
SEASON'S
GREETINGS
A SEASON OF SANCTUARY
BANYAN TREE
KRABI

CHRISTMAS EVE GALA DINNER







Begin your Christmas Eve celebration at The Naga Kitchen with the vibrant sounds of our live band, expansive international buffet and decadent holiday desserts.

Gather with family and loved ones for an enchanting evening of exceptional cuisine, festive entertainment, and cherished moments.

Highlights:

Christmas Welcome Cocktail · Live Band Performances
International Buffet and Decadent Holiday Desserts

Venue: The Naga Kitchen | Dress Code: Festive Elegant

Price: THB 4,590 net per adult
THB 2,295 net per child (ages 4-12)

24 December, 2026 | 6:30 pm – 10:30 pm

BANYAN TREE
KRABI

Prices are inclusive of service charge and government tax.

CHRISTMAS EVE GALA DINNER MENU

SALAD BAR

Organic Selection Salad Bar
Mixed Lettuce · Radicchio · Green Cos · Wild Rocket Edamame · Sugar Snap Peas
Sliced Onion · Bell Peppers · Cherry Tomatoes
Cucumber · Sliced Red Radish
Marinated Artichokes · Marinated Olives
Marinated Bocconcini

Condiments
Paprika Croutons · Bacon Bits · Parmesan Cheese

Dressings
Balsamic Dressing · French Dressing
Caesar Dressing · Honey-Lemon Vinaigrette

APPETIZERS

Prosciutto di Parma and Sweet Seasonal Melon

Blue Crab Bruschetta

Roasted Honey Pumpkin with Goat Cheese and Wild Rocket

Spicy Thai Mixed Seafood Salad

Caprese Salad with Pesto and Balsamic Reduction

Lebanese Tabbouleh Salad

Tuna Niçoise Salad

Caesar Salad with Chicken

PASTA AND RISOTTO LIVE STATION

Truffle Risotto with Wild Mushrooms and Asparagus in an aged Parmesan Wheel

Made-to-Order Pastas

- Choice of Penne · Rigatoni · Spaghetti
- Choice of Classic Pomodoro · Parmesan Cream House Pesto

COLD CUTS AND CHEESE PLATTER

Cheese Platter & Condiments
Brie · Danablu · Petit Pont · Camembert
La Bûchette aux Herbes

Crackers · Grapes · Selection of Dried Fruits
Grissini · Quince Jam

Premium Cold Cuts
Salami · Coppa Ham · Black Pepper Salami
Air-Dried Beef

SOUP

Roasted Cauliflower & Chestnut Soup

Selection of freshly-baked breads and rolls

Homemade Premium Butters
Unsalted Butter · Salted Butter · Truffle Butter

CHEF'S SELECTION OF PIZZAS

Margherita · Seafood · Pepperoni

FROM THE WOK

Slow-Braised Beef Cheek

Tender Lamb in a Fragrant Massaman Curry

Grilled Chicken with Green Curry Sauce

Cauliflower Mac 'N' Cheese

Roasted Vegetables and Caramelized Chestnuts

Sautéed Red Cabbage with Walnuts

Sautéed Brussels Sprouts

Sweet Potato Gratin with Gruyère Cheese

Truffle Fried Rice with Garlic Butter

Steamed Aromatic Thai Jasmine Rice

CHRISTMAS EVE GALA DINNER MENU

CHEF'S CARVING STATION

Honey-Glazed Christmas Ham

Slow-Roasted Wagyu Prime Rib

House-Smoked Turkey with Stuffing & Cranberry Sauce

Grilled Bacon-Wrapped Sausages

Whole Roasted Snapper with Lemon & Herbs

Accompanied with:
Dijon Mustard · Peppercorn Sauce
Red Wine Sauce · Thai Seafood Sauce

SUSHI AND SASHIMI LIVE STATION

Sashimi: Yellowfin Tuna · Salmon · Octopus
Sushi: Assorted Nigiri & 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-Lipped Mussels · Clams ·
Blue Crab Local Scallops

Accompanied with:
Mignonette Sauce · Thai Spicy Seafood Sauce
Coriander Salsa · Lemon Wedges · Tabasco
Roasted Chili Paste · Crispy Fried Shallots
Shallots in Red Wine Vinegar

HOMEMADE SMOKED LIVE STATION

Three-Flavoured Homemade Smoked Salmon
Vodka & Beetroot · Gravlax · Thai-Style Spicy "Larb"

Accompanied with: Shallots · Capers · Lemon
Garlic Chips · Herb & Garlic Cream Cheese

CHRISTMAS PÂTISSERIE

Santa Sweets

Christmas Fruit Stollen
Croquembouche Christmas Tree
Christmas Rich Fruit Cake
American Baked Cheesecake
Christmas Log Cake
Galette des Rois (King Cake)
Red Berry Mirror Cake
Bitter Chocolate Mousse
Strawberry Truffle
Pandan Coconut Mousse
Strawberry Mousse
Orange Chocolate Financier
Matcha Raspberry Mousse Cake
Passion Fruit Cheesecake
Bitter Chocolate Cake
Yuzu Cheesecake
Black Forest Cherry Entremets

Assorted Macarons
Assorted Fruit Tartlets
Assorted Christmas Cookies
Vanille Kipferl · Basler Brunsli · Mailänderli ·
Cinnamon Stars · Basler Läckerli

Seasonal Sliced Tropical Fruits

Assorted Homemade Ice Cream with Condiments

Gluten-Free & Dairy-Free Corner
Gluten-Free Brownie Fudge Cake · Pistachio
Coconut Financier
Christmas Berry Cheesecake · Mango Sticky Rice

Dessert Live Station
Crème Brûlée with Assorted Forest Berries
Warm Christmas Pudding with Brandy Sauce

BANYAN TREE
KRABI

CHRISTMAS DAY SET DINNER

A Seven-Course Journey Through the Season

As the nights draw in, indulge in an evening crafted to warm the senses. Our chef's signature tasting menu unfolds like a story, each course a chapter in a season worth savouring.

Venue: The Naga Kitchen | **Dress Code:** Festive Elegant







THE OPENING
Fine de Claire Apple · Cucumber
Oscietra Caviar · Oyster Emulsion

PRELUDE
Green Asparagus Sous Vide · Potato Tuna Tartare
Scallop Quenelle · Truffles

WINTER WARMTH
Black Truffle Soup · Foie Gras Croquette · Truffle Foam

THREADS OF THE SEASON
Butternut Squash Ravioli · Chestnut · Ricotta · Sage

A PASSING CHILL
Forest Berry Sorbet

HEART OF THE EVENING
Slow-Braised Beef Short Rib · Potato Pavé
Beetroot Purée · Roasted Pear and Winter Berry Beef Jus

WINTER ELEGANCE
White Chocolate Cheesecake
Forest Berries & Berry Confit

Price: THB 3,500 net per adult

25 December, 2026 | 6:30 pm – 10:30 pm

Prices are inclusive of service charge and government tax.

CULINARY JOURNEYS ACROSS OUR SANCTUARY

Immerse your senses in a resort-wide epicurean journey, where coastal charm, authentic flavours, and iconic settings converge. Each culinary experience at Banyan Tree Krabi is crafted to awaken the palate and celebrate the art of togetherness.

IN-VILLA PRIVATE BBQ & SHABU





1-day advance reservation required

BBQ SET: Includes private setup · Background music via Bluetooth speaker · Choice of 2 appetizers and 2 desserts

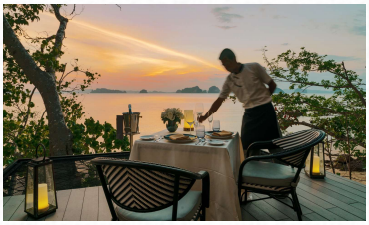
- **The Best of Both Worlds Set**: THB 12,999 net per set
- **Deep Sea Delight Set**: THB 9,999 net per set
- **Select Premium From the Land Set**: THB 9,999 net per set
- **Brochette Set** (DIY Grill, No Chef): THB 6,666 net per set

SHABU SET Includes private setup and background music via Bluetooth speaker

- **Surf & Turf Delights**: THB 6,900 net per set
- **Premium Cuts**: THB 5,500 net per set
- **Seafood Sensations**: THB 5,500 net per set
- **Veggie Voyage**: THB 2,500 net per set

DESTINATION DINING





1-day advance reservation required

Includes private romantic setup · 6-course set menu
1 bottle of sparkling wine · Flower bouquet
Background music via Bluetooth speaker

Venues: Beachside, Private Cabana, or Beach Lawn

Price: THB 12,000 net per couple

FIRE & FLAVOUR BBQ BUFFET DINNER





Savour an international BBQ feast accompanied by live band performances and a thrilling beachfront fire show.

International BBQ · Live band · Dazzling fire show

Price: THB 2,950 net per adult
THB 1,475 net per child (ages 4–12)

Venue: Kredkaew Bar
Every Tuesday & Saturday: 6:30 pm – 10:30 pm

Prices are inclusive of service charge and government tax.

A NIGHT OF HERITAGE

Where Peranakan Soul Meets Southern Thai Grace

Extravagant International Gala Buffet
Selected Free-Flow Alcoholic Beverages
Live Band Entertainment
Cultural Performances
Lucky Draw
Fireworks Display
Dedicated Kids Activities

31 December, 2026
7:00 pm – 1:00 am

AT BANYAN TREE KRABI



A NIGHT OF HERITAGE

Where Peranakan Soul Meets Southern Thai Grace

Bid farewell to 2026 at our Sanctuary for the Senses.

Step into an extraordinary evening of elegance as rich heritage and coastal glamour intertwine. Indulge in an extravagant international buffet, then continue with enchanting live entertainment and a breathtaking beachfront countdown as midnight fireworks illuminate Tubkaek Beach.

Gather with your loved ones to create cherished memories
and ring in 2027 in true tropical style.

Evening Highlights:

Extravagant International Gala Buffet · Selected Free-Flow Alcoholic Beverages
Live Band Entertainment · Cultural Performances · Fireworks Display
Lucky Draw · Dedicated Kids Activities

*The New Year's Eve gala dinner is already included in the room rate for all in-house guests.

Prices are inclusive of service charge and government tax.

Price: THB 18,500 net per adult
THB 9,250 net per child (ages 4-12)

DRESS CODE

Peranakan Elegance

(Formal Suits and Vibrant Evening Dresses are warmly welcomed)



Modern Classic
Suit & Vest



Tropical Suit
Light Tones



Traditional Attire



Classic Nyonya
Kebaya & Sarong



Elegant
Floral Dress



Contemporary
Nyonya



BANYAN TREE
KRABI

A NIGHT OF HERITAGE MENU

SALAD BAR

Organic Selection Salad Bar
Organic Salad Selections
Mixed Lettuce · Radicchio · Green Cos · Wild Rocket
Edamame · Sugar Snap Peas · Sliced Onion
Bell Peppers · Cherry Tomatoes · Cucumber
Sliced Red Radish · Marinated Artichokes
Marinated Olives · Marinated Bocconcini

Dressings
Balsamic · French · Roasted Sesame
Thousand Island · Honey-Lemon Vinaigrette

Salad Live Station
Caesar Salad Tossed in a Parmesan Wheel

Condiments
Paprika Croutons · Bacon Bits · Parmesan Cheese
Caesar Dressing

SOUP

Black Truffle Soup with Chives

Selection of freshly-baked breads and rolls

Homemade Premium Butters
Unsalted Butter · Salted Butter · Spicy Butter
Seaweed Butter · Truffle Butter

Chef's Spreads
Olive Tapenade · Classic Pesto · Hummus

WELCOME TO THE SOUTH

Tom Yum Nam Khon Live Station
Hot & Sour Lemongrass Soup · Mushrooms
Fresh Herbs · Roasted Chili Paste · Coconut Milk
Choice of Prawns · Fish · Chicken

Massaman Curry with Roti
Braised Beef Cheek in Southern Thai Curry,
Served with Flaky Roti

Three-Flavoured Steamed Rice
Steamed Jasmine Rice · Butterfly Pea Flower Rice ·
Krabi Sangyod Rice

COLD CUTS AND CHEESE PLATTER

Cheese Platter & Condiment
Brie · Danablu · Petit Pont · Camembert
La Bûchette aux Herbes

Crackers · Grapes · Dried Fruit Selection

Premium Cold Cuts
Parma Ham · Salami · Coppa Ham · Air-Dried Beef
Black Pepper Salami

PREMIUM LIVE STATION

Caviar with Potato Espuma · Herb & Truffle Chips

White Truffle Angel Hair Pasta

SUSHI AND SASHIMI LIVE STATION

Sashimi: Yellowfin Tuna · Salmon · Octopus
Sushi: Assorted Nigiri & Maki Rolls

Accompanied with:
Pickled Ginger · Wasabi · Soy Sauce

HOMEMADE SMOKED LIVE STATION

Three-Flavoured Homemade Smoked Salmon
Vodka & Beetroot · Gravlax · Thai-Style Spicy "Larb"

Accompanied with: Shallots · Capers · Lemon
Garlic Chips · Herb & Garlic Cream Cheese

INDIAN CORNER

Lamb Seekh Kebab
Spiced Minced Lamb Skewered infused with
Fresh Herbs and Aromatic Indian Spices

Chicken Malai Tikka
Tender Chicken marinated in Creamy Yogurt,
Cream, Cheese, and Indian Spices

Chicken Biryani
Fragrant Long-Grain Basmati Rice layered with
marinated Chicken, Saffron, and Aromatic Spices

BANYAN TREE
KRABI

A NIGHT OF HERITAGE MENU

OCEAN'S BOUNTY ON ICE

Fine de Claire Oysters · Irish Oysters · Alaskan
King Crab · River Lobster · Andaman Prawns
New Zealand Green-Lipped Mussels

Accompanied with:
Mignonette Sauce · Spicy Seafood Sauce
Coriander Salsa · Lemon Wedges Tabasco
Roasted Chili Paste · Crispy Fried Shallots
Shallots in Red Wine Vinegar

LIVE BARBECUE STATION

Krabi Lobster · Garlic Butter Squid
King Tiger Prawns · Rosemary Lamb Chops
BBQ Pork Neck · Grilled Turmeric Chicken

Accompanied with:
Dijon Mustard · Peppercorn Sauce
Nam Jim Jeaw · Spicy Seafood Sauce
Lemon Wedges

CHEF'S CARVING STATION

Slow-Cooked Leg of Lamb

Slow-Roasted Wagyu Prime Rib

Pork Porchetta · Crackling Pork Belly
Stuffed Italian Sausage

Whole Roasted Salmon with Aromatic Thai Herbs

Accompanied with:
Dijon Mustard · BBQ Sauce · Peppercorn Sauce
Nam Jim Jeaw · Spicy Seafood Sauce · Truffle Aioli
Lemon Wedges

HOT ON THE SIDE

Grilled Corn on the Cob
Potato au Gratin
Roasted Seasonal Vegetables with Fresh Thyme
Garlic and Mushroom Butter Fried Rice

DESSERT CORNER

New Year's Cake (Chocolate Raspberry Cake)
New York Cheesecake
Galette des Rois (King Cake)
Rich Fruit Cake
Opera Cake
White Wine Jelly in a Glass

Assorted Macarons
Assorted Fruit Tartlets

French Selection
Strawberry Éther · Dark Chocolate Mousse
Golden Banana Mousse Cake
Amber Orange Mousse
Mango Sticky Rice & Hazelnut Cake
Matcha Raspberry Tart · Yuzu Citrus Symphony

Thai Selection
Khanom Phaka Krong · Khanom Chan · Khanom Cha
Mongkut · Khanom Thong Ek · Khanom Saneh Chan

Chinese Selection
Chinese Mooncakes · Chinese Pastry Buns

Live Dessert Station
Mango with Sticky Rice
Khanom Babin (Thai Young Coconut Pancake)
Banana Fritters

Exotic Seasonal Fruit Bar

Ice Cream & Sorbet Station
Assorted Ice Cream & Sorbets
served with a Selection of Condiments



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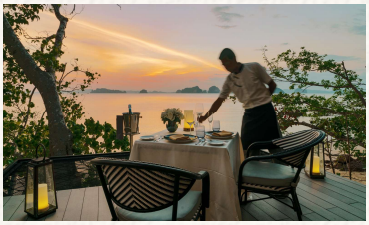
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