

FESTIVE SEASON



BANYAN TREE
SAMUI

FESTIVE SEASON DINING EXPERIENCES

Christmas Eve



CHRISTMAS EVE GALA DINNER

Indulge in the festivities and tantalize your taste buds with our special Christmas Eve Gala Dinner at The Edge offering a variety of luxurious international culinary selections.

Live entertainment
THB 3,400 nett per person
Starting at 7:00 pm



FESTIVE SEASON SET MENU

Commemorate this Festive Season with your friends and family by delighting in a culinary journey of Thailand with a set menu of delectable cuisine on offer for a limited time at our award-winning signature restaurant, Saffron.

THB 3,600 nett per person
(including wine)
THB 2,800 nett per person
(excluding wine)
THB 2,400 nett per person
(vegetarian)

Available from 24–26 December, 2024
Starting at 6:00 pm



FESTIVE SEASON SET MENU

A modern Festive Season set menu is available for a limited time with fine delicacies prepared by Chef Rainer & his culinary team.

Festive Season 3–Course Set Lunch
THB 2,400 nett per person
From 11:00 am – 6:00 pm
Available from 24–26 December, 2024

Festive Season 5–Course Set Dinner
THB 3,500 nett per person
THB 2,400 nett per person
(vegetarian)
Starting at 6:00 pm
Available on 24 & 26 December, 2024

Christmas Eve Candlelight Set Dinner
THB 5,500 nett per person with
signature welcome drink
Starting at 6:00 pm

Christmas Day



CHRISTMAS DAY BBQ DINNER BUFFET

A culinary journey from East to West which brings cultures & flavours together. Sands features everything from the traditional Christmas turkey to a wide selection of the best from land and sea prepared to perfection at live cooking stations.

Live Entertainment & Fire-Twirling Show
THB 3,600 nett per person (including wine)
THB 2,800 nett per person (excluding wine)
Starting at 7:00 pm



BANYAN TREE
SAMUI

99/9 Moo 4, Maret, Samui, Surat Thani 84310 Thailand

Tel: +66 77 915 333 Email: samui@banyantree.com



THE
EDGE

Christmas Eve Gala Buffet Menu

24 December, 2024

THB 3,400 nett per person

Oyster Ice Bar

Choose your preference from Imperial, Belon or Local Surat Thani Oyster
Served with Different Condiments

Seafood Market

Rock Lobster Cocktail

Assorted Sashimi

Selection of Japanese Maki & Sushi Roll

Pan-Seared Prosciutto-Wrapped Ahi Tuna

Grilled Sea Scallops with Mango Salsa

Banana Blossom Salad with Shrimps

Smoked Salmon with Traditional Trimmings

Butcher's Choice

Herb-Marinated Beef Carpaccio, Artichoke Hearts and Grilled Mushrooms

Roasted Veal with Bell Peppers, Capers and Tuna Cream

Homemade Country Terrine, Cumberland Sauce

Spanish Serrano Ham, Grilled Zucchini and Bell Pepper Salad

Festive Cheese Loaf with Sun-Dried Tomatoes, Salami, Olives and Italian Herbs

Condiments


Marinated Olives, Capers, Parmesan Crackers, Crispy Bread Sticks

Salad Bar

Assorted Garden Greens and Crisp Vegetables



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The following items  are vegetarian or can be prepared as vegetarian.
Please inform our service team if you have any dietary requirements.
All prices are in Thai Baht and inclusive of applicable government tax.



Soup

Slow-Cooked Beef Short-Rib Soup with Spicy Aromatic Thai Herbs
Seafood Chowder with Truffle Cream Soup

Baker's Bread Selections

Freshly-Baked Bread and Rolls
Black Olive Paste, Sun-Dried Tomato Dip, Rosemary Olive Oil

Carving Station

Slow-Roasted Australian Lamb Rack
with Oven-Baked Beet Root, Garlic-Tomato Yoghurt
Oven-Baked Beef Strip Loin
Madagascar Peppercorn Sauce
Atlantic Salmon in Herb Brioche 'Wellington'
Red Wine Sauce
Traditional Christmas Turkey
with Traditional Trimmings
Spicy Sweet Potatoes 🌿
Sautéed Brussels Sprouts and Chestnuts 🌿

Hot Dishes

Grilled Chicken Thighs with Teriyaki Sauce and Mashed Potatoes
Braised Veal and Artichoke Ragout 'Osso Bucco' Style
Deep-Fried Prawn 'Tempura'
Baked Alaskan Snow Fish Filet in Chenin Blanc Sauce with Mosaic of Vegetables
Baked Mixed Seafood with Assorted Cheeses and Spinach
Supreme of Cherry Duck with Oranges and Green Peppercorn Sauce
Japonaise Beef Curry with Shrimps, Potatoes and Carrots
Saffron-Risotto Croquettes 🌿
Braised Red Cabbage with Apples 🌿
Bavarian Bread Dumplings
Steamed Rice



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Vegetarian Live Station Selections

Broccoli, Corn and Baby Spinach Fritter with Caper Mayonnaise
Lemon, Ricotta Cheese and Thyme Spaetzle
Wild Mushroom Risotto with Green Asparagus Tips

Desserts

Butter and Quark – Almond Stollen
Traditional Christmas Pudding with Brandy Sauce
Apple Calvados Pie
Christmas Log Cake
Red Velvet Cake
Citrus-Ginger Brownies
Crème Brûlée with Assorted Forest Berries
Black Forest Slice
Sweet Vanilla Yeast Buns
Gingerbread Roll with Mascarpone Cheese
Traditional Christmas Cookies
Assorted Sliced Fresh Fruits
Marshmallows with Chocolate Fondue

French Cheese Selections


Blue Cheese Bombolini
Homemade Fig Jam

Live Station

Dark-Cherry Flambé with Cinnamon Ice Cream



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Christmas Day BBQ Buffet Menu

25 December, 2024

THB 3,600 nett per person (including wine)

THB 2,800 nett per person (excluding wine)

Cold Dishes

Seafood Cocktail in Phuket Mini Pineapple

Assorted Japanese Rice Roll

Dill-Marinated Salmon, Honey Mustard Sauce

Herb-Marinated Beef Carpaccio and Grilled Mushrooms

Homemade Salmon Terrine, Chive Sour Cream

Black Forest Ham, Grilled Capsicum Salad

Thai Seafood Salad, Toasted Grated Coconut

Green Papaya Salad, Grilled Chicken

Grilled Tuna 'Nicoise'

Tangy Spicy Beef Salad

Roasted Thai Eggplant, Quail Egg, Poached Prawns

Mini Timbale of Goat Cheese, Tomato Confit and Olive Oil

Assorted Fish From The Smoker Oven

Salmon, Snapper

Accompanied With Caper, Onions, Pickles

Marinated Olives, Parmesan Crackers, Crispy Bread Sticks


From The Garden

Assorted Greens and Crisp Vegetables

Selection of Blue Cheese, French, Thousand Island
and Balsamic Vinaigrette Dressing



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Soup

Tom Kha Goong
Lemongrass-Flavoured Spicy Coconut Soup with Shrimps

Carving Station

Roast Veal Rack with Traditional Fillings
Sweet-Chili and Pineapple-Glazed Virginia Ham
Slow-Roasted Australian Herb-Crusted Lamb Leg
Wood Oven-Baked Salmon Filet on 'Teriyaki Roast'
Roasted Turkey with Traditional Trimmings

From The BBQ Grill

Assorted Seafood with Lemongrass
Red Wine-Marinated Tuna Steaks
Minced Blue Crab and Pork in Crab Shell
Bay Bug Lobster with Garlic Butter
Hot Basil-Filled Baby Squid
Spicy Fish and Clam Patties
Dijon Mustard-Marinated Black Angus Beef
Thai-Style Spicy Pork Neck Steaks
Baby Lamb Cutlets
Grilled Pineapple in Spicy Salt 🌿

Hot Dishes 🌿

Spaetzle Noodles
Braised Red Cabbage
Baby Potato Gratin
Deep-Fried Risotto Croquettes
Assorted Vegetables
Saffron-Coconut Rice
Spicy Sweet Potatoes
Soya-Braised Baby Kailan



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Vegetarian Selections 🌿

Mushroom Risotto with Wild Ruccola
Penne Pasta with Creamy Spinach, Pine Nuts and Truffle-Infused Cheese Gratin
Mini Bruchetta, Sun-Ripened Tomato Chutney, Freshly-Grated Parmesan
Cheese

Desserts

Assorted Thai and Western Christmas Sweets
Almond Stollen
Christmas Log Cake
Traditional Christmas Cookies
Crème Brûlée with Assorted Berries Compote
Mini Fresh Fruit Tart
Rock Choux Vanilla, Raspberry, Pistachio Nuts
Chocolate Éclairs
Lemon Curd Pavlova
Assorted Sliced Fresh Fruits
Coconut Lamington

Hot Dishes

Traditional Christmas Pudding with Brandy Sauce
Granny's Apple Crumble

Live Station

Chocolate Nougat Thai-Style Pancake with Forest Berries
Vanilla Ice Cream
Cinnamon Ice Cream



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Sands

Festive Season 3-Course Set Lunch Menu

24-26 December, 2024

THB 2,400 nett

Traditional Dill-Marinated Gravlax
Green Asparagus in Truffle Oil, Pumpernickel Bread, Honey-Mustard Sauce,
Poached Quail Egg

Slow-Roasted Butterball Turkey Breast and Grilled Tiger Prawn
Teriyaki Sauce, Brussels Sprouts, Potato Croquette
or
Slow-Cooked Beef Short-Rib with Red-Wine Sauce, Grilled Vegetables,
Truffled Mashed Potatoes

Semolina and Poppy Seed Pudding
Rum-Marinated Plum Compote
Cinnamon Ice Cream

Christmas Cookies



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Sands

Festive Season 5-Course Set Dinner Menu

24 & 26 December, 2024

THB 3,500 nett per person

Atlantic Salmon Tartare, Smoked Tuna and Marinated Prawns
Red Capsicum Coulis, Seaweed Salad

Samui Seafood Bouillabaisse, Aioli Sauce, Black Olive Croutons

Seasonal Sherbet

Slow-Roasted Butterball Turkey Breast and Grilled Tiger Prawn
Brussels Sprouts and Roasted Chestnuts
Saffron Risotto Croquettes

or

Angus Beef Tenderloin with Creamy Spinach and King Scallop
Thai Green Peppercorn Sauce, Saffron Risotto Croquettes

Layered Napoleon 'Noelle'
Vanilla Cream and Forest Berry Compote
Rum Raisin Ice Praline

Christmas Cookies



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Sands

Festive Season 5-Course Set Dinner Menu (Vegetarian)

24 & 26 December, 2024

THB 2,400 nett per person

Anti Pasto La Verdure

Niçoise Style Potato and Vegetable Salad
Grilled Mushroom with Red Capsicum Salsa

Rice Paper-Wrapped Vegetable Roll on Spicy Mango Salad
Tian of Mozzarella Cheese and Sun-Ripened Tomatoes

Traditional Italian Minestrone Soup, Garlic Croutons

Seasonal Sherbet

Marinated Green Asparagus and Red Capsicum
Creamy Vegan-Tomato Risotto
Egg Fettuccine Pasta Freshly Tossed in Shitake Mushroom Stew and Pesto Oil

Festive Dessert Symphony
Christmas Cookies



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THAI CUISINE

Festive Season Set Menu

24–26 December 2024

THB 3,600 nett with wine

THB 2,800 nett without wine

Som Tum Pollamai Goong Thod

Traditional Spiced Fruits Salad with Dry Tom Yam Flavoured Prawns

Nua Yang Jim Jeaw

Grilled Beef Rib-Eye, Spicy Tamarind Dressing

Thod Man Talay

Deep-Fried Rock Lobster and Crab Meat Cake with Plum Sauce

Monsoon Valley, Hua Hin Hills, Thailand, Colombard

Tom Yam Poh Taek Talay

Traditional Spicy Seafood Soup, Lemongrass, Galangal, Coriander

Cranberry & Lemongrass Sorbet

Gai Guang Phad Prik Krua

Crispy Roasted Butterball Turkey, Wok-Fried Dried Chili and Onion Stew

Chu Chee Pla Salmon

Red Curry with Seared Salmon Filet, Pan-Grilled Vegetables

Jasmine Rice and Saffron Rice

Monsoon Valley, Hua Hin Hills, Thailand, Shiraz

Kruay Thod I Tim

Fried Banana Fritter Served with Cinnamon Ice Cream and Raspberry Sauce

Monsoon Valley, Hua Hin Hills, Thailand, Muscat

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THAI CUISINE

Festive Season Set Menu (Vegetarian)

24–26 December, 2024

THB 2,400 nett

Amuse Bouche

Yum Hed Thod

Mixed Mushroom Crispy Fried with Fresh Strawberry

Appetizer

Pla Ta Krai Tao Hu

Fluffy Fried Tofu with Lemongrass and Thai Herbs

Tao Hu Yang Sod Ma Kham

Grilled Tofu with Tamarind Sauce

Thung Thong Phak

Deep-Fried Golden Bags with Vegetables

Som Tum Thai

Spicy Green Papaya Salad

Soup

Tom Yum Nam Khon Tao Hu

Spicy and Sour Lemongrass Soup with Tofu, Mushroom, Tomatoes

Sorbet

Cranberry & Lemongrass



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THAI CUISINE

Festive Season Set Menu (Vegetarian)

24–26 December, 2024

THB 2,400 nett

Main Course

Panang Tao Hu Phak Ruam

Panang Red Curry with Tofu and Mixed Vegetables

Phak Ruam Thod Kua Prik Krua

Vegetable Tempura with Chili, Salt, Onion, Garlic

Nor Mai Farang Sauce See-ew

Sautéed Green Asparagus and Baby Kailan in Soy Sauce

Khao Suay

Steamed Saffron Rice

Desserts

Ginger Creams with Poached Plums

Ginger Creams with Poached Plums served with Raspberry Sauce



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NEW YEAR'S EVE CELEBRATION



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A NIGHT UNDER THE SEA

NEW YEAR'S EVE GALA DINNER & COUNTDOWN PARTY

NEW YEAR'S EVE GALA DINNER BUFFET

Bid Farewell to 2024 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 5-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 five-course set menu.

Live Entertainment

Price: THB 16,500 nett per person

Time: 7:00 pm – 10:00 pm



A NIGHT UNDER THE SEA 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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Tel: +66 77 915 333 Email: samui@banyantree.com

New Year's Eve 2024 at The Edge Gala Dinner Buffet Menu

Sashimi

Yellow Fin Tuna

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



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New Year's Eve 2024 at The Edge Gala Dinner Buffet Menu

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



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New Year's Eve 2024 at The Edge

Gala Dinner Buffet Menu

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 Cous Cous

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 Selections

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

Green Asparagus with Gorgonzola Cream

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 Macaroons

Red Cherry Financier

Strawberry Panna Cotta

Selection of Australian Stone Fruit and Berries



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New Year's Eve 2024 at The Edge Gala Dinner Buffet Menu

Assorted Thai Sweets

Chocolate-Coated Fresh Fruit

Assorted Sliced Fresh Fruits

Selection of International Cheeses and Bread Selections

Live Station

Pandan-Leaf Crêpe with Berries and Coconut Ice Cream

Bua Loy

Sticky Rice Flower Balls in Coconut Milk



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New Year's Eve 2024 at Saffron Gala Dinner Set Menu

Yum Nua Yang

Seared Wagyu Beef Salad with Fresh Strawberries

Pla Ta Krai Hoi Shell

Grilled King Scallop with Aromatic Thai Herbs and Salmon Roe

Tub Han Sod Ha Ros

Seared Foie Gras with Five-Flavours Sauce and Spicy Pineapple Salad

Thung Thong Poo

Crispy King Crab Meat Wonton, Sweet Plum Dip



Tom Yum Goong Lobster

Spicy & Sour Creamy Lemongrass Soup with Maine Lobster



Champagne Sorbet with Passion-Fruit Jelly



Panang Kae

Roasted Australian Lamb Chop in Red Panang Curry, Fried Basil, Peanuts and Lemongrass

Pla Hee Ma Yang Sod Kra Tiem

Grilled Alaskan Snow Fish on Green Asparagus, Garlic-Pepper Sauce

Jasmine Rice and Saffron Rice



Thai Poppy Seed Mousse, Mango Jelly, Joconde Sponge
Raspberry Coulis



Loop Choop & Iced Kaffir Lime Pralines



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THAI CUISINE

New Year's Eve 2024 at Saffron

Vegetarian Set Menu

Amuse Bouche

Yum Hed Thod

Mixed Crispy Fried Mushrooms with Fresh Strawberries



Appetizer

Pla Ta Krai Tao Hu

Fluffy Fried Tofu with Lemongrass and Thai Herbs

Tao Hu Yang Sod Ma Kham

Grilled Tofu with Tamarind Sauce

Thung Thong Phak

Deep-Fried Golden Money Bags with Vegetable Filling

Som Tum Thai

Spicy Green Papaya Salad



Soup

Tom Yum Nam Khon Tao Hu

Spicy and Sour Lemongrass Soup with Tofu, Mushrooms, Tomatoes



Sorbet

Champagne Sorbet with Passion-Fruit Jelly



Main Course

Panang Tao Hu Phak Ruam

Panang Red Curry with Tofu and Mixed Vegetables

Phak Ruam Thod Kua Prik Krua

Vegetable Tempura with Chili, Salt, Onion and Garlic

Nor Mai Farang Sauce See-ew

Sautéed Green Asparagus and Baby Kailan in Soy Sauce

Jasmine Rice and Saffron Rice



Desserts

Kaffir Lime-Flavoured Thai Crêpe Roll Filled with Pandan Leaf Bavarian Cream

Chiang Mai Strawberry Salad



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THAI CUISINE