



hotel nikko bangkok

Hotel Nikko gets festive with year-end Japanese-style programme

Hotel Nikko Bangkok is arranging an extensive programme of Japanese-style festivities to celebrate the end of the year and the start of 2020.

The special events begin on the morning of **Saturday 23 November** with a **Blue Fin Tuna Cutting Show**, in which chefs will skilfully carve a 100-kilogram blue fin tuna, brought direct from Shikoku, in the hotel lobby between 10.00 and 11.00hrs. The tuna will be for immediate sale to guests, and also presented as a 10-course menu at Hishou Japanese restaurant. The first 100 guests will receive a complimentary glass of sake.

Christmas Eve dinner on December 24

The Oasis all-day restaurant on 6th floor will feature a festive international buffet highlighting premium seafood such as half a Canadian lobster per person, Alaska king crab, salmon and oysters. Also on the buffet are foie gras and a turkey carving station, a Japanese corner with sashimi, sushi, maki and the signature kaisen don, and festive season desserts including log cake, stollen, and Christmas pudding. Served between 18.00 and 22.30hrs, The Oasis dinner buffet prices are THB 2,020 net per person inclusive of drinking water, coffee or tea, and THB 3,020 net per person inclusive of free flow sparkling wine, white wine, red wine and beer.

Hishou Japanese restaurant on the ground floor presents tempura, sushi, grilled seafood and the Obanzai buffet. Dinner is served between 17.30 and 22.30hrs at the price of THB 1,700 net per person inclusive of one glass of sake or sparkling wine.

Christmas Day, 25 December

The Oasis will provide a special festive international Christmas Brunch with a highlight of premium seafood such as half a Canadian lobster per person, Alaska king crab, salmon and oysters. Also on the buffet are foie gras and a turkey carving station, a Japanese corner with sashimi, sushi, maki and the signature kaisen don, and festive season desserts including log cake, stollen, and Christmas pudding. Served between 12.00 to 15.30hrs, The Oasis dinner buffet prices are THB 2,020 net per person inclusive of drinking water, coffee or tea, and THB 3,020 net per person inclusive of free flow sparkling wine, white wine, red wine and beer.

Christmas Day lunch at Hishou presents tempura, sushi, grilled seafood and the Obanzai buffet. Lunch is served between 11.30 and 14.30hrs at the price of THB 1,700 net per person inclusive of one glass of sake or sparkling wine.

New Year's Eve

The Oasis on New Year's Eve, 31 December, will feature an international dinner buffet with premium seafood such as half a Canadian lobster per person, Alaska king crab, tiger prawn, Hokkaido scallop, and three kinds of French oyster. There will be a live station for foie gras, and a carving station that will include beef. The Japanese corner features sashimi, sushi, maki and kaisen don, and special desserts will be prepared at the live dessert station. New Year's Eve dinner at The Oasis is served from 18.00 to 22.30hrs and is priced at THB 3,500 net per person inclusive of drinking water, coffee or tea, and THB 4,500 net per person inclusive of free flow sparkling wine, white wine, red wine and beer. Prices include Countdown Party access at the Pool Terrace on the 6th floor, with one complimentary drink for toasting the New Year.

Hishou sees a Japanese Omakase menu By Executive Japanese Chef MASAYUKI WATANABE including Obanzai, with a selection of appetisers, sashimi, yakimono, a main course choice of Wagyu beef or tempura, followed by dessert. Dinner is served between 17.30 and 22.30hrs and is priced at THB 3,500 net per person, inclusive of one glass of sake or sparkling wine. The price includes Countdown Party access at the Pool Terrace on the 6th floor, with one complimentary drink for toasting the New Year.



hotel nikko bangkok

Hotel Nikko's Countdown Party at the Pool Terrace on the 6th floor will be held from **21:00 to 01:00hrs**, and staged on a Japanese Town theme with snack food, drinks, a live band, DJ, a Japanese live show, and draw prizes guaranteed to keep you entertained all the way through the last hours of 2019 and into 2020. The price is THB 1,000 net per person inclusive of one drink.

New Year Day

A New Year tradition in Japan is mochitsuki, the pounding of sweet rice to make mochi, the rice cake that can be eaten in a sweet or savoury dish and which is a popular household staple. On Wednesday 1 January, between 09.30 and 11.00hrs in the hotel lobby, the chefs will demonstrate the pounding of the rice, and encourage guests to take part. The traditional happi, a straight-sleeved coat worn during festivals such as mochitsuki, will be available for guests to wear and to have their photograph taken. Three flavours of mochi will be prepared: mochi isobe (with soy sauce), mochi kinako (soy powder), and mochi azuki (red bean). Sake and drinking water will be provided during this festive occasion.

Welcome the first day of 2020 on 1 January with a New Year brunch at The Oasis, with seafood including half a Canadian lobster per person, Alaska king crab, salmon, and oysters. There will be a foie gras station, a Japanese corner with sashimi, sushi, maki, and kaisen don, and a desserts station. Brunch is served from 12.00 to 15.30hrs and is priced at THB 2,020 net per person inclusive of drinking water, coffee or tea, and THB 3,020 net per person inclusive of free flow sparkling wine, white wine, red wine and beer.

Hishou will be serving auspicious Japanese Oiwai Gozen specialities for three days from 1 to 3 January, with chef Masayuki Watanabe preparing an Osechi set menu for lunch and dinner, priced at THB 2,020 net per person inclusive of one glass of sake or sparkling wine.

For more information or reservation, call 02-080-2111, email asst.admin.fb@nikkobangkok.com
Early Bird discount 15% for booking before 15 December.

For media liaison, please contact:

Piyahatai Autchayawat / The MarCom Pro.
081 421 2212 email ann@themarcompro.co.th

About Nikko Hotels International

[Nikko Hotels International](#) (NHI) is a luxury hotel group providing facilities and services to meet a wide variety of guests' needs in urban centers and popular resort destinations worldwide. The NHI emphasizes fine luxury, gracious hospitality and international culture. Service in the spirit of Japanese hospitality is a distinguishing feature of all NHI properties, both in Japan and overseas. Please visit www.okura-nikko.com/nikko for more information. Hotel Nikko Bangkok is the second property, following The Okura Prestige Bangkok, to be operated by Okura Nikko Hotel Management

About Okura Nikko Hotel Management

[Okura Nikko Hotel Management Co., Ltd.](#), a subsidiary of Hotel Okura Co., Ltd, operates three hotel groups: Okura Hotels & Resorts, Nikko Hotels International and Hotel JAL City. Founded in October 2015 to consolidate and strengthen its hotel management business, Okura Nikko Hotel Management aims to become the top Japan-based hotel operating company by developing an international portfolio of properties through hotel management contracts. Please visit www.okura-nikko.com for more information.