



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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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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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

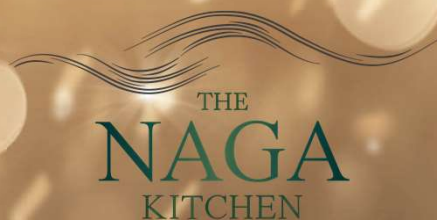
Japanese Maki Burn Fire

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

Condiments: Shoyu, Wasabi, Pickled Ginger



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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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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



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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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