



# MERRY SHAPPY 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



# **COCKTAIL RECEPTION**

Enjoy a sparkling start with crafted cocktails and delightful canapés.

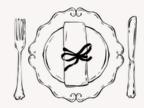


# ► LUCKY DRAW

Stand a chance to win exclusive prizes during our festive lucky draw.

# REGISTRATION Arrive and be warmly welc

Arrive and be warmly welcomed by our team as you begin an enchanting evening.



# | GALA DINNER

Savor a lavishly curated feast of global flavors in an elegant setting.



## COUNTDOWN

Ring in the New Year with music, joy, and a dazzling celebration under the stars.

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

#### **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 emmenthal | 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 pumkin 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, bolognaise-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

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