BANYAN TREE
SAMUI



FESTIVE SEASON

2026

CHRISTMAS EVE DINNER

Join us for an enchanting Christmas Eve dinner where holiday spirit meets culinary excellence. Indulge in a lavish spread of international delights and seasonal treats, lovingly prepared to create a memorable feast for you and your loved ones.

THB 4,250 net per person

CHRISTMAS BARBECUE BY THE SEA

Experience the joy of Christmas Day with a delightful barbecue set amid the serene sanctuary of our private bay. Savour the flavours of fresh seafood and our grilled selection of premium meats, paired with festive seasonal dishes that promise a culinary celebration fit for the entire family.

THB 5,200 net per person

MEDITERRANEAN CHRISTMAS 3-COURSE SET LUNCH

Embrace the festive cheer with a sumptuous Mediterranean-inspired 3-course lunch at our seaside setting. Revel in the vibrant flavours and warm ambiance as you delight in a feast that celebrates the season in every bite.

24–25 December, 2026
THB 2,500 net per person
THB 2,400 net per person (Vegetarian menu)

CHRISTMAS 5-COURSE SET DINNER

Immerse yourself in the rich flavours of Thailand this festive season at our signature Thai restaurant, Saffron, with our exclusive Christmas 5-course set menu. Experience a thoughtfully-crafted dining journey that showcases the best of Thai cuisine to create the a memorable holiday gathering at our Sanctuary for the Senses.

THB 3,850 net per person
THB 4,500 net per person (with wine pairing)
THB 3,000 net per person (Vegetarian menu)



CHRISTMAS EVE DINNER

- THE EDGE -

THB 4,250 net per person

Appetizers

Seabass and Prawn Ceviche with Coconut

Blue Crab Bruschetta

Roasted Beetroot with Goat Cheese and Orange

Deviled Eggs – Tobiko

Spicy Thai Seafood Salad

Caprese Salad with Pesto and Balsamic Reduction

Waldorf Salad with Grilled Chicken

Ruby Pomelo Salad

Seafood On Ice

Fine De Claire Oyster, Irish Oyster
Rock Lobster, White Prawn, New Zealand Green Lip Mussel

Mignonette Sauce, Thai Seafood Sauce, Cocktail Sauce, Coriander Salsa,
Lemon Wedges, Tabasco

Cheese Platter

Brie, Danablu, Petit Pont, La Buchette Herbs
Crackers, Grapes and Dried Fruit Selections, Grissini, Quince Jam,
Fig Compote, Honeycomb

Cold Cuts Platter

Chorizo, Coppa Ham, Air-Dried Beef

PLEASE INFORM OUR SERVICE TEAM IF YOU HAVE ANY DIETARY REQUIREMENTS.

Homemade Smoked Salmon

Beetroot, Gravlax

Shallots, Capers, Lemon, Garlic Chips, Herb & Garlic Cream Cheese

Soup

Lobster Bisque with Cognac

Variety of Freshly-Baked Bread Selections served with Butter

Risotto Live Station

Truffle Risotto with Mushrooms in Parmesan Wheel

Carving Live Station

Honey-Glazed Christmas Ham

Slow-Baked Angus Prime Ribs

Roasted Turkey with Christmas Stuffing, Cranberry Sauce and Grilled Bacon-Wrapped Sausage

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

Hot Dishes

Braised Beef Cheek in Red Wine and Rosemary with Root Vegetables

Lamb Massaman Curry-Roti

Gaeng Pu Bai Cha Plu - Southern Thai Crab Curry

Pineapple Fried Rice with Mixed Seafood

Roasted Winter Vegetables with Caramelized Chestnuts

Sautéed Red Cabbage with Apple and Walnut

PLEASE INFORM OUR SERVICE TEAM IF YOU HAVE ANY DIETARY REQUIREMENTS.

Hot Dishes

Sweet Potato Gratin with Gruyère Cheese

Jasmine Rice

Dessert

Butter & Quark Almond Stollen

Traditional Christmas Pudding with Brandy Sauce

Christmas Yule Log Cake

Gingerbread Roll with Mascarpone

Traditional Christmas Cookies

Apple & Calvados Pie

Black Forest Cake

Citrus & Ginger Brownies

Sweet Vanilla Yeast Buns

Coconut, Pandan & White Chocolate Christmas Entremet

Assorted Fresh Tropical Fruits

Marshmallows with Chocolate Fondue

Live Dessert Station

Orange and Cinnamon Crème Brûlée with Forest Berries

Ice Cream

Assorted Ice Cream with Condiments

PLEASE INFORM OUR SERVICE TEAM IF YOU HAVE ANY DIETARY REQUIREMENTS.



CHRISTMAS BARBECUE BY THE SEA

25 DECEMBER, 2026
- BEACHSIDE -

THB 5,200 net per person

Raw and Chilled

Yellowfin Tuna Tartare – Thai Basil, Crispy Rice

Kingfish Tiradito – Coriander, Lime, Green Chili, Coconut

Grilled Prawn and Mango Salad – Roasted Coconut, Mint, Tamarind Dressing

Bocconcini and Grilled Peach – Rocket, Basil, Balsamic Reduction

Charred Vegetable Antipasti – Zucchini, Eggplant, Bell Peppers, Artichoke, Salsa Verde

Nicoise Salad – Yellowfin Tuna

Potato Salad – Red Onion, Bacon, Gherkins

The Ocean Grill

Rock Lobster – Herb Butter

River Prawns

Marinated Banana Squid

Half-Shell Scallops

Grilled Blue Crab

Grill House

Australian Angus Striploin

Lamb Cutlets

Marinated Pork Neck

Free-Range Chicken Thighs

Beef Merguez Sausage

PLEASE INFORM OUR SERVICE TEAM IF YOU HAVE ANY DIETARY REQUIREMENTS.

Whole Roasted

Slow Roasted Porchetta – Fennel Slaw, Salsa Verde

Roasted Turkey – Christmas Stuffing, Cranberry Sauce and Grilled Bacon-Wrapped Sausage

Slow-Roasted Beef Short Ribs – Coffee Rub

From The Fire

Charred Hispi Cabbage – Miso, Crispy Shallot, Black Garlic

Grilled Asparagus – Onion Kosho

Charred Eggplant – Tahini, Pomegranate, Mint

Grilled Pumpkin with Whipped Feta, Hazelnut, Thai Basil

Sides

Southern Thai Coconut Rice – Turmeric, Crispy Shallot, Fried Coconut

Roasted Baby Potatoes with Rosemary

Green Papaya Salad (Live Station)

Sauce Bar

Salsa Verde, Black Pepper Jus, Homemade BBQ Sauce
Roasted Garlic Butter, Nam Jim Jaew, Thai Seafood Sauce

Dessert

Coconut and Lime Tart – Thai Basil, Passion Fruit Gel

Chocolate and Hazelnut Brownie – Smoked Salt, Coconut

Mango Cheesecake – Mango Gel

Thai Tea Panna Cotta – Caramelized Banana, Sesame

Pandan Mousse – Coconut Praline, Palm Sugar

Mini Tropical Fruit Tartlets

Fresh Seasonal Tropical Fruits

Dessert Grill Station

Grilled Pineapple and Banana
Served with Coconut Ice Cream, Salted Coconut Caramel,
Toasted Macadamia, Dark Chocolate Sauce, Passion Fruit

PLEASE INFORM OUR SERVICE TEAM IF YOU HAVE ANY DIETARY REQUIREMENTS.

MEDITERRANEAN CHRISTMAS 3-COURSE SET LUNCH

24-25 DECEMBER, 2026

THB 2,500 net per person

Seafood & Citrus Salad
Local Prawns, Salmon Gravlax, Orange, Pomegranate, Baby Leaves, Capers,

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Roasted Turkey
Chestnut Croquette, Brussels Sprouts, Cranberry Gel, Rosemary Jus

or

Red Snapper
Saffron Potatoes, Braised Fennel, Grilled Vegetables, Lemon-Herb Jus

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Christmas Pudding – Mediterranean Style
Warm Christmas Pudding, Orange, Dates, Roasted Almonds,
Cinnamon Ice Cream, Vanilla-Rum Sauce

Christmas Cookies

PLEASE INFORM OUR SERVICE TEAM IF YOU HAVE ANY DIETARY REQUIREMENTS.

MEDITERRANEAN CHRISTMAS 3-COURSE SET LUNCH

(VEGETARIAN)

24-25 DECEMBER, 2026

THB 2,400 net per person

Roasted Beetroot & Burrata
Orange Segment, Pomegranate, Pistachio Crumble, Baby Leaves, Basil Oil

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Roasted Pumpkin & Chestnut Wellington
Wild Mushrooms, Spinach, Chestnut, Roasted Pumpkin, Rosemary Potatoes, Glazed Carrots, Red Wine Jus

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Christmas Pudding – Mediterranean Style
Warm Christmas Pudding, Orange, Dates, Roasted Almonds, Cinnamon Ice Cream, Vanilla-Rum Sauce

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Christmas Cookies

SAFFRON CHRISTMAS 5-COURSE SET DINNER

THB 3,850 net per person
THB 4,500 net per person (with wine pairing)

Thod Man Goong

Deep-Fried Tiger Prawn Doughnut, Plum Sauce

Phla Tuna

Fresh Yellowfin Tuna with Lemongrass, Shallots, Green Mango, Thai Herbs and a Vibrant Lime-Chili Dressing, Crispy Garlic

Khanom Jeen Nam Ya Poo

Fresh Rice Noodles with Creamy Blue Crab Coconut Curry and Thai Herbs

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Si Krong Moo Tom Bai Cha Muang

Tender Pork Ribs in a Fragrant Broth with Sour Cha Muang Leaves

Kra Jieb Sorbet

Roselle Sorbet, Sparkling Wine

Wagyu 9+ Beef with Gaeng Raeng Curry

Premium 9+ Wagyu Beef served with an Aromatic Gaeng Raeng Curry Sauce and Seasonal Vegetables

or

Pla Hi Ma with Gang Raeng Curry

Pan-Seared Snow Fish served with an Aromatic Gaeng Raeng Curry Sauce and Seasonal Vegetables

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Sangkaya Mapraw

Palm Sugar & Coconut Custard

Served with Palm Sugar Ice Cream and Coconut Crumble

Khanom Ba Bin

Coconut Pancake

PLEASE INFORM OUR SERVICE TEAM IF YOU HAVE ANY DIETARY REQUIREMENTS.

SAFFRON CHRISTMAS 5-COURSE SET DINNER

(VEGETARIAN)

THB 3,000 net per person

Thod Man Hed

Crispy Mushroom Cake, Thai Herbs, Sweet Palm Sauce

Yam Som O

Ruby Pomelo Salad, Roasted Coconut, Crispy Shallot, Thai Herbs, Lime Dressing, Roasted Peanut

Yam Makue Yao

Charred Eggplant, Thai Basil, Crispy Shallot, Roasted Peanut, Tamarind-Lime Dressing

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Tom Kha Pak

Coconut Broth, Seasonal Vegetables, Galangal, Lemongrass, Kaffir Lime

Kra Jieb Sorbet

Roselle Sorbet, Sparkling Wine

Roasted Cauliflower with Gaeng Kua Curry

Charred Cauliflower, Creamy Gaeng Kua Curry, Macadamia, Crispy Shallots, Thai Basil

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Sangkaya Mapraw

Palm Sugar & Coconut Custard with Palm Sugar Ice Cream and Coconut Crumble

Khanom Ba Bin

Coconut Pancake

PLEASE INFORM OUR SERVICE TEAM IF YOU HAVE ANY DIETARY REQUIREMENTS.

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BANYAN TREE
SAMUI

THE SANCTUARY OF SIAM

NEW YEAR'S EVE GALA DINNER & COUNTDOWN PARTY

2026

THE SANCTUARY OF SIAM

NEW YEAR'S EVE DINING OPTIONS

THE EDGE

THE EDGE GALA DINNER & COUNTDOWN PARTY AT BEACHSIDE

THB 16,500 net per person
Compulsory New Year's Eve Gala Dinner charge

Saffron
THAI CUISINE

SAFFRON – PREMIUM DINING UPGRADE

For guests wishing to celebrate New Year's Eve at Saffron,
please consider our exclusive options.

6-COURSE SET MENU

Additional THB 3,500 net per person

6-COURSE SET MENU WITH WINE PAIRING

Additional THB 8,000 net per person

SAFFRON PRIVATE DINING ROOMS

Available in addition to the applicable Saffron premium dining upgrade.

6–8 persons – Additional THB 15,000 net per room
10–12 persons – Additional THB 20,000 net per room

All Saffron dining and private room charges are supplements to the compulsory THB 16,500 net per person New Year's Eve Gala Dinner charge.

NEW YEAR'S EVE
GALA DINNER BUFFET MENU

Canapes

Beef Tartare Tartlet
Smoked Salmon Blini
Yellowfin Tuna Tataki

Classic Miang Kham
Larb Moo – Spicy Minced Pork Salad
Fresh Spring Roll with Prawns and Seafood Sauce

Nicoise Salad with Yellowfin Tuna
Bocconcini Salad with Pesto
Caesar Salad Live Station in Parmesan Wheel

Thai Beef Salad
Ruby Pomelo Salad
Som Tum Salad – Live Station with Grilled Chicken

Charcuterie Station

Cheese Selections: Brie, Danablu, Petit Pont, Camembert, La Buchette Herbs, Crackers, Grapes and Dried Fruit Selection
Premium Cold Cuts: Parma Ham, Salami, Coppa Ham, Black Pepper Salami, Air-Dried Beef
Homemade Smoked Salmon: Beetroot, Gravlax, Thai-Style Spicy 'Larb'
Condiments: Shallots, Capers, Lemon, Garlic Chips, Herb & Garlic Cream Cheese

Soft and Smooth Station

Truffle Soup – Black Truffle and Chive

Variety of Freshly-Baked Breads served with Butter

PLEASE INFORM OUR SERVICE TEAM IF YOU HAVE ANY DIETARY REQUIREMENTS.
ALL PRICES ARE IN THAI BAHT AND INCLUSIVE OF APPLICABLE GOVERNMENT TAX.

Chilled Seafood on Ice Station

Alaskan King Crab
Rock Lobster
Shrimps
New Zealand Mussels
Irish Oysters
Fine De Claire Oysters

Condiments
Spicy Seafood, Roasted Chili Paste, Crispy Fried Shallot, Lemon,
Shallot In Red-Wine Vinegar

Sushi and Sashimi

Sashimi – Yellowfin Tuna, Salmon, Octopus, Hamachi
Assorted Nigiri and Maki Rolls
Pickled Ginger, Wasabi, Soy Sauce

Welcome to Thailand

Tom Yam Goong – Hot and Sour Lemongrass Soup, Prawns, Mushroom,
Fresh Herb, Roasted Chili Paste
Massaman Curry and Roti with Braised Beef Cheek
Duck Curry served with Pineapple and Lychee
Pla Nuang Manao – Steamed Seabass with Spicy and Sour Sauce
Steamed Jasmine Rice and Saffron Rice

Live Premium Station

Oscietra Caviar or Red Caviar with Potato Espuma and Herb-Truffle Chips
Foie Gras – Pan-Fried, Brioche, Apple and Prune Compote, Port Wine Reduction

Pasta Live Station

Winter Truffle Angel Hair Pasta

Live Barbecue Station

Phuket Lobster
Tiger Prawns
Grilled Garupa
Rosemary Lamb Chops
Marinated Angus Striploin
Veal Sausages

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ALL PRICES ARE IN THAI BAHT AND INCLUSIVE OF APPLICABLE GOVERNMENT TAX.

Hot on the Side

Potato Au Gratin
Roasted Seasonal Vegetables with Fresh Thyme
Caponata Vegetables
Glazed Baby Carrots
Grilled Corn on the Cob

Carving Live Station

Slow-Cooked Leg of Lamb
Slow-Roasted Wagyu Prime Ribs
Porchetta, Crackling Pork Belly
Salt-Crusted Norwegian Salmon with Aromatic Thai Herbs

Selection of Condiments and Sauces:
Di jon Mustard, BBQ, Peppercorn, Nam Jim Jeaw,
Spicy Seafood, Truffle Aioli, Lemon Wedges

Dessert

Assorted Mini Fresh Fruit Tartlets
Blueberry Mousse
Hidden Berry Cheesecake
Assorted Mini Eclair
Yuzu And Champagne Tart
Chocolate Fudge Cake
Coconut And Thai Tea Entremet
Pineapple Jalousie
Assorted Macaroons
Assorted Thai Sweets

Live Station

Khanom Babin Maphrao On – Thai Young Coconut Pancake
Live Cutting of Seasonal Fruits
Selection of Australian Stone Fruit And Berries
Gluay Thub – Grilled Banana with Coconut Caramel Sauce

Ice Cream
Assorted Ice Cream with Condiments

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NEW YEAR'S EVE
6-COURSE SET DINNER

Saffron
THAI CUISINE

Elevate your New Year's Eve celebration with a 6-course set menu at our signature Thai restaurant, Saffron. Experience the essence of Thai culinary artistry through heritage recipes featuring locally-sourced ingredients with a contemporary twist to provide a feast for the senses as you welcome 2027 at our Sanctuary of Siam.

Live Entertainment
Time: 7:00 pm – 10:00 pm

CHOOSE YOUR DINING EXPERIENCE

Saffron 6-Course Set Menu available as a premium upgrade for THB 3,500 per person

Saffron 6-Course Set Menu and Wine Pairing available as a premium upgrade for THB 8,000 per person

PRIVATE ROOM

For 6-8 persons
Available as an exclusive enhancement for THB 15,000

For 10-12 persons
Available as an exclusive enhancement for THB 20,000

NEW YEAR'S EVE
6-COURSE SET DINNER

Miang Kham Hokkaido Scallop
Oscietra Caviar, Betel Leaf, Shrimp Paste Dip, Dry Coconut, Green Mango

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Ma Hor Carabinerro Prawn
Sticky Rice Cracker, Lemon Gel, Palm Sugar, Roasted Peanut, Coriander

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Phla Bluefin Tuna
Bluefin Tuna Salad, Lemongrass, Crispy Shallot, Thai Herbs, Lime–Fish Sauce Dressing

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Tom Kha Lobster
Coconut Broth Foam, Phuket Lobster, Kaffir Lime Oil, Japanese Uni

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Moo Krob
Crispy Pork Belly, Charred Phuket Pineapple, Sweet Basil Oil,
Tamarind Caramel, Green Mango

Champagne Granita
Lemongrass Gel, Kaffir Lime Zest

Thai Wagyu Striploin Massaman
Winter Truffle, Massaman Sauce, Smoked Potato, Grilled Baby Shallot, Crispy Roti

or

Pla Hima
Grilled Snow Fish, Green Curry, Eggplant, Kaffir Lime Oil

Kanom Nga Dam Maprao
Black Sesame Parfait, Coconut Mousse, Palm Sugar, Caramelized Banana, Crispy Rice

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Kanom Cha Thai
Thai Tea Bonbon, Salted Palm Sugar Caramel

PLEASE INFORM OUR SERVICE TEAM IF YOU HAVE ANY DIETARY REQUIREMENTS.
ALL PRICES ARE IN THAI BAHT AND INCLUSIVE OF APPLICABLE GOVERNMENT TAX.

WINE PAIRING

THB 4,500 net per person

Amuse-bouche
Monsoon Valley Signature Sparkling Brut
Prestige, Thailand

Course 1
Sileni Estates Hawke's Bay Pinot Gris 2022
New Zealand

Course 2
Trimbach Alsace Riesling 2021
Alsace, France

Course 3
Trimbach Alsace Riesling 2021
Alsace, France

Course 4
Willm Reserve Gewürztraminer
Alsace, France

Course 5
Domaine Faiveley "Les Montroziers"
Nuits-Saint-George
Burgundy, France
or
UVC Petit Chablis 2021
Burgundy, France

Course 6
Monsoon Valley Chenin Blanc Late Harvest
Thailand

NEW YEAR'S EVE 6-COURSE VEGETARIAN SET MENU

Crispy Taro & Pumpkin
Crispy Taro, Roasted Pumpkin, Thai Herbs, Tamarind Glaze

Khao Yum
Southern Thai Salad with Puffed Rice, Young Coconut, Green Mango, Roasted Coconut, Cashew Nut, Crispy Shallot, Kaffir Lime Dressing

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Som Tam Thod
Fried Thai Green Papaya Salad, Cherry Tomato, Roasted Peanut, Lime & Palm Sugar Dressing

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Tom Kha Hed
Coconut Broth, Japanese Mushroom, Silken Tofu, Kaffir Lime Oil, Thai Herbs

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Champagne Granita
Lemongrass Gel, Kaffir Lime Zest

Massaman Pak
Black Truffle, King Oyster Mushroom, Baby Carrot, Smoked Potato, Grilled Baby Shallot, Massaman Sauce, Crispy Roti, Cashew Nut

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Kanom Nga Dam Maprao
Black Sesame Parfait, Coconut Mousse, Palm Sugar, Caramelized Banana, Crispy Rice

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Kanom Cha Thai
Thai Tea Bonbon, Salted Palm Sugar Caramel

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NEW YEAR'S EVE COUNTDOWN PARTY

- BEACHSIDE -

We welcome you to join our beachside countdown party, following your culinary experience, for an evening of celebration.

Sip a glass of your preferred beverage and relax among those closest to you and let loose on the dance floor.

As we await the clock to strike midnight, raise a glass of champagne and ring in the New Year in style!

Live Music Entertainment • Games • Fire Show
Selected Complimentary Drinks • Snacks

Time: 10:00 pm - 1:00 am





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