

# A STORY TOLD IN *gold*

SEASON'S GREETINGS  
2026 - 2027



*The Okura Prestige*  
BANGKOK



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.



This year, we invite you to step into *“Once Upon a Season – A Story Told in Gold”* – a celebration where every corner of the hotel becomes a chapter in an unfolding story. Our team has worked to craft a collection of moments designed to delight you and your loved ones, from magnificent culinary offerings and joyous gatherings to timeless traditions passed down through generations. We invite you to immerse yourself in the festive spirit and create lasting memories that will shine long after the season ends.

As we prepare to close one chapter and begin another, we hope you find comfort in the warmth of our hospitality and the beauty of our cherished traditions. May this festive season be filled with peace, happiness, and prosperity for you and your loved ones, and may the year ahead be as golden as the story we tell together.

We look forward to welcoming you and celebrating this joyous time as one.

Wishing you a truly magnificent start to 2027.

Nick Hammer  
General Manager

*Merry Christmas &  
Happy New Year*

# Content

|                              |    |
|------------------------------|----|
| Message from GM              | 02 |
| Festive Introduction         | 04 |
| Once Upon A Festivity Hamper | 05 |
| Festive Calendar             | 10 |
| Oshogatsu Afternoon Tea      | 13 |
| Christmas Celebration        | 17 |
| New Year's Eve Celebration   | 30 |
| New Year Day Celebration     | 43 |
| Mochi Ceremony               | 45 |

# ONCE UPON A SEASON A STORY TOLD IN GOLD

This Festive Season at The Okura Prestige Bangkok

Step into a season of golden celebration at The Okura Prestige Bangkok. This year, every corner of the hotel becomes part of an unfolding story – one told through candlelight, culinary artistry, and the warmth of good company. From intimate dinners to lively gatherings, each occasion has been thoughtfully crafted with timeless elegance at its heart. It is a collection of moments designed for magnificent dining, cherished togetherness, and memories that linger well beyond the season itself.

As we bid farewell to 2026 and welcome 2027, join us for a season of celebrations designed to make this year one truly worth remembering.



*Lura*



*The Okura Prestige*  
BANGKOK

THE TASTE OF QUIET LUXURY



EXPERIENCE THE OKURA PRESTIGE BANGKOK'S

# Once upon a Festivity Hamper

As the holiday season approaches, the search for the perfect festive gift begins. Whether you are looking to impress valued business partners, delight family members, or surprise someone special, finding a gift that balance timeless elegance with genuine warmth can often feel like a challenge. Enter The Okura Prestige Bangkok, where seasonal cheer meets refined Japanese craftsmanship in their latest holiday release, the ***"Once Upon a Festivity Hamper."*** Designed as an ode to quiet luxury, artful giving, and the heartfelt spirit of omotenashi hospitality, this year's collection turns seasonal gifting into a golden chapter worth remembering.

From the moment it arrives, the ***"Once Upon a Festivity Hamper"*** makes a lasting impression. Presented in a bespoke wooden box, each hamper is wrapped in traditional furoshiki fabric. In Japanese culture, furoshiki is a time-honoured art form that aesthetic beauty, the reusable fabric wrapping serves as a beautiful keepsake long after the delicacies inside have been enjoyed.

# Festive Hamper

opening the hamper reveals a hand-selected collection of festive culinary treasures, expertly crafted by the hotel's renowned La Pâtisserie. Combining traditional holiday classics with French patisserie and authentic Japanese elements, the contents offer a harmonious blend of flavours designed to inspired genuine joy and invite conversation. Guests will discover traditional holiday classics crafted to perfection, including a spiced '**Christmas Stollen**' and a rich, decadent '**Christmas Fruit Cake**' bursting with festive flavours. Elevating the sweet selections, the collection is complemented by exquisite French patisserie, featuring '**Assorted Financiers**,' vibrant '**Macarons**,' and richly crafted '**Artisanal Cookies**,' alongside premium roasted '**Mixed Nuts**' that offer a sophisticated savoury balance.

Adding a sense of natural warmth and artisanal richness, the hamper features an aromatic '**Wild Flower Honey**' and a lush, homemade '**Strawberry Jam**' crafted from the ripe berries. Deepening the connection to Japanese cultural heritage and ritual, the collection is anchored by a '**Ceremonial Grade Matcha Powder**,' bringing an authentic taste of Japanese refinement and tranquil tradition to every cup.

The La Pâtisserie specially handcrafted "**Once Upon a Festivity Hamper**" serves as a sophisticated keepsake of celebration, available for order and purchase from 15 November 2026 to 15 January 2027 at a price of Baht 4,888 net. To further share the festive spirit, a limited-time early-bird promotion from 15 November to 10 December 2026, allowing guests to secure the hamper at the exclusive price of Baht 4,200 net.

For more information or to place an order, guests may call +66 (0) 2 687 9000 or email [festive@okurabangkok.com](mailto:festive@okurabangkok.com)





LA PÂTISSERIE  
*Okura*

24<sup>THU</sup>  
December 2026

LUNCH

**YAMAZATO**

Christmas Eve Lunch Kaiseki  
11:30 hrs. – 14:30 hrs.  
Baht 1,900++ per person

DINNER

**UP & ABOVE RESTAURANT AND BAR**

Christmas Eve Dinner Buffet  
18:00 hrs. – 22:30 hrs.  
Baht 3,800++ per person

**YAMAZATO**

Christmas Eve Dinner Kaiseki  
18:00 hrs. – 22:30 hrs.  
Baht 4,900++ per person

Christmas Eve Dinner Teppanyaki  
18:00 hrs. – 22:30 hrs.  
Baht 4,900++ per person

Christmas Eve Dinner Sushi Omakase  
18:30 hrs.  
Baht 6,500++ per person

**ELEMENTS, INSPIRED BY CIEL BLEU**

Christmas Eve Set Dinner  
Baht 7,300++ per person

1 Dec 2026 – 15 Jan 2027  
Festive Afternoon Tea  
Baht 2,200++ per set of two person

15 Nov 2026 – 15 Jan 2027  
Festive Hampers  
Baht 4,888 net

15 Nov – 28 Dec 2026  
Osechi Ryori  
Baht 9,900 net  
Pick-up on 31 December 2026

25<sup>FRI</sup>  
December 2026

LUNCH

**UP & ABOVE RESTAURANT AND BAR**

Christmas Day Brunch  
12:30 hrs. – 16:00 hrs.  
Baht 3,200++ per person

**YAMAZATO**

Christmas Day Lunch Kaiseki  
11:30 hrs. – 14:30 hrs.  
Baht 1,900++ per person

DINNER

**YAMAZATO**

Christmas Day Dinner Kaiseki  
18:00 hrs. – 22:30 hrs.  
Baht 4,900++ per person

Christmas Day Dinner Teppanyaki  
18:00 hrs. – 22:30 hrs.  
Baht 4,900++ per person

Christmas Day Dinner Sushi Omakase  
18:30 hrs.  
Baht 6,500++ per person

**ELEMENTS, INSPIRED BY CIEL BLEU**

Christmas Day Set Dinner  
Baht 7,300++ per person



*The Otura Prestige*  
BANGKOK



31 THU  
December 2026

LUNCH

**YAMAZATO**

New Year's Eve Lunch Kaiseki

11:30 hrs. – 14:30 hrs.

Baht 2,400++ per person

DINNER

**UP & ABOVE RESTAURANT AND BAR**

New Year's Eve Dinner Buffet

18:00 hrs. – 23:00 hrs.

Baht 4,500++ per person

**YAMAZATO**

New Year's Eve Dinner Kaiseki

18:00 hrs. – 22:30 hrs.

Baht 5,000++ per person

New Year's Eve Dinner Teppanyaki

18:00 hrs. – 22:30 hrs.

Baht 5,000++ per person

New Year's Eve Dinner Sushi Omakase

18:30 hrs.

Baht 7,500++ per person

**ELEMENTS, INSPIRED BY CIEL BLEU**

New Year's Eve Set Dinner

18:00 hrs. – 22:30 hrs.

Baht 9,500++ per person

**COUNTDOWN CELEBRATION**

Pool Terrace 25 floor

Baht 7,000 net per table (4 persons)

2027

1 FRI  
January 2027

**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, 2027 at the lavish Grand Ballroom, Floor 3 of The Okura Prestige Bangkok.

LUNCH

**YAMAZATO**

New Year Day Lunch Kaiseki

11:30 hrs. – 14:30 hrs.

Baht 2,500++ per person

DINNER

**YAMAZATO**

New Year Day Dinner Kaiseki

18:00 hrs. – 22:30 hrs.

Baht 5,000++ per person

New Year Day Dinner Teppanyaki

18:00 hrs. – 22:30 hrs.

Baht 5,000++ per person

**ELEMENTS, INSPIRED BY CIEL BLEU**

New Year Day Set Dinner

18:00 hrs. – 22:30 hrs.

Baht 9,500++ per person

FESTIVE

Calendar



Okura Cruise



24 THU  
December 2026

Christmas Eve Dinner Kaiseki  
19:15 hrs. – 21:45 hrs.  
Baht 4,500++ per person

Christmas Eve Dinner Teppanyaki  
19:15 hrs. – 21:45 hrs.  
Baht 5,500++ per person

25 FRI  
December 2026

Christmas Day Dinner Kaiseki  
19:15 hrs. – 21:45 hrs.  
Baht 4,500++ per person

Christmas Day Dinner Teppanyaki  
19:15 hrs. – 21:45 hrs.  
Baht 5,500++ per person

31 THU  
December 2026

SUNSET-ROUND  
18:15 hrs. – 20:45 hrs.

New Year's Eve Dinner Kaiseki  
Baht 6,500++ per person

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

FIREWORKS-ROUND  
21:30 hrs. – 00:30 hrs.

New Year's Eve Dinner Kaiseki  
Baht 14,500++ per person

New Year's Eve Dinner Teppanyaki  
Baht 15,500++ per person



OKURA CRUISE  
FESTIVE  
Calendar



"WISHING YOU  
A CHRISTMAS FULL OF



*Memories  
& Magic*

A close-up photograph of a hand with red-painted nails holding a square chocolate cookie. The cookie has a textured surface and a gold leaf design in the center. In the background, a glass of amber-colored tea sits on a white surface, with a wooden lattice structure visible above it.

up & above  
RESTAURANT & BAR

*Oshogatsu*  
Afternoon Tea

## A Toast to Holiday Cheer The Okura Prestige Bangkok Unveils Its “Oshogatsu Afternoon Tea”

As the holiday season unfolds, The Okura Prestige Bangkok invites tea lovers and lifestyle enthusiasts to join in a time-honoured seasonal tradition wrapped in festive celebration. This year, Up & Above Restaurant and Bar introduces the **“Oshogatsu Afternoon Tea,”** an exquisite experience crafted to honour ‘**Oshogatsu,**’ the traditional Japanese celebration of the New Year, symbolising fresh beginnings, joy, and renewal.

Designed for cherished moments and unhurried time spent with loved ones, this seasonal afternoon tea is an invitation to slow down, and embrace the warmth of togetherness. Presented on a sculpted tiered stand overlooking sweeping views, the **“Oshogatsu Afternoon Tea”** captures the vibrant holiday spirit through a radiant theme of white and gold. This afternoon tea is setting a captivating backdrop for a mellow afternoon filled with shared conversation, laughter, and heartfelt toasts.

The experience pairs artistic seasonal creations with premium artisanal teas, making it a captivating ritual for an afternoon of quiet indulgence or a joyous gathering with a loved one. Whether taking a gentle break from seasonal holiday shopping or celebrating new beginnings, the **“Oshogatsu Afternoon Tea”** provides an enchanting sanctuary filled with holiday cheer above the city’s festive bustle.

The **“Oshogatsu Afternoon Tea”** is available from 1 December 2026 to 15 January 2027 between 14:00 hrs. to 17:00 hrs. and it is priced at Baht 2,200++ per set of two person.



Festive Afternoon Tea





*O*n Christmas Eve, Up & Above Restaurant and Bar transforms into a warm and glowing setting, perfectly suited for gathering with the people who matter most. Our chefs have curated a magnificent buffet spread using only the finest seasonal ingredients, a table laden with both beloved festive classics and elegant culinary surprises, each dish prepared with the same care and precision guests have come to expect from Up & Above Restaurant and Bar.

As the evening unfolds, live entertainment and holiday melodies fill the air, setting a celebratory yet relaxed mood throughout the restaurant. Guests may choose to dine within the opulent dining room, or step out onto the half-moon terrace to take in Bangkok's shimmering skyline as the night deepens. Whichever setting you choose, it promises to be an evening built for good food, good company, and the perfect warmth of the season.

A Night of Indulgence and Holiday Cheer

# Christmas Eve Dinner Buffet

24 December 2026  
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





The Champagne  
Bar

The morning everyone actually shows up  
For marvellous spreads, and the kind of brunch  
That turns into an afternoon





Christmas Day is, at its heart, about the people we share it with, and Up & Above Restaurant and Bar sets the perfect scene for exactly that kind of gathering. Our team of chefs has prepared a magnificent spread using only the finest ingredients, with highlights including the rich and savoury *'Norwegian Salmon Wellington,'* the festive *'Champagne Honey Ham,'* and an impressive *'Bluefin Tuna Station,'* each dish as visually stunning as it is scrumptious.

Gather the family for a long, unhurried brunch that stretches comfortably into the afternoon. Catch up with old friends over a shared table, or simply let the little ones marvel at the festive spread while the grown-ups savour a quiet moment of celebration. Whatever your idea of a perfect Christmas Day looks like, this is a setting designed to bring loved ones together unwind and at ease.

25 December 2026  
12:30 hrs. – 16:00 hrs.

Baht 3,200++ per person for Christmas Day Brunch  
Baht 350++ per person for Free Flow Soft Drink  
Baht 1,600++ per child aged 4 – 11  
Baht 2,000 ++ per person for Free Flow Alcoholic Beverages

# Christmas Day Brunch



*Where Christmas Becomes  
a Celebration of Artistry*





# Christmas Day

## EXPERIENCE

*C*hef Gerard Villaret Horcajo presents a seven-course Christmas feast that reflects the full breadth of his culinary artistry. A menu bold in flavour, striking in presentation, and extremely festive in spirit. Each course arrives as its own small revelation, thoughtfully composed to build toward a truly memorable dining experience.

The setting itself is part of the occasion, an intimate, romantic dining room paired with breathtaking views of Bangkok's skyline, creating the kind of atmosphere that lends itself naturally to celebration. It is an evening designed to linger in memory longer after the final course is cleared. It is the experience best shared with the people you cherish most, over great food and unhurried conversation.

24 and 25 December 2026  
18:00 hrs. – 23:00 hrs.

Baht 7,300++ per person for the seven-course  
Christmas Eve / Christmas dinner experience



# Christmas

## KAISEKI TEPPANYAKI OMAKASE

Christmas, Crafted with Japanese Artistry

*T*his Christmas, Yamazato brings the quiet artistry of Japanese fine dining to the festive season offering guests three distinct ways to celebrate under the guidance of Executive Japanese Chef Masanori Tomikawa, each shaped by his years of expertise and deep respect for tradition.

The “Christmas Kaiseki” menu unfolds as multi-course journey through the season’s finest flavours, moving beautifully from the pristine freshness of hand-selected sashimi to the succulent richness of grilled fish and the delicate crispness of expertly prepared tempura. Every course is a considered balance of taste, texture, and presentation. For guests seeking a livelier evening, the “Christmas Teppanyaki” experience turns dinner into performance, as our chefs prepare premium cuts of meat and seafood tableside with striking precision and flair. And for those in search of something more intimate, the “Christmas Sushi Kaiseki Omakase” leaves the choices entirely to Chef Tomikawa, who personally selects the day’s finest catches and transforms each piece into a small, memorable work of art.

24 & 25 December 2026

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

Baht 2,300++ per child aged 4-11 for Christmas Eve / Christmas Dinner Kaiseki



Lunch Kaiseki



Dinner Kaiseki



Dinner Teppanyaki



Dinner Sushi Kaiseki  
Omakase

山里

YAMAZATO  
JAPANESE FINE DINING



A YULETIDE SERENADE ON THE RIVER  
DISCOVER BANGKOK'S MOST ENCHANTING

# Christmas Cruise





Okura Cruise

*E*scape the city's festive rush and enter an oasis of calm romance. As night falls over the River of Kings, soft festive melodies and gentle water reflections set a magical, candlelit scene on deck. Hand in hand with your special someone, immerse yourselves in a haven of quiet joy, where every course served feels like a personal gift. Guests choosing the **"Christmas Kaiseki Dinner"** will embark on an exquisite, multi-course journey designed for lovers of refined taste, where delicate seasonal flavours and artistic plating mirror the harmony of the holiday season.

Alternatively, the **"Christmas Teppanyaki Dinner"** offers an intimate yet captivating culinary display where top-tier ingredients are crafted live at the grill, adding warmth, theatrical flair, and shared delight to your evening.

24 & 25 December 2026

Boarding Time: 19:00 hrs.

Departure Time: 19:15 hrs.

Arrival Time: 21:45 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*



*The Okura Prestige*  
BANGKOK

*Magic*  
of the season



## New Year's Eve Celebration



31 December 2026  
22:00 hrs. – 01:00 hrs.  
Baht 7,000 net per table (4 persons)  
inclusive of a bottle of Champagne  
Pool Terrace, Floor 25



The countdown  
worthwaiting for

# *Fireworks,* Fizz & Shimmering sky

As the year draws to its final hours, The Okura Prestige Bangkok invites you to mark the occasion on the stunning outdoor terrace of Floor 25 – a panoramic vantage point over Bangkok's illuminated skyline, and one of the city's most spectacular settings to welcome the new year. Live entertainment keeps the evening lively as champagne flows freely and conversation carries easily among friends and family, building steadily toward the night's most anticipated moment.

As midnight draws near, anticipation builds among the gathered crowd. Join in the countdown together, glasses raised, culminating in spectacular fireworks display that lights up the sky above the city. It is a fitting, unforgettable close to the year that was, and a bright welcome to the one ahead. For guests seeking a more intimate setting, a lounge table can be secured through our celebration bottle package, offering a slightly more private way to take in the festivities.

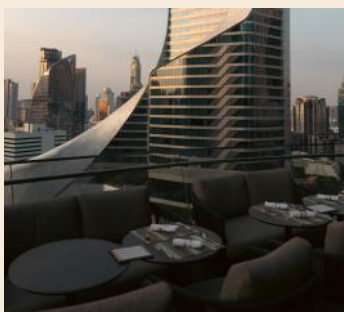


# RING IN 2027

*Up & Above Restaurant and Bar* welcomes guests to bid farewell to the year in spectacular style. At the heart of the evening is a live culinary showcase brought to life across several stations including an extraordinary assortment of premium *'Sashimi and Sushi,'* the tender perfection of *'Wagyu Rotisserie,'* the juicy richness of *'Kurobuta Pork Tomahawk,'* and bountiful selections of *'Ora King Salmon, Bluefin Tuna, and freshly shucked Oysters,'* each prepared and presented with care.

As the night progresses, live entertainment sets the rhythm for the evening's festivities, and the atmosphere builds gradually into a shared, joyful countdown among family, friends, and loved ones. It is an evening designed for celebration in every sense. It is a fitting toast to the year gone by, and a spirited welcome to the one ahead.





# A Night of Flavor Sizzle, Sip and *Celebrate*

31 December 2026  
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



Where Fine Dining Meets New Year Cheer  
Every course brings its own countdown to celebration  
Elements, inspired by Ciel Bleu





At Elements, inspired by Ciel Bleu, our Michelin-starred restaurant, New Year's Eve is marked with an evening of true culinary sophistication. Chef Gerard Villaret Horcajo's seven-course Dinner Journey reflects the same precision and artistry that earned the restaurant its Michelin star. It is considered blend of refined French technique and subtle Japanese-inspired nuance, unfolding course by course into a mesmerising finale.

Beyond the menu itself, the evening is shaped by its setting, candlelight flickering gently against the windows, with the city's lights stretching out below as the year's final hour pass. It is a fitting backdrop for gathering with the people who matter most, a loved one, close family, cherished friends, for a night of easy conversation, shared moments, and quiet celebrations as 2027 approaches.

31 December 2026  
18:00 hrs. – 23:00 hrs.

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



## New Year's Eve Celebration

*F*or guests who wish to welcome the New Year with quiet sophistication rather than spectacle, Yamazato offers a different kind of celebration altogether. One rooted in tradition, precision, and the unwinding pleasure of exceptional Japanese cuisine. Executive Japanese Chef Masanori Tomikawa leads guests through an experience that feels less like a party and more like a considered ritual, refined in every detail.



# *A Toast,* Quietly Raised

For those who'd rather  
clink glasses softly



## A toast, Quietly Raised For those who'd rather clink glasses softly



Three distinct paths await: the “*New Year's Eve Kaiseki*” menu, a study in balance that moves from the clean freshness of sashimi to the rich depth of grilled wagyu across multiple thoughtfully composed courses; the “*New Year's Eve Teppanyaki*,” which turns the evening's cooking into a graceful performance as chefs prepare dishes in front of you; and the “*New Year's Eve Sushi Kaiseki Omakase*,” which leaves every selection to the chef himself, offering a personal and ever-changing journey through the day's finest catches. Whichever path is chosen, the evening carries the same quiet warmth throughout, the soft clink of glasses, easy conversation, and the sense of a year closing gently rather than rushing toward its end.

31 December 2026

11:30 hrs. – 14:30 hrs. for lunch

18:00 hrs. – 22:30 hrs. for dinner

Baht 2,400++ per person for New Year's Eve Lunch Kaiseki

Baht 5,000++ per person for New Year's Eve Dinner Kaiseki

Baht 5,000++ per person for New Year's Eve Dinner Teppanyaki

Baht 7,500++ per person for New Year's Eve Dinner Sushi Kaiseki Omakase



Lunch Kaiseki



Dinner Kaiseki



Dinner Teppanyaki



Dinner Sushi Kaiseki  
Omakase

As one year draws to a close and another prepares to begin, The Okura Prestige Bangkok invites you to welcome the new year with a cherished Japanese custom of good fortune and prosperity. Our limited-edition “Osechi Ryori Jubako Box,” expertly crafted by Executive Japanese Chef Masanori Tomikawa, is a treasury of culinary art housed within a splendid lacquered box – every carefully composed dish carrying its own profound symbolism, from health and happiness to lasting good fortune.

Each element of the Jubako has been prepared with meticulous care, reflecting both the artistry of Japanese cuisine and the deep meaning behind this century-old New Year tradition. Vivid in colour and exquisite in presentation, it is as beautiful to behold as it is delicious to savour – a meaningful way to begin 2027, and an equally thoughtful gift for the people you cherish most.

Available by pre-order only between 15 November and 28 December 2026 at Yamazato restaurant, priced at Baht 9,900 net per box, with pre-payment required to secure and confirm orders before 28 December 2026. Available for pick-up on 31 December 2026 from 14:00 hrs. to 18:00 hrs. only.

For more information and order, please call  
02 687 9000 or email [Yamazato@okurabangkok.com](mailto:Yamazato@okurabangkok.com)



A Taste of  
Japanese New Year  
Tradition

# OSECHI RYORI JUBIKO BOX

New Year's Eve Celebration

Beneath a Canopy of Stars

# *Welcome 2027*

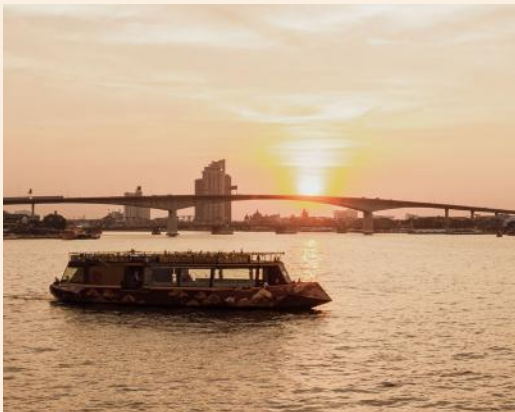
## with Bangkok's Most intimate New Year's Eve Celebration

As the final hours of the year tick away, Okura Cruise sets sail from Asiatique the Riverfront into a night of pure magic. Gliding exquisitely past centuries of history and modern architectural wonders toward the lit-up expanse of the Rama VIII Bridge, two distinct voyages offer a breathtaking stage to honour the year gone by and toast to new beginnings. On both voyages, guests can tailor their evening with a choice of two masterful culinary expressions: the understated elegance of a traditional Japanese Kaiseki Dinner, or the engaging, live-action artistry of a Teppanyaki Dinner.



*Okura Cruise*





Crafted for those who crave peace, romance, and understated beauty, the **“Sunset Round”** twilight voyage captures the lingering golden glow of Bangkok’s final sunset of the year. Guests can bask in a tranquil, intimate ambience as twilight paints the sky in shades of amber and rose. This early journey allows couples and loved ones to enjoy world-class Japanese gastronomy, whether opting for multi-course **“Sunset Round Kaiseki”** refinement or theatrical **“Sunset Round Teppanyaki”** flair, sharing gentle conversations and a quiet, deeply personal celebration before the night sky fully settles.

## Sunset Round

31 December 2026

Boarding Time: 18:00 hrs.

Departure Time: 18:15 hrs.

Arrival Time: 20:45 hrs.

Baht 6,500++ per adult for New Year’s Eve Kaiseki dinner experience

Baht 3,250++ per child for New Year’s Eve Kaiseki dinner experience

Baht 7,500++ per adult for New Year’s Eve Teppanyaki dinner experience

Baht 3,750++ per child for New Year’s Eve Teppanyaki dinner experience

The Midnight **"Fireworks Round"** represents the pinnacle of festive romance, joyous celebration, and unforgettable moments. Positioned in an exclusive, front-row seat on the open waters of the Chao Phraya, you and your loved ones will indulge in an extraordinary **"Fireworks Round Kaiseki"** or **"Fireworks Round Teppanyaki"** feast as anticipation gently builds in the midnight air. As the countdown begins, step out onto the deck beneath the open night sky to witness a dazzling multi-coloured firework spectacle illuminating the historic River of Kings. With golden light reflecting off the water and champagne raised in hand, wrap your arms around your special someone to capture the magic of the moment. It is a timeless memory etched forever as you welcome 2027 together in complete splendour.

### Fireworks Round

31 December 2026

Boarding Time: 21:15 hrs.

Departure Time: 21:30 hrs.

Arrival Time: 00:30 hrs.

Baht 14,500++ per adult for New Year's Eve Kaiseki dinner experience with Fireworks

Baht 7,250++ per child for New Year's Eve Kaiseki dinner experience with Fireworks

Baht 15,500++ per adult for New Year's Eve Teppanyaki dinner experience with Fireworks

Baht 7,750++ per child for New Year's Eve Teppanyaki dinner experience with Fireworks

For more information, please call +66 (0) 2 687 9000

or email: [okuracruise@okurabangkok.com](mailto:okuracruise@okurabangkok.com)



As the world awakens to a brand-new year, Elements, inspired by Ciel Bleu invites guests to begin it exactly as it should be, with exceptional food, good company, and a touch of quiet luxury. Our Michelin-starred restaurant presents a bespoke seven-course *"New Year Day Dinner Journey,"* an intimate and unhurried way to mark the start of 2027.

There is something particularly fitting about beginning a new year around the table with the people you love, reflecting on the year just passed while looking ahead to everything the next one may hold. The setting is calm and understated by design, built less for spectacle and more for genuine connection. It is a meaningful way to welcome the year ahead.

Friday, 1 January 2027

18:00 hrs. – 23:00 hrs.

Baht 9,500++ per person for seven-course New Year Day Dinner Experience



# The First Toast of 2027

A Quiet celebration,  
shared with loved ones



山里

YAMAZATO  
JAPANESE FINE DINING

ON A PLATE  
HERITAGE



Time-honoured flavours to start 2027 in sophisticated flair

Yamazato welcomes the new year with warmth, offering a menu from Executive Japanese Chef Masanori Tomikawa designed to delight the senses and set a joyful tone for the year ahead. There is something special about beginning the year at the table with loved ones, sharing a meal, exchanging stories from the year just passed, and looking forward to what is next. For a daytime celebration, the *“New Year Day Lunch Kaiseki”* offers a delightful, multi-course start to the day, showcasing an array of exquisite seasonal flavours. As evening falls, guests may choose between the artistic *“New Year Day Dinner Kaiseki,”* composed with quiet precision, or the lively and interactive *“New Year Day Dinner Teppanyaki,”* which brings a touch of theatre to the table. Each is its own memorable way to welcome 2027, surrounded by the people who matter most.

1 January 2027

11:30 hrs. – 14:30 hrs. for lunch

18:00 hrs. – 22:30 hrs. for dinner

Baht 2,500++ per person for New Year Day Lunch Kaiseki

Baht 5,000++ per person for New Year Day Dinner Kaiseki

Baht 5,000++ per person for New Year Day Dinner Teppanyaki



Lunch Kaiseki



Dinner Kaiseki



Dinner Teppanyaki

### The Rhythm of a New Year

An age-old Japanese custom of ritual, teamwork, and good fortune for 2027

# Mochi Ceremony

The New Year is a time for tradition, and at The Okura Prestige Bangkok, few customs are as joyful and as meaningful as our annual **"Mochi Ceremony."** This New Year's Day, guests are invited to welcome 2027, with Mochitsuki, a beloved Japanese custom passed down through generations – the ceremonial pounding of glutinous rice into mochi, performed with a large wooden mortar and heavy wooden mallet in a rhythmic display of teamwork, timing, and trust.

Beyond its rhythm and visual spectacle, mochi carries deep symbolic significance within Japanese culture. Its soft, stretchy texture is said to represent resilience and longevity, while the rice itself symbolises abundance and prosperity for the year to come. Guest will have the opportunity to witness, and take part in, this time-honoured ritual. It is a rare and meaningful way to welcome the new year with a living piece of Japanese heritage.

Friday, 1 January 2027

16:00 hrs.

Grand Ballroom, Floor 3





*The Okura Prestige*  
B A N G K O K

*Okura*  
HOTELS & RESORTS

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