

New Year's Eve Gala Dinner

Thursday, 31st December

New Year's Eve Gala Dinner at Sofitel Krabi Phokeethra Golf & Spa Resort.

Ring in the New Year with an unforgettable evening of elegance and celebration at Sofitel Krabi Phokeethra Golf & Spa Resort. Our New Year's Eve Gala Dinner features a luxurious international buffet, free-flowing drinks, live entertainment, and shows to make your night truly special.

As midnight approaches, join the lively countdown party and toast to 2027 with a glass of bubbly.

Welcome Drink 7:00 pm – 8:00 pm at Maya Garden
Gala Dinner 8:00 pm – 10:30 pm
Countdown Party 10:30 pm – 1:00 am at Maya Garden

New Year's Eve Gala Dinner is only available for guest staying at the hotel.

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.





New Year's Eve Dinner

Menu Highlights

Bakery & Artisanal Breads: Selection of freshly baked artisanal loaves, rustic rolls, flatbreads, and crisp sticks | Gourmet salted and unsalted butter selection

Appetizers, Starters & Ceviche: Signature chilled seafood tataki, deviled bites, and vegetable starters | Fresh fish ceviche counter with citrus dressings and crisp garnishes | Handcrafted house gravlax and smoked fish selections | Interactive bloody mary station with fresh vegetables and hot spices

Gourmet Salads & Live Salad Stations: Live Caesar and Waldorf salad stations | Selection of regional and international cold salads | Fresh garden greens bar with premium dressings, toppings, and house pickles

Charcuterie, Terrines & Artisanal Cheese: Premium cured meats, cold cuts, and live ham carving | Artisanal French foie gras terrine and rustic pâtés | Selection of imported hard, soft, goat, and blue cheeses | Accompaniments: Dried fruits, toasted nuts, gourmet jams, and local honey

Seafood Bar & Japanese Counter: Premium chilled Andaman seafood on ice served with classic dipping sauces | Live sushi, sashimi, and nigiri statio

Soups & Live Carving Stations: Selection of seasonal soups | Premium live carving station featuring prime beef cuts, whole roasted meats, rack of lamb, and delicate pastry-wrapped fish roasts

Hot Main Courses & Sides: Chef's selection of hot poultry, seafood, and meat entrees | Gourmet potato side dishes, seasonal roasted root vegetables, ratatouille, and fragrant rice

Live Grill Station: Made-to-order grilled prime meat cuts, lobster, and fresh local seafood | Red wine, white wine, and herb-butter reduction sauces

Specialty Heritage Counters: Indian Tandoori & Curry Station: Live tandoori grill, traditional curries, saffron rice, and freshly baked flatbreads | Italian Venezia Station: Mushroom risotto, golden fried seafood, live parmesan wheel pasta counter, and house sauces | Thai Heritage Station: Live regional specialties, roasted meat counters, and traditional stir-fries

Children's Corner: Kid-friendly selection of comforting soups, slider burgers, satay skewers, pasta, fried rice, and crisp sides

Festive Desserts & Confectionery: Fresh seasonal whole and sliced fruits | Artisanal tarts, macarons, layered gateaux, mousses, and classic tiramisu | Chocolate fountain with dipping condiments | Gourmet gelato and ice cream station with holiday confections | Live Dessert Station





New Year's Eve Dinner

SOFITEL

KRABI PHOKEETHRA

SOFITEL

Food menu

BAKERY & ARTISANAL BREADS
Selection of freshly baked artisanal loaves, rustic rolls, flatbreads, and crisp sticks
Gourmet salted and unsalted butter selection

APPETIZERS, STARTERS & CEVICHE
Signature chilled seafood tataki, deviled bites, and vegetable starters
Fresh fish ceviche counter with citrus dressings and crisp garnishes
Handcrafted house gravlax and smoked fish selections
Interactive bloody mary station with fresh vegetables and hot spices

GOURMET SALADS & LIVE SALAD STATIONS
Live Caesar and Waldorf salad stations
Selection of regional and international cold salads
Fresh garden greens bar with premium dressings, toppings, and house pickles

CHARCUTERIE, TERRINES & ARTISANAL CHEESE
Premium cured meats, cold cuts, and live ham carving
Artisanal French foie gras terrine and rustic pâtés
Selection of imported hard, soft, goat, and blue cheeses
Accompaniments: Dried fruits, toasted nuts, gourmet jams, and local hone

SEAFOOD BAR & JAPANESE COUNTER
Premium chilled Andaman seafood on ice served with classic dipping sauces
Live sushi, sashimi, and nigiri stations

SOUPS & LIVE CARVING STATIONS
Selection of seasonal soups
Premium live carving station featuring prime beef cuts, whole roasted meats,
rack of lamb, and delicate pastry-wrapped fish roasts

HOT MAIN COURSES & SIDES
Chef's selection of hot poultry, seafood, and meat entrees
Gourmet potato side dishes, seasonal roasted root vegetables, ratatouille, and fragrant rice

LIVE GRILL STATION
Made-to-order grilled prime meat cuts, lobster, and fresh local seafood
Red wine, white wine, and herb-butter reduction sauces

SPECIALTY HERITAGE COUNTERS
Indian Tandoori & Curry Station: Live tandoori grill, traditional curries, saffron rice, and freshly baked flatbreads
Italian Venezia Station: Mushroom risotto, golden fried seafood, live parmesan wheel pasta counter, and house sauces
Thai Heritage Station: Live regional specialties, roasted meat counters, and traditional stir-fries

CHILDREN'S CORNER
Kid-friendly selection of comforting soups, slider burgers, satay skewers, pasta, fried rice, and crisp sides

FESTIVE DESSERTS & CONFECTIONERY
Fresh seasonal whole and sliced fruits
Artisanal tarts, macarons, layered gateaux, mousses, and classic tiramisu
Chocolate fountain with dipping condiments
Gourmet gelato and ice cream station with holiday confections
Live Dessert Station