



MERRY *Christmas* & HAPPY NEW YEAR 2026

Step into an evening of sophisticated celebration at Silavadee Pool Spa Resort.
From the finest culinary creations of Silavadee Farm to captivating entertainment and thoughtfully curated experiences, every moment is designed to embody elegance and joy.
Gather your family and friends for a luxurious New Year's Eve, and raise a glass to a brilliant year ahead in 2026.

FOR RESERVATIONS

Tel: +66 (0) 77-960-555 dial no.446
Email : reservations@silavadeeresort.com
www.silavadeeresort.com

FESTIVE SEASON 2025



CHRISTMAS AFTERNOON TEA

1 December 2025 - 31 December 2025

Celebrate the holiday season with our special Christmas Afternoon Tea, available throughout December.

Indulge in a selection of festive treats from holiday inspired pastries to seasonal teas, all crafted to bring the warmth and joy of Christmas to your afternoon relaxation.

Price: THB 990 net - excluding sparkling wine
THB 1,290 net -including 2 glasses of sparkling wine



CHRISTMAS TREE LIGHTING CEREMONY

15 December 2025

Christmas Tree Lighting Celebration

Join us for our Christmas tree lighting ceremony, featuring complimentary cocktails, canapés, live music, and carol singing.

Time: 06.00 p.m. – 07.00 p.m.
Venue: Lobby Entrance



CHRISTMAS EVE DINNER

24 December 2025

Christmas Eve Dinner

Christmas 7-Course Set Menu, Embrace the magic of Christmas with an exquisite 7-course dining experience, where refined flavors, festive inspirations, and elegant presentations come together for a night to remember.

Price: THB 3,800 per adult
THB 1,900 per child (4 - 12 years old)
Venue: Moon and Star Restaurant
Time: 06.00 p.m. – 10.30 p.m.



CHRISTMAS 7 COURSE SET MENU

FIRST COURSE

POACHED EGG

Creamy polenta, parmesan foam and caviar

SECOND COURSE

PAN-SEARED SCALLOPS

Green pea cream, roasted artichoke, sun-dried tomatoes,
finished with truffle cream sauce

THIRD COURSE

ROASTED PUMPKIN SOUP

Infused with maple-glazed chestnuts, crispy bacon, and silky
pumpkin cream

FOURTH COURSE

FESTIVE SORBET

Refreshing lime sorbet to cleanse the palate with zest and brightness

MAIN COURSE

BEEF ROSSINI STYLE

Grilled beef tenderloin, duck foie gras escalope, potato fondant,
mushroom duxelles, broccoli cream served with red wine sauce

or

PAN-SEARED SEA BASS

Sweet potato fondant, green asparagus, sautéed spinach,
topped with tomato-basil olive oil dressing

SIXTH COURSE

CHRISTMAS PAVLOVA

With mixed berries & chantilly cream

SEVENTH COURSE

COFFEE OR TEA

Served with a handmade festive cookie for a cheerful fin

Price: THB 3,800 per adult
THB 1,900 per child (4 - 12 years old)

Prices are quoted net and include a 10% service charge and 7% government tax