lebua

Festive *Season*

2026

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A Symphony of Light,
Above the City

As 2026 draws to a close, we invite you to celebrate the moments that made it memorable and welcome the promise of a new year high above the dazzling Bangkok skyline.

This festive season, discover evenings filled with exceptional dining, fine champagne and captivating entertainment. From the enchanting melodies of a live harp and piano to spellbinding magic, fortune telling, DJ performances and immersive photo experiences, every detail sets the stage for an extraordinary celebration.

As midnight approaches, we raise a glass to new beginnings, cherished company and the possibilities that lie ahead.

Welcome 2027 at lebua.

MEZZALUNA by lebua

Chef's Table by lebua

breeze by lebua

SIROCCO by lebua

Alfresco 64 by lebua

lebua No.3

FLUTE BAR CHAMPAGNE BOLLINGER MAISON FONDÉE EN 1829 by lebua

distil by lebua

PINK BAR by lebua

SKY Bar by lebua

Chef's Table by lebua

MICHELIN 2026

NEW YEAR'S EVE *Menu*

31 December 2026





Salmon Confit, Smoked Isigny Cream
Horseradish, Rye Bread and Oscietra Caviar
Champagne Larmandier Bernier, Latitude Extra Brut

Scallop, Jerusalem Artichoke
Black Truffle
Domaine Mark Kreydenweiss, Clos du Val D'Eléon 2019

Brittany Blue Lobster, Fennel Confit, Burrata
Marigold Scent, Intense Coral Jus
Chateau D'Epire, Savennières Cuvée Le Parc 2020

Grilled Foie Gras, Artichoke
Black Truffle
Domaine Fanny Sabre, Beaune Clos des Renardes 2022

Veal Tournedos, Black Truffle, Mashed Potato
Creamy Mushroom Sauce
Mas de Daumas Gassac, Rouge 2015

Brillat-Savarin
Black Truffle or Caviar
Eric Bordelet, Poiré Authentique 2023

Vanilla Bleue Hazelnut
Chocolate, Caviar
Domaine Thunevin Calvet, Maury 1998

Set Menu: THB 36,500++ per person
Set Menu with Wine Pairing: THB 55,500++ per person

All prices are subjected to 10% service charge & 7% VAT

All menu items are subject to change based on the availability of seasonal ingredients.

MEZZALUNA
by lebua

MICHELIN 2026

NEW YEAR'S EVE *Menu*

31 December 2026





Uni Somen, Botan Ebi, Trout Roe,
Tomato Consommé

Champagne Philipponnat Cuvée Grand Blanc, 2008, Extra Brut

Shirako Royale, Langoustine, Savoy Spinach,
Oscietra Caviar

Ornellaia, Toscana IGT Bianco, 2022

Megai Awabi, Koshihikari, Kujo Negi,
Black Truffle

Kaze no Mori Mizuhana 1568, Nara

Scallop, Smoked Haddock, Ratte Potato,
White Truffle

Etienne Sauzet Puligny-Montrachet, 2023

Amadai, King Crab, Yurine, Champagne Sauce,
Thai Sturgeon Caviar

Jean-Noël Gagnard Chassagne-Montrachet 1er Cru "Les Caillerets", 2023

Kobe Beef, Squid, Gobo Root, Black Garlic

Massetino, Toscana, 2021

Mikan, Champagne, Raw Almond, Sansho

Konohanano Hanagumori, Tokyo

Set Menu: THB 36,500++ per person
Set Menu with Pairing: THB 55,500++ per person

All prices are subjected to 10% service charge & 7% VAT

All menu items are subject to change based on the availability of seasonal ingredients.

breeze
by lebua

NEW YEAR'S EVE *Menu*

31 December 2026





Chilled Drunken Chicken Salad
Crispy taro, carrots, radish, Japanese pickled, Sakura cress and pine nuts
Chavost Blanc de Meunier Brut Nature, Champagne, France NV

Crispy Sea Cucumber
Stuffed with minced Kurobuta pork, served with abalone sauce
Mark Angeli 'La Lune', Loire Valley, France 2022

Homemade Yellow Tail Silken Soup
With tofu and wolfberries
Primitivo Collantes 'Socaire', Jerez, Spain 2022

Stir-Fried Phuket Lobster
With morels mushrooms and sweet corn
Kistler 'Les Noisetiers' Chardonnay, Sonoma Coast, California 2023

Kinmedai Fish
Yam abacus seeds & Hakka pounded tea
Alphonse Mellot 'Vingt Mille Pieds Sous Rosé', Sancerre, France 2019

Wagyu Short Ribs with Chinese Pear
Served with jasmine black and brown rice with lobster consommé
Bruno Clair 'Les Cazetiers', Gevrey-Chambertin 1er Cru, Burgundy, France 2017

Coconut Raspberry
Coconut meringue, coconut Chantilly, raspberry sorbet, fresh raspberry
Rémi Leroy Rosé Demi-Sec, Champagne, France NV

Set Menu: THB 29,900++ per person
Set Menu with Wine Pairing: THB 41,900++ per person
Child 7-11 years old: THB 15,000++ per person
Premium Balcony Table: THB 350,000++ for 2-6 persons

All prices are subjected to 10% service charge & 7% VAT

All menu items are subject to change based on the availability of seasonal ingredients.

SIROCCO by lebua

GAMBERO ROSSO TOP ITALIAN RESTAURANTS 2025

NEW YEAR'S EVE *Menu*

31 December 2026





Taraba King Crab
Hokkaido uni, Passion fruit
Rémi Leroy Brut Nature, Champagne, France NV

Venison Tenderloin
Kristal caviar, White truffle
Scarbolo 'Pipinot' Pinot Grigio, Friuli, Italy 2024

"Pastificio Mancini" Spaghettini
Norwegian langoustine, Vongole
Emilio Moro 'El Zarzal' Godello, Bierzo, Spain 2022

Blue Brittany Lobster
Celeriac, Sea urchin beurre blanc
Xavier Monnot 'Les Folatières' Puligny-Montrachet 1er Cru, Burgundy, France 2023

Challans Duck
Butternut pumpkin, Perigord Truffle croissant
Girolamo Russo 'a Rina' Etna Rosso, Sicily, Italy 2022

Iwate A5 Wagyu Beef
Juan Pedro Domecq Jamon, Green peppercorn sauce
Château Mouton Rothschild, Pauillac 1er Grand Cru Classé, Bordeaux, France 2021

Chocolate Tart
Piedmont hazelnut, Alba truffle
Graham's 10 Years Tawny Port, Douro Valley, Portugal

Set Menu: THB 31,500++ per person
Set Menu with Wine Pairing: THB 48,500++ per person
Child 7-11 years old: THB 16,000++ per person

All prices are subjected to 10% service charge & 7% VAT

All menu items are subject to change based on the availability of seasonal ingredients.

sky Bar by lebua

NEW YEAR'S EVE *Packages*

Package 1

THB
29,800++
per person

Inclusive of 2 glasses of Bollinger La Grande Année Brut, Champagne 2015 (Standing Only)

Package 2

THB
49,800++
for 2 persons

Inclusive of 1 bottle of Dom Pérignon Brut, Champagne 2017 (Standing Only)

distil by lebua

NEW YEAR'S EVE *Packages*

Package 1

THB
13,800++
per person

Inclusive of 2 glasses of Philipponnat Réserve Brut Champagne NV or the Mixologist's Special – 3 Signature cocktails (Standing Only)

Package 2

THB
32,800++
for 2 persons

Inclusive of 1 bottle of Bollinger Rosé Brut Champagne NV (750 ml) and 12 pieces of Ostra Regal Gold oysters

All prices are subjected to 10% service charge & 7% VAT

Alfresco 64
by lebua

NEW YEAR'S EVE *Packages*

Package 1 — The Signature Experience

THB
13,800++
per person

Inclusive 2 glass of Billecart-Salmon Brut Réserve NV (Standing)
or Alfresco's Signature whiskey & chocolate pairing
(Indoors, available before 9:00 PM)

Package 2 — The Prestige Champagne Experience

THB
32,800++
for 2 persons

Inclusive a bottle of Billecart-Salmon Cuvée Louis Blanc de Blancs Brut 2012 (750ml) & 50 grams of Kristal Caviar

Flute BAR
CHAMPAGNE BOLLINGER
MAISON FONDÉE EN 1829
by lebua

NEW YEAR'S EVE *Packages*

Package 1

THB
19,800++
per person

Inclusive 2 glass of Bollinger Special Cuvée Brut+ 2 Caviar Spoons

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Package 2

THB
43,800++
for 2 persons

Inclusive a bottle of Bollinger La Grande Année Brut 2015,
a tin of 50gm Kristal Caviar

All prices are subjected to 10% service charge & 7% VAT

PINK BAR by lebua

NEW YEAR'S EVE *Packages*

Package 1

THB
15,800++
per person

Inclusive 2 glass of of Philipponnat Royale Réserve Rosé Brut NV (Inside)

Package 2 — Pink Bar Balcony Table

THB
54,800++
for 2 persons

Inclusive a bottle of Louis Roederer Cristal Brut 2014 and A tin of 50 grams Caviar, Premium Canapes from Chef Vincent

lebua —No.3—

NEW YEAR'S EVE *Packages*

Package 1

THB
13,800++
per person

Inclusive 2 glass of of Billecart-Salmon Brut Réserve NV (Standing)

Package 2

THB
32,800++
for 2 persons

Inclusive a bottle of Billecart-Salmon Brut Réserve NV and a tin 50grams caviar, premium canepe by Chef Sam

All prices are subjected to 10% service charge & 7% VAT

Les Marchands

CHRISTMAS EVE GALA DINNER

A FESTIVE FEAST

To Remember

24 DECEMBER 2026
6:00 PM – 10:00 PM

ADULT	*CHILD*
THB 4,888 NET	THB 2,444 NET

***Early Bird Offer** until 30 November 2026*

CELEBRATE CHRISTMAS EVE WITH AN INDULGENT INTERNATIONAL BUFFET, FESTIVE ENTERTAINMENT AND JOYFUL MOMENTS FOR THE WHOLE FAMILY.

HIGHLIGHTS

Live Cooking Stations | Japanese Delights | Fire & Smoke Grill |
From Sea to Table | Chef's Carving Corner | Flavours of Thailand |
Indian & Thai Spices | Charcuterie Feast | Rustic Oven & Sweet Treats

ENTERTAINMENT

Live Trio Band & Opera Singer | Kids' Corner | Festive Photo Moments

LES MARCHANDS, M FLOOR, LEBUA BANGKOK

Les Marchands

NEW YEAR'S EVE GALA DINNER

Welcome

2027

in Style

31 DECEMBER 2026
7:00 PM – 1:00 AM

ADULT	*CHILD*
THB 8,888 NET	THB 4,444 NET

***Early Bird Offer** until 30 November 2026*

RING IN 2027 WITH A SPECTACULAR EVENING OF GLOBAL FLAVOURS, LIVE ENTERTAINMENT, AND JOYFUL CELEBRATIONS WITH YOUR LOVED ONES.

A FEAST OF GLOBAL FLAVOURS

Gourmet Live Cooking • Japanese Delights • Fire & Smoke Grill • Chef's Carving Corner • Western, Thai & Indian Flavours • Cold Mezze, Charcuterie & Artisan Cheeses

SWEET ENDINGS

Festive Desserts, Millefeuille, Modern Tarts, Chocolate Fountain, Ice Creams & Sorbets

CELEBRATE THE NIGHT

Live Trio Band & Vocalist • Opera Singer • Kids' Corner • Festive Photo Moments

COUNTDOWN TO 2027

Exclusive Fireworks Vantage Point — Raise a glass to the New Year with an unforgettable view.

LES MARCHANDS, M FLOOR, LEBUA BANGKOK

Chef's Table by lebua

MICHELIN 2026

FESTIVE *Menu*

21 December 2026 - 10 January 2027

Beef Tartlet, Caviar Impérial de Sologne

Champagne Bollinger Special Cuvée NV

Carabinero, Fennel Confit, Burrata

Marigold Scent, Intense Coral Jus

Benjamin Leroux, Meursault 2023

Scallop, Jesusalem Artichoke

Onion Sauce

Alexandre Bain, « Mademoiselle M » 2020

Bone Marrow Chawanmushi

Pasta, Beef Consommée, Black Truffle

Bruno Colin, Chassagne Montrachet 2022

Challans Duck Breast, Cumin-Glazed Carrot

Sorrel Leaf Salad, Tangy Jus, Young Garlic Cream

Maxime Cheurlin Noëllat, Morey Saint Denis 2021

Cheese Tray Selection

Homemade Local Dried Fruits, Pickles, Chutney

Sommelier Selection

Dark Chocolate, Chestnut

Whisky & Murshroom

Donnafugata, Ben ryé Passito di Pantelleria 2022

Kougelhopf

Citrus & Sweet Spices

Domaine Weinbach, Gewurztraminer 2020

Menu: THB 12,900++ per person

Wine Pairing: THB 9,500++ per person

All prices are subjected to 10% service charge & 7% VAT

All menu items are subject to change based on the availability of seasonal ingredients.

MEZZALUNA
by lebua

MICHELIN 2026

FESTIVE *Menu*

21 December 2026 - 10 January 2027

Botan Ebi, Somen, Oscietra Caviar, Tomato Consommé

Megai Awabi, Koshihikari, Shimonita Negi, White Truffle

Blue Lobster, Uni, Kabu, Lemongrass Bisque

Kue, Snow Crab, Nanohana, Thai Sturgeon Caviar

Niigata Murakami Wagyu Beef, Squid, Gobo Root, Black Garlic

White Strawberry, Coconut, Dalia

Chocolate, Pear, Bread from Yesterday, Black Truffle

Menu: THB 12,900++ per person
Kizuna pairing 4 glasses: THB 6,500++ per person
Shinkizuna pairing 7 glasses: THB 9,500++ per person
Sake pairing 4 glasses: THB 6,500++ per person
Non-Alcoholic pairing 7 glasses: THB 5,000++ per person

All prices are subjected to 10% service charge & 7% VAT

All menu items are subject to change based on the availability of seasonal ingredients.

breeze

by lebua

FESTIVE *Menu*

21 December 2026 - 10 January 2027

Deep-Fried Tia Maraa Oyster
Cucumber, finger lime with mongolian sauce
Bollinger 'Special Cuvée' Brut, Champagne, France NV

Crispy Chicken
With passion fruit and tropical sauce
Vie di Romans 'Vieris' Sauvignon Blanc, Friuli, Italy 2023

or

Roasted Duck
With chinese angelica, five spice Hong Kong "Char Siew" Iberico black pork collar
Torpez 'Bravade' Rosé, Côtes de Provence, France 2022

Poached Snow Fish
With sour vegetable, jade bamboo, chili dried and bean curd
Château d'Epiré 'Le Parc' Savennières, Loire Valley, France 2020

Wok-Fried Maine Lobster
With truffle charcoal shishito pepper, okra, crisp sweet potato serve with boiled rice lobster consommé
Cristom Chardonnay, Eola-Amity Hills, Willamette Valley, Oregon 2022

or

Wagyu Short Ribs Off The Bone
Pumpkin soy, crisp shallot, chili, sesame serve with boiled jasmine black and brown rice with lobster consommé
Nic Potel 'Les Hauts Jarrons' Savigny les Beaune 1er Cru, Burgundy, France 2017

Vanilla Yuzu Pear
Vanilla Parfait, Pear Compote ,Yuzu Creameux and Lemon sorbet
Marco Capra 'Bricco delle Merende' Moscato d'Asti, Italy 2024

Menu: THB 7,400++ per person
Wine Pairing: THB 7,000++ per person

All prices are subjected to 10% service charge & 7% VAT

All menu items are subject to change based on the availability of seasonal ingredients.

SIROCCO by lebua

GAMBERO ROSSO TOP ITALIAN RESTAURANTS 2025

FESTIVE *Menu*

21 December 2026 - 10 January 2027

Taraba King Crab
Passion fruit, Hokkaido sea urchin
Giulio Ferrari 'Riserva del Fondatore' Extra Brut, Trento, Italy 2015

Ravioli
Brittany scallop, Blue Brittany lobster
Ostatu 'Lore' Rioja Alavesa, Spain 2022

or

"Pastificio Mancini" Spaghetti
Norwegian Langoustine, Pecorino Romano
Brewer-Clifton Chardonnay, California 2023

Rougie Foie Gras
Corn Fed Chicken, Jamon Iberico
Klein Constantia 'Vin de Constance' Western Cape, South Africa 2016

Patagonian Toothfish
Squash, Dashi Beurre Blanc
Clos Cibonne 'Cuvée Tibouren' Côtes de Provence Cru Classé, France 2023

or

Iwate A5 Wagyu Beef
Squash, Green peppercorn sauce
(Additional price of THB 1,000)
Yangarra 'Ovitelli' Grenache McLaren Vale, South Australia 2016

Truffle & Hazelnut Tart
Orange, French Polynesian vanilla
Graham's 10 Years Tawny Port Douro Valley, Portugal

or

Strawberry
Pistachio, Lemon myrtle
Dönnhoff 'Brücke' Riesling Spätlese Nahe, Germany 2022

Menu: THB 8,500++ per person
24 Dec - 25 Dec: THB 8,900++ per person
30 Dec: THB 9,500++ per person
Wine Pairing: THB 7,900++ per person

Caviar Experience: THB 3,250++

All prices are subjected to 10% service charge & 7% VAT

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