

# FESTIVE SEASON



BANYAN TREE  
SAMUI



# FESTIVE SEASON DINING EXPERIENCES

## Christmas Eve



### CHRISTMAS EVE GALA DINNER

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 3,000 nett per person  
Starting at 7:00 pm

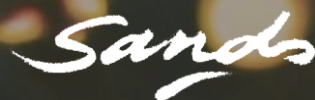


### FESTIVE SEASON SET MENU

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

Available from 24–26 December, 2023  
Starting at 6:00 pm



### CHRISTMAS EVE SET MENU

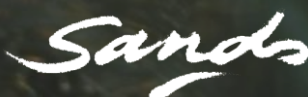
A modern Festive Season set menu is available for a limited time with fine delicacies prepared by Chef Rainer & his culinary team.

Festive Season 3–Course Set Lunch  
THB 2,050 nett per person  
From 11:00 am – 6:00 pm

Festive Season 5–Course Set Dinner  
THB 3,200 nett per person  
THB 2,600 nett per person  
(vegetarian)  
Starting at 6:00 pm

Available from 24–26 December, 2023

## Christmas Day



### CHRISTMAS DAY BBQ DINNER BUFFET

A culinary journey from East to West which brings cultures & flavours together. Sands features everything from the traditional Christmas turkey to a wide 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  
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99/9 Moo 4, Maret, Samui, Surat Thani 84310 Thailand

Tel: +66 77 915 333 Email: [samui@banyantree.com](mailto:samui@banyantree.com)





## Christmas Eve Gala Buffet Menu

24 December, 2023

THB 3,000 nett per person

### Oyster Ice Bar

Choose your preference from Imperial, Belon or Local Surat Thani Oyster  
Served with Different Condiments

### Seafood Market

Rock Lobster Cocktail

Assorted Sashimi

Selection of Japanese Maki & Sushi Roll

Pan-Seared Prosciutto-Wrapped Ahi Tuna

Grilled Sea Scallops with Mango Salsa

Banana Blossom Salad with Shrimp

Smoked Salmon with Traditional Trimmings

### 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

Festive Cheese Loaf with Sun-Dried Tomatoes, Salami, Olives and Italian Herbs

### Condiments

Marinated Olives

Capers

Parmesan Crackers


Crispy Bread Sticks

### Salad Bar

Assorted Garden Greens and Crisp Vegetables



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





### Soup

Slow-Cooked Beef Short-Rib Soup with Spicy Aromatic Thai Herbs  
Seafood Chowder with Truffle Cream Soup

### 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  
Atlantic Salmon in Herb Brioche 'Wellington' Red Wine Sauce  
Traditional Christmas Turkey with Traditional Trimmings  
Spicy Sweet Potatoes 🌿  
Sautéed Brussels Sprouts and Chestnuts 🌿

### Hot Dishes

Grilled Chicken Hip Skewers with Teriyaki Sauce and Mashed Potatoes  
Braised Boneless Sous-Vide Veal 'Osso Bucco' Style  
Deep-Fried Prawn 'Tempura'  
Baked Alaskan Snow Fish Filet in Chenin Blanc Sauce with Mosaic of Vegetables  
Baked Mixed Seafood with Assorted Cheeses and Spinach  
Supreme of Cherry Duck with Oranges and Green Peppercorn Sauce  
Japanese Beef Curry with Potatoes and Carrots  
Saffron-Risotto Croquettes 🌿  
Braised Red Cabbage with Apples 🌿  
Bavarian Bread Dumplings 🌿  
Steamed Rice

### Vegetarian Live Station Selections 🌿


Broccoli, Corn and Baby Spinach Fritter with Caper Mayonnaise  
Lemon, Ricotta Cheese and Thyme Spaetzle  
Wild Mushroom Risotto with Green Asparagus Tips



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### Desserts

Butter and Quark – Almond Stollen  
Traditional Christmas Pudding with Brandy Sauce  
Apple Calvados Pie  
Christmas Log Cake  
Chocolate–Pear Cake  
Citrus–Ginger Brownies  
Crème Brûlée with Assorted Forest Berries  
Coconut Mocha Slice  
Sweet Vanilla Yeast Buns  
Traditional Christmas Cookies  
Assorted Sliced Fresh Fruits  
Chocolate–Coated Marshmallows

### French Cheese Selection


Blue Cheese Bomboloni  
Homemade Fig Jam

### Live Station

Dark–Cherry Flambé with Cinnamon Ice Cream



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## Christmas Day BBQ Buffet Menu

25 December, 2023

THB 3,600 nett per person


### Cold Dishes

Seafood Cocktail in Phuket Mini Pineapple  
Assorted Japanese Rice Roll  
Dill-Marinated Salmon, Honey Mustard Sauce  
Herb-Marinated Beef Carpaccio and Grilled Mushrooms  
Homemade Salmon Terrine, Chive Cream  
Black Forest Ham, Grilled Capsicum Salad  
Thai Seafood Salad, Toasted Grated Coconut  
Green Papaya Salad, Grilled Chicken  
Grilled Tuna "Nicoise"  
Tangy Spicy Beef Salad  
Roasted Thai Eggplant, Quail Egg, Poached Prawns  
Mini Timbale of Goat Cheese, Tomato Confit and Olive Oil

### Assorted Seafood from The Smoker Oven


Salmon, Snapper  
Accompanied with Capers  
Onions, Pickles  
Marinated Olives  
Parmesan Crackers  
Crispy Bread Sticks

### From The Garden

Assorted Greens and Crispy Vegetables   
Selection of Blue Cheese, French and Thousand Island Dressing, Vinaigrette



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### Soups

Pumpkin Soup with Garlic Crisps

### **Tom Kha Gai**

*Lemongrass-Flavoured Spicy Coconut Soup with Chicken*

### Carving Station

Roasted Veal Rack with Traditional Filling

Sweet Chili-Pineapple Glazed Virginia Ham

Slow-Roasted Herb-Crusted Australian Lamb Leg

Wood Oven-Baked Salmon Filet on Teriyaki Roast

### From The BBQ Grill

Assorted Seafood on Lemongrass

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 Tenderloin

Thai-Style Spicy Pork Neck Steaks

Turkey-Capsicum Skewer

Honey-Marinaded Cherry Duck Breast

Baby Lamb Cutlets

Grilled Pineapple in Spicy Salt

### Hot Dishes

Spaetzle Noodles

Braised Red Cabbage

Baby Potato Gratin

Deep-Fried Risotto Croquettes

Assorted Vegetables


Saffron-Coconut Rice

Spicy Sweet Potatoes

Soya-Braised Baby Kailan



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### Vegetarian Selections 🌿

Mushroom Risotto with Wild Rucola

Penne Pasta with Creamy Spinach, Pine Nuts  
and Truffle-Infused Cheese Gratin

Mini Bruschetta, 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)

Chocolate Éclair

Pear Almond Tart

Assorted Sliced Fresh Fruits

### Hot Dishes

Traditional Christmas Pudding with Brandy Sauce

Granny's Apple Crumble

### Live Station

Chocolate Nougat Crepes with Forest Berries  
and Vanilla Ice Cream



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## Christmas 3–Course Set Dinner Menu

25 December, 2023  
THB 1,800 nett per person

Pan-Seared Tiger Prawns with Garden Salad and Cantaloup Salsa

Seasonal Sherbet

Slow-Roasted Turkey Breast with Smoked Bacon  
and Raspberry Sauce served with Wedged Potatoes and Herbs

or

Grilled Australian Beef Tenderloin  
with Foie Gras-Truffle Sauce and Mixed Roasted Vegetables

Festive Dessert Symphony

Christmas Cookies



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## Christmas 3–Course Set Lunch Menu

24–26 December, 2023

THB 2,050 nett per person

Traditional Dill–Marinated Gravlax  
Honey–Mustard Sauce, Green Asparagus, Pumppernickel Bread  
Poached Quail Egg

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Seasonal Sherbet

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

or

Slow–Cooked Beef Short–Rib with Red–Wine Sauce, Grilled Vegetables,  
Truffled Mashed Potatoes

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Festive Dessert Symphony

Christmas Cookies



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## Christmas 5–Course Set Dinner Menu

24 and 26 December, 2023

THB 3,200 nett per person

Wild Mushroom, Broccoli and Goat Cheese Vol–Au–Vent  
on Foie Gras Pimento Coulis

Samui Seafood Bouillabaisse, Aioli Sauce, Black Olive Croutons

Pan–Roasted Alaskan Snow Fish, Artichoke Purée,  
Roasted Garlic and Red–Wine Sauce

Seasonal Sherbet

Slow–Roasted 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

Festive Dessert Symphony

Christmas Cookies



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## Christmas 5–Course Vegetarian Set Dinner Menu

24 and 26 December, 2023

THB 2,600 nett per person

### Anti Pasto La Verdure

Niçoise Style Potato and Vegetable Salad  
Grilled Mushroom with Red Capsicum Salsa

Rice Paper–Wrapped Vegetable Roll on Spicy Mango Salad  
Tian of Mozzarella Cheese and Sun–Ripened Tomatoes

Traditional Italian Minestrone Soup, Garlic Croutons

Seasonal Sherbet

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

Festive Dessert Symphony

Christmas Cookies



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THAI CUISINE

## Saffron Festive Season 5–Course Set Menu

24–26 December, 2023

THB 2,800 nett excluding Wine

THB 3,200 nett including Wine

### Roll Zapp

*Fresh Rice–Paper Spring Roll with Shrimp and Spicy Tamarind Sauce*

### Yam Som O Hoi Shell

*Seared King Scallops with Pomelo Salad and Thai Herbs*

### Thod Man Khai Khem

*Deep–Fried Fish Cake Stuffed with Salted Yolk Eggs*

*Monsoon Valley, Hua Hin Hills, Thailand, Colombard*

### Tom Yum Ruam Mit Talay

*Traditional Spicy Seafood Soup, Lemongrass, Galangal, Coriander*

### Tamarind Sorbet

### Gai Juang & Goong Hin Phad Cha

*Slice of Slow–Roasted Australian Turkey, Grilled Tiger Prawn  
with Thai Herb Sauce*

### Saffron Rice

*Monsoon Valley, Hua Hin Hills, Thailand, Shiraz*

### White Chocolate Mousse Passion Fruit Sauce

*Poppy Seed–Infused White Chocolate Mousse,*

*Passion Fruit Coulis, Raspberry Sorbet*

*Monsoon Valley, Hua Hin Hills, Thailand, Muscat*



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THAI CUISINE

## Saffron Festive Season 5–Course Vegetarian Set Menu

24–26 December, 2023

THB 2,600 nett per person

### Amuse Bouche

**Chor Muang ขนมขอม่วง**

*Steamed Thai Dumpling Stuffed with Anchan Flower,  
Almond, Water Chestnut*

### Ruam Aroy รวมอร่อย

**Larb Tao Huu Thod ลาบเต้าหู้ทอด**

*Thai Spicy Grilled Tofu Salad*

**Phak Thod Salong ผักทอดโล่ง**

*Vegetable in Crisp Rice Noodle*

**Som Tum Thai ส้มตำไทย**

*Spicy & Sour Papaya Salad*

**Tom Kha Pak Ruam ต้มข้าผักรวม**

*Mixed Vegetables in Coconut Milk Soup, Galangal, Lemongrass*

Tamarind Sorbet

**Hed Yang Sam See เห็ดอย่างสามสี**

*Grilled King Oyster Mushrooms with Three Sweet Pepper sauce*

**Massaman Pak Benjarong มัสมันผักเบญจรงค์**

*Thai Root Vegetable in Massaman Curry Reduction*

**Nor Mai Farang Sauce See-ew หล่อไม้ฝรั่งซอสซีอิ๊ว**

*Green Asparagus Stack in Soya Sauce*

Saffron Rice

Khong Wan Ruam Aroy ของหวานรวมอร่อย

*Deep-fried Lychee Tempura Filled with Coconut Marzipan*

*Raspberry Coulis and Lemongrass Sorbet*



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