



# NEW YEAR'S EVE CELEBRATION



BANYAN TREE  
SAMUI

# 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



BANYAN TREE  
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# 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