



NIHI

SUMBA

An Island Holiday Season

AT THE EDGE OF WILDNESS™

FESTIVITIES 2024/2025

AN ISLAND HOLIDAY SEASON

At NIHI®, we celebrate many special holidays in the Western calendar and have a range of events for couples, friends and families of all ages. Things are a little different here though and the unique energy of the island adds to the magic of this time of year, making this occasion truly memorable.

Even Santa comes to Sumba at this time of year!

EDGE OF WILDNESS™





DECEMBER, 23TH

Join us for a full day of traditional activities but with a touch of Sumba: Meet for a gingerbread cookie decorating session followed by a treasure hunt. Later, we will gather to light our special festive tree while listening to a magical choir performance where the adults are invited to try some complimentary canapes while sipping on Sumba cocktails. End the day with a screening of the holiday classic, *Home Alone*, and a chocolate shake from Charly's Chocolate Factory.

GINGERBREAD COOKIE DECORATION

🕒 10:00 AM 📍 MENARA

TREASURE HUNT

🕒 3:00 PM 📍 MENARA GARDEN

FESTIVE TREE LIGHTING

🕒 5:30 PM 📍 MENARA

MOVIE NIGHT

🕒 6:00 PM 📍 MENARA







DECEMBER, 24TH

Unlike in the West and the North, our festive season on Sumba is best spent outdoors in the natural beauty of NIHI®. Join us down at the Boathouse for Santa's arrival and even more fun, from carol singing by kids from the Sumba Foundation to a tribal fire dance by Sanggar Ossa, followed by a family-style dinner.

SANTA ARRIVAL

🕒 10:00 AM 📍 BOATHOUSE

FESTIVE COCKTAIL HOUR

🕒 5:30 PM 📍 BOATHOUSE

SUMBA FOUNDATION KIDS CARROL

🕒 7:00 PM 📍 NIO BEACH CLUB

FIRE DANCING

🕒 7:15 PM 📍 NIO BEACH CLUB

CHRISTMAS EVE DINNER

🕒 8:00 PM 📍 NIO BEACH CLUB

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CHRISTMAS EVE DINNER MENU

🕒 7:00 PM 📍 NIO BEACH CLUB

Welcoming Canapés

SOURDOUGH

Spicy dip, Hummus, baba ghanoush

AHI TUNA TARTARE

Avocado, coriander, ginger and soy dressing

Starter

POTATO SALAD

Creamy mayonnaise, chopped scallion,
boiled eggs and bacon bits

POACHED SEAFOOD 🐟

Jumbo prawns, lobster, octopus, salmon gravlax,
cocktail sauce, pickled red wine shallot

SELECTION OF SUSHI ROLLS AND NIGIRI

Shoyu, wasabi, ginger pickle and soy

Soup

SPICED PUMPKIN 🍂

Thyme and garlic confit sourdough croutons

Main Course

Osso buco-ala-milanese, roasted turkey stuffed
with apple chestnuts, lobster thermidor, vegetable
mousaka 🍲, brussels sprout garlic and butter 🍲

Desserts

CHRISTMAS BALL

Strawberry spiced with mascarpone vanilla cream,
Kemangi strawberry sorbet, almond sable,
raspberry coulis

🍲 VEGETARIAN

🐟 CONTAINS SHELLFISH



DECEMBER, 25TH

The most special part of our day will be spent exchanging gifts with residents from a local village but before you join us for that, we have face painting and pizza making for the kids and a BBQ buffet lunch for everyone to enjoy together. We end the day with one of our most meaningful Sumba Foundation dinners of the year at Ombak.

FACE PAINTING & PIZZA MAKING

🕒 10:00 AM 📍 NIO BEACH CLUB

BBQ BRUNCH BUFFET

🕒 11:30 AM 📍 NIO BEACH CLUB

GIFT EXCHANGE AT LOCAL VILLAGE

🕒 DEPARTURE || 3:00 PM 📍 MENARA

SUMBA FOUNDATION DINNER

🕒 7:00 PM 📍 MENARA



BBQ BRUNCH BUFFET

🕒 11:30 AM 📍 NIO BEACH CLUB

Salad

Pasta salad with tomato, mozzarella, olives, oregano and olive oil

Salad Bar

Selection of lettuce, carrot, onion, tomato, cucumber, olives, feta cheese, capsicum, selection of dressing

Barbecue

Beef cheese burger, crispy chicken burger, crispy fish burger (all served with french fries, mini sirloin steak, lamb kofta, grilled prawn (Jimbaran style), chicken satay, corn on the cob, selection of vegetables, with a range of sauces, sambals and mayonnaise

Sauces & Sambal

Char vegetable sauce, peanut sauce, sambal matah, sumba sambal, sweet chili mayo

Desserts

Christmas pudding, eggnog cream brulee, pecan pie, ginger bread cheese cake, carrot cake, berries trifle, mont blanc, lemon pie, pecan paris brest, pinacollada yule log, cherry chocolate yule log, vanilla praline yule log, pistachio strawberry

Dessert Fountain

Amaretti, gingerbread cookies, stollen, peppermint fudge, chocolate orange crinkle cookies, marshmallows, fruit skewers



DECEMBER, 31TH

Spend your last day of 2024 reflecting and relaxing before joining us as we honour an Asian ritual of writing down our wishes for the following year before burning them in a bonfire. After declaring our resolutions, enjoy a Sumba cocktail alongside a special performance by Philip Langelo. End the year with a delicious 8-course dinner as we prepare for the big countdown to 2025 as you dance the night away...

NEW YEAR RESOLUTIONS RITUAL

🕒 6:00 PM 📍 NIO BEACH

NEW YEAR'S EVE DINNER

🕒 7:30 PM 📍 NIO BEACH CLUB

COUNTDOWN AND FIREWORKS

🕒 11:55 PM 📍 NIO BEACH CLUB



AN ISLAND HOLIDAY SEASON

NEW YEAR'S EVE DINNER MENU

🕒 7:30 PM 📍 NIO BEACH CLUB

To Start

Truffle grissini, garlic thyme soft bread,
garlic butter sourdough, lobster butter molasses,
Himalayan salt, hummus

Amuse Bouche

Sumbanese Oysters, white chocolate,
caviar, Citrus Granita

Cold Starter

48 Hours salmon gravlax, orange lemon
grass emulsion, burnt pineapple, cucumber ribbon,
pickled fenel, crispy capers

Hot Starter

Pan-seared scallop and prawn seafood Risotto,
with parmesan foam and fish roe

Soup

Aromatic veal broth with crispy cheek cutlets,
shallot dash and spring onion tempura

Cleanser

Raspberry pomegranate sorbet
with a balsamic reduction

Main Course

Thermidor and Japanese A5 Wagyu Kagoshima steak with
potato cake, truffle mash, asparagus and thyme jus

Desserts

Honeycomb with Greek yoghurt foam,
cashew nut praline, Dulcey tube, honey tuile
and stingless honey ice cream



NEW YEAR'S BBQ BRUNCH

🕒 11:00 AM 📍 NIO BEACH CLUB

Salad Bar

Organic garden selected vegetables
with a selection of homemade dressings

POTATO SALAD

Creamy mayonnaise, chopped
scallion, boiled eggs and bacon bits

Barbecue

Beef cheese burger, crispy chicken burger,
crispy fish burger, mini sirloin steak, lamb kofta,
prawn jimbaran, chicken satay, corn on the cob

Sauces & Sambal

Peanut sauce, Sambal Matah,
Sumba sambal, sweet chili mayo

Deserts

Spiced New Year pudding, eggnog cream brulee,
pecan pie, ginger bread cheese cake, carrot cake,
berries trifle, mont blanc, lemon pie, pecan paris brest,
pinacollada yule log, cherry chocolate yule log,
vanilla praline yule log, pistachio strawberry

UNTIL WE MEET AGAIN

On behalf of the entire team at NIHI®, we wish you a joyful and prosperous 2025! May the magic of our island and the memories from this festive season stay with you throughout the year. We look forward to welcoming you back for more unforgettable moments. Here's to a new year filled with adventure, relaxation, and all the wonders NIHI® has to offer!

EDGE OF WILDNESS™



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FOR MORE INFORMATION,
PLEASE CONTACT OUR TEAM

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