BANYAN TREE
SAMUI



FESTIVE SEASON

2026

CHRISTMAS EVE DINNER

Join us for an enchanting Christmas Eve dinner where holiday spirit meets culinary excellence. Indulge in a lavish spread of international delights and seasonal treats, lovingly prepared to create a memorable feast for you and your loved ones.

THB 4,250 net per person

CHRISTMAS BARBECUE BY THE SEA

Experience the joy of Christmas Day with a delightful barbecue set amid the serene sanctuary of our private bay. Savour the flavours of fresh seafood and our grilled selection of premium meats, paired with festive seasonal dishes that promise a culinary celebration fit for the entire family.

THB 5,200 net per person

MEDITERRANEAN CHRISTMAS 3-COURSE SET LUNCH

Embrace the festive cheer with a sumptuous Mediterranean-inspired 3-course lunch at our seaside setting. Revel in the vibrant flavours and warm ambiance as you delight in a feast that celebrates the season in every bite.

24–25 December, 2026
THB 2,500 net per person
THB 2,400 net per person (Vegetarian menu)

CHRISTMAS 5-COURSE SET DINNER

Immerse yourself in the rich flavours of Thailand this festive season at our signature Thai restaurant, Saffron, with our exclusive Christmas 5-course set menu. Experience a thoughtfully-crafted dining journey that showcases the best of Thai cuisine to create the a memorable holiday gathering at our Sanctuary for the Senses.

THB 3,850 net per person
THB 4,500 net per person (with wine pairing)
THB 3,000 net per person (Vegetarian menu)



CHRISTMAS EVE DINNER

- THE EDGE -

THB 4,250 net per person

Appetizers

Seabass and Prawn Ceviche with Coconut

Blue Crab Bruschetta

Roasted Beetroot with Goat Cheese and Orange

Deviled Eggs – Tobiko

Spicy Thai Seafood Salad

Caprese Salad with Pesto and Balsamic Reduction

Waldorf Salad with Grilled Chicken

Ruby Pomelo Salad

Seafood On Ice

Fine De Claire Oyster, Irish Oyster
Rock Lobster, White Prawn, New Zealand Green Lip Mussel

Mignonette Sauce, Thai Seafood Sauce, Cocktail Sauce, Coriander Salsa,
Lemon Wedges, Tabasco

Cheese Platter

Brie, Danablu, Petit Pont, La Buchette Herbs
Crackers, Grapes and Dried Fruit Selections, Grissini, Quince Jam,
Fig Compote, Honeycomb

Cold Cuts Platter

Chorizo, Coppa Ham, Air-Dried Beef

PLEASE INFORM OUR SERVICE TEAM IF YOU HAVE ANY DIETARY REQUIREMENTS.

Homemade Smoked Salmon

Beetroot, Gravlax

Shallots, Capers, Lemon, Garlic Chips, Herb & Garlic Cream Cheese

Soup

Lobster Bisque with Cognac

Variety of Freshly-Baked Bread Selections served with Butter

Risotto Live Station

Truffle Risotto with Mushrooms in Parmesan Wheel

Carving Live Station

Honey-Glazed Christmas Ham

Slow-Baked Angus Prime Ribs

Roasted Turkey with Christmas Stuffing, Cranberry Sauce and Grilled Bacon-Wrapped Sausage

Dijon Mustard, Peppercorn Sauce, Red Wine Sauce, Nam Jim Jeaw

Hot Dishes

Braised Beef Cheek in Red Wine and Rosemary with Root Vegetables

Lamb Massaman Curry-Roti

Gaeng Pu Bai Cha Plu - Southern Thai Crab Curry

Pineapple Fried Rice with Mixed Seafood

Roasted Winter Vegetables with Caramelized Chestnuts

Sautéed Red Cabbage with Apple and Walnut

PLEASE INFORM OUR SERVICE TEAM IF YOU HAVE ANY DIETARY REQUIREMENTS.

Hot Dishes

Sweet Potato Gratin with Gruyère Cheese

Jasmine Rice

Dessert

Butter & Quark Almond Stollen

Traditional Christmas Pudding with Brandy Sauce

Christmas Yule Log Cake

Gingerbread Roll with Mascarpone

Traditional Christmas Cookies

Apple & Calvados Pie

Black Forest Cake

Citrus & Ginger Brownies

Sweet Vanilla Yeast Buns

Coconut, Pandan & White Chocolate Christmas Entremet

Assorted Fresh Tropical Fruits

Marshmallows with Chocolate Fondue

Live Dessert Station

Orange and Cinnamon Crème Brûlée with Forest Berries

Ice Cream

Assorted Ice Cream with Condiments

PLEASE INFORM OUR SERVICE TEAM IF YOU HAVE ANY DIETARY REQUIREMENTS.



CHRISTMAS BARBECUE BY THE SEA

25 DECEMBER, 2026
- BEACHSIDE -

THB 5,200 net per person

Raw and Chilled

Yellowfin Tuna Tartare – Thai Basil, Crispy Rice

Kingfish Tiradito – Coriander, Lime, Green Chili, Coconut

Grilled Prawn and Mango Salad – Roasted Coconut, Mint, Tamarind Dressing

Bocconcini and Grilled Peach – Rocket, Basil, Balsamic Reduction

Charred Vegetable Antipasti – Zucchini, Eggplant, Bell Peppers, Artichoke, Salsa Verde

Nicoise Salad – Yellowfin Tuna

Potato Salad – Red Onion, Bacon, Gherkins

The Ocean Grill

Rock Lobster – Herb Butter

River Prawns

Marinated Banana Squid

Half-Shell Scallops

Grilled Blue Crab

Grill House

Australian Angus Striploin

Lamb Cutlets

Marinated Pork Neck

Free-Range Chicken Thighs

Beef Merguez Sausage

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Whole Roasted

Slow Roasted Porchetta – Fennel Slaw, Salsa Verde

Roasted Turkey – Christmas Stuffing, Cranberry Sauce and Grilled Bacon-Wrapped Sausage

Slow-Roasted Beef Short Ribs – Coffee Rub

From The Fire

Charred Hispi Cabbage – Miso, Crispy Shallot, Black Garlic

Grilled Asparagus – Onion Kosho

Charred Eggplant – Tahini, Pomegranate, Mint

Grilled Pumpkin with Whipped Feta, Hazelnut, Thai Basil

Sides

Southern Thai Coconut Rice – Turmeric, Crispy Shallot, Fried Coconut

Roasted Baby Potatoes with Rosemary

Green Papaya Salad (Live Station)

Sauce Bar

Salsa Verde, Black Pepper Jus, Homemade BBQ Sauce
Roasted Garlic Butter, Nam Jim Jaew, Thai Seafood Sauce

Dessert

Coconut and Lime Tart – Thai Basil, Passion Fruit Gel

Chocolate and Hazelnut Brownie – Smoked Salt, Coconut

Mango Cheesecake – Mango Gel

Thai Tea Panna Cotta – Caramelized Banana, Sesame

Pandan Mousse – Coconut Praline, Palm Sugar

Mini Tropical Fruit Tartlets

Fresh Seasonal Tropical Fruits

Dessert Grill Station

Grilled Pineapple and Banana
Served with Coconut Ice Cream, Salted Coconut Caramel,
Toasted Macadamia, Dark Chocolate Sauce, Passion Fruit

PLEASE INFORM OUR SERVICE TEAM IF YOU HAVE ANY DIETARY REQUIREMENTS.

MEDITERRANEAN CHRISTMAS 3-COURSE SET LUNCH

24-25 DECEMBER, 2026

THB 2,500 net per person

Seafood & Citrus Salad
Local Prawns, Salmon Gravlax, Orange, Pomegranate, Baby Leaves, Capers,

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Roasted Turkey
Chestnut Croquette, Brussels Sprouts, Cranberry Gel, Rosemary Jus

or

Red Snapper
Saffron Potatoes, Braised Fennel, Grilled Vegetables, Lemon-Herb Jus

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Christmas Pudding – Mediterranean Style
Warm Christmas Pudding, Orange, Dates, Roasted Almonds,
Cinnamon Ice Cream, Vanilla-Rum Sauce

Christmas Cookies

PLEASE INFORM OUR SERVICE TEAM IF YOU HAVE ANY DIETARY REQUIREMENTS.

MEDITERRANEAN CHRISTMAS 3-COURSE SET LUNCH

(VEGETARIAN)

24-25 DECEMBER, 2026

THB 2,400 net per person

Roasted Beetroot & Burrata
Orange Segment, Pomegranate, Pistachio Crumble, Baby Leaves, Basil Oil

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Roasted Pumpkin & Chestnut Wellington
Wild Mushrooms, Spinach, Chestnut, Roasted Pumpkin, Rosemary Potatoes, Glazed Carrots, Red Wine Jus

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Christmas Pudding – Mediterranean Style
Warm Christmas Pudding, Orange, Dates, Roasted Almonds, Cinnamon Ice Cream, Vanilla-Rum Sauce

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Christmas Cookies

SAFFRON CHRISTMAS 5-COURSE SET DINNER

THB 3,850 net per person
THB 4,500 net per person (with wine pairing)

Thod Man Goong

Deep-Fried Tiger Prawn Doughnut, Plum Sauce

Phla Tuna

Fresh Yellowfin Tuna with Lemongrass, Shallots, Green Mango, Thai Herbs and a Vibrant Lime-Chili Dressing, Crispy Garlic

Khanom Jeen Nam Ya Poo

Fresh Rice Noodles with Creamy Blue Crab Coconut Curry and Thai Herbs

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Si Krong Moo Tom Bai Cha Muang

Tender Pork Ribs in a Fragrant Broth with Sour Cha Muang Leaves

Kra Jieb Sorbet

Roselle Sorbet, Sparkling Wine

Wagyu 9+ Beef with Gaeng Raeng Curry

Premium 9+ Wagyu Beef served with an Aromatic Gaeng Raeng Curry Sauce and Seasonal Vegetables

or

Pla Hi Ma with Gang Raeng Curry

Pan-Seared Snow Fish served with an Aromatic Gaeng Raeng Curry Sauce and Seasonal Vegetables

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Sangkaya Mapraw

Palm Sugar & Coconut Custard

Served with Palm Sugar Ice Cream and Coconut Crumble

Khanom Ba Bin

Coconut Pancake

PLEASE INFORM OUR SERVICE TEAM IF YOU HAVE ANY DIETARY REQUIREMENTS.

SAFFRON CHRISTMAS 5-COURSE SET DINNER

(VEGETARIAN)

THB 3,000 net per person

Thod Man Hed

Crispy Mushroom Cake, Thai Herbs, Sweet Palm Sauce

Yam Som O

Ruby Pomelo Salad, Roasted Coconut, Crispy Shallot, Thai Herbs, Lime Dressing, Roasted Peanut

Yam Makue Yao

Charred Eggplant, Thai Basil, Crispy Shallot, Roasted Peanut, Tamarind-Lime Dressing

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Tom Kha Pak

Coconut Broth, Seasonal Vegetables, Galangal, Lemongrass, Kaffir Lime

Kra Jieb Sorbet

Roselle Sorbet, Sparkling Wine

Roasted Cauliflower with Gaeng Kua Curry

Charred Cauliflower, Creamy Gaeng Kua Curry, Macadamia, Crispy Shallots, Thai Basil

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Sangkaya Mapraw

Palm Sugar & Coconut Custard with Palm Sugar Ice Cream and Coconut Crumble

Khanom Ba Bin

Coconut Pancake

PLEASE INFORM OUR SERVICE TEAM IF YOU HAVE ANY DIETARY REQUIREMENTS.

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