FESTIVE VIBES INNSiDE OUT

Christmas feasts. Spanish flavours.
Rooftop nights. One very curious festive season.



Christmas Day Lunch | 25 December, 12pm-3pm

A feel-good Christmas feast with festive favourites and live entertainment.

Adult: THB 1,900 net | Child: THB 950 net
Early Bird: THB 1,600 net
Add free-flow wine: THB 1,900 net per person

New Year's Eve Dinner | 31 December, 7pm-11pm

End the year around the table with a celebratory buffet, festive favourites and plenty of good vibes.

Adult: THB 2,600 net | *Child: THB 1,300 net*
Early Bird: THB 2,200 net
Add free-flow wine: THB 1,900 net per person

Early Bird Offer: Now - 30 November 2026

Christmas Eve & Day Dinner | 24-25 December, 4pm-12am

Share festive Spanish flavours, good times and Bangkok skyline views with a specially curated sharing-style set menu.

Adult: THB 1,500 net
Child: THB 750 net

New Year's Eve Dinner | 31 Dec, 2 Sessions

Raise a glass to the New Year with Spanish flavours, rooftop energy and Bangkok city lights.

FIRST SESSION | 5PM - 8PM

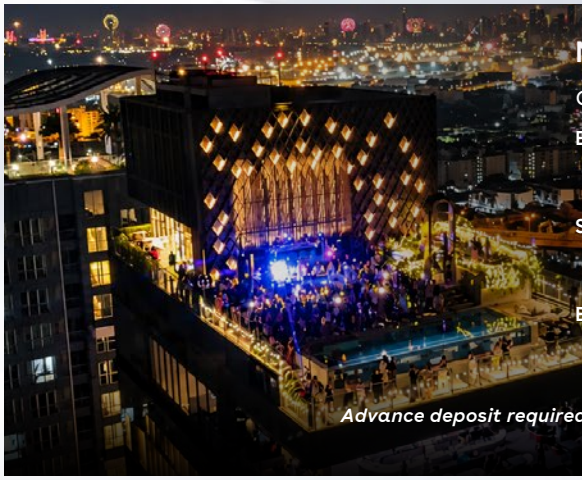
Adult: THB 2,500 net
Child: THB 1,250 net

SECOND SESSION | 9PM - TILL LATE

Adult: THB 2,500 net
Child: THB 1,250 net



Advance deposit required; non-refundable and redeemable as F&B credit. Table assigned by booking order.



New Year's Eve Count Down Party | 31 Dec, 9pm - 1am

Countdown Above Bangkok. Turn up the music. Raise a glass. Meet us on the rooftop.

ENTRANCE PACKAGES

THB 1,500 net (incl. one glass of bubbles)
THB 2,500 net (incl. free-flow beverages)

SPECIAL GUEST RATES

In-house guests:	THB 1,000 net (incl. one glass of bubbles)
Restaurant guests:	THB 500 net (incl. one glass of bubbles)

EXCLUSIVE TABLE PACKAGES

VIP table (2-4 persons) with minimum spends THB 15,000 net per table
Upper deck lounge (2-4 persons) with minimum spends THB 15,000 net per table

Advance deposit required and non-refundable. Table assigned by booking order.

The image shown is for illustrative purposes only.
Prices include a 10% service charge and 7% government tax.

For more information and reservations
Call: +66 2 340 5499 | Email: innside.sukhumvit@melia.com

INNSiDE by Meliã
Bangkok Sukhumvit



Christmas Eve Dinner Buffet Menu

BREAD STATION

Assorted freshly baked breads:
Rustic grain bread, sourdough bread, French baguette,
tomato & olive focaccia

CHRISTMAS SPECIALS

Panettone
Gingerbread
Christmas Stollen
Christmas Fruit Cake

SALAD BAR

Mixed lettuce, romaine lettuce, sweet corn, bell pepper,
cherry tomatoes, cucumber, onion, pumpkin, beetroot, taro,
edamame, green beans, artichokes in oil, sundried tomatoes,
mushroom confit, mixed chili pickle, pickled mushrooms,
pickled cucumbers, capsicum in oil, pickled red cabbage,
grilled zucchini, grilled eggplant
Choices of dressings: Thousand Island, Caesar, Italian,
French, Sesame, Shoyu

CHEESE SELECTION

Brie, Camembert, blue cheese, Manchego, goat cheese, fruit cheese
Served with: Dried fruits & nuts, crackers, grapes, black & green olives,
capers chicken liver pate

COLD CUTS & LIVE JAMON SERRANO STATION

Assorted chorizos, salami, mortadella, prosciutto
Served with: Accompanying condiments

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Christmas Eve Dinner Buffet Menu

SALMON GRAVLAX

Condiments: Parmesan, capers, shallots, Dijon mustard,
boiled egg whites, chili sauces, chopped parsley, lemon & lime wedges

SPECIAL CHRISTMAS SALADS

Halloumi salad with orange and mint
Eggplant with caramelized peanuts and chives
Salad Kale apple, feta and almon
Mini Caprese salad

ASIAN SALAD

Som Tam salad, pomelo salad, eggplant spicy salad

SEAFOOD ON ICE 3 VARIETIES OF FRESH OYSTERS

Blue Crab, cooked prawn, Asian mussel, NZ mussel,
Spotted Babylon, Scallop, Razor clam
Condiments and sauces: Red wine shallots, seafood sauce,
chili paste, lime, lemon, garlic, crispy shallot and fresh chili

JAPANESE CORNER

Assorted Sashimi: Tuna, Salmon, Tamagoyaki, Ebi, Kanikama,
Tako, Hamachi and Tobiko (Flying Fish Roe)
Condiments and sauces: Wasabi, soy sauce, Japanese pickle turnip,
pickle ginger, Japanese pickles, Kimchi

SOUP

Wild mushroom cream soup
Tom Yam Talay

DIM SUM

Assorted Dim sum with condiment

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Christmas Eve Dinner Buffet Menu

CARVING STATION

Roasted Turkey
Honey glazed ham
Roasted AUS Beef
Condiments and sauces: Cocktail sauce, BBQ sauce, seafood sauce, Sriracha, jus, cranberry sauce, apple sauce

FRIED DELIGHTS

Mushroom & Truffle croquettes, Ebi spring roll
Refreshing tomato & Capsicum cold soup, olive oil

MAIN COURSES - WESTERN

Estofado de Cordillera (Spanish beef cheek stew)
Christmas roast lamb with potatoes & lemon
Steam clam with white wine sauce
Lasagna

MAIN COURSES - ASIAN

Steamed fish fillet with premium soy sauce
Roasted duck red curry with chili and basil
12-Hour slow cooked BBQ pork rib
Grandma Massaman chicken
Fried rice mixed seafood

BBQ

River prawn, squid, fish fillet, sausage chicken, pork
Served with: Spicy seafood sauce

SIDE

Roasted Brussel sprout
Mash potato
Grilled vegetable
Potatoes Wedged

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Christmas Eve Dinner Buffet Menu

DESSERT STATION

Assorted Cakes: NY Cheesecake, chocolate cake, chocolate mousse, lemon tart, choux cream, mini fruit tart, Christmas Yule Log cake, apple pie, Christmas cookies, Tiramisu, Christmas pudding

THAI DESSERT

Assorted Thai dessert
Mango sticky rice

MIXED FRESH SEASONAL FRUITS

Pineapple, cantaloupe, dragon fruit, watermelon, passion fruit, guava, mango

CHOCOLATE FOUNTAIN

Bananas, churros, brownies, crackers, marshmallows, meringue

ASSORTED ICE CREAM

MEK Ice Cream

COFFEE & TEA STATION

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New Year's Eve Dinner Buffet Menu

BREAD STATION

Assorted freshly baked breads: Soft roll, hard roll, multigrain bread, rye bread, focaccia, ginger bread, English fruit cake, grissini with sea salt flakes and herbs
Served with: Butter and assorted jams

SALAD BAR

Mixed lettuce, romaine lettuce, sweet corn, bell pepper, cherry tomatoes, cucumber, onion, pumpkin, beetroot, taro, edamame, green beans, artichokes in oil, sundried tomatoes, mushroom confit, mixed chili pickle, pickled mushrooms, pickled cucumbers, capsicum in oil, pickled red cabbage, grilled zucchini, grilled eggplant
Choices of dressings: Thousand Island, Caesar, Italian, French, Sesame, Shoyu

CHEESE SELECTION

Brie, camembert, blue cheese, Manchego, goat cheese, fruit cheese
Served with: Dried fruits & nuts, crackers, grapes, black & green olives, capers chicken liver pate

COLD CUTS & LIVE JAMON SERRANO STATION

Assorted chorizos, salami, mortadella, prosciutto, bresaola, pepperoni, saucisson
Served with: Accompanying condiments

SALMON GRAVLAX

Condiments: Parmesan, capers, shallots, Dijon mustard, boiled egg whites, chili sauces, chopped parsley, lemon & lime wedges

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New Year's Eve Dinner Buffet Menu

SPECIAL NEW YEAR SALADS

Halloumi salad with orange and smoked duck
Eggplant with caramelized peanuts and chives
Salad kale apple, feta and almon
Mini caprese salad

SEAFOOD ON ICE 3 VARIETIES OF FRESH OYSTERS

Blue crab, cooked prawn, Asian mussel, NZ mussel,
spotted Babylon, scallop, razor clam
Condiments and sauces: Red wine shallots, seafood sauce,
chili paste, lime, lemon, garlic, crispy shallot and fresh chili,
young acacia leaves

JAPANESE CORNER

Assorted sashimi: Tuna, Salmon, Tamagoyaki, Ebi, Kanikama, Tako,
Hamachi and Tobiko (Flying Fish Roe)
Condiments and sauces: Wasabi, soy sauce, Japanese pickle turnip,
pickle ginger, Japanese pickles, Kimchi

SOUP

Pumpkin cream soup
Braised pork spare ribs with Shiitake and bamboo mushroom

BBQ

River prawn, squid, fish fillet, sausage, chicken, pork
Served with: Spicy seafood sauce

SIDE

Roasted Brussel sprout
Grilled vegetable
Potatoes Wedged
Grilled Spanish "Padrón Peppers" with sea salt flakes
Corn on the Cob

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New Year's Eve Dinner Buffet Menu

FRIED DELIGHTS

Fried chicken wing with lemongrass
Local street-style fried tofu
Croquettes

CARVING STATION

BBQ honey pork, roasted Australian grass-fed beef, baked fish fillet
Served with: Cocktail sauce, BBQ sauce, seafood sauce, Sriracha, jus, cranberry sauce, apple sauce

SOMTAM STATION

Assorted Som Tam style with condiment
Grilled pork neck
Roasted chicken
Roasted squid

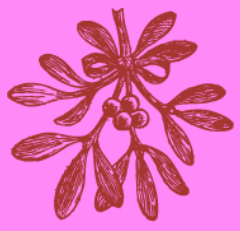
MAIN COURSES

Pork Rib Larb
Green curry beef cheek with eggplant and basil
Stir fried chicken with cashew nut
Stir fried squid with yellow curry sauce
Thai crab omelets
Steamed Thai jasmine rice
Pan Sear Sea bass with saffron lemon butter sauce
Roasted chicken with chicken jus
Roasted pork with garlic rosemary and foie gras
Mash potato

DIM SUM

Assorted Dim sum with condiment

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New Year's Eve Dinner Buffet Menu

LIVE COOKING STATION BOAT NOODLE

Local street-style boat noodle with AUS wagyu beef

DESSERT

Assorted Cakes: Cheesecake, chocolate cake, chocolate mousse, lemon tart, choux cream, fruit tart, Christmas Yule log cake, apple pie, tiramisu, berry crumble, passion fruit crème brûlée

THAI DESSERT

Assorted Thai dessert
Mango sticky rice

MIXED FRESH SEASONAL FRUITS

Pineapple, cantaloupe, dragon Fruit, watermelon, passion fruit, guava, mango

CHOCOLATE FOUNTAIN

Bananas, churros, chocolate brownies, crackers, marshmallows, meringue

ASSORTED ICE CREAM

MEK Ice cream

COFFEE & TEA STATION

INNSiDE

LUZ

Bangkok Tapas Bar

Christmas Eve & Christmas Day

To Start

Sharing style - Select 3 menus for 2 persons

Croquetas Jamón de Bellota y Caviar
Bellota ham and caviar croquettes

Pincho de Tártar de Ternera y Gilda de San Sebastián
Wagyu tenderloin steak tartare with Cantabrian anchovy and Spanish pickles

Tabla de Embutidos
Assortment of Spanish cured meats

Pulpo a la Parrilla
Grilled octopus with ink sauce, Romesco and celery

Vieira Gratinada
Scallops and prawns gratinated with smoked Idiazabal cheese

Main course

Sharing style - Select 2 menus for 2 persons

Lubina Asada, Tártar de Uvas y Ajoblanco
Roasted sea bass with grape tartare, almond and extra virgin olive oil emulsion

Canelón de Confit de Pato, Cerdo Ibérico Y Setas
Duck confit, Iberian pork and wild mushroom cannelloni

Cordero Asado con Patatas Panaderas y Pimientos
Roast rack of lamb with Patatas Panaderas.

Arroz Meloso de Setas y Ajo Negro con Crujiente de Queso Manchego
Creamy mushroom and black garlic rice with crispy Manchego cheese

Dessert

Sharing style

Surtido de Dulces y Postres Españoles
Assortment of Spanish sweets and dessert

LUZ

Bangkok Tapas Bar

New Year's Eve

To Start

Sharing style - Select 3 menus for 2 persons

Croquetas Jamón de Bellota y Caviar
Bellota ham and caviar croquettes

Pincho de Tártar de Ternera y Gilda de San Sebastián
Wagyu tenderloin steak tartare with Cantabrian anchovy and Spanish pickles

Ensaladilla de Bogavante y Carpaccio de Carabineros
Lobster salad and carabinero prawn carpaccio

Pulpo a la Parrilla
Grilled octopus with ink sauce, Romesco and celery

Txangurro a la Donostiarra
Traditional baked spider crab and scallop gratin stew

Main course

Sharing style - Select 2 menus for 2 persons

Lubina Asada, Tártar de Uvas y Ajoblanco
Roasted sea bass with grape tartare, almond and extra virgin olive oil emulsion

Canelón de Confit de Pato, Cerdo Ibérico Y Setas
Duck confit, Iberian pork and wild mushroom cannelloni

Cordero Asado con Patatas Panaderas y Pimientos
Roast rack of lamb with Patatas Panaderas.

Arroz Meloso de Setas y Ajo Negro con Crujiente de Queso Manchego
Creamy mushroom and black garlic rice with crispy Manchego cheese

Dessert

Sharing style

Surtido de Dulces y Postres Españoles
Assortment of Spanish sweets and dessert

LUZ

Bangkok Tapas Bar

Free Flow Beverage Package

Selections

Jaume Serra Brut Nature
Macabeo, Xarel'lo, Parellada, Cava Do, Spain

"Las Dosces Blanco" Chozas Carrascal
Macabeo, Sauvignon Blanc, Utiel Requena, Spain

El Vigia De La Atalaya
Garnacha Tintorera, Almansa, Spain

Estrella Damm