

DINING BY
Design



MY OWN PRIVATE RESTAURANT
STRETCHED FOR MILES

Romantic Dinner

THB 7,200++ per couple

Romantic Dinner with Aroma Bath

THB 7,500++ per couple

(followed by an aroma bath, prepared in the room after dinner)



FEEL THE TASTE OF ROMANCE AT ANANTARA BOPHUT KOH SAMUI RESORT!

Celebrate life at Anantara Bophut Koh Samui Resort with our Dining by Design. Some say the best private dining is arranged at the Anantara resorts and a holiday is not yet complete without experiencing a “Dining by Design”.

Whether it is a day marking the beginning of your life together, a special occasion, a promotion, remembering a memorable vacation or just celebrating an extraordinary time with a dear one — if you have a special celebration or just fancy a romantic dinner for two, Dining by Design is just the thing for you.

Enjoy your evening in a unique setting on the beach or in one of our Salas around the Lily Pond Garden. The choice is always yours at Anantara Bophut Koh Samui Resort. Our team will be delighted to arrange an exclusive and fantastic dinner, just for you. Select your favorite venue and enjoy a wonderful moment as we ensure and fulfill your every need. We will set your private table with your own private butler and Chef, just for you to design the perfect dinner for the perfect couple. Special Dining by Design at Anantara Bophut Koh Samui Resort is a must during your stay!



GEANG LIANG PAK RUAM

Starter

“Kao Port Thod Kab Yam Malakor”

Sweet corn and yellow curry fritters with spicy young papaya and coriander leaf salad

“Por Pia Pak”

Crisp mini spring rolls with mixed vegetables and glass noodles with sweet chili dipping sauce

Soup

“Geang Liang Tao Hu Hed Hom”

Vegetarian infused soup with silken tofu, shitake and straw mushrooms

Main Courses

“Phad Sai Fon”

Wok friend bean sprouts with spring onions, carrots and light soy sauce

“Phad Ka Praow Nor Mai Yod Kaow Nor Farang”

Stir-fried green asparagus tips with chinese black mushrooms and spicy hot basil leaves

“Chu Chi Pak Ruam Sia Tahoo”

Fragrant red coconut curry with a collection of mixed garden vegetables and tofu

Steamed jasmine rice

Dessert

“Khaw Niew Mamuang Kati”

Black and white sticky rice with chilled sweet mango and toasted coconut cream

“Pollamai Ruam”

A cut collection of Samui’s finest tropical fruits to share

Freshly brewed gourmet coffee or assorted teas with Thai petit fours



MORAKOT
ROYAL THAI DINNER

Starter

“Kong Wang Anantara”

Assorted satay platter to share

BBQ grilled curry and coconut marinated pork, beef and sea scallop satays

Soup

“Tom Yum Goong”

Spicy and sour soup with black tiger prawns, simmered with herbs, galangal, straw mushrooms and finished with fresh lime juice

Main Course Dishes

“Pla Nueng Manow”

Lemon grass steamed fresh whole sea bass enhanced with lime juice, chili and coriander leaves

“Gaeng Kiew Wan Gai”

Fragrant green coconut curry with chicken breast, pea eggplant and water chestnuts

“Goong Thod Gratiem Prikthai”

Stir-fried prawns with black pepper and garlic

Steamed jasmine rice

Dessert

“Khaw Niew Mamuang Kati”

Black and white sticky rice with chilled sweet mango and toasted coconut cream

“Pollamai Ruam”

A cut collection of Samui’s finest tropical fruits to share

Freshly brewed gourmet coffee or assorted teas with Thai petit fours



TALAY SEE KARM
SEAFOOD BBQ DINNER

Appetizer

“Smoked Salmon Roulade”

Dialogue of Scottish smoked salmon and mascarpone with marinated fennels, capers, berry and dill-weed melo meli salad

BBQ Platter Selections

“Open Flame BBQ of Samui’s freshly caught seafood”

Phuket lobster

Oriental spiced tiger king prawns

Red snapper fillet with crab mousse in banana leaf

Marinated arrow squid

Vegetable skewer with pesto

Pineapple and sweet curry fried rice with coriander

Sauces:

Thai spicy, tartar, barbeque, garlic butter

Selection of home-baked rolls, loaves with butter and dips

Dessert

“Bombe Alaska”

An explosion of flavors Anantara style with sweet mango, vanilla ice-cream between layers of coconut sponge and meringue with strawberry consommé

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Freshly brewed gourmet coffee or assorted teas with Thai petit fours



ITALIAN INDULGENCE

Antipasti

Italian caprese with vine-ripened tomatoes, basil leaves and fresh buffalo mozzarella drizzled with extra virgin olive oil and aged vinegar décor

Intermezzo

Sautéed prosciutto wrapped jumbo scallops with hazelnut, coriander butter, tomato and seaweed salsa, wild rocket leaves with snow puff mushroom salad

Piatti di Pesce e Carne

Grilled blackened line caught red snapper fillet with lobster crushed potatoes, coriander reduction and mango-sareno chili shrimp salsa

or

Roasted Angus beef tenderloin with porcini crust, fricassee of thyme vegetables and topped with Gorgonzola butter in natural jus

Dolce

Coconut Leche Flan served in Thai roasted coconut, coconut ice cream and raspberry bubbles

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Freshly brewed gourmet coffee or assorted teas with Thai petit fours