

# FESTIVE SEASON



BANYAN TREE  
SAMUI

# FESTIVE SEASON DINING EXPERIENCES

## Christmas Eve

### CHRISTMAS EVE GALA DINNER - THE EDGE -

Indulge in the festivities and tantalize your taste buds with our special Christmas Eve Gala Dinner at The Edge offering a variety of luxurious international culinary selections.

Live entertainment  
THB 3,400 nett per person  
Starting at 7:00 pm

### FESTIVE SEASON SET MENU - SAFFRON -

Commemorate this Festive Season with your friends and family by delighting in a culinary journey of Thailand with a set menu of delectable cuisine on offer for a limited time at our award-winning signature restaurant, Saffron.

THB 3,800 nett per person  
(including wine)  
THB 3,200 nett per person  
(excluding wine)  
THB 2,600 nett per person  
(vegetarian)

Available from 24–26 December, 2025  
Starting at 6:00 pm

### CHRISTMAS EVE SET MENU - BEACHSIDE -

A modern Festive Season set menu is available for a limited time with fine delicacies prepared by Chef Rainer & his culinary team.

Festive Season 3–Course Set Lunch  
THB 2,500 nett per person  
From 11:00 am – 6:00 pm

Festive Season 5–Course Set Dinner  
THB 3,500 nett per person  
THB 2,600 nett per person  
(vegetarian)  
Starting at 6:00 pm

Available from 24–26 December, 2025

## Christmas Day

### CHRISTMAS DAY BBQ DINNER BUFFET

A culinary journey from East to West which brings cultures & flavours together. Dine with us at our beachside restaurant and enjoy everything from traditional Christmas dishes to a selection of the best from land and sea prepared to perfection at live cooking stations.

Live Entertainment & Fire-Twirling Show  
THB 3,600 nett per person  
Starting at 7:00 pm



BANYAN TREE  
SAMUI

99/9 Moo 4, Maret, Samui, Surat Thani 84310 Thailand

Tel: +66 77 915 333 Email: samui@banyantree.com

# Christmas Eve Gala Dinner 2025

## The Edge

THB 3,400 nett per person

### Oyster Ice Bar

Choose your preference from Imperial or Belon Oysters served with different condiments

### Seafood Market

Rock Lobster Cocktail and Grilled Pineapple  
Assorted Sashimi  
Selection of Japanese Maki & Sushi Roll  
Pan-Seared Prosciutto-Wrapped Ahi Tuna  
Grilled Sea Scallops with Mango Salsa  
Thai Banana Blossom Salad with Shrimps  
Smoked Salmon with Traditional Trimmings  
Grilled Octopus Salad

### Butcher's Choice

Herb-Marinated Beef Carpaccio, Artichoke Hearts and Grilled Mushrooms  
Roasted Veal with Bell Peppers, Capers and Tuna Cream  
Homemade Country Terrine, Cumberland Sauce  
Spanish Serrano Ham, Grilled Zucchini and Bell Pepper Salad  
Air-Dried Beef and Goat-Cheese Crumble

### Condiments

Marinated Olives, Capers  
Parmesan Crackers  
Crispy Bread Sticks

### Salad Bar

Assorted Garden Greens and Crisp Vegetables



BANYAN TREE  
SAMUI

Please inform our service team if you have any dietary requirements.  
All prices are in Thai Baht and inclusive of applicable government tax.



## Soup

Creamy Seafood Chowder with Truffle

## Baker's Bread Selections

Freshly-Baked Bread and Rolls  
Black Olive Paste, Sun-Dried Tomato Dip, Rosemary Olive Oil

## Carving Station

Slow-Roasted Australian Lamb Rack  
with Oven-Baked Beet Root, Garlic-Tomato Yoghurt

Oven-Baked Beef Strip Loin  
Madagascar Peppercorn Sauce

Tasmanian Salmon  
Grilled 'Teriyaki' Style

Traditional Christmas Turkey  
with Traditional Trimmings

Spicy Sweet Potatoes V  
Sautéed Brussels Sprouts and Chestnuts V

## Hot Dishes

Baked Chicken Rolls with Teriyaki Sauce and Mashed Potatoes  
Braised Veal and Artichoke Ragout 'Osso Bucco' Style  
Deep-Fried Prawn 'Tempura'  
Baked Alaskan Snow Fish Filet in Chenin Blanc Sauce with Mosaic of  
Vegetables  
Baked Gratin of Mixed Seafood with Assorted Cheese and Spinach  
Supreme of Cherry Duck with Oranges and Green Peppercorn Sauce  
Japanese Beef Curry with Shrimps, Potatoes and Carrots  
Saffron-Risotto Croquettes V  
Braised Red Cabbage with Apples V  
Bavarian Bread Dumplings  
Spaetzle  
Steamed Rice



BANYAN TREE  
SAMUI

Please inform our service team if you have any dietary requirements.  
All prices are in Thai Baht and inclusive of applicable government tax.



## Vegetarian Selections

### Live Station

Broccoli, Corn and Baby Spinach Fritter with Caper  
Mayonnaise

Lemon, Ricotta Cheese and Thyme Spaetzle

Wild Mushroom Risotto with Green Asparagus Tips

### Desserts

Butter and Quark – Almond Stollen

Traditional Christmas Pudding with Brandy Sauce

Apple Calvados Pie

Christmas Log Cake

Red Velvet Cake

Citrus-Ginger Brownies

Crème Brûlée with Assorted Forest Berries

Black Forest Slice

Sweet Vanilla Yeast Buns

Gingerbread Roll with Mascarpone Cheese

Traditional Christmas Cookies

Assorted Sliced Fresh Fruits

Marshmallows with Chocolate Fondue

French Cheese Selections

Blue-Cheese Bombolini

Homemade Fig Jam

### Live Station

Dark-Cherry Flambé with Cinnamon Ice Cream



BANYAN TREE  
SAMUI

Please inform our service team if you have any dietary requirements.  
All prices are in Thai Baht and inclusive of applicable government tax.

# Christmas Day BBQ Dinner Buffet Beachside 25 December, 2025

THB 3,600 nett per person

## Cold Dishes

Shrimps Cocktail in Phuket Mini Pineapple  
Assorted Japanese Rice Roll  
Dill-Marinated Salmon, Honey Mustard Sauce  
Herb-Marinated Beef Carpaccio and Grilled Mushrooms  
Black Forest Ham on Grilled Capsicum Salad  
Thai Seafood Salad with Toasted Grated Coconut  
Green Papaya Salad with Grilled Chicken  
Grilled Tuna 'Nicoise'  
Tangy Spicy Beef Salad with Cashew Nuts  
Roasted Thai Eggplant, Quail Egg,  
Grilled Octopus Salad

## Assorted Fish from the Smoker Oven

Salmon, Snapper & Tuna  
accompanied with Caper, Onions, Pickles  
Marinated Olives  
Parmesan Crackers  
Crispy Bread Sticks

## From The Garden

Assorted Greens and Crisp Vegetables V  
Selection of Blue Cheese, French, Thousand Island and Balsamic-  
Vinaigrette Dressing



BANYAN TREE  
SAMUI

Please inform our service team if you have any dietary requirements.  
All prices are in Thai Baht and inclusive of applicable government tax.



## Soup

Tom Kha Goong  
Lemongrass-Flavoured Spiced Coconut Soup  
with Shrimps

## Carving Station

Roasted Veal Rack with Mediterranean Grilled Vegetables  
Slow-Roasted Australian Herb-Crusted Lamb Leg  
Wood Oven-Baked Salmon Filet on 'Teriyaki Roast'  
Roasted Turkey with Traditional Trimmings

## From the BBQ Grill

Assorted Seafood on Lemongrass Skewer  
Red Wine-Marinaded Tuna Steaks  
Minced Blue Crab and Pork in Crab Shell  
Bay Bug Lobster with Garlic Butter  
Hot Basil-Filled Baby Squid  
Spicy Fish and Clam Patties  
Dijon Mustard-Marinaded Black Angus Beef  
Thai-Style Spicy Pork Neck Steaks  
Baby Lamb Cutlets  
Grilled Pineapple in Spicy Salt V

## Hot Dishes

Spaetzle Noodles V  
Braised Red Cabbage V  
Baby Potato Gratin V  
Deep-Fried Risotto Croquettes V  
Assorted Vegetables V  
Saffron-Coconut Rice V  
Spicy Sweet Potatoes V  
Soya-Braised Baby Kailan V



BANYAN TREE  
SAMUI

Please inform our service team if you have any dietary requirements.  
All prices are in Thai Baht and inclusive of applicable government tax.



## Vegetarian Selection: V

Mushroom Risotto with Wild Ruccola  
Penne Pasta with Creamy Spinach, Pine Nuts and Truffle-Infused Cheese Gratin  
Mini Bruchetta, Sun-Ripened Tomato Chutney, Freshly-Grated Parmesan Cheese

## Desserts

Assorted Thai and Western Christmas Sweets  
Almond Stollen  
Christmas Log Cake  
Traditional Christmas Cookies  
Crème Brûlée with Assorted Berries Compote  
Mini Fresh Fruit Tart  
Rock Choux Vanilla, Raspberry, Pistachio Nuts  
Chocolate Éclairs  
Lemon Curd Pavlova  
Assorted Sliced Fresh Fruits  
Coconut Lamington

## Hot Dishes

Traditional Christmas Pudding  
with Brandy Sauce  
Granny's Apple Crumble

## Live Station

Chocolate Nougat  
Thai-Style Pancake  
with Forest Berries  
Vanilla Ice Cream  
Cinnamon Ice Cream



BANYAN TREE  
SAMUI

Please inform our service team if you have any dietary requirements.  
All prices are in Thai Baht and inclusive of applicable government tax.

# Saffron Festive Season Set Menu 24-26 December, 2025

THB 3,800 nett per person with wine  
THB 3,200 nett per person without wine

## Appetizer

Yum Pon La Mai Goong Thod ยำผลไม้กุ้งทอด  
Assorted Fruits Salad with Deep-Fried Crispy Prawns Tempura  
Nua Nam Tok น้ำตกเนื้อวากิวย่าง  
Grilled Wagyu Beef Rib-Eye with Spicy Aromatic Thai Herbs

Pla Salmon Satay แซลมอนสะเต๊ะ  
Grilled Salmon Skewers Marinade with Turmeric and Served with Peanut Sauce

MONSOON VALLEY, BRUT, THAILAND

## Soup

Tom Yam Talay Nam Khon ต้มยำทะเลน้ำข้นสมุนไพโร  
Traditional Spicy Seafood Creamy Soup with Lemongrass, Galangal and Coriander

MONSOON VALLEY, COLOMBARD, THAILAND

## Sorbet

Cranberry & Roselle เชอเบอรี่แคนเบอร์รี่ผสมกระเจี๊ยบ

## Main Course

Gai Guang Kua Prik Krua ไก่ทรงตัวพริกเกลือ  
Roasted Turkey with Spicy Salted Flavours and Mixed Grilled Vegetables  
Pla Hima Sod Panang Phak Yang ปลาหิมะซอสพริกย่าง  
Seared Snow Fish with Red Curry Panang Sauce and Grilled Vegetables  
Khao Suay ข้าวสวยซัฟฟรอน  
Saffron Rice

MONSOON VALLEY BLENDED ROSE

## Desserts

Raspberry-Lychee Cheesecake ราสเบอร์รี่กับลิ้นจี่ชีสเค้ก

# Saffron Festive Season Vegetarian Set Menu 24-26 December, 2025

THB 2,600 nett per person without Wine

## Appetizer

Som Tum Pon La Mai Hed Thod ยำผลไม้เด็ดทอด

Spicy Thai Mixed Fruits Salad with Deep-Fried Crispy Mushrooms

Nam Tok Hed Yang น้ำตกเด็ดย่าง

Grilled Mushroom Spicy Dressing with Thai Herbs Salad

Satay Tao Hu สะเต๊ะเต้าหู้

Turmeric-Marinated Tofu Skewers served with Peanut Sauce

## Soup

Tom Yum Hed Ruam Nam Khon ต้มยำเห็ดรวมน้ำข้นสมุนไพร

Traditional Spicy & Sour Creamy Vegetable Soup with Herbs

## Sorbet

Cranberry & Roselle เซอเบร์แคนเบอรี่ผสมกระเจี๊ยบ

## Main Course

Tempeh Kua Prik Krua เหมเป็ดัวพริกเกลือ

Stuffed Sautéed Tofu with Garlic and Chili

Tao Hu Sos Panang Phak Yang เต้าหู้ซอสพริกผัดย่าง

Panang Red Curry with Tofu and Mixed Grilled Vegetables

Khao Suay ข้าวสวยซีฟรอน

Saffron Rice

## Desserts

Raspberry-Lychee Cheesecake ราสเบอร์รี่กับลิ้นจี่ชีสเค้ก

**Beachside Festive Season  
3-Course Set Menu  
24-26 December, 2025**

**THB 2,500 nett per person**

Traditional Dill-Marinated Gravlax  
Green Asparagus in Truffle Oil, Pumpernickel Bread,  
Honey-Mustard Sauce, Poached Quail Egg

---

Slow-Roasted Butterball Turkey Breast and Grilled Tiger Prawn  
Teriyaki Sauce, Brussels Sprouts, Potato Croquette

**or**

Slow-Cooked Beef Short-Rib in Red-Wine Sauce, Grilled  
Vegetables, Truffled Mashed Potatoes

**or**

Oven-Baked Alaskan Snow Fish on Green Asparagus Stack  
Lobster Cream Sauce, Almond Fried Rice

---

Semolina and Poppy Seed Pudding  
Rum-Marinated Fruit Compote  
Cinnamon Ice Cream

---

Christmas Cookies



BANYAN TREE  
SAMUI

Please inform our service team if you have any dietary requirements.  
All prices are in Thai Baht and inclusive of applicable government tax.

**Beachside Festive Season  
5-Course Set Menu  
24-26 December, 2025**

**THB 3,500 nett per person**

Atlantic Salmon Tartare, Smoked Tuna and Marinated Prawns  
Red Capsicum Coulis, Seaweed Salad

Samui Seafood Bouillabaisse, Aioli Sauce, Black Olive Croutons

Seasonal Sherbet

Slow-Roasted Butterball Turkey Breast and Grilled Tiger Prawn  
Brussels Sprouts and Roasted Chestnuts  
Saffron Risotto Croquettes

or

Angus Beef Tenderloin with Creamy Spinach and King Scallop  
Thai Green-Peppercorn Sauce, Saffron Risotto Croquettes

Layered Napoleon 'Noelle'  
Vanilla Cream and Forest Berry Compote  
Rum Raisin Ice Praline

Christmas Cookies



BANYAN TREE  
SAMUI

Please inform our service team if you have any dietary requirements.  
All prices are in Thai Baht and inclusive of applicable government tax.



# Beachside Festive Season Vegetarian 5-Course Set Menu 24-26 December, 2025

THB 2,600 nett per person

Anti Pasto La Verdure

---

Niçoise-Style Potato and Vegetable Salad  
Mushroom Tempura with Capsicum Salsa  
Rice Paper-Wrapped Vegetable Roll on Spicy Mango Salad

---

Grilled Green Asparagus and Red Capsicum  
Creamy Vegan-Tomato Risotto  
Egg Fettuccine Pasta Freshly Tossed in  
Shitake Mushroom Stew and Pesto Oil

---

Semolina and Poppy Seed Pudding  
Rum-Marinaded Fruit Compote  
Cinnamon Ice Cream

---

Christmas Cookies



BANYAN TREE  
SAMUI

Please inform our service team if you have any dietary requirements.  
All prices are in Thai Baht and inclusive of applicable government tax.