
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

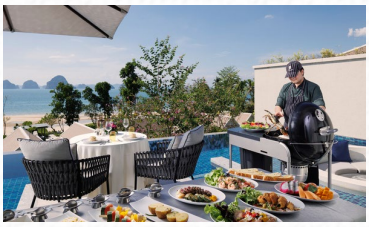
25 December, 2026 | 6:30 pm – 10:30 pm

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.