BANYAN TREE
SAMUI

# THE SANCTUARY OF SIAM

## NEW YEAR'S EVE GALA DINNER & COUNTDOWN PARTY

## 2026

# THE SANCTUARY OF SIAM

## NEW YEAR'S EVE DINING OPTIONS

THE EDGE

### THE EDGE GALA DINNER & COUNTDOWN PARTY AT BEACHSIDE

THB 16,500 net per person
Compulsory New Year's Eve Gala Dinner charge

Saffron
THAI CUISINE

### SAFFRON – PREMIUM DINING UPGRADE

For guests wishing to celebrate New Year's Eve at Saffron,
please consider our exclusive options.

### 6-COURSE SET MENU

Additional THB 3,500 net per person

### 6-COURSE SET MENU WITH WINE PAIRING

Additional THB 8,000 net per person

### SAFFRON PRIVATE DINING ROOMS

Available in addition to the applicable Saffron premium dining upgrade.

6–8 persons – Additional THB 15,000 net per room
10–12 persons – Additional THB 20,000 net per room

*All Saffron dining and private room charges are supplements to the compulsory THB 16,500 net per person New Year's Eve Gala Dinner charge.*

# NEW YEAR'S EVE
# GALA DINNER BUFFET MENU

**Canapes**

Beef Tartare Tartlet
Smoked Salmon Blini
Yellowfin Tuna Tataki

Classic Miang Kham
Larb Moo – Spicy Minced Pork Salad
Fresh Spring Roll with Prawns and Seafood Sauce

Nicoise Salad with Yellowfin Tuna
Bocconcini Salad with Pesto
Caesar Salad Live Station in Parmesan Wheel

Thai Beef Salad
Ruby Pomelo Salad
Som Tum Salad – Live Station with Grilled Chicken

**Charcuterie Station**

Cheese Selections: Brie, Danablu, Petit Pont, Camembert, La Buchette Herbs, Crackers, Grapes and Dried Fruit Selection
Premium Cold Cuts: Parma Ham, Salami, Coppa Ham, Black Pepper Salami, Air-Dried Beef
Homemade Smoked Salmon: Beetroot, Gravlax, Thai-Style Spicy 'Larb'
Condiments: Shallots, Capers, Lemon, Garlic Chips, Herb & Garlic Cream Cheese

**Soft and Smooth Station**

Truffle Soup – Black Truffle and Chive

Variety of Freshly-Baked Breads served with Butter

PLEASE INFORM OUR SERVICE TEAM IF YOU HAVE ANY DIETARY REQUIREMENTS.
ALL PRICES ARE IN THAI BAHT AND INCLUSIVE OF APPLICABLE GOVERNMENT TAX.

## Chilled Seafood on Ice Station

Alaskan King Crab
Rock Lobster
Shrimps
New Zealand Mussels
Irish Oysters
Fine De Claire Oysters

Condiments
Spicy Seafood, Roasted Chili Paste, Crispy Fried Shallot, Lemon,
Shallot In Red-Wine Vinegar

## Sushi and Sashimi

Sashimi – Yellowfin Tuna, Salmon, Octopus, Hamachi
Assorted Nigiri and Maki Rolls
Pickled Ginger, Wasabi, Soy Sauce

## Welcome to Thailand

Tom Yam Goong – Hot and Sour Lemongrass Soup, Prawns, Mushroom,
Fresh Herb, Roasted Chili Paste
Massaman Curry and Roti with Braised Beef Cheek
Duck Curry served with Pineapple and Lychee
Pla Nuang Manao – Steamed Seabass with Spicy and Sour Sauce
Steamed Jasmine Rice and Saffron Rice

## Live Premium Station

Oscietra Caviar or Red Caviar with Potato Espuma and Herb-Truffle Chips
Foie Gras – Pan-Fried, Brioche, Apple and Prune Compote, Port Wine Reduction

## Pasta Live Station

Winter Truffle Angel Hair Pasta

## Live Barbecue Station

Phuket Lobster
Tiger Prawns
Grilled Garupa
Rosemary Lamb Chops
Marinated Angus Striploin
Veal Sausages

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## Hot on the Side

Potato Au Gratin
Roasted Seasonal Vegetables with Fresh Thyme
Caponata Vegetables
Glazed Baby Carrots
Grilled Corn on the Cob

## Carving Live Station

Slow-Cooked Leg of Lamb
Slow-Roasted Wagyu Prime Ribs
Porchetta, Crackling Pork Belly
Salt-Crusted Norwegian Salmon with Aromatic Thai Herbs

Selection of Condiments and Sauces:
Di jon Mustard, BBQ, Peppercorn, Nam Jim Jeaw,
Spicy Seafood, Truffle Aioli, Lemon Wedges

## Dessert

Assorted Mini Fresh Fruit Tartlets
Blueberry Mousse
Hidden Berry Cheesecake
Assorted Mini Eclair
Yuzu And Champagne Tart
Chocolate Fudge Cake
Coconut And Thai Tea Entremet
Pineapple Jalousie
Assorted Macaroons
Assorted Thai Sweets

## Live Station

Khanom Babin Maphrao On – Thai Young Coconut Pancake
Live Cutting of Seasonal Fruits
Selection of Australian Stone Fruit And Berries
Gluay Thub – Grilled Banana with Coconut Caramel Sauce

Ice Cream
Assorted Ice Cream with Condiments

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# NEW YEAR'S EVE
# 6-COURSE SET DINNER

Saffron
THAI CUISINE

Elevate your New Year's Eve celebration with a 6-course set menu at our signature Thai restaurant, Saffron. Experience the essence of Thai culinary artistry through heritage recipes featuring locally-sourced ingredients with a contemporary twist to provide a feast for the senses as you welcome 2027 at our Sanctuary of Siam.

Live Entertainment
Time: 7:00 pm – 10:00 pm

## CHOOSE YOUR DINING EXPERIENCE

Saffron 6-Course Set Menu available as a premium upgrade for THB 3,500 per person

Saffron 6-Course Set Menu and Wine Pairing available as a premium upgrade for THB 8,000 per person

## PRIVATE ROOM

For 6-8 persons
Available as an exclusive enhancement for THB 15,000

For 10-12 persons
Available as an exclusive enhancement for THB 20,000

# NEW YEAR'S EVE
# 6-COURSE SET DINNER

**Miang Kham Hokkaido Scallop**
Oscietra Caviar, Betel Leaf, Shrimp Paste Dip, Dry Coconut, Green Mango

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**Ma Hor Carabinerro Prawn**
Sticky Rice Cracker, Lemon Gel, Palm Sugar, Roasted Peanut, Coriander

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**Phla Bluefin Tuna**
Bluefin Tuna Salad, Lemongrass, Crispy Shallot, Thai Herbs, Lime–Fish Sauce Dressing

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**Tom Kha Lobster**
Coconut Broth Foam, Phuket Lobster, Kaffir Lime Oil, Japanese Uni

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**Moo Krob**
Crispy Pork Belly, Charred Phuket Pineapple, Sweet Basil Oil,
Tamarind Caramel, Green Mango

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**Champagne Granita**
Lemongrass Gel, Kaffir Lime Zest

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**Thai Wagyu Striploin Massaman**
Winter Truffle, Massaman Sauce, Smoked Potato, Grilled Baby Shallot, Crispy Roti

or

**Pla Hima**
Grilled Snow Fish, Green Curry, Eggplant, Kaffir Lime Oil

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**Kanom Nga Dam Maprao**
Black Sesame Parfait, Coconut Mousse, Palm Sugar, Caramelized Banana, Crispy Rice

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**Kanom Cha Thai**
Thai Tea Bonbon, Salted Palm Sugar Caramel

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# WINE PAIRING

THB 4,500 net per person

*Amuse-bouche*
Monsoon Valley Signature Sparkling Brut
Prestige, Thailand

*Course 1*
Sileni Estates Hawke's Bay Pinot Gris 2022
New Zealand

*Course 2*
Trimbach Alsace Riesling 2021
Alsace, France

*Course 3*
Trimbach Alsace Riesling 2021
Alsace, France

*Course 4*
Willm Reserve Gewürztraminer
Alsace, France

*Course 5*
Domaine Faiveley "Les Montroziers"
Nuits-Saint-George
Burgundy, France
or
UVC Petit Chablis 2021
Burgundy, France

*Course 6*
Monsoon Valley Chenin Blanc Late Harvest
Thailand

# NEW YEAR'S EVE 6-COURSE VEGETARIAN SET MENU

**Crispy Taro & Pumpkin**
Crispy Taro, Roasted Pumpkin, Thai Herbs, Tamarind Glaze

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**Khao Yum**
Southern Thai Salad with Puffed Rice, Young Coconut, Green Mango, Roasted Coconut, Cashew Nut, Crispy Shallot, Kaffir Lime Dressing

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**Som Tam Thod**
Fried Thai Green Papaya Salad, Cherry Tomato, Roasted Peanut, Lime & Palm Sugar Dressing

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**Tom Kha Hed**
Coconut Broth, Japanese Mushroom, Silken Tofu, Kaffir Lime Oil, Thai Herbs

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**Champagne Granita**
Lemongrass Gel, Kaffir Lime Zest

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**Massaman Pak**
Black Truffle, King Oyster Mushroom, Baby Carrot, Smoked Potato, Grilled Baby Shallot, Massaman Sauce, Crispy Roti, Cashew Nut

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**Kanom Nga Dam Maprao**
Black Sesame Parfait, Coconut Mousse, Palm Sugar, Caramelized Banana, Crispy Rice

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**Kanom Cha Thai**
Thai Tea Bonbon, Salted Palm Sugar Caramel

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# NEW YEAR'S EVE COUNTDOWN PARTY

## - BEACHSIDE -

We welcome you to join our 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!

*Live Music Entertainment • Games • Fire Show*
*Selected Complimentary Drinks • Snacks*

*Time: 10:00 pm - 1:00 am*





BANYAN TREE
SAMUI

99/9 MOO 4, MARET, SAMUI, SURAT THANI 84310 THAILAND

TEL: +66 77 915 333

EMAIL: SAMUI@BANYANTREE.COM