FESTIVE Calendar 2025

DECEMBER 24th



Sumptuous Four-Course Christmas's Eve Dinner

An evening of festive indulgence and culinary magic.

THB 3,500++ per person, inclusive of one glass of Champagne. Entertainment: Christmas carol singing and live music by The Omo Band.

Festive Christmas Day Brunch Buffet Extravaganza

An opulent holiday spread bursting with flavours and cheer.

THB 3,500++ per person, inclusive of free-flow soft drinks. Entertainment: Festive beats by our special guest DJ Xinhh, and a jolly visit from the man in red - laughter and magic guaranteed.

12 PM - 3 PM

Christmas Night Fiesta

Tunes & Tapas to tantalise the senses

THB 890++ per person

Buffet with 2-hours free-flow beverages – THB 1,699++ per person Entertainment: Festive live music by The Omo Band.



26th DECEMBER

6 PM - 10 PM

Celebrate Boxing Night Like No Other

A delectable buffet with festive flavours, joyful vibes, and dazzling entertainment.

THB 1,399++ per person

Buffet with 2-hour free-flow beverages THB 1,999++ per person Entertainment: A glamorous drag-queen show, A dazzling flair-bartending performance, and party beats by our special guest DJ Xinhh.

Siam Splendour:

New Year's Eve Celebration Gala Dinner

A lavish international poolside buffet with a complimentary welcome drink

THB 5,000++ per person

Entertainment: A mesmerising Thai cultural performance, live music by The Omo Band, and a jaw-dropping flair bartending show.



New Year's Eve Countdown Celebrations

Free-Flow Superior

Beverage Package For 2 Hours THB 2,500++ Per Person

Free-Flow Premium

Beverage Package For 2 Hours THB 3,500++ Per Person

Entertainment: Electrifying beats all night long with special guest DJ Jam from Bangkok, then ring in 2026 with island fireworks lighting up the Phuket sky. 10 PM - 1 AM



CHRISTMAS

CELEBRATIONS 202)

Join us for a festive extravaganza spanning three magical days(and nights)

from December 24th to 26th.



Sumptuous Four-Course Christmas's Eve Dinner

An evening of festive indulgence and culinary magic.

THB 3,500++ per person, inclusive of one glass of Champagne.

Entertainment:

Christmas carol singing and live music by **The Omo Band**.

ALTO Italian Restaurant & Bar 6 pm - 10 pm



• Festive Christmas Day Brunch Buffet Extravaganza

An opulent holiday spread bursting with flavours and cheer.

THB 3,500++ per person, inclusive of free-flow soft drinks.
Entertainment: Festive beats by our special guest DJ Xinhh, and a jolly visit from the man in red — laughter and magic guaranteed.

Firefly Pool & Restaurant 12 pm - 3 pm





Christmas Night Fiesta

Tunes & Tapas to tantalise the senses.

THB 890++ per person

Buffet with 2-hours free-flow beverages – THB 1,699++ per person Entertainment: Festive live music by The Omo Band.

> 360° Bar 6 pm – 10 pm



Celebrate Boxing Night Like No Other

A delectable buffet with festive flavours, joyful vibes, and dazzling entertainment.

THB 1,399++ per person

Buffet with 2-hour free-flow beverages
THB 1,999++ per person
Entertainment:

A glamorous drag-queen show, dazzling flair-bartending performance, and party beats by our special guest **DJ Xinhh.**

> 360° Bar 6 pm - 10 pm

Make a reservation
Tel. +66 76 317 600
Email: fb.bookings@pavilionshotels.com





SUMPTUOUS FOUR-COURSE CHRISTMAS'S EVE DINNER

An evening of festive indulgence and culinary magic.

THB 3,500++ PER PERSON

(INCLUDES A GLASS OF CHAMPAGNE)

Appetiser

Winter Squash Risotto

Carnaroli Rice, Roasted Squash, Mascarpone, Sage, and Pecans

Soup or Salad

Roasted Chestnut & Truffle Soup

Roasted Chestnuts, Black Truffle, Cream, and Fried Shallots

Or

Smoked Tuna Carpaccio

Smoked Bluefin Tuna, Frisée, Picholine Olives, and Creamy Caper Dressing

Main Course

Grilled Muscovy Duck

Grilled Duck Breast, Pommes Anna, Brussels Sprouts & Carrots, and Blueberry Gastrique Sauce

Or

Andaman Grouper

Sous-Vide Grouper with Local Spices, Potato Glaze, King Mushroom, Vine-Ripened Tomato, and Tom Yum Consommé

Dessert

Sweet Honey Cake

Homemade Honey Cake, Honeycomb, and Mango Sorbet





FESTIVE CHRISTMAS DAY BRUNCH BUFFET EXTRAVAGANZA

An opulent holiday spread bursting with flavours and cheer.

THB 3,500++ per person (INCLUDES SOFTDRINK)

The Green Station

- Mixed Leaf Salad Station: Spinach, Kale, Tomato, Cucumber, Onion, Grilled Carrot, White Corn, Grilled Winter Vegetables, and Pickled Radish
- Blue Cheese Dressing, Thousand Island, Japanese Sesame, and Italian Dressing
- Black Olives, Green Olives, and Cornichons

Salad Bar & Antipasti

- Potato Salad with Mustard, Pickles, Bacon & Mayonnaise
- Winter Salad with Mixed Greens, Roasted Squash, Pomegranate, Goat Cheese & Pecans
- Classic Caesar Salad with Garlic Croutons & Parmigiano-Reggiano
- Artisan Cheese & Charcuterie Board:
 Aged Gouda, Double-Cream Brie,
 Taleggio, Ash Goat Cheese,
 Prosciutto & Coppa with Fig Jam,
 Honeycomb & Artisanal Crackers
- Thai Pomelo Salad
- Thai Grilled Chicken Salad

Seafood On Ice

- Shrimp, Clams, Oysters, Blue Crab, and New Zealand Mussels
- Seafood Sauce, Lemon, Tartar Sauce, and Vinegar

Soup & Bread Station

- Mini Quiche, Goat Cheese Filo
- Raisin & Walnut Bread, Baguette, Breadsticks, Dinner Rolls, Sourdough
- Butter, Olive Oil, Balsamic Vinegar, Herb Spread
- New England Clam Chowder

Carving Station

- · Herb-Crusted Prime Rib of Beef
- Honey-Glazed Festive Ham with Holiday Spices
- Herb-Roasted Festive Turkey with Seasonal Accents

Hot Dish Selections

- · Roasted Carrots with Honey
- · Macaroni & Cheese
- Duck Confit Hash
- Sausage & Apple Overnight Casserole
- Brussels Sprouts & Kale Sauté
- · Creamy Zucchini Gratin
- Christmas Potatoes with Cranberry & Sage

Thai Food

- · Chicken with Cashew Nuts
- Pineapple Fried Rice
- · Beef with Oyster Sauce
- Green Curry with Vegetables & Tofu
- Jasmine Riće

BBQ

- Pork, Chicken, Prawns, Calamari
- BBQ Sauce, Satay Sauce, Mustard Sauce, Seafood Sauce

Crab Station

- Fresh Japanese Taraba Crab Leg (Steamed or Grilled)
- · Melted Butter Sauce

Desserts

- Apple Pie
- Red Velvet Cake
- Cheesecake
- Mince Pies
- Mocha Fondue
- Christmas Log
- Tiramisu
- Mixed Fruit Tart



CELEBRATE BOXING NIGHT LIKE NO OTHER

A delectable buffet with festive flavours, joyful vibes, and dazzling entertainment.

THB 1,399++ PER PERSON PER PERSON (FOOD ONLY)

APPETISERS

Thai Seafood Salad Chinese Glass Noodle Salad Vegetable Skewers

SUSHI CORNER

Hand Rolls, Assorted Sushi, Nigiri, and Sashimi^a Traditional Condiments, Pickled Ginger

HOT DISHES

Mongolian Beef with Scallions & Oyster Sauce Chicken with Cashew Nuts, Peppers & Onions Cantonese Steamed Fish with Ginger & Soy Sauce Jasmine Rice

DESSERTS

Mango Sticky Rice Mince Pies Seasonal Fresh Fruit







CHRISTMAS NIGHT FIESTA

Tunes & Tapas to tantalise the senses.

THB 890++ PER PERSON PER PERSON (FOOD ONLY)

STARTERS

Prawn Ceviche with Avocado & Lime
Salmon Tartare with Dill & Caviar Cream
Seared Thai Wagyu Beef Roll
Falafel with Yogurt Sauce
Vegetable Skewers

HOT DISHES

Charred Lamb Chop with Eggplant Purée Cumin-Marinated Squid with Lime Juice Tom Yum Seabass Jasmine Rice

DESSERTS

Mango Sticky Rice
Christmas Pudding
Assorted Thai Desserts
Seasonal Fresh Fruit



Step into a night of elegance and cultural wonder as Firefly Pool & Restaurant transforms into a grand Thai-inspired New Year's Eve gala dinner.

Savour a lavish buffet highlighting the authentic flavours of Thailand, complemented with a diverse selection of international cuisine. Be captivated by cultural performances from the four corners of the Kingdom.

As midnight nears, head to 360° Bar for cocktails, DJ beats, and dancing under the stars. Welcome in 2026 with dazzling fireworks over the Phuket night sky — a celebration as vibrant as the Land of Smiles.

Siam Splendour: New Year's Eve Celebration Gala Dinner

A lavish international poolside buffet with a complimentary welcome drink.

THB 5,000++ per person

Entertainment: A mesmerising Thai cultural performance, live music by The Omo Band, and a jaw-dropping flair bartending show.

FIREFLY

6:00 PM - 10:00 PM

New Year's Eve Countdown Celebrations

Free-Flow Superior

Beverage Package For 2 Hours THB 2,500++ Per Person

Free-Flow Premium

Beverage Package For 2 Hours THB 3,500++ Per Person

Entertainment: Electrifying beats all night long with special guest DJ Jam from Bangkok, then ring in 2026 with island fireworks lighting up the Phuket sky.



10:00 PM - 1:00 AM



SOM TAM STATION

- · Spicy Papaya Salad
- Grilled Chicken Marinated with Thai Herbs
- · Sticky Rice

SASHIMI BAR

- Norwegian Salmon, Tuna, Red Snapper, Octopus
- Selection of Japanese, French and English Oysters
- Marinated New Zealand Mussels Served with Condiments

SUSHI

Salmon, Tuna, Crab Stick, Saba (*Pickled Mackerel*), Wakame Salad, Prawns, and Japanese Omelette Rolls

CARVING STATION

- Salt-Crusted Bone-In Wagyu Prime Rib
- Porchetta

APPETIZER & SALAD

Salad Bar - Selection of Mixed Salad

- Potato Salad
- Roasted Eggplant Salad with Parsley, Pine Nuts and Balsamic
- Dill, Cucumber and Shrimp Salad in Yoghurt Dressing
- Homemade Beetroot Salmon Gravlax and Scottish Smoked Salmon

Dressings & Condiments

Thousand Island, Italian, Sesame, Caesar, Balsamic & Olive Oil, Parmesan Cheese, Green & Black Olives, Croutons, Capers, and Bacon

BREAD STATION

Selection of Assorted Breads

NEW YEAR'S EVE DINNER

THB 5,000++ per person (includes a glass of bubbles)

EARLY BIRD Special
15% OFF ON FOOD

FROM THE CHARCOAL GRILL THAI MARKET

Whole Sustainably Farmed Andaman Seabass "Nung Manaw" Style, Rock Lobster, King Prawns, Ocean Squid, Scallops in the Shell, Potatoes, and Boiled Corn

Sauces Barbecue, Spicy Seafood, Tamarind, Mushroom, Red Wine, Green Pepper, and Chimichurri

MAIN DISHES

Thai Favourites

- · Khao Soi
- Moo Hong (Southern-Style Braised Pork)
- Pad Thai (Live Station)
- Massaman Beef Curry

International Selection

- Roasted Duck Breast with Thai Orange and Local Honey
- Grilled Pork Loin with Sauerkraut and Mustard Sauce
- Steamed Salmon Fillet with Confit Lemon and Dill Sauce
- · Stir-Fried Chicken with Sweet and Sour Sauce
- · Wok-Fried Vegetables with Oyster Sauce
- · Steamed Jasmine Rice

THAI SOUPS

- Tom Yum Goong (Spicy Prawn Soup)
- Tom Kha Gai (Coconut Chicken Soup)

DESSERTS

- New Year Cake
- Almond Brownie Cake Layer
- Strawberry Mousse
- Mango Panna Cotta
- Traditional Thai Dessertst
- Selected Seasonal Tropical Fruits

Thai Dessert Station

Fried Banana with Sesame and Vanilla Sauce

Ice Cream Corner

Vanilla, Chocolate, Strawberry, and Lemon Sorbet

Toppings M&M's, Marshmallows, Chocolate Chips, Almonds, Oreo Cookies, and Raisins