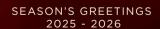


MERRY CHRISTMAS & HAPPY NEW YEAR

UNWRAP Jagic





Merry Christmas & Happy New Year!

"As the festive season draws near, we find ourselves reflecting on a year of treasured moments and shared experiences. On behalf of the entire team at The Okura Prestige Bangkok, I would like to extend my deepest gratitude to all our cherished guests and visitors. Your patronage is our greatest reward. I also wish to express my profound appreciation for the unwavering dedication and hard work of our team; they are the heart of our hospitality.

Here at The Okura Prestige Bangkok, we believe in the special magic of the holidays. Our team has worked to craft a collection of moments designed to delight you and your loved ones. From culinary masterpieces and vibrant celebrations to timeless traditions, we invite you to immerse yourself in the festive spirit and create lasting memories that will sparkle long after the season ends.

This year, as we prepare to welcome a new chapter, we hope you find comfort in the warmth of our hospitality and the beauty of our cherished traditions.

May this holiday season be filled with peace, happiness, and prosperity for you and your loved ones. We look forward to welcoming you and celebrating this joyous time together.

Wishing you a truly magnificent start to the New Year."

Niek Hammer General Manager





24 Dec 2025

LUNCH
Yamazato
Christmas Eve Lunch Kaiseki
Baht 1.900++ per person

DINNER Up & Above Restaurant and Bar Christmas Eve Dinner Buffet Baht 3,800++ per person Baht 1900++ per child

Yamazato Christmas Eve Dinner Kaiseki Baht 4,900++ per person Christmas Eve Dinner Teppanyaki Baht 4,900++ per person Christmas Eve Dinner Sushi Omakase Baht 6.500++ per person

Elements, inspired by Ciel Bleu Christmas Eve Journey Baht 6.500++ per person

31 Dec 2025

LUNCH Yamazato New Year's Eve Lunch Kaiseki Baht 2,200++ per person

DINNER Up & Above Restaurant and Bar New Year's Eve Dinner Buffet Baht 4,500++ per person Baht 2,250++ per child

Yamazato
New Year's Eve Dinner Kaiseki
Baht 4,900++ per person
New Year's Eve Dinner Teppanyaki
Baht 4,900++ per person
New Year's Eve Dinner Sushi Omakase
Baht 7,500++ per person

Elements, inspired by Ciel Bleu New Year's Eve Dinner Journey Baht 9,500++ per person

COUNTDOWN CELEBRATION Pool Terrace 25 floor Baht 5,500 net per table

25 Dec 2025

LUNCH Up & Above Restaurant and Bar Christmas Brunch Baht 3,800++ per person Baht 1,900++ per child

Yamazato Christmas Lunch KaisekiBaht 1,900++ per person

DINNER
Yamazato
Christmas Dinner Kaiseki
Baht 4,900++ per person
Christmas Dinner Teppanyaki
Baht 4,900++ per person
Christmas Dinner Sushi Omakase
Baht 6,500++ per person

Elements, inspired by Ciel Bleu Christmas Journey Baht 6.500++ per person

2026

1 Jan 2026

MOCHI CEREMONY
Guests and visitors are invited to join this one-of-a-kind Mochi Rice Cakes ceremony at 16:00 hrs. on 1 January, 2026 at the lavish Grand Ballroom, Floor 3 of The Okura Prestige Bangkok.

LUNCH Yamazato Osechi Lunch Gozen Baht 2,400++ per person

DINNER Yamazato New Year Dinner Kaiseki Baht 4,900++ per person New Year Dinner Teppanyaki Baht 4,900++ per person

Elements, inspired by Ciel Bleu New Year Dinner Journey Baht 6,500++ per person

The Okura Presslige

Hestive CALENDAR

The Okura Prestige Bangkok is the perfect place to celebrate in style, Come, find your own holiday magic and discover the wonder that awaits you.



Hestive CALENDAR Okura Cruise

2/1 Dec

Christmas Eve Dinner Kaiseki Baht 4,500++ per person Baht 2.250++ per child

Christmas Eve Dinner Teppanyaki Baht 5.500++ per person Baht 2,750++ per child

25 Dec 2025

Christmas Dinner Kaiseki Baht 4.500++ per person Baht 2.250++ per child

Christmas Dinner Teppanyaki Baht 5.500++ per person Baht 2.750++ per child

31 Dec 2025

18:15 hrs. to 20:45 hrs. New Year's Eve Dinner Kaiseki Baht 5,500++ per person Baht 2,750++ per child

21:30 hrs. to 00:30 hrs. With Fireworks New Year's Eve Dinner Kaiseki Baht 13,500++ per person Baht 6,750++ per child

New Year's Eve Dinner Teppanyaki Baht 6,500++ per person Baht 3,250++ per child

New Year's Eve Dinner Teppanyaki Baht 14,500++ per person Baht 7,250++ per child

A SEASON OF WONDER, UNWRAP THE MAGIC OF THE SEASON WITH

Merrymakers FESTIVE HAMPERS

his holiday season, The Okura Prestige Bangkok invite you to unwrap the magic with a gift that truly tells a story and expresses heartfelt appreciation. La Pâtisserie's enchanting "Merrymakers Festive Hamper" is a celebration of friendships, appreciation, and the pure joy of giving.

The journey begins with the splendid presentation. Each hamper is a testament to Japanese craftsmanship, beautifully presented in a traditionally crafted wooden box that becomes a cherished keepsake. This grand gesture continues with an elegant 'furoshiki' wrapping, a symbol of care and thoughtfulness that adds a sense of wonder and anticipation to the moment of unboxing.

Unveil a treasure trove of festive delights, a perfect balance of comforting classics and exquisite artistry. Discover the timeless tradition of a 'Christmas Stollen' and a rich, decadent 'Christmas Fruit Cake.' Then, indulge in a world of chocolate, from the delightful crunch of 'Almond Dark Chocolate'

to the playful sweetness of 'Assorted Chocolate Bon Bon' and the sophisticated flavour of 'Butterscotch Dip Dark Chocolate.' The journey is completed with unique Japanese-inspired gems, including the elegant 'Matcha Thai Meringue,' the soothing 'Kadkoa Chrysanthemum Cacoa Tea,' and a premium selection of 'Japanese Mixed Nuts.'

This season, share a gift that is a complete and joyful experience, a perfect way to honour the relationships that matter most. La Pâtisserie's specially handcrafted 'Merrymakers Festive Hamper' are available for order and purchase from 15 November 2025 to 15 January 2026, at La Pâtisserie. Each beautifully curated hamper is priced at Baht 4.888 net.

Embrace the spirit of the season with our limited-time early-bird offer, from 15 November to 10 December 2025, secure the 'Merrymakers Festive Hamper' at a delightful price of Baht 4,200 net. Make your holiday celebrations even more mesmerising with this exclusive offer.



Merrymakers Festive hampers

Merrymakers

A Season of Wonder

'Tis the season to celebrate. Discover the wonder of the "Merrymakers Festive Hamper" from The Okura Prestige Bangkok. Wrapped in a beautiful, keepsake wooden box and elegantly wrapped, it holds a treasure trove of delights that promise to create lasting memories and bring the magic of the season to life.

Early-Bird Offer

Purchase the "Merrymakers Festive Hamper at a special early-bird price of Baht 4,200 net. This offer is valid from 15 November to 10 December 2025.

Regular Price at Baht 4,888 net for the purchase made from 11 December 2025 to 15 January 2026

For more information; please call +66 (0) 2 687 9000 or email: lapatisserie@okurabangkok.com











Merrymakers Festive Hamper includes:

- Christmas Stollen
- Christmas Fruit Cake
- Butterscotch Dip Dark Chocolate
- Almond Dark Chocolate
- Assorted Chocolate Bon Bon
- Matcha Thai Meringue
- Japanese Mixed Nuts
- Kadkoa Chysanthemum Cacao Tea

"Wishing you a Christmas full of

hrehrofies Ehragie,













This festive season, prepare for a delightful escape that is both wonderfully festive and exceptionally bespoke. We invite you to experience a one-of-a-kind "Okura Festive

Afternoon Tea Omakase," where the classic elegance of British tradition meets the curated artistry of a Japanese culinary master. It is an enchanting celebration of holiday cheer, designed to surprise and delight you and your loved ones.

As you step into our sophisticated haven, a world of festive wonder awaits. Your afternoon will be a journey of joyful discovery as our Executive Chef Sebastiaan Hoogewerf presents a masterful selection of seasonal sweet and savoury treats. In the spirit of Omakase, your afternoon will be a series of joyful discoveries, as you are presented with a bespoke selection of exquisitely crafted sweet and savoury treats. Each creation is a work of art, vibrant and captivating surprise that will have you guessing what delight will arrive next. It is a completely unique experience that is as imaginative as it is delicious.

Savour each delicate bite as you sip from an exquisite selection of beverages that have been thoughtfully paired with your festive omakase. The air will be filled with the joyous murmur of conversation, this is the perfect opportunity to make a lasting memory. Indulge in a little celebratory fun, and unwrap a moment of pure, festive bliss with those who matter most.

20 December 2025 21 December 2025 15:00 hrs

Baht 1,950++ per person inclusive of standard beverage pairing





Up&above



Discover the Wonder with A Season of Celebration The Magic of Christmas, Unwrapped

Chrismas Eve Dinner

Up & Above Restaurant and Bar

This Christmas Eve, gather with loved ones and make a moment to remember. Up & Above Restaurant and Bar invites you to unwrap the magic with a festive dinner that fills the air with laughter and holiday cheer.

Step into a world of twinkling lights and delightful aromas as you indulge in our "Christmas Eve Dinner Buffet." Our chefs have crafted a menu using the finest ingredients, ensuring every dish is a culinary gift waiting to be savoured. Choose a cosy seat in our opulent dining room or enjoy breathtaking views of the city from our half-moon terrace. As you dine, live music will serenade you, creating a truly magical ambience.

Join us and let the rhythm of the season fill your heart with joy. Let the spirit of Christmas fill your heart and create memories that will last a lifetime.

24 December 2025 18:00 hrs. - 22:30 hrs.

Baht 3,800++ per person for Christmas Eve Buffet Dinner Baht 350++ per person for Free Flow Soft Drink Baht 1,900++ per child aged 4 – 11

Baht 2,000 ++ per person for Free Flow Alcoholic Beverages













Phistons brunch

Experience the wonder of Christmas with a dazzling brunch that is designed to bring pure joy to your day. At Up & Above Restaurant and Bar, we are ready to unwrap the magic and serve up a celebration you won't soon forget!

Our "Christmas Day Brunch" is a magnificent display of culinary artistry and festive cheer. Indulge in an enchanting journey of flavours, from the rich and savoury 'Norwegian Salmon Wellington' and 'Champagne Honey Ham' to our impressive 'Bluefin Tuna station.' Each dish is a delightful surprise waiting to be discovered. The air is filled with laughter and the warmth of the season, creating the perfect setting to celebrate with family, friends and loved ones.

Come celebrate with a feast that will dazzle your senses and fill your heart with holiday happiness!

Whether you are celebrating with loved ones or seeking a moment of tranquility, Up & Above Restaurant and Bar offers a festive ambiance that will leave you with cherished memories. Join us for a "Christmas Day Brunch" that is as unforgettable as it is delicious.

25 December 2025 12:30 hrs. - 16:00 hrs.



Baht 3,800++ per person for Christmas Eve Buffet Dinner Baht 350++ per person for Free Flow Soft Drink

Baht 1,900++ per child aged 4 - 11

Baht 2,000 ++ per person for Free Flow Alcoholic Beverages



Christmas Fairytale





This Christmas, leave the ordinary behind and indulge in a celebration of pure enchantment at Elements, inspired by Ciel Bleu. As the city below sparkles with festive lights, we invite you to unwrap the magic of the season with an unforgettable dining experience, thoughtfully curated to ignite your holiday spirit. Step into a world of sophisticated elegance, where the air is filled with the warmth and joy of the holidays. Chef Gerard Villaret Horcajo



and his team have prepared a dazzling feast that is a testament to the festive mood, designed to delight you with its artistry and vibrant flavours. Each course is a celebration of the season, a special creation that invites you to savour the moment and celebrate with those you cherish most. Be captivated by the romantic and intimate ambience, where the warm glow of candlelight and the breathtaking city views create a truly magical setting.

It is the perfect backdrop for a captivating evening of laughter, conversation, and festive cheer. It is a treasured memory, a joyous and enchanting experience to share with your loved ones this Christmas.

24 and 25 December 2025 18:00 hrs. – 22:30 hrs. Baht 6,500++ per person for the 7-course Christmas Eve / Christmas dinner experience



A feast of Hestive flavours

This Christmas, embark on culinary journey at Yamazato. Master Chef Shigeru Hagiwara has meticulously crafted a festive experience that transports you to the heart of Japanese fine dining, blending the spirit of the season with the timeless artistry of a celebrated cuisine.

Your journey begins with the "Christmas Eve and Christmas Day Kaiseki," a symphony of seasonal delights designed to awaken your senses. Each plate is truly a work of art, with a harmonious balance of flavours and textures that tell a story of careful preparation and fresh ingredients. Savour the delicate taste of fresh sashimi, the succulence of grilled fish, and the crispy perfection of exquisite tempura. This multi-course narrative of elegance and refined tradition, a true masterpiece of flavours and presentation.

For those seeking a more dynamic adventure, the "Christmas Eve and Christmas Day Kaiseki" offers a captivating front-row performance. Our skilled chefs will dazzle you with a show of sizzling sounds and mesmerising aromas as they expertly prepare your choice of premium meats and seafood right before your eyes. It is an interactive spectacle that adds a dash of excitement and theatre to your festive celebration, creating a unique and unforgettable dining experience for all.

For an unparalleled dining experience, our "Christmas Eve and Christmas Day Sushi Kaiseki Omakase" offers a unique and intimate way to celebrate. Chef Hagiwara's personal selection of the day's freshest catches and seasonal ingredients ensures a magnificent journey of taste, transforming your Christmas Eve and Christmas Day dinner into a memorable work of art.

Whether you choose a quiet, intimate, elegant feast or a lively, theatrical meal, Yamazato promises a truly remarkable celebration that will leave you with cherished memories for years to come.

24 & 25 December 2025 11:30 hrs. – 14:30 hrs. for lunch 18:00 hrs. – 22:30 hrs. for dinner

Baht 1,900++ per person for Christmas Eve / Christmas Lunch Kaiseki
Baht 4,900++ per person for Christmas Eve / Christmas Dinner Kaiseki
Baht 4,900++ per person for Christmas Eve / Christmas Dinner Teppanyaki
Baht 6.500++ per person for Christmas Eve / Christmas Dinner Sushi Kaiseki Omakase







This Christmas, elevate your festive celebrations from the magnificent waterways with the timeless elegance "Christmas Eve and Christmas Day Dinner Cruise Journey." We invite you to embark on a sophisticated culinary voyage under the sparkling night sky, where the holiday spirit meets refined luxury. It is a celebration of joy, meticulously crafted to offer an utterly mesmerising experience. Imagine soft festive lights reflecting on the water, combined with the impeccable service and serene ambience that only the Okura Cruise can provide. This is where truly unforgettable Christmas memories are made.

Indulge in a spectacular dinner experience tailored to your desire for culinary perfection. Surrender to the refined artistry of our "Christmas Eve and Christmas Day Kaiseki Dinner." This exquisite multi-course meal is a showcase of delicate flavours and masterful presentation, utilising the finest seasonal ingredients to create a symphony of taste that celebrates the essence of Japanese culinary tradition. For a captivating and vibrant experience, choose the "Christmas Eve and Christmas Day Teppanyaki Dinner" option. Watch as our expert chefs transform the finest ingredients into culinary masterpieces right before your eyes, offering a sophisticated spectacle of flavour and flair that is both intimate and thrilling.

24 & 25 December 2025

Ensure a seamless start to your memorable evening:

Boarding Time: 19:00 hrs.

*Please kindly arrive promptly to ensure a seamless boarding process

Departure Time: 19:15 hrs.

*Please kindly be informed that the departure time is strictly adhere to

Arrival Time: 22:15 hrs.

Baht 4,500++ per adult for Christmas Eve / Christmas Dinner Kaiseki Baht 2,250++ per child for Christmas Eve / Christmas Dinner Kaiseki Baht 5,500++ per adult for Christmas Eve / Christmas Dinner Teppanyaki Baht 2,750++ per child for Christmas Eve / Christmas Dinner Teppanyaki





Believe

in the

















As the final hours of the year begin to fade, unwrap the magic and step into a world of pure enchantment at Up & Above Restaurant and Bar. Perched high above the bustling city, our opulent haven is transformed into a magical feast, where elegance meets exhilaration. It is an unforgettable story waiting to be told, a vibrant tapestry of sophistication, joy, and celebration.

Begin your journey with a culinary masterpiece designed to dazzle your senses. Our live stations promise a symphony of sensations, from the freshest succulent meats to the most exquisite seafood. Indulge in an extraordinary assortment of premium 'sashimi and sushi,' the unparalleled tenderness of our 'Wagyu Rotisserie,' and the juicy perfection of 'Kurobuta Pork, Tomahawk.' Explore the bountiful 'Ora King Salmon, Bluefin Tuna, and freshly shucked Oysters' stations, and discover a feast of flavours that will leave you in a state of pure culinary bliss.

Let the rhythmic beats of a sensational live band carry you through the night as you celebrate with friends, family and loved ones. The air will sparkle with laughter and conversation, creating an atmosphere of shared joy and anticipation. Make this a truly lasting memory, a dazzling and sophisticated celebration that marks the start of a brand-new chapter in your life.

Whether you are seeking a romantic evening for two or a festive gathering with friends and family, Up & Above Restaurant and Bar offers the perfect setting to ring in the New Year's in sophisticated flair.

31 December 2025 18:00 hrs. - 23:00 hrs.

Baht 4,500++ per person with free flow Non-Alcoholic Beverages Baht 2,250++ per child aged 4-11

Baht 350 ++ per person for Free-flow Soft Drink

Baht 2,000 ++ per person for Free Flow Alcoholic Beverages

nwrapping the magic of the Year's end











This New Year's Eve, prepare to be captivated by a magnificent evening of spectacular magic at Elements, inspired by Ciel Bleu. Unwrap the magic of the season with an evening that promises to be a vibrant and sparkling celebration, a truly luxurious way to say farewell to the old and hello to the new

The air will be filled with a festive energy, an alluring ambience that perfectly complements the breathtaking views of the city's glittering skyline. It is an immersive, exquisitely crafted experience designed to delight every one of your senses.

Prepare your palate for an unparalleled gastronomic journey. Under the masterful guidance of Chef Gerard Villaret Horcajo, the "New Year's Eve Dinner Journey," is a seven-course masterpiece, a flawless blend of refined French gastronomy and subtle, Japanese-inspired artistry. Each course is surely a work of culinary art, a mesmerising procession of textures, aromas, and tastes that reflect Chef Gerard's unique vision and passion for perfection.

As the evening builds, you will be immersed in an atmosphere of pure joy and celebration. The soft glow of light, the elegant music, and the shared excitement of a new beginning create a perfect, intimate setting. This is your moment to raise a glass with loved ones, to celebrate your journey, and to create lasting memories that will sparkle long after the night is over

31 December 2025 18:00 hrs. - 23:00 hrs.

Baht 9,500++ per person for 7-course New Year's Eve Dinner Experience



Christmas Celebration



A Taste of Tradition





31 December 2025 11:30 hrs. – 14:30 hrs. for lunch 18:00 hrs. – 22:30 hrs. for dinner

Baht 2,200++ per person for New Year's Eve Lunch Kaiseki Baht 4,900++ per person for New Year's Eve Dinner Kaiseki Baht 4,900++ per person for New Year's Eve Dinner Teppanyaki Baht 7,500++ per person for New Year's Eve Dinner Sushi Kaiseki Omakase



Ring in the New Year with Authentic Japanese Fair

A Taste of Tradition



As the year draws to a close, embark on an extraordinary culinary journey at Yamazato, where Master Chef Shigeru Hagiwara invites you to ring in the New Year with a masterful symphony of flavours. The renowned Japanese restaurant is transformed into an elegant haven, where the spirit of hospitality and the artistry of cuisine come together in perfect harmony.

Indulge in a meticulously curated experience that showcases the freshest seasonal ingredients and the chef's unparalleled skill. "New Year's Eve Kaiseki Lunch and Dinner" offers a multi-course masterpiece, where each dish is a delicate work of art, from the exquisite artistry of the sashimi to the savoury richness of grilled wagyu.



For a more dynamic experience, the "New Year's Eve Teppanyaki" offers a captivating performance as our chefs expertly prepare your selections right before your eyes. And for the ultimate celebration, discover the exclusive "New Year's Eve Sushi Kaiseki Omakase," a truly personalised journey where Master Chef Hagiwara himself guides you through a selection of the finest sushi and delicacies

As you savour each exquisite dish, immerse yourself in the festive atmosphere. Let the gentle clinking of glasses and the warm laughter of loved ones fill the air. Yamazato is the perfect place to create lasting memories and toast to a magnificent new chapter.

Ring in the New Year with Authentic Japanese Fair

A Taste of Tradition

Osechi Ryori



As the calendar turns to a new year, the cherished Japanese tradition is to fill the home with symbols of good luck and prosperity. The Okura Prestige Bangkok invites you to embrace this custom with a limited-edition "Osechi Ryori Jubako Box," expertly crafted by renowned Master Chef Shigeru Hagiwara.

This exquisite lacquered box is the perfect representation of good fortune. Each dish within is a meticulously prepared masterpiece, holding deep symbolism for health, happiness, and prosperity in the year to come. With every elegant bite, you and your loved ones can celebrate the richness of a time-honoured tradition and the promise of new beginnings. This is a rare opportunity to start 2026 with a magnificent feast that is as meaningful as it is delicious.

The "Osechi Ryori Jubako Box" is available for pre-order at Yamazato restaurant between 15 November to 28 December 2025, at Baht 9,990 net per box. Pre-payment is required to secure your order, and the box can be picked-up on 31 December 2025 from 14:00 hrs. to 18:00 hrs. Only 30-set of this exclusive offering are available

For more information and order, please call 02 687 9000 or email Yamazato@okurabangkok.com

Unravel the Magic with

A Timeless New Year's Eve Dinner Journey Aboard



This New Year's Eve, embark on a captivating and vibrant voyage along the stories Chao Phraya River, the venerable "Rive of Kings." Okura Cruise invites you to greet the new year with sophisticated luxury and mesmerising spectacle during the "New Year's Eve Dinner Journey" along the Chao Phraya.

Departing from the vibrant Asiatique the Riverfront, your journey unfolds amidst a tapestry of iconic landmarks and hidden gems. As the sun gracefully descends, the city's illuminations cast a magical, sparkling glow upon the water, transforming the cityscape into a breathtaking panorama of ancient grandeur and modern dynamism. Glide along the gentle current and gain a profound connection to Bangkok's enduring spirit, culminating at the striking architectural masterpiece of the Rama VIII Bridge.

Choose the New Year's Eve celebration that perfectly complements your style and prepare to unwrap the magic of an unforgettable countdown. Indulge in the finest culinary artistry aboard the Okura Cruise with two luxurious dining options: "New Year's Eve Dinner Kaiseki," a refined multi-course meal showcasing delicate flavours and masterful presentation and a sophisticated journey through the best of Japanese cuisine.

The "New Year's Eve Dinner Teppanyaki," a vibrant and interactive experience where our expert chefs transform the finest ingredients into culinary masterpieces right before your eyes.







31 December 2025 New Year's Eve Dinner Journey Options

Sunset Round: An Elegant Sunset Soirée

For those who prefer an earlier, elegant celebration, join us for a stunning dinner cruise against the backdrop of a Bangkok sunset.

Boarding Time: 18:00 hrs.

*Please kindly arrive promptly to ensure a seamless boarding process

Departure Time: 18:15 hrs.

*Please kindly be informed that the departure time is strictly adhere to

Arrival Time: 20:45 hrs.

Baht 5,500++ per adult for New Year's Eve Kaiseki dinner experience Baht 2,750++ per child for New Year's Eve Kaiseki dinner experience Baht 6,500++ per adult for New Year's Eve Teppanyaki dinner experience Baht 3,250++ per child New Year's Eve Teppanyaki dinner experience



Fireworks Round: The Ultimate Countdown Celebration

Ring in the New Year with unparalleled style. This journey includes the finest Japanese dining and a privileged position to witness the mesmerising fireworks display that lights up the Chao Phraya. Prepare for a sparkling countdown celebration to remember.

Boarding Time: 21:15 hrs.

*Please kindly arrive promptly to ensure a seamless boarding process

Departure Time: 21:30 hrs.

*Please kindly be informed that the departure time is strictly adhere to

Arrival Time: 00:30 hrs.

Baht 13,500++ per adult for New Year's Eve Kaiseki dinner experience with Fireworks Baht 6,750++ per child for New Year's Eve Kaiseki dinner experience with Fireworks Baht 14,500++ per adult for New Year's Eve Teppanyaki dinner experience with Fireworks Baht 7,250++ per child New Year's Eve Teppanyaki dinner experience with Fireworks







The First Chapter An Exquisite New Year's Day Dinner Awaits

Elements, inspired by Ciel Bleu

As the world awakens to a brand-new year, there is a unique kind of magic in the air. It is a moments of reflection and a time to look forward, making the very first day of the year a special opportunity for new beginnings. if you are looking to start your new chapter with evening of elegance and emotion, there's no better place then at Elements, inspired by Ciel Bleu with the "New Year's Day Dinner Journey."

It is a cherished moment crafted for you and your loved ones. Leave the hustle and bustle of the holiday season behind and step into a sanctuary of refined luxury. The atmosphere is designed to be intimate and serene, allowing you to connect and celebrate in the sophisticated glow of the city's glittering skyline. It is the perfect backdrop for a new story written with tender moments and shared hopes for the year ahead. This bespoke seven-course journey is a true work of art, a culinary narrative guided by the masterful hand of Chef Gerard Villaret Horcajo.

1 and 2 January 2026 18:00 hrs. - 23:00 hrs.

Baht 6,500++ per person for seven-course New Year's Day Dinner Experience He has created a menu that flawlessly blends refined French gastronomy with subtle Japanese-inspired artistry that will delight your palate and create a lasting sensory memory making it a truly luxurious start to 2026.

As you savour each delicious creation, you will be immersed in a feeling of joy and celebration. This is the moment to make new memories that will sparkle long after the night is over, beginning the year with the luxury, love, and sophistication it deserves.



As the first light of the new year dawns, begin your new chapter with a story of grace and authenticity at Yamazato. Our award-winning Japanese restaurant at The Okura Prestige Bangkok invites you on a truly bespoke culinary journey, meticulously crafted by Master Chef Shigeru Hagiwara to be a lyrical parrative of flavour and tradition.

This New Year's Day, gather with your loved ones in an atmosphere of serene elegance. The air will be filled with the quiet joy of new beginnings, creating a setting for lasting memories. It is an opportunity to savour both the exquisite cuisine and the simple pleasure of starting the year with the people who matter most.

Begin your day with the "New Year's Day Lunch Kaiseki," a multi-course masterpiece that offers a delicate and graceful start to 2026. As evening falls, your choices are the refined artistry of the "New Year's Day Dinner Kaiseki" or the intimate and dynamic performance of the "New Year's Day Dinner Teppanyaki." Each experience is a bespoke journey, promising a grand celebration that will perfectly set the tone for the year ahead.

1 and 2 January 2026 11:30 hrs. – 14:30 hrs. for lunch 18:00 hrs. – 22:30 hrs. for dinner

Baht 2,400++ per person for Osechi Lunch Gozen Baht 4,900++ per person for New Year's Day Dinner Kaiseki Baht 4,900++ per person for New Year's Day Dinner Teppanyaki



The First Page
A Culinary Story
Awaits This
New Year's Day

Yamazato





Celebrate 2026 with tradition at The Okura Prestige Bangkok's

MOCHI CEREMONY

The holidays are a time to gather and celebrate, and at The Okura Prestige Bangkok, we believe there is a special magic in celebrating with cherished traditions. This year, we invite you to "Unwrap the Magic" with a unique culinary experience; our annual Mochi Ceremony.

Discover the wonder of the season as we usher in 2026 with a beloved Japanese New Year's custom. The "Mochi Ceremony" is a joyful and artistic event that celebrate tradition and community. You will witness the rhythmic preparation of mochi rice cakes, a symbol of good fortune and prosperity in Japanese culture. Each pound of the mallet is a beat of anticipation for the year head, and you will even get the chance to participate in this extraordinary ritual.

Join us on Thursday, 1 January 2026 at 16:00 hrs. in the opulent Grand Ballroom on Floor 3. It is an unforgettable way to welcome the new year, blending the elegance of Japanese heritage with modern refinement. Come and create a truly mesmerising start to 2026 at The Okura Prestige Bangkok.







