UNWRAPPING THE FESTIVE JOURNEY

AT PHUKET MARRIOTT RESORT
AND SPA, NAI YANG BEACH



MARRIOTT RESORT
PHUKET
NAI YANG BEACH

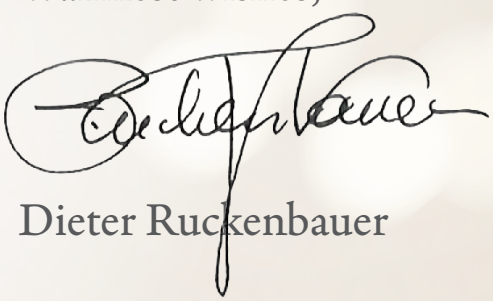
SEASON'S GREETINGS

As the festive season unfolds, it is our pleasure to welcome you to Phuket Marriott Resort and Spa, Nai Yang Beach.

This special time of year is about sharing meaningful moments, celebrating together, and creating memories with the people who matter most. Our team has thoughtfully prepared a collection of festive dining experiences, family activities, and joyful celebrations for you to enjoy throughout your stay.

On behalf of all our associates, I wish you and your loved ones a wonderful festive season filled with happiness, warmth, and memorable moments by the sea.

Warmest wishes,



Dieter Ruckenbauer

General Manager
Phuket Marriott Resort and Spa, Nai Yang Beach

Scan the QR code to

Discover more
festive experiences.

DECEMBER FESTIVE CALENDAR 2026

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
29	30	1 CHRISTMAS TREE LIGHTING CEREMONY GINGERBREAD HOUSE WORKSHOP	2 Gingerbread House Workshop	3 Gingerbread House Workshop	4 Gingerbread House Workshop	5 Gingerbread House Workshop
6 Gingerbread House Workshop	7 Gingerbread House Workshop	8 Gingerbread House Workshop	9 Gingerbread House Workshop	10 Gingerbread House Workshop	11 Gingerbread House Workshop	12 Gingerbread House Workshop
13 Festive Roasts to Go Gingerbread House Workshop	14 FESTIVE ROASTS TO GO Gingerbread House Workshop	15 Festive Roasts to Go Gingerbread House Workshop	16 Festive Roasts to Go Gingerbread House Workshop	17 Festive Roasts to Go Gingerbread House Workshop	18 Festive Roasts to Go Gingerbread House Workshop	19 Festive Roasts to Go Gingerbread House Workshop
20 Festive Roasts to Go Gingerbread House Workshop	21 Festive Roasts to Go Gingerbread House Workshop	22 Festive Roasts to Go Gingerbread House Workshop	23 Festive Roasts to Go Gingerbread House Workshop	24 Festive Roasts to Go CHRISTMAS EVE BEACHSIDE DINNER Gingerbread House Workshop	25 Festive Roasts to Go CHRISTMAS DAY WITH SANTA BUFFET DINNER AT THE ANDAMAN KITCHEN Gingerbread House Workshop	26 Festive Roasts to Go Gingerbread House Workshop
27 Festive Roasts to Go	28 Festive Roasts to Go	29 Festive Roasts to Go	30 Festive Roasts to Go	31 NEW YEAR'S EVE ANDAMAN PEARL MIDNIGHT GLOW AT BIG FISH RESTAURANT & BAR Festive Roasts to Go	1 Festive Roasts to Go	2 Festive Roasts to Go

For more information and reservations, please contact At Your Service® or dial "0"



Christmas Tree Lighting Ceremony

Celebrate the start of the festive season with us by the sea.

Join us for a magical evening on Turtle Lawn as we light up our Christmas tree, accompanied by festive music, seasonal refreshments, and joyful holiday moments.

1 December 2026 | 18:00–19:30 hrs.
Venue: Turtle Lawn
Free Entrance



Gingerbread House Workshop

Create sweet holiday memories
at the Kids Club.

Enjoy festive treats and decorate your own gingerbread house with colorful seasonal delights.

1–26 December 2026
14:00–17:00 hrs.
Venue: Kids Club
THB 895++ per set



Festive Roasts to Go

Bring the warmth of the festive season home with a specially prepared selection of roasts and desserts from The Andaman Kitchen.

14 December 2026 – 2 January 2027
The Andaman Kitchen

Roasts from **THB 7,900**
Desserts from **THB 950**

Discover more festive favorites and seasonal selections on the menu.

*48 hours advance notice required
pickup daily 11:00–16:00 hrs.

Festive Roasts to Go Menu

THE ROASTS

WHOLE ROAST TURKEY
Free-range turkey brined 24 hours, sage and onion stuffing under the skin, chestnut and pork sausage meat stuffing roll, streaky bacon lattice, pan gravy.

Serves 6–8 · THB 8,900

SLOW-ROAST PRIME RIB OF BEEF
Grain-fed bone-in ribeye, salt-crusted and roasted pink, Yorkshire puddings, horseradish cream, red wine and thyme jus.

Serves 6–8 · THB 10,900

HONEY AND CLOVE GLAZED GAMMON
Whole bone-in leg, cider-braised then lacquered with palm sugar, honey and clove. Served warm or cold with Cumberland sauce and grain mustard.

Serves 10–12 · THB 7,900

HERB-CRUSTED LEG OF LAMB
Boneless leg rolled with rosemary, garlic and lemon, roasted blush, mint and caper salsa verde, rosemary jus.

Serves 6–8 · THB 8,500

WHOLE ROAST SUCKLING PIG
Andaman-style, milk-fed, crackling scored and blistered, roast apple purée, sage jus, chilli-vinegar dipping sauce.

Serves 10–12 · THB 9,500

ALL THE TRIMMINGS
Included with every roast

- Goose-fat roast potatoes
- Honey-glazed heritage carrots and parsnips
- Brussels sprouts with bacon and chestnuts
- Cauliflower and aged cheddar gratin
- Braised red cabbage with apple
- Pigs in blankets
- Sage and onion stuffing
- Cranberry sauce, bread sauce and extra gravy
- Warm dinner rolls and salted butter

TO FINISH

• Traditional Christmas pudding with brandy sauce	THB 950
• Bûche de Noël, dark chocolate and cherry	THB 1,200
• Cheese board with quince, grapes and crackers	THB 1,900
• Mulled wine, 1.5L, ready to warm	THB 1,400
• Extra tray of trimmings, choice of any two	THB 850

- Every roast arrives fully cooked, rested and chilled or hot, with reheating instructions and carving guidance.
- Prices are subject to 10% service charge and applicable government tax.
- Delivery within Nai Yang and Thalang from THB 500.
- 48 hours advance notice.



Christmas Eve Beachside Dinner

Gather with family and friends for an enchanting beachfront celebration filled with festive dining, live entertainment, and joyful moments.

Enjoy Christmas carols, a live trio band, a special visit from Santa Claus, and a spectacular fire show.

24 December 2026 | 18:30 – 22:30 hrs
Venue: Beachside
Dress Code: Festive Beach Casual

Food Only
Adult: THB 2,695++ per person

Food and Beverage Package
Adult: THB 3,995++ per person

Child (4–12 yrs): THB 1,348++ per person
Children under 4 dine complimentary

Beverage Package
THB 1,950++ per person
(selection of signature cocktails, spirits, beer, red and white wine, mocktails and soft drinks)

*Kids' activities at Big Fish Lawn from 18.00 – 22.00 hrs.

Christmas Eve Beachside Dinner Menu

CHILLED SEAFOOD BAR
Chilled Seafood on Ice – Shrimps, Mussels, Crab, Lobster Tails, Fine de Claire Oysters
Selection of Condiments and Sauces, Cocktail sauce, garlic aioli, mignonette sauce, Tabasco
Capers, lime wedges, horseradish cream, cocktail onion, honey mustard, lime mustard

COMPOSED SALADS
Mozzarella with confit tomato and balsamic (v), Caesar Salad, Sous Vide Chicken Breast, Sourdough Croutons, Parmesan Shavings
Seared Tuna Niçoise Salad, Pomelo Salad (v), Papaya Salad (v)

ALL THINGS GREEN
Selection of Garden Greens: rocket leaves romaine lettuce, cherry tomato, carrot, cucumber, radishes, sweet corn, beetroot, broccoli, sautéed mushrooms, roasted pumpkin, Lemon wedges, bacon bits, garlic croutons, anchovy fillet, corn kernel White balsamic vinaigrette, lemon parsley vinaigrette, Marie Rose dressing, Caesar dressing

LIVE STATION ALL ABOUT TEMPURA
Shrimp Tempura, Soft Shell Crab
Vegetable Tempura (v), selection of dips

SOUP STATION
Carrot and Coriander soup (v) with roasted almonds and crispy focaccia croutons

LIVE STATION TRADITIONAL CHRISTMAS DISHES OFF THE BLOCK
Whole-roasted Butterball Turkey, Honey Roasted Gammon, Pigs in Blankets, Sage and Onion stuffing, cranberry sauce, Pan Gravy

SIDE DISHES
Brussels sprouts, Lardons of Bacon, Roasted Duck Fat Potatoes, Braised red cabbage (v), Medley of seasonal vegetables (v)

EXOTIC BEACH BBQ
Beef Tenderloin, Marinated Lamb Chops, Lemon Herb Chicken Breast, Pork Loin Steaks, Live Canadian Lobsters, Salmon Steaks, Seabass, Large Tiger Prawns, Squid

Selection of Local Catch of the Day, Vegetable and Halloumi Kebabs (v)
Selections of Thai and International Dips and Sauces

HOT DISHES
Roasted Duck Red Curry, Green Curry with Vegetables (v), Wild Mushroom Risotto, Truffle Reduction (v), Steamed Basmati rice, Fried rice

SWEET ENDINGS
Yuletide Log, Chocolate Mousse Torte, Crème Brûlée, Baked Dark Chocolate Cheesecake, Mango and Sticky Rice, Black Forest Gâteau, Lemon Meringue Pie, Christmas Stollen, Christmas Cookies, Gingerbread House, Traditional Christmas pudding with Brandy Sauce, Large Display of Exotic Seasonal Fruit with fresh cream and chocolate fondue

LIVE STATION
Grilled Caramelized Local Phuket Pineapple served with Coconut Ice Cream

THE LITTLE ONES BEACH CLUB BUFFET

Mini Marriott Cheeseburgers, Crispy Cod Fingers Tartare Sauce, Chicken Nuggets Tomato Ketchup Dipping sauce
Mini Mac 'n' Cheese Bowls, Waffle Fries and French Fries, Wok Fried Chicken & Egg Fried Rice, Bowl of Hot Buttered Veggies

Marshmallow Grill, Mini Ice Cream Pots (Strawberry, Chocolate and Vanilla)
Oreo Cheesecake Pies, Mini Fruit Salad Bowls with Strawberries

If you have any allergy concerns,
please inform our associates prior to ordering.







Christmas Day with Santa

Celebrate Christmas Day with magical moments, festive treats, and a special visit from Santa for our little guests.

25 December 2026

09:00–10:00 hrs.
Join Santa for a cheerful Christmas morning at Andaman Kitchen, with festive greetings and sweet holiday treats.

14:00–15:00 hrs.
Look out for Santa's special arrival by kayak, followed by a refreshing ice cream surprise by the pool.



A Merry Christmas Day Dinner

Gather with family and friends for a joyful Christmas celebration at Andaman Kitchen.

Savor a festive feast accompanied by live music, a close-up magic show, fun activities for little guests, and a special visit from Santa.

25 December 2026
18.30 – 22.30 hrs.

Venue: The Andaman Kitchen
Dress Code: Festive Casual

Food Only
Adult: THB 2,495++ per person

Food and Beverage Package
Adult: THB 3,823++ per person

Child (4–12 yrs)
THB 1,298++ per person
Children under 4 dine complimentary.

Beverage Package
THB 1,950++ per person
(selection of signature cocktails, spirits, beer, red and white wine, mocktails and soft drinks)

*Kids' activities
from 18.00 – 22.00 hrs.

Meet, Greet and Enjoy Sweet Treats with Santa
Time: 09.00–10.00 hrs.

A Merry Christmas Day Dinner Menu



CHILLED SEAFOOD BAR
Shrimps, Mussels, Crab, Canadian Lobster Tails, Squid, Fine de Claire Oysters
Selection of Condiments and Sauces
Cocktail sauce, garlic aioli, mignonette sauce, Tabasco
Capers, lemon wedges

APPETIZERS AND CHARCUTERIE
Tasmanian Smoked Salmon and Smoked Halibut with Traditional Garnish
Spanish Cold Cuts and Artisan Cheese Selection

Selection of Pâtés, Chutneys and Compote
Truffle honey, fruit chutney, Selection of nuts, grapes, butter, Pickles, Infused Oils
lavash bread, Grissini

COMPOSED SALADS
Grilled Asparagus and Parmesan Salad (v), Mozzarella with confit tomato and balsamic (v), Christmas Day New Potato Salad, Leafy Green Salad with Persian Feta (v)

ALL THINGS GREEN
Selection of Garden Greens: rocket leaves, romaine lettuce, cherry tomato, carrot, cucumber, radishes, broccoli, roasted pumpkin, beetroot, corn kernel, Lemon wedges, bacon bits, garlic croutons, anchovy fillet, lemon parsley vinaigrette, Marie Rose dressing, Caesar dressing, Sesame Dressing

SOUP STATION
Leek and Potato soup (v)
Selection of Sourdough Breads and Rolls, Olive oils and Whipped Butter

LIVE STATION OFF THE BLOCK
Whole-roasted turkey, Pigs in Blankets, Sage and Onion stuffing, Pan Gravy, Tasmanian Salmon Wellington, Dill Cream Sauce, Roasted Sirloin of Australian Beef, Yorkshire puddings, Horseradish cream, Selection of Mustards, Cranberry Sauce, Brussels sprouts, Lardons of Bacon, Roasted Duck Fat Potatoes, Red wine-braised red cabbage (v), Medley of sautéed seasonal vegetables (v), Sautéed green beans with grilled lemon

MAIN DISHES
Roasted Chicken Leek Velouté, Baked Cod Fillet with Herb Breadcrumb Crust, Light Lemon Butter sauce, wilted spinach, Grilled Lamb Cutlets, Minted Crushed Garden peas with herbs, Rosemary Jus, Penne Pasta creamed vegetables, Truffle Reduction (v), Nut Roast (v)

ASIAN KITCHEN
Green Curry, Shrimps, Thai eggplant, Mixed Vegetable (v), Stir Fried Beef, Broccoli and black pepper Sauce, Steamed Jasmine Rice

LIVE STATION PASTA
Penne, Spaghetti, Fusilli Classic Marinara, Creamy Alfredo, Pesto Genovese,
Aglio e Olio,Spicy Arrabbiata, Grilled chicken, Shrimp, Bacon, Plant-based sausage, Cherry tomatoes, Spinach, Mushrooms, Bell peppers, Zucchini, Olives, Parmesan cheese, Chili flakes, Fresh basil, Toasted pine nuts

SWEET ENDINGS
Yuletide Log, Chocolate Mousse Torte, Crème Brûlée, Baked Dark Chocolate Cheesecake, Chocolate Gâteau, Lemon Meringue Pie, Banoffee Pie, Black Cherry Tiramisu, Christmas Stollen, Christmas Cookies, Gingerbread House, Panettone, Large Display of Exotic Seasonal Fruit, Display with Fresh Cream and Chocolate Fondue

Traditional Christmas Pudding with Brandy Sauce

LIVE STATION CRÊPES SUZETTE
Thin, Buttery Crêpes, Suzette Sauce, Grand Marnier, Orange Segments, Whipped Cream, Vanilla Ice Cream, Toasted Almonds, Pistachios, Mint Leaves

THE LITTLE ONES BUFFET
Mini Marriott Cheeseburgers, Chicken Nuggets, Tomato Ketchup Dipping Sauce, Mini Mac 'n' Cheese Bowls (v), French Fries, Bowl of Hot Buttered Veggies

Mini Ice Cream Pots (Strawberry, Chocolate and Vanilla)
Double Chocolate Cheesecake Pies
Mini Fruit Salad Bowls with Strawberries

If you have any allergy concerns, please inform our associates prior to ordering.



New Year's Eve Andaman Pearl Midnight Glow

Welcome 2027
with an unforgettable celebration.

Indulge in a spectacular
New Year's Eve dinner
accompanied by live entertainment,
dazzling performances, and
breathtaking midnight fireworks.

31 December 2026
18.30 – 01.00 hrs.
Venue: Big Fish Restaurant & Bar
Dress Code: Festive White

Food Only
Adult: THB 8,890++ per person

Food and Beverage Package
Adult: THB 9,322++ per person

Child (4–12 yrs)
THB 4,195++ per person
Children under 4 dine complimentary.

Beverage Package
THB 1,950++ per person
(selection of signature cocktails, spirits, beer, red and white wine, mocktails and soft drinks)

*Kids' activities from 18.30 – 00.00 hrs.

New Year's Eve Andaman Pearl Midnight Glow Menu

CHILLED SEAFOOD AND SUSHI BAR
Shrimps, Mussels, Squid, Alaskan Crab Legs, Fine de Claire Oysters, Cocktail sauce, garlic aioli, mignonette sauce, Tabasco, Capers, lime wedges

Selection of sushi and maki rolls, sashimi, Soya sauce, pickled ginger, wasabi

COMPOSED SALADS
Asian Duck & Noodle Salad, Tropical Crab & Avocado, Beetroot & Goat Cheese (v), Mediterranean Grain Bowl (v), Rainbow Veggie & Quinoa Salad (v)

LOCAL SUSTAINABLE GREENS
Selection of Garden Greens: rocket leaves, romaine lettuce, cherry tomato, carrot, cucumber, radishes, sweet corn, beetroot, broccoli, sautéed mushrooms, roasted pumpkin, Lemon wedges, bacon bits, garlic croutons, anchovy fillet, lemon parsley vinaigrette, Marie Rose dressing, Caesar dressing, Sesame Dressing

LIVE STATION TEMPURA BAR
Soft shell Crab, Shrimps, Lobster Tail, Vegetables (v), Prawn Crackers, Coconut Tamarind Sauce, Spicy Garlic Soy Sauce, Ponzu Sauce, Classic Tempura Dipping Sauce (Tentsuyu)

LIVE STATION PHUKET LOBSTER WOK STATION
Phuket Lobster, Selection of Vegetables, Choice of Sauce, Ginger Scallion Soy Sauce, Black Bean Garlic Sauce, Thai Chili Basil Sauce, XO Sauce, Szechuan Peppercorn Sauce, Garnishes, Cilantro Leaves, Microgreens, Scallion Curls, Fried Garlic Chips, Crispy Shallots, Sliced Red Chili, Chili Oil Drizzle

THAI POT CURRIES
Red Curry with River Shrimps, Beef Cheek Massaman Curry, Green Curry with Vegetables (v), Steamed Jasmine Rice Selection of Local Thai Savory Snacks

LIVE STATION LAND
Australian Beef Tenderloin, Australian Sirloin of Beef, Lamb Cutlets, Pork Loin Steaks, Pork Chops, Rib Eye Steak, Capsicum Kebabs, Shish Taouk Kebab, Marinated Chicken, Marinated Lamb Kebab, Classic BBQ Sauce, Chimichurri, Bourbon Mustard Glaze, Korean Gochujang Sauce

FROM THE RIVERS AND SEAS
Live Canadian Lobster, Tiger Prawns, Andaman Squid, Tasmanian Salmon Steaks, Seabass Fillet, Red Snapper Fillets, Local Catch of the Day Whole Fish, Lemon-Dill Yogurt Sauce, Mango Salsa, Coconut-Lime Sauce, Salsa Verde, Tamarind-Date Chutney

FROM THE GARDEN (v)
Halloumi Marinated Zucchini Kebabs, Grilled Portobello Mushroom Kebabs, Mixed Vegetable Kebabs, Romesco Sauce, Vegan Green Goddess, Tahini-Lemon Dressing, Harissa Yogurt

SIDES TO GO WITH YOUR BBQ (v)
Garlic Fried Rice, Roasted Sweet Potatoes with Miso Butter, Grilled Baby Potatoes with Garlic & Herbs, Grilled Corn with Chili Lime Butter, Charred Eggplant with Soy & Sesame, Grilled Asparagus with Lemon Zest

THE LITTLE ONES BIG NEW YEAR'S EVE BEACH CLUB BUFFET
Mini Marriott Cheeseburgers, Crispy Cod Fingers with Tartare Sauce, Chicken Nuggets Tomato Ketchup Dipping sauce, Mini Mac 'n' Cheese Bowls, Waffle Fries and French Fries, Wok Fried Chicken & Egg Fried Rice, Bowl of Hot Buttered Veggies

Marshmallow Grill, Mini Ice Cream Pots (Strawberry, Chocolate and Vanilla) Oreo Cheesecake Pies, Mini Fruit Salad Bowls with Strawberries

SWEET ENDINGS
Mini Mango Cheesecakes, Coconut Pandan Cake Squares, Chocolate Lava Bites, Matcha Brownies, Lime Tartlets with Toasted Meringue, Thai Sticky Rice with Mango, Mini Mochi Balls, Lychee Jelly Cups, Black Sesame Pudding, Taro Coconut Rolls, Mini Chocolate Ganache Tarts, Croquembouche Centrepiece, Selection of Cookies, Chocolate Covered Panettone, Exotic Fruit Display, Selection of Sliced Local Fruits

LIVE STATION ICE CREAM
Selection of homemade ice creams, huge variety of toppings and sauces to accompany

LIVE STATION CHURROS
Sugar-dusted Churros cooked live to order, served with Dulce de leche and chocolate sauce

LIVE STATION PHUKET PINEAPPLE GRILL
Grilled Caramelized Local Phuket Pineapple served with Coconut Ice Cream

ARTISAN CHEESE AND BAKERY (v)
Selection of Imported Cheeses from Europe, Walnuts, Almonds, Cashew Nuts, pumpkin seeds, grapes, honey, Fresh Figs, Chutney

If you have any allergy concerns, please inform our associates prior to ordering.

MARRIOTT RESORT
PHUKET
NAI YANG BEACH



For more information, please contact **At Your Service®** or **dial "0"**.

+66 (0) 76 625 555 hktnb.restaurant@marriott.com

Phuket Marriott Resort and Spa, Nai Yang Beach @phuketmarriott_naiyang

www.phuketmarriottnaiyang.com