



ANANTARA

BOPHUT KOH SAMUI
RESORT



DESIGNER
dining
BY ANANTARA

Impeccably Designed Moments *of* Oceanside Romance

An unmissable holiday moment where hospitality is gracious and dining rituals are elevated to artforms, Anantara's signature Designer Dining experience is designed to whisk you from your dining routines with a curation of elegant flavours.

Whether it's a romantic tete-a-tete session on a beachfront or a special occasion that calls for an intimate celebration in a lotus pond sala, our team will work with you to create a perfectly executed meal where every detail - from table decor to florals and music - reflects your tastes and style.

Choose impeccable Mediterranean classics or a briny array of local seafood to experience a unique multisensory culinary experience.

To ensure the best quality of our dishes and a memorable experience, we kindly request that each table selects from the same menu.

THB 3,200++ per person
Please make your Designer Dining request at least
24 hours in advance.

Prices are in Thai Baht and are subject to 10% service charge plus applicable government tax.

Please inquire with team member if you have any dietary restrictions, allergies or special considerations.

Mediterranean Allure

Amuse Bouche

SCALLOP

Cauliflower | Almond | Saffron | Hua Hin Caviar

MUSHROOM

Mushroom Cream | Onion Confit | Truffle Oil | Basil

Refreshment

7 DAYS DRY AGED BEEF TENDERLOIN

Baby Carrot | Eryngii | Micro Greens | Red Wine Jus

CHOCOLATE AND HAZELNUT FONDANT

Valrhona Warm Chocolate | Hazelnut Ice Cream | Butterscotch Sauce

Ocean's Treasure

Amuse Bouche

ANDAMAN WHITE SEABASS CEVICHE

Tiger Milk | Caviar | Herb Salad | Basil Oil

THAI BOUILLABAISSSE

Tiger Prawn | Blue Mussels | Calamari | Salmon Roe | Coconut

Refreshment

PHUKET LOBSTER

Thai Red Curry | Asparagus | Vanilla | Lemon | Pickled Shallot
Coconut Jasmine Rice

PHUKET PINEAPPLE

Pineapple | Cinnamon | Pineapple Gel | Coconut Ice Cream

Thai Delights

LARB GAI

Organic Chicken | Shallot | Coriander | Spring Onion
Ground Roasted Rice

MIANG PLA FU

Seabass | Betel Leaves | Ginger | Peanut | Chili | Lime | Shallot

KAENG KATI POO

Aromatic Yellow Curry | Soft Shell Crab | Coconut | Jasmine Rice

PHUKET LOBSTER PRIK TAIDUM

Phuket Lobster | Black Pepper Sauce

BUA LOY

Sticky Rice Dumpling | Ginger Tea | Coconut | Quail Egg

Authentic Thai Khantok Style Dinner at Thin Thai Sala

STARTER

KHAO TANG NATANG

Crispy Rice | Blue Crab | Minced Chicken | Prawns
Coconut Milk | Peanuts Paste

KWAY TIEW LORD

Rice Noodle Roll | Blue Swimmer Crab Meat
Seafood Sauce

YAM NUEA YANG

Grilled Beef Salad | Tomatoes | Onions
Fresh Chili | Celery

GAI HOR BAI TOEY

Deep-Fried Chicken | Pandanus Leaves

MAIN DISH

TOM YUM TALAY

Spicy & Sour Andaman Seafood | Thai Herbs
Chili | Lime Juice

PLA KAPONG NEUNG MANAO

Steamed Seabass Fillet | Lime | Garlic | Chili

HOMOK TALAY MAPRAW-ON

Steamed Seafood Curry | Young Coconut

MASSAMAN NUA

Slow Cooked Wagyu Beef Cheek in
Massaman Curry
Served with Roti

SIDE DISH

Jasmine Rice
Brown Rice

DESSERT

KHAO NIEO MAMUANG

Mango Sticky Rice

POLLAMAI RUAM

Seasonal Cut Tropical Fruits

Small Touches That Speak Volumes

- | | |
|---|--------------|
| • Saxophone Player
With a backing track - 3 sets / 45 minutes | THB 10,000++ |
| • Solo Guitar-Singer
3 sets / 45 minutes | THB 12,000++ |
| • Solo Piano-Singer
3 sets / 45 minutes | THB 12,000++ |
| • Fire Show
25 - 30 minutes | THB 10,000++ |
| • "I Love You" Bouquet
Red roses, lilies, foliage - large | THB 2,800++ |
| • "Red Love" Bouquet
Red roses and foliage - medium | THB 2,250++ |
| • "Love" Bouquet
Red roses and foliage - small | THB 1,800++ |
| • "White Love" Bouquet
White roses, eustoma, waxflower and foliage | THB 2,500++ |
| • Romantic Pathway
Rose petals - 10 bags | THB 2,000++ |
| • Cabana Decoration - Medium
Flowers and foliage | THB 3,200++ |
| • Cabana Decoration - Large
Flowers, foliage, rose petal pathway | THB 5,500++ |

Romantic Cocoon Dinner

THB 6,990++ additional set up fee



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