

# FULLMOON



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

Full Moon 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.





## STARTERS

### Compressed Watermelon Salad 310

Watermelon pressed for 24 hours  
Locally made feta cheese • Toasted pumpkin seeds •  
Pickled cucumber • Micro herbs • Molasses

### Chilli Glazed Chicken Wings 340

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

### Heirloom Tomato Salad 390

Grilled feta cheese • Asparagus • Local greens • Dehydrated olive

### Tuna Carpaccio 490

Locally sourced yellow fin tuna  
Lemon emulsion • Anise marinated shallots  
Homemade sundried tomatoes • Infused kaffir lime olive oil

### Beetroot & Avocado 390

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



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.



## BURGERS

### The Beef Burger 590

Grilled beef patty • Greens • Tomato • Gruyere cheese • Charred onion • Bearnaise

### "Laab" Spiced Chicken Burger 490

Grilled chicken breast • Lime and mint salad • Fried shallots • Garlic and coriander mayonnaise

### The Salmon Burger 550

Teriyaki salmon • Avocado • Red onion • Pineapple • Coriander • Sriracha mayonnaise

## PIZZA

### Diavola 350

Italian pepperoni • Tomato sauce • Mozzarella

### Krapao Moo 370

Wok fried pork with oyster sauce • Sweet basil • Chilli • Mozzarella

### Quattro Formaggi 480

Camembert • Gorgonzola • Parmesan • Mozzarella

### Margherita 340

Fresh basil • Tomato sauce • Mozzarella

## PASTA

### The Real Carbonara 510

Pancetta • Egg yolk • Parmesan • Black pepper • Spaghetti

### Linguine Vongole 510

Local clams • Thai basil • Garlic • Chilli • White wine and clam broth

### Wild Mushroom Ravioli 620

Goat's cheese • Toasted almonds • Parmesan • Parsley



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## MAIN COURSES & GRILL MENU

### 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

### Local Fish of The Day 890

Grilled or Roasted

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

### Dry Aged Ribeye 1,150

50 Day dry aged

Beetroot • Chiang Mai asparagus • Potato puree • Beef jus

### 120 Day 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



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## SWEET ELEMENTS

Coconut Leche Flan 280  

Served in Thai roasted coconut  
Coconut ice cream • Raspberry bubbles

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

French Vanilla

Chocolate

Strawberry Yogurt

Tiramisu

Thai Tea

### Sorbets

Yellow Mango

Raspberry

Young Coconut

Lemongrass



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