

Christmas Day Brunch

Venue: Maya Restaurant

Friday, 25th December

Celebrate Christmas Day with a festive family brunch, featuring live entertainment from our Resident Duo to enhance the holiday atmosphere.

Indulge in menu highlights such as a Chilled Andaman seafood display, a Sushi & Sashimi Station, and a Carving Station featuring honey-glazed roasted ham, traditional Christmas turkey, and slow-cooked wagyu beef brisket.

End your meal with a variety of delightful Christmas desserts and international cakes, ensuring a sweet finish to your festive celebration.

Time: 12:30 pm - 3:30 pm
Food THB 2,350 (Includes soft drinks)
Free Flow Beverage THB 1,090 (Sparkling, white & red wine, local beer)

Children (7–12 years) Half price
Children (0–6 years) Free of charge

(For Guest with Half Board a supplementary charge of THB 850 for adults and THB 425 for children will apply)

Prices are subject to 10% service charge and 7% government tax.
To make a booking or for more information, please contact the Leisure Concierge at 075 627 800 ext. 6118.


PISTACHIO
VANILLA
DONUT MIND IF I DO
STRAWBERRY
CHOCOLATE



Christmas Day Brunch

SOFITEL

KRABI PHOKEETHRA

SOFITEL

Food menu

BAKERY & ARTISANAL BREADS

Selection of freshly baked artisanal loaves, rustic rolls, and crisp flatbreads

Gourmet salted and unsalted butter varieties

APPETIZERS & GOURMET SALADS

Selection of signature regional and international cold salads

Fresh garden greens bar with seasonal leaves

Assorted house dressings and gourmet salad condiments

CHARCUTERIE & ARTISANAL CHEESE

Premium cured meats and cold cuts

Selection of imported hard, soft, and blue cheeses

Accompaniments: Dried fruits, toasted nuts, gourmet jams, and local honey

SEAFOOD BAR & JAPANESE COUNTER

Chilled Andaman seafood on ice served with classic dipping sauces

Freshly prepared sushi rolls, nigiri, and raw sashimi selection

SOUPS & CARVING STATION

Chef's seasonal hot cream soup

Live carving station featuring festive roasts with traditional stuffings, relishes, and jus

HOT MAIN COURSES & SIDE

Selection of hot meat, poultry, and local fish entrees

Seasonal vegetable garnishes, roasted potatoes, and fragrant rice dishes

LIVE GRILL STATION

Grilled tenderloin cuts and fresh local seafood made to order

Assorted signature sauces and flavored butter blends

FESTIVE DESSERTS & SWEET TREATS

Selection of fresh seasonal whole and sliced fruits

Traditional Christmas cakes, festive gateaux, mousses, and holiday entremets

Classic Christmas pudding, stollen, panettone, and holiday confectionery

Gourmet gelato and ice cream selection

Live dessert station