

DINING BY

Design

DINING BY DESIGN

An inspiring landscape, a table for two and a toast to a special occasion. Imagine the most romantic of settings, and Anantara's Dining by Design brings it to life.

VEGETARIAN DBD

350 USD per couple

Amuse bouche

Grilled aubergine, citrus curd parsley garlic crumble, and micro herbs

Appetizer

Sous vide beetroot tartare, avocado sauce, mesclun, and pickled onion

Palate cleanser

Lemon mint sorbet

Main course

Spring leek and edamame risotto, fragrant herb oil with grana padano chips

Or

Grilled peri cauliflower steak, pumpkin puree, chimichurri sauce, chickpea salad

Dessert

Vanilla milk tart on a basil berry compote topped with fresh berries