



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



ESCAPE TO ELEGANCE SILAVADEE NEW YEAR'S EVE GALA 2025

A Night Beyond Time : Celebrate the arrival of 2026 at Silavadee with an evening of timeless elegance. Enjoy a curated dining journey of international gourmet creations, captivating performances, and magical moments under the starlit sky. Every detail is designed to create unforgettable memories and welcome the New Year in style and sophistication.

Gala Dinner Experience: THB 7,500 per adult / THB 3,750 per child (4 - 12 yrs.)

Theme: Escape to Elegance: A Night Beyond Time at Silavadee

Dress Code: White, Champagne, Soft Gold, and Black

Entertainment: Full band featuring a blend of instruments and performances

NEW YEAR'S EVE AGENDA

31 DECEMBER 2025



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

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ESCAPE TO ELEGANCE NEW YEAR'S EVE GALA BUFFET 2025

31 DECEMBER 2025
MOON RESTAURANT

APPETIZERS

Deep-fried prawns wrapped in vermicelli noodles
Nicoise salad
Prawns cocktail
Pomelo salad with chicken tender
Charred yellowfin tuna
Papaya salad with zesty ingredients

OYSTERS FINE DE CLAIRE LIVE STATION

Fine de claire oysters
Shallot mignonette | pineapple salsa | spicy sauce

CHEESE & CHARCUTERIE CARVING STATION

Assorted cheese from Switzerland & France: brie
emmental | gruyere | tomme | dry fruits | chutney |
nuts

Iberico ham | chorizo | parma ham | bresaola
confit cherry tomatoes | artichoke | walnuts |
olives

SALAD BAR & CONDIMENTS

Cucumber | tomato | carrot | croutons | parmesan
cheese | Sliced lemon | white onion | bell pepper
mixed lettuce | crispy bacon | black & green olive
caper

DRESSINGS

Olive oil | balsamic | caesar | thousand island | honey
mustard

SOUP & SILAVADEE BREAD

Freshly oven baked selection of breads & butters
Roasted pumpkin soup
Tom yum soup with prawn live station

SUSHI & SASHIMI ATELIER LIVE STATION

Prawns | Unagi | Tamago | Salmon | Tuna | Caviar

HOT DISHES

Garlic butter fried rice
Duck fat roasted potatoes
Sautéed seasonal vegetables with toasted almond
Roasted chicken with root vegetables & black
garlic butter
Beef curry massaman
Stir-fry chicken with cashew nuts
Prawns with tamarind sauce

THE CHARCOAL GRILL LIVE STATION

Lamb chops
Australian wagyu beef striploin
Phuket lobster
King prawn

WHOLE TURKEY LIVE STATION CARVING

Black garlic butter
Roasted winter vegetables & potatoes
Port wine sauce

PASTA LIVE STATION

Penne spaghetti
Fresh tomato & basil, bolognese-pesto-mix
condiments

PAD THAI LIVE STATION

Chicken | prawns | peanut | lime | chilli flakes

DESSERTS

French pastries
Traditional Thai dessert
Seasonal fresh fruits from Samui
Mango sticky rice live station