Cured Salmon, Shrimp Cocktail

WINTER WARMTH

BLACK TRUFFLE SOUP

Foie Gras Croquette, Truffle Foam

SEASON'S BOUNTY

Butternut Squash Ravioli with Chestnut, Ricotta, Sage

THE CHRISTMAS CARVERY

CHOICE OF TURKEY OR CHRISTMAS HAM

Accompanied by Glazed Carrots, Brussels Sprouts,
Chestnut Purée, Cranberry Gel, Turkey Gravy

HOLIDAY FINALE

Mango Passionfruit Pavlova

25 December, 2025

The Naga Kitchen

Time: 6:30 pm – 10:00 pm



BANYAN TREE
KRABI

THE
NAGA
KITCHEN