

# FULLMOON

CHARGRILL



Welcome to our award-winning signature restaurant with spectacular views to match.

The Full Moon kitchen and char-grill is headed by South African Executive Chef David Eldridge, who together with his team handcrafts contemporary flavours with a hint of Asia.

Mother Nature is our muse, and we draw on the highest quality, certified organic and free-range produce. Locally sourced ingredients include island fruits and vegetables, Kasetsart University's farming cooperative beef, herbs from our on-site micro-garden and of course the bounty of the ocean that surrounds us.

Pair each exquisitely flavoured dish with recommendations from the Wine Guru. Our signature gin trolley also features 11 types of gin, including from boutique Thai distillery Iron Balls.

Please note that, to play our part in conserving our beautiful surroundings, Full Moon uses biodegradable straws only.



## COLD ELEMENTS

**Compressed Watermelon Salad 310** (X) (V) (W)

Watermelon pressed for 24 hours

Locally made feta cheese • Toasted pumpkin seeds • Pickled cucumber • Micro herbs • Molasses

**Lao Inspired Beef Tartare 520** (X)

Raw chopped beef tenderloin, lightly smoked

Saw tooth coriander • Quail egg • Crisp garlic • Kewpie sriracha mayonnaise

**Tuna Carpaccio 490** (X) (W)

Locally sourced yellow fin tuna

Lemon emulsion • Anise marinated shallots • Homemade sundried tomatoes • Infused kaffir lime olive oil

**Heirloom Tomato Salad 390** (X) (V)

Grilled feta cheese • Green asparagus • Local greens • Dehydrated olive

**Beetroot & Avocado 390** (X) (V) (W)

Tartare style

Toasted sesame • Goat's cheese • Watercress • Asian gazpacho gel

## WARM ELEMENTS

**Chilli Glazed Chicken Wings 340** (S)

Grilled boneless chicken winglet • Tom yum chilli paste • Avocado • Julienne spring onion • Chilli mayonnaise

**Popcorn Shrimps 430**

Tempura battered shrimps • Yum yum sauce • Chiffonade iceberg lettuce

**Samui "Surf and Turf" 510** (X)

Koh Samui scallops • Pork belly • Pea puree • Aniseed and rose apple reduction

**Sashimi Salmon Inferno 520** (X) (W)

Salmon sashimi fired tableside

Black sesame and edible flowers • Mulberry infused soy sauce

**Our Seafood Soup 510** (X)

Surat Thani seafood

Thai herb infused seafood bisque • Fennel • Confit cherry tomato • Roe



Spicy



Gluten Free



Vegetarian



Wellness by Anantara

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

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

## MAIN COURSES

### Thai Berkshire Pork Chop 840

Charred corn • Apple and star anise pan jus • Pomme puree • Squash spaghetti

### Seared Andaman Tuna Loin 890

Papaya, mint and basil salad • Chiang Mai pepper and lime aioli • Sriracha • Toasted peanut

### Bangrak Market Snapper Fillet 890

Black rice • Coconut milk foam • Bok choy • Black pepper and oyster sauce infused demi-glace • Betel leaf

### Grilled Silk Tofu 790

Soy and sesame marinated

Water spinach and sweet basil puree • Micro green salad • Toasted garlic • Soy infused citrus mayo

### Local Fish of The Day 890

Grilled or Roasted

Charred spring onion • Asparagus • New potatoes • Chive vinaigrette • Sundried tomato

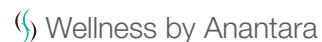
### Homemade Wild Mushroom Ravioli 760

Goat's cheese • Toasted almonds • Parmesan • Parsley

### Locally Sourced Free-Range Chicken 780

Stuffed with herbed brioche

Sautéed Asian greens • Roast potatoes • Sautéed Asian mushrooms • Chicken jus



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## GRILL MENU

### Dry Aged Ribeye 1,150

50 Day dry aged

Beetroot • Chiang Mai asparagus • Potato puree • Beef jus

### Grain-Fed Tenderloin 1,350

120 Day grain fed

Sweet potato fondant • Charcoal braised shallot • Baby carrot • Slow roast garlic jus

### Black Angus Striploin 1,150

Black Angus grain fed

Slow cooked Chinese radish • Heirloom baby vegetables • Chimichurri | Beef jus

### Cape Byron Angus Tomahawk 4,200

1.2kg Black Angus Tomahawk steak to share

Whole roast garlic • Potato puree • Shiitake mushroom • Smoked sea salt • Béarnaise • Chimichurri • Beef jus

### Cowboy T-Bone Steak 1,490

KU Beef – Sourced in Thailand from Kasetsart University Cooperative 500gram T-Bone

Roasted root vegetables • Shallot puree • Beef jus



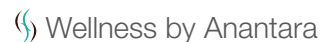
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## SWEET ELEMENTS

Coconut Leche Flan 280 ☒ (S)

Served in Thai roasted coconut  
Coconut ice cream • Raspberry bubbles

“The Falling Moon” 310 ☒

“Deconstructed” live at your tableside  
Honey crème caramel • Chocolate sphere • Mulberry caviar • Caramelized mango puree

Butterfly Pea & Lemongrass Panna Cotta 280

Meringue • Berry puree • Lemongrass sorbet

Kaffir Lime Meringue Tartlet 280

Young coconut sorbet • Lime leaf powder • Crisp pineapple

Thai Tea Crepe Torte 280

Thai tea ice cream • Cookie powder • Mango gel

Chocolate Naked Crème Brûlée 310

Local Chiang Rai chocolate  
Meringue • Chocolate soil • Ganache • Berry gel • Chocolate ice cream

Ice Creams & Sorbets 140 per scoop

Based on a home-style southern Italian gelato recipe to provide the creamiest and most natural flavors.

Ice Creams	Sorbets
French Vanilla	Yellow Mango
Chocolate	Raspberry
Strawberry Yogurt	Young Coconut
Tiramisu	Lemongrass
Thai Tea	



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