

Under The Sky

New Year's Eve Seafood Feast

Celebrate the final evening of 2026 with an extraordinary Under the Sky dining experience at Seasons. Feast on seafood on ice, sushi and sashimi, premium charcuterie and cheeses, signature soups, sizzling BBQ selections and irresistible desserts for a delicious start to the New Year.

BBQ & Seafood Buffet • Live Music • Party Poppers

31 DECEMBER 2026 | 7 PM - 10 PM

SEASONS POOLSIDE EATERY & BAR

THB 1,990 NET PER PERSON
THB 995 NET PER CHILD (5-12 YRS.)

RESERVE YOUR SPOT VIA CALL +66 22 552 930 OR
EMAIL AT FB.HBOU@NHHOTELS.COM

Seasons
EATERY | BAR | POOLSIDE

Under The Sky

New Year's Eve Seafood Feast

31 DECEMBER 2026 | 7 PM - 10 PM

THB 1,990 NET PER ADULT
THB 995 NET PER CHILD (5-12 YRS.)

FRESH SALAD BAR

Crisp mixed greens, seasonal vegetables, premium toppings, and house-made dressings.

ARTISAN BREAD CORNER

Freshly baked sourdough, baguette, multigrain rolls, and breadsticks served with whipped butter and flavored butter selections.

GOURMET ANTIPASTI & CONDIMENTS

Cornichons, jalapeños, marinated olives, Kalamata olives, caper berries, sun-dried tomatoes, papaya chutney, and more.

PREMIUM COLD CUTS & CHARCUTERIE

Prosciutto, Salami Milano, Coppa, Mortadella, Smoked Duck Breast, and Chicken Galantine.

CURATED CHEESE SELECTION

Brie, Feta, Goat Cheese, Emmental, Cheddar, Manchego, Parmesan, Tomme, and Roquefort.

SEAFOOD ON ICE

Snow Crab Legs, White Prawns, Sea Snails, Mussels, Korean Oysters, and Baby Squid.
Condiments: Mignonette, Ponzu, Tabasco, Thai Seafood Sauce, and Fresh Lemon Wedges.

SUSHI & SASHIMI CORNER

Fresh Salmon, Tuna, Hamachi, Octopus, Ebi, Tamago, Ikura, Hokkigai,
California Rolls, Spicy Tuna Rolls , Foie gras

ALL PRICES ARE QUOTED IN THAI BAHT AND ARE INCLUSIVE OF A 10% SERVICE CHARGE AND 7% GOVERNMENT TAX.

PLEASE INFORM OUR SERVICE TEAM, IF YOU HAVE ANY FOOD ALLERGIES, INTOLERANCES, OR SPECIAL DIETARY REQUIREMENTS.

SIGNATURE SOUPS

Rich Lobster Bisque
Cream of Wild Mushroom Soup

LIVE CARVING STATION
AUSTRALIAN PRIME RIB, ROASTED LAMB LEGS, WHOLE ROASTED SALMON

Served with: Yorkshire Pudding, Gratin Dauphinois, Truffle Mashed Potatoes, and Sautéed Seasonal Vegetables.
Choice of Sauces: French Black Pepper Sauce, Mushroom Sauce, Mint Sauce, Dijon Mustard, Garlic Confit, BBQ Sauce, and Authentic Isaan Jaew Dip.

TRUFFLE ALFREDO

Homemade Pasta, Black Truffle, Grana Padano

CANTONESE STATION

Pecking Duck, BBQ Pork Bun, Ha Gao, Signature Taro Ball, Siu Mai, Shrimp Tube

ARABIC GRILL STATION

Beef Kofta, Chicken Shish Tawook, Garlic Prawns, Fish Chermoula
Served with Mandi Rice and Vermicelli Rice.

LIVE SOM TUM YUM ZAAB STATION

Customized Spicy Thai Papaya Salad Prepared Fresh to Your Taste.

GRAND DESSERT SELECTION

Pistachio Raspberry Paris-Brest
Champagne & Strawberry Verrine
Black Forest Royale
Mango Passion Fruit Dome
Premium Ice Cream & Sorbet

ALL PRICES ARE QUOTED IN THAI BAHT AND ARE INCLUSIVE OF A 10% SERVICE CHARGE AND 7% GOVERNMENT TAX.
PLEASE INFORM OUR SERVICE TEAM, IF YOU HAVE ANY FOOD ALLERGIES, INTOLERANCES, OR SPECIAL DIETARY REQUIREMENTS.