



FESTIVE SEASON



BANYAN TREE
KRABI

CHRISTMAS EVE GALA DINNER

Tantalize your taste buds at The Naga Kitchen with our special Christmas Eve Gala Dinner buffet which offers a variety of delectable international culinary choices.

Live Entertainment

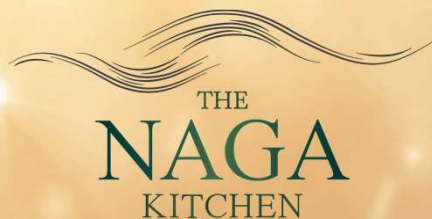
Signature Welcome Drink

THB 3,900 nett per person

Starting at 6:30 pm



BANYAN TREE
KRABI



279 Moo 3, Tambon Nongtalay, Amphoe Muang, Krabi 81180 Thailand
Tel: +66 075 811 888 Email: krabi@banyantree.com

Christmas Eve Gala Dinner

Tuesday, 24 December, 2024

THB 3,900 nett per person

Salad Bar

Mixed Lettuce, Radicchio, Green Cos, Wild Rocket, Edamame, Sugar Snap Peas, Sliced Onion, Bell Peppers, Cherry Tomatoes, Cucumber, Sliced Red Radish

Dressings

Balsamic, French, Roasted Sesame, Thousand Island, Caesar, Honey-Lemon Vinaigrette

Condiments

Paprika Croutons, Bacon Bits, Parmesan Cheese, Marinated Artichokes, Marinated Olives, Marinated Bocconcini

Appetizer Corner

Andaman Prawn Cocktail Shooters

Roasted Roots Salad, Walnut, Basil Dressing

Royal Greek Salad

Spicy Roasted Chicken, Fresh Herbs in Rice-Paper Roll

Roasted Beef Salad with Roasted Rice, Tamarind Chili Dressing

Smoked Duck and Banana Blossom Salad with Tamarind Dressing



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THE
NAGA
KITCHEN

Christmas Eve Gala Dinner

Tuesday, 24 December, 2024

THB 3,900 nett per person

Cheese / Cold Cuts

Brie, Danablu, Petit Pont, Camembert, La Buchet Herb Crackers, Grapes and Dried Fruit Selections
Salami, Coppa Ham, Black Pepper Salami, Air-Dried Beef

Fresh from the Oven

Variety of Freshly-Baked Bread Selections

Variety of Butter

Unsalted Butter, Salted Butter, Spicy Butter,
Seaweed Butter, Truffle Butter

Vegetarian and Indian Selections

Curry Betel-Leaf Tempura with Peanut Sauce

Massaman Curry with Mixed Vegetables

Jeera Aloo

Chole Masala

Indian Jeera Rice

Indian Bread Nan and Roti



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THE
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Christmas Eve Gala Dinner

Tuesday, 24 December, 2024

THB 3,900 nett per person

Freshly-Baked Pizza

Pizza Siciliana

Tomato Concassé, Mozzarella, Grilled Eggplant,
Artichoke, Tomato, Olive, Bocconcini and Sweet Basil

Pizza Tartufo Truffle

White Cheese Sauce, Sautéed Mushroom,
Truffle Puree, Mozzarella Cheese

Hot Specialties

Phad Thai Goong: Fried Noodle with Prawns and Tamarind Sauce

Stir-Fried Chicken, Onions, Bell Peppers and Cashew Nuts

Honey Miso-Glazed Salmon, Sesame Kale, Mushrooms

Grilled Chicken Roulade, Spinach, Mushroom Ragu

24-Hour Slow-Braised Beef Cheeks in Red-Wine Sauce

Oven-Baked Ragu Duck Lasagna

Japanese Maki Burn Fire

BBQ Fish Roll, BBQ Wagyu Beef Roll, BBQ Vegetable Roll

Condiments: Shoyu, Wasabi, Pickled Ginger



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THE
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Christmas Eve Gala Dinner

Tuesday, 24 December, 2024

THB 3,900 nett per person

Soup

Smoked Potato Cream Soup and Herb Croutons

Side Dish Selection

Roasted Pumpkin

Roasted Winter Vegetables

Sautéed Red Cabbage with Walnuts

Sautéed Brussels Sprouts

Potato Au Gratin

Asian Station

Spicy Tuna and Salmon Tartare with Local Fresh Herbs

Salmon Station

Three Flavours of Homemade-Style Smoked Salmon:

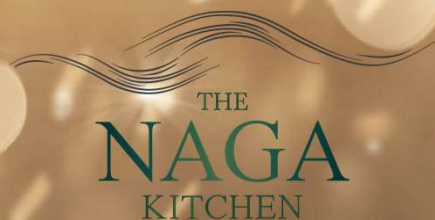
Vodka & Beetroot, Gravlax, Thai-Style Spicy 'Larb'

Condiments:

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



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Christmas Eve Gala Dinner

Tuesday, 24 December, 2024

THB 3,900 nett per person

Live Risotto Station

Truffle Risotto with Mushroom and Asparagus in Parmesan Wheel

Live Carving Station

Honey-Glazed Christmas Ham

Slow-Roasted Wagyu Prime Ribs

House-Smoked Turkey with Stuffing and Cranberry Sauce
and Grilled Bacon-Wrapped Sausage

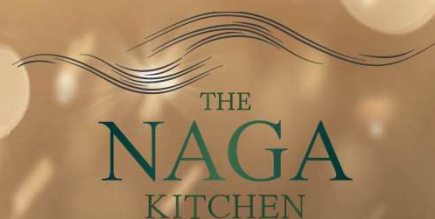
Sauce Selections:

Dijon Mustard, Peppercorn, Red Wine, Nam Jim Jeaw

Santa's Sweets

Christmas Fruit Stollen, Croque-En-Bouche Christmas Tree,
Assorted Macaroons, Assorted Fruit Tartlets,
Assorted French Pasties, Christmas Rich Fruit Cake,
American Baked Cheesecake, Christmas Log Cake,
Galette Des Rios (King Cake), Red Berries Mirror
Bitter Chocolate Mousse, Blueberry Delight, Strawberry Truffle
Assorted Christmas Cookies (Vanilla Kipferl, Basler Brunsl, Mailanderli, Cinnamon Star, Basler Lackerli)

Seasonal Sliced Tropical Fruits



Christmas Eve Gala Dinner

Tuesday, 24 December, 2024

THB 3,900 nett per person

Live Station

Crème Brûlée with Assorted Forest Berries

Hot Dessert

Warm Christmas Pudding with Brandy Sauce

Ice Cream

Assorted Homemade Ice Cream with Condiments

Gluten-Free & Dairy-Free Corner

Chocolate Almond Cake

Coconut Financier

Christmas Berries Cake

Mango and Sticky Rice



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NEW YEAR'S EVE CELEBRATION



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NEW YEAR'S EVE CELEBRATION

Gala Dinner and Countdown Party

Bid farewell to 2024 at our Sanctuary for the Senses!

Delight in our international buffet featuring a variety of delicacies from our culinary team followed by an evening of relaxation and celebration with live entertainment at our beachside countdown party.

Embrace this year's Contemporary Thai theme by dressing elegantly and blending classic Thai elements with modern sophistication.

Unwind with those closest to you and create memorable moments together!

Live Entertainment • Extravagant Buffet
Selected Free-Flow Alcoholic Beverages
Fireworks

THB 17,000 nett per person

Starting at 7:00 pm



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New Year's Eve Gala Dinner & Countdown Party

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

Dressings

Balsamic, French, Roasted Sesame, Thousand Island, Honey-Lemon Vinaigrette

Condiments

Paprika Croutons, Bacon Bits, Parmesan Cheese, Caesar Dressing

Live Station

Caesar Salad in Parmesan Wheel

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



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New Year's Eve Gala Dinner & Countdown Party

Homemade Smoked Salmon

Vodka & Beetroot, Gravlox, Thai-Style Spicy 'Larb'
Shallots, Capers, Lemon, Garlic Chips, Herb & Garlic Cream Cheese

Fresh from the Oven

Variety of Freshly-Baked Breads

Butter and Spreads

Unsalted Butter, Salted Butter, Spicy Butter, Seaweed Butter,
Truffle Butter, Olive Tapenade, Classic Pesto, Hummus, Mayo Tom Yam

Smooth Truffle Soup

Truffle Mushroom Cream Soup with Garlic Butter Focaccia

Chilled Seafood on Ice Station

Alaskan King Crab, River Lobster, Andaman Prawn
New Zealand Mussels, Korean Oysters

Oysters Live Station

Fines De Claire Oysters

Condiments

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



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New Year's Eve Gala Dinner & Countdown Party

Japanese Live Station

Selection Sashimi

Norwegian Salmon, Tuna, Krabi Andaman Cobia, Tako

Wagyu BBQ Roll

Fresh Tuna & Salmon Roll

California Roll

Shoyu, Wasabi, Pickled Ginger

Welcome to the South

Tom Yam Nam Khon

Hot and Sour Lemongrass Soup, Mushroom, Fresh Herb,
Roasted Chili Paste, Coconut Milk with Prawn or Fish or Chicken

Massaman Curry and Roti

with Slow-Braised Beef Cheek or Roasted Chicken Thighs
or Roasted Vegetables

Three-Flavoured Steamed Rice:

Steamed Jasmine Rice, Steamed Butterfly Pea-Flower Rice,
Steamed Krabi Sangyod Rice

Live Premium Station

Caviar with Potato Espuma and
Herb Truffle Chips



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New Year's Eve Gala Dinner & Countdown Party

Pasta Live Station

Thai Spicy Seafood Sauce

Mushroom and Truffle Cream Sauce, Beef Ragu Sauce

Tomato Sauce with Eggplant, Zucchini,
Artichoke, Tomato, Olive, Basil

Live Barbecue Station

Krabi Lobster, Garlic Butter Squid, King Tiger Prawns

Rosemary Lamb Chops, BBQ Pork Neck

Grilled Turmeric Chicken

Hot on the Side

Grilled Corn on the Cob, Potato Au Gratin

Roasted Seasonal Vegetables with Fresh Thyme

Garlic and Mushroom Butter Fried Rice

Carving Live Station

Slow-Cooked Leg of Lamb, Slow-Roasted Wagyu Prime Ribs

Pork Porchetta, Crackling Pork Belly-Stuffed Italian Sausage

Roasted Whole Salmon with Aromatic Thai Herbs



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New Year's Eve Gala Dinner & Countdown Party

Selection of Condiments and Sauces

Dijon Mustard, BBQ, Peppercorn, Nam Jim Jeaw, Spicy Seafood,
Truffle Aioli, Lemon Wedges

Dessert Bar

New Year's Cake (Chocolate Raspberry Cake)

Thai Mango Cheesecake

Rich Fruit Cake

Orange Crunchy Chocolate Cake

Opera Cake

Thai Tea Custard Cake

Assorted Macaroons

Assorted Fruit Tartlets

Assorted French Pasties

Panna Cotta with Berries in Glass

White Wine Jelly in Glass



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New Year's Eve Gala Dinner & Countdown Party

Thai Dessert

Khanom Phaka Krong, Khanom Mhor Kaeng, Kha-Nom Chan
Thong Yip, Thong Yod, Foi Thong
Khanom Ja Mongud, Med Kha-Noon
Khanom Ju-Jun, Khanom Thong Eak, Khanom Saneh Chan
Khanom Greeb Lumduan, Khanom Ko Sui
Khanom Gluay, Khanom Nga Pong

Warm Dessert

Gluay Buad Chee (Banana in Coconut Milk)

Live Station

Mango with Sticky Rice
Khanom Babin Ma Phrao Oon (Thai Young Coconut Waffle)
Banana Fitter
Exotic Seasonal Fruit Bar

Ice Cream & Sorbet Station

Served with Condiments



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New Year's Eve Gala Dinner & Countdown Party

Kid's Corner

Fish Fingers, Yakitori Chicken
Kid's Panini, The Fries

Kid's Corner / Hot Dish

Hot Dish, Fried Balls, Penne Au Gratin
Grilled Sausage, Baby Fried Rice

Dessert

Seasonal Fruit Skewer
Assorted Cupcakes
Profiterole Tower
Nutella Pancake Skewer
Chocolate Brownie



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