

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.



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



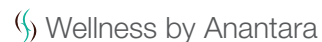
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MAIN COURSES & GRILL MENU

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



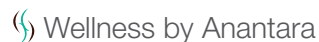
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