



VANA BELLE
RESORT
KOH SAMUI

FESTIVE EVENT CALENDAR

*Indulge in the Elegance of the Season's
Grand Celebration at Vana Belle,
a Luxury Collection Resort, Koh Samui*



VANA BELLE
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Merry Christmas

Celebrate the holiday season with a mouthwatering Christmas BBQ dinner buffet. Indulge in a feast of grilled delights, seasonal favorites, and festive desserts, all set in a cozy, holiday-themed atmosphere. Gather with family and friends for an unforgettable evening of delicious food, holiday cheer, and warm memories.

24TH DECEMBER, 2024

THB 2,950++
PER PERSON

(50% discount for kid 6 – 12 years old)

Location: Beachfront

Time: 6.30 PM – 10.00 PM

**INCLUSIVE OF WELCOME COCKTAIL,
CAROL SINGING AND FIRE DANCE SHOW**

For more information or reservation, please contact guest service center or call 077 915 555
Email: reservations.vanabelle@luxurycollection.com

* Minimum party of 4 people required to book
a reservation for non-in-house guests*

 [vanabellekohsamui](https://www.facebook.com/vanabellekohsamui)  [vanabelle_kohsamui](https://www.instagram.com/vanabelle_kohsamui)





VANA BELLE
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Christmas BBQ 2024

SALAD & APPETIZER'

Mixed assorted salad station with condiments and dressing
Fennel, apple, and cabbage slaw
Roasted cauliflower, carrot, tomato and quinoa salad
Grilled pear, rocket and prosciutto salad
Green bean, bacon and shredded egg salad

BREAD STATION

SOUP

Butternut squash soup

KID'S CORNER

Chicken fingers, mini beef burger, focaccia pizza,
baked pasta with seafood, vegetable fried rice

CARVING

Roasted turkey
Whole roasted pig
Chestnut stuffing, sweet potato stuffing, parsnip & apple stuffing
Roasted herb potato, brussels sprout, carrot, green peas
Pineapple fried rice
Cranberry sauce, giblet sauce, turkey gravy

MAIN

A selection of seafood and meats from our BBQ
Slipper lobster, white prawns, mussels, blue crab,
squid, seabass in banana leaves, chicken skewer,
beef skewer, corn on the cob

SELECTION OF SAUCES

BBQ sauce, black peppercorn sauce, peanut sauce
Lemon butter, chili lime sauce, lemon wedges

DESSERT

Christmas pudding
Bûche de Noël
Almond Florentines
Gingerbread bundt cake with maple
cinnamon glaze

Cranberry swirl cheesecake
Panna cotta – kiwi, strawberry,
passion fruit
Assorted Christmas cookies
Mixed sliced tropical fruits

Please note that menu items may vary and are subject to market availability
Please contact a member of staff for any dietary or food allergy requirements



VANA BELLE
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NEW YEAR'S EVE

Buffet Dinner

Immerse yourself in a grand festive buffet that delights your appetite with a variety of exceptional food stations: including carving, pasta, sushi & sashimi, seafood and much more!

Invite your friends and family to join you for this extraordinary evening, featuring live band performances and a dazzling fireworks

31st December, 2024

THB 5,200++

PER PERSON

(50% discount for kid 6 – 12 years old)

Location: Panali Lawn
7.30 PM – 01.00 AM

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please contact guest service center or call 077 915 555
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New Year's Eve Menu

COLD CUTS STATION

- Salami, Pancetta, Chorizo, Bresaola, Coppa
Condiments: Onion & cornichon pickles, butter, grissini,
bread rolls mini baguettes, parmesan cheese shaves.

SALAD CORNER:

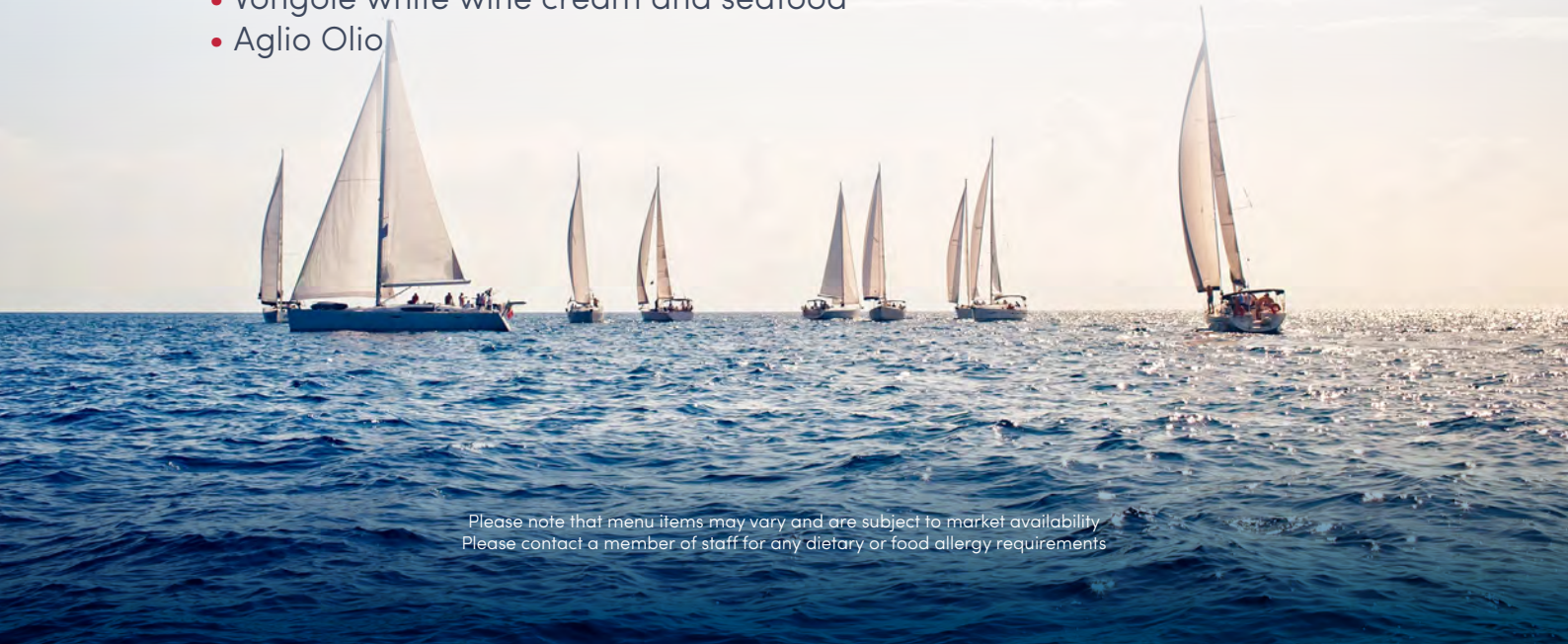
- Quinoa Salad with pomegranate
- Cherry tomatoes, rocket salad
- Grilled veggies, green apple, berry, balsamic vinegar dressing
- Caprese sticks with pesto sauce
- Prosciutto and melon sticks
- Tuna Tataki salad
- Scallop carpaccio with passion fruit dressing
- Beef Carpaccio and parmesan shaves,
balsamic vinegar reduction dressing
- Swordfish ceviche

FROM THE SEA

- Sushi, Sashimi, Shrimps, Black mussels, King Crab legs, Oysters
Condiments: mayonnaise, aioli, Thai dressing seafood sauce,
cocktail sauce, olive oil, butter, cream, lemon,
fried garlic, breads rolls, mini baguettes.

PASTA

- Ravioli Crab with creamy seafood bisque
- Vongole white wine cream and seafood
- Aglio Olio



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New Year's Eve Menu

CARVING

- Tomahawk
- Whole piglet roasted
- Baked large Grouper
- Octopus

Condiments: red wine sauce reduction, creamy mushroom sauce, lemon, asparagus, grilled vegetables, roasted potatoes, steamed jasmine rice, vegetable fried rice, olive oil, creamy spinach

HOT STATION (LIVE)

- Foie Gras station: live pan seared served on toast and candied mango
- Pan seared tiger prawn flamed with cognac
- Chicken clay pot cooking

COLD STATION (LIVE)

- Caesar salad with choice of chicken breast, shrimps, and smoked salmon
- Jamón Pata Negra 100% Ibérico Bellota
- POKE bowl corner

DESSERT

- Mini crème Brule – Vanilla, Pistachio, Orange
- Choux a la crème – Vanilla, Chocolate, Green tea
- Chocolate fondue with Fruits salads/skewers
- Mix Fruit tartlets – Blueberry, Passion fruit, Strawberry, Pineapple
- Mango cheesecake
- Churros station (Live)
- Crepes station (Live) – with flambé and full condiments

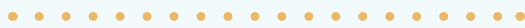


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VANA BELLE
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NEW YEAR'S EVE GALA DINNER



Toast to the New year with our iconic 9-course set dinner carefully crafted by our notable chefs.

Visit Kiree, where refined dining meets breathtaking ocean views, to celebrate these enchanting moments with your loved ones.

31ST DECEMBER, 2024

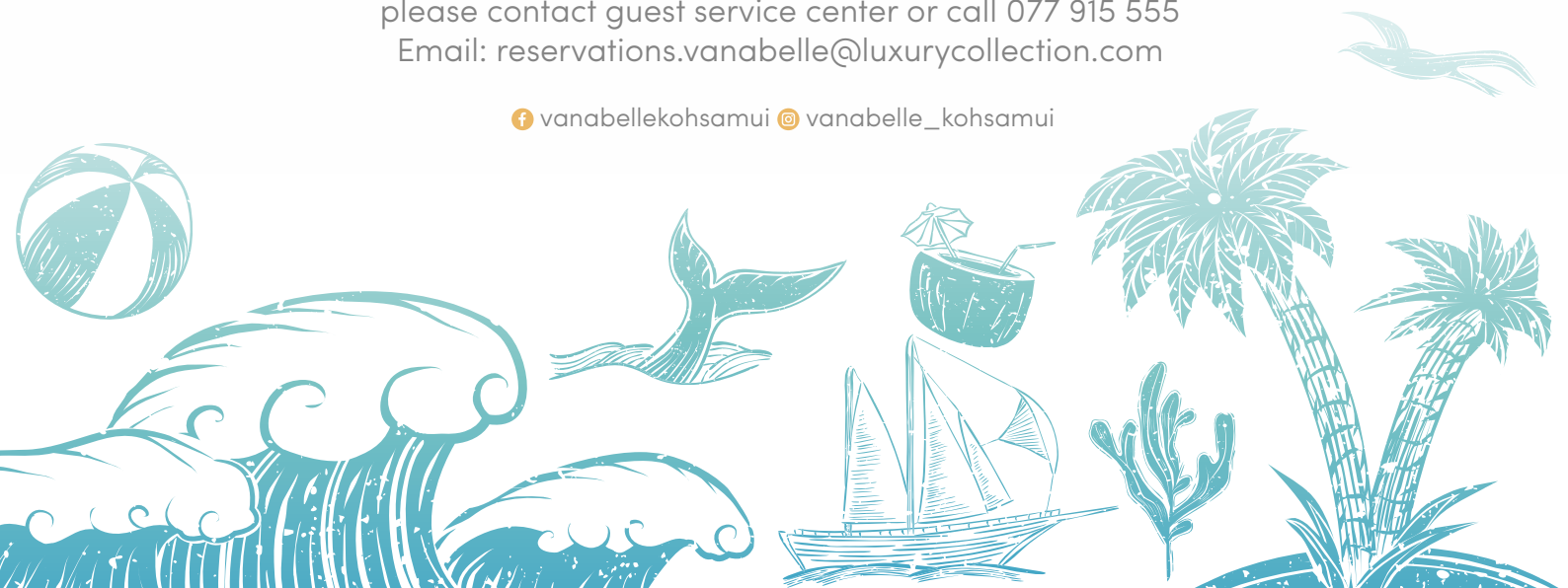
TIME: 7.30 PM

THB 29,500++
PER COUPLE

(Adult only with limited seat)

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New Year's Eve Gala Dinner Menu

STURIA CLASSIC OSCIETRA CAVIAR 15G

With tartelette & condiments

TARBOURIECH PINK OYSTERS

Wasabi, lemon pearls, sour cherry gel, pickle cucumber

HAMACHI TIRADITO

Fresh yellow tail fish marinated in shallot, coriander, amarillo chili pepper, lemon juice

COGNAC LANGOUSTINE

Cognac beurre blanc, saffron & basil blossom oil

LYCHEE YUZU SORBET

SNOW CRAB RAVIOLI

Snow crab bisque sauce, garlic herb oil

IBERICO PORK SOUS VIDE

Five spice jus, celeriac puree and potato pave, asparagus, canton lettuce bloom

WAGYU BEEF TENDERLOIN

A rich, marbled, umami, decadent meat A5 wagyu beef tenderloin, foie gras mousse stuffed morel mushroom, jerusalem artichokes puree, crispy greens, red wine jus

MANJARI DACQUOISE

With amaretto chocolate decadence bourbon anglaise

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THE
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