



NEW YEAR'S EVE CELEBRATION



BANYAN TREE
SAMUI

STARLIGHT SANCTUARY

NEW YEAR'S EVE GALA DINNER & COUNTDOWN PARTY

NEW YEAR'S EVE GALA DINNER BUFFET

Bid Farewell to 2023 with your family and friends by delighting in our sumptuous variety of delicacies from land and sea, specially prepared by our culinary team. Surely a feast that should not be missed!

Live Entertainment

Price: THB 16,500 nett per person

Time: 7:00 pm – 10:00 pm



NEW YEAR'S EVE 7-COURSE GALA DINNER SET MENU

New Year's Eve is a special occasion for family gatherings, reminding of their warmth, love, fondness and happenings throughout the year. Traditionally, Thai people celebrate the occasion with various kinds of favourite foods best cooked at their home. We would like to bring part of this Thai culture to you by offering a home-like venue with elegant Thai style surroundings and a sumptuous seven-course set menu.

Live Entertainment

Price: THB 16,500 nett per person

Time: 7:00 pm – 10:00 pm



STARLIGHT SANCTUARY PARTY NIGHT

We welcome you to join the 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!

Entertainment and selected complimentary drinks

Time: 10:00 pm – 1:00 am



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New Year's Eve 2023 at The Edge Gala Dinner Buffet Menu

Sashimi

Yellow Fin Tuna
Tasmanian Salmon

Assorted Sushi

Freshly-Rolled Seafood and Vegetable Sushi

On Ice Display

Tiger Prawn, New Zealand Mussel, Octopus, Australian Oyster,
Boston Lobster Tail

'Pearls Of The Sea'

Cordon Noir Russian Sevruga Caviar
Crisp Whole Wheat Crouton, Sour Cream and Boiled Quail Egg

French Foie Gras

Pan Fried, Tamarind Sauce And Black Olive Crouton

Hors D'oeuvres

Thinly-Sliced Raw Beef Tenderloin marinated with Virgin Olive Oil,
Grated Parmesan Cheese, Artichoke Hearts, Rocket Leaf
Fiesta Mexicana Tortilla & Avocado Salad
Smoked Salmon on Corn Confetti
Smoked Snapper with Potato and Salmon Roe Salad
Seared Yellow-Fin Tuna with Red & Yellow Capsicum Slaw
Caprese Skewers
Prawn and Spicy Tomato Shooter
Deviled Eggs with Crab Meat
Chunky Thai Beef Salad with Cashew Nuts
Spanish Serrano Ham with Port Wine Drunken Melon

Salad Marche 'Caesar'

Freshly-Mixed Hydro Lettuce
Boiled Quail Eggs
Garlic Crouton
Freshly-Shaved Parmesan Cheese and Caesar Dressing



Baker's Bread Selection

Freshly-Baked Bread and Rolls

Black Olive Paste, Sun-Dried Tomato Dip, Rosemary Olive Oil

Soup

Poh Taek

Traditional Island Seafood Soup

Creamy Blue Crab Bisque, Leek and Crabmeat Salad

Carving Station

Tasmanian Salmon Grilled 'Teriyaki' Style Prime Rib of Beef

Oven-Baked Lamb Crown with Gremolata Crust
and Minted Peach Chutney

From The Grill

Mixed Seafood and Lemongrass Skewer

Hot Dishes

Beef Tenderloin and King Scallop on Mushroom Ragout

Japanese Curry with Kurobuta Pork & Prawn

Chicken Supreme filled with Young Spinach and Tomatoes,
Harlequin Couscous

Baked Duck Breast with Lychee and Grapes, Thai Green Peppercorn

Steamed Alaskan Snow Fish Filet with Crab Meat,
and Thai Herb & Lime Dressing

Baby Potato Gratin

Fried Rice with Seafood and Pineapple

Assorted Seasonal Vegetables

Steamed Rice

Vegetarian Selection

Egg Fettuccine Pasta Freshly Tossed in King Oyster Mushroom Stew,
Pesto Oil

Green Asparagus with Gorgonzola Cream



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Grand Gala Dessert Buffet

Mini Fresh Fruit Tartlet
Blueberry Mousse Tart
Hidden Berry Cheesecake
Eclair
Tiramisu
Lemon Cheesecake
Chocolate Fudge Cake
Vanilla Crème Brûlée
Pineapple Jalousie
Assorted Macarons
Red Cherry Financier
Strawberry Panna Cotta

Selection of Australian Stone Fruit and Berries

Assorted Thai Sweets

Chocolate-Coated Fresh Fruit
Assorted Sliced Fresh Fruits

Selection of International Cheeses

Bread Selection

Live Station

Pandan Crêpe

Pandan Leaf Crêpe with Berries and Coconut Ice Cream

Bua Loy

Sticky Rice Flower Balls in Coconut Milk



New Year's Eve 2023 at Saffron Gala Dinner 7-Course Set Menu

Nue Wagyu Satay

Spicy Grilled Wagyu Beef Satay Chunky Peanut Sauce

Pla Nam Prik Pao Hoi Shell

Pan-Fried King Scallop with Roasted Chili Paste

Tub Ped Sauce Passion Fruit

Pan-Fried Duck Liver Escalope, Passion Fruit Coulis



Tom Kha Goong Mae Nam

Traditional Thai Coconut Soup with River Lobster



Roll Zabb Kang

Fresh Rice Paper Roll with Rock Lobster Tail Spicy Mango-Chili Sauce



Champagne Sorbet with Cantaloupe Melon Jelly



Mussamun Kae

*Australian Lamb Cutlet, Thai Yellow Curry with Peanuts
Pickled Onion and Cherry Tomatoes*



Goong Mungkorn Ha Rod

Pan-Grilled ½ Lobster with 5-Spice Tamarind Sauce

Pad Kra Lum Dao

Wok-Fried Brussels Sprouts

Saffron Rice



Coconut Bavarian Cream

*Coconut Bavarian Cream in Chocolate Shell on Caramelized Pineapple,
Mulberry Purée*

Look Choop & Iced Poppy-Seed Praline



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New Year's Eve 2023 at Saffron

Gala Dinner 7-Course Vegetarian Set Menu

Som Tum Apple, Por Pia Hed Tod

Spicy Gala-Apple Fruit Salad with Deep-Fried Mushroom Spring Roll

Por Pia Sod Sauce Makham

Fresh Spring Roll filled with Vegetables, Avocado, Tamarind Reduction, Roasted Peanuts, Edible Flowers

Phueak Nugget

Deep-Fried Taro Nugget



Tom Kha Phak Ruam

Traditional Thai Coconut Soup with Assorted Vegetables, Coriander, Kaffir Lime Leaf



Tao Hu Satay

Pan-Grilled Tofu with Peanut Sauce



Hed Thod Sauce Makham

Deep-Fried Shimeji Mushroom with Tamarind Sauce



Champagne Sorbet with Cantaloupe Melon Jelly



Massaman Phak

Roasted Pumpkin, Tofu, Sweet Potato, Lotus Seed, Peanut, Southern Thai Aromatic Curry with Thai Roti and Pickled Vegetables

Krapao Hed

Wok-Fried Shimeji, Shitake and King Oyster Mushrooms with Thai Holy Basil, Fried Vegetable Parcel, Crispy Enoki

Saffron Rice



Coconut Bavarian Cream

Coconut Bavarian Cream in Chocolate Shell on Caramelized Pineapple, Mulberry Purée

Look Choop & Iced Poppy-Seed Praline



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