

# FULLMOON

CHARGRILL



Dear guest,

Welcome to Full Moon Char Grill, Anantara Bophut's award-winning signature restaurant, located on the west-end of the charming Fisherman's Village and overlooking the pure wonder of Bophut Bay.

Our concept is straightforward: mouthwatering flavours that respect Mother Nature. For us "land to ocean" is the marriage of the best quality, sustainable ingredients and organic food combined to create a unique contemporary cuisine with Asian influences.

All of our produce, including meat and seafood, is sourced from certified purveyors with a priority focus on organic and free range farming. We work closely with producers on the island and across Thailand to showcase amazing ingredients, such as the freshest Samui fruits and vegetables, artisan cheeses and the KU Beef T-Bone, a premium beef dry aged over 50 days, sourced from Kasetsart University's farming project. Our on-site herb garden and honeybee colony packs dishes even further with bold natural flavour.

Furthering our commitment to environmental protection, we have also said goodbye to plastic drinking straws and use biodegradable ones instead.

We are looking forward to serving you. Please enjoy your culinary journey.

The Full Moon Char Grill team



## COLD ELEMENTS

**Burrata di Bufala 350**   

Artisanal burrata cheese • Marinated cherry tomatoes • Hot basil oil • Pine nuts • Focaccia crumbs

**Compressed Watermelon Salad 250**    

Watermelon pressed for 24 hours • Locally made feta cheese • Toasted walnuts • Jalapenos  
Rocket • Pomegranate molasses

**Tuna Carpaccio 450** 

Locally sourced yellow fin tuna • Micro greens • Preserved lemon • Semi-dried tomatoes  
Infused kaffir lime olive oil

**Green Tea Cured Salmon 450** 

Cured in sake & seaweed • Citrus caviar • Beetroot gel • Micro greens • Extra virgin olive oil  
Wasabi crème fraîche

**Lao Inspired Beef Tartar 450**   

Raw chopped Australian beef tenderloin served with cha phlu leaf • Saw tooth coriander • Avocado  
Shallots • Quail egg • Dehydrated olives • Chili mayonnaise

## WARM ELEMENTS

**Korean Empress Chicken Wings 290**  

Fried boneless chicken wingette • Korean gochujang chili glaze • Avocado • Julianne spring onion  
Sriracha mayonnaise

**Popcorn Shrimps 390** 

Tempura battered shrimps • Japanese yum yum sauce • Chiffonade iceberg lettuce

**Jumbo Scallops 450** 

Koh Samui clams • Jobs tears • Bacon • Chinese chive cream • Garlic

**Sashimi Salmon Inferno 450** 

Salmon sashimi fired tableside • Black sesame gomashio • Raspberry ponzu

**Tempura Asparagus & Tofu Katsu 250**  

Crumbed & fried tofu • Lime Kewpie mayonnaise • Soy citrus dipping sauce



Spicy



Gluten Free



Vegetarian




Contains nuts



*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

Lime & Herb Marinated Free Range Pork Cutlet 300gram 720   
Green pea crushed potatoes • Charred corn • Squash spaghetti • Mushroom jus
















Locally Sourced Free Range Chicken 700   
Stuffed with herbed brioche  
Sautéed Asian greens • Roast potatoes • Sautéed Asian mushrooms • Chicken jus

Linguini with Blue Swimmer Crab Meat 600    
Kaffir lime zest • Chili • Garlic • Basil • Extra virgin olive oil

Spinach & Ricotta Tortellini 450    
Burrata • Parmesan panko crumbs • Tomato sugo

Japanese Mushroom Risotto 450    
Sautéed Asian mushrooms • Truffle oil • Parmesan

## SIDES

Steamed greens with miso butter 90    
Potato puree with Chinese chives & butter 90    
Char grilled edamame with truffle 90    
Steak fries with Sriracha mayonnaise 90      
Garden salad with sesame dressing 90     
Rocket lettuce, parmesan with lime & olive oil 90  



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## GRILL MENU

Daily market fish fillet selection. Grilled or roasted in two preparations:  
market price

Sautéed potatoes • Anchovy butter • Semi dried tomatoes • Olives • Basil

OR

Preserved lemon • Spinach • Asparagus • Capers • Tomato • Sauce vierge

50 Day Dry Aged Beef Sirloin 250grams 1,090

Brown butter daikon radish • Confit shallots • Baby spinach • Potato puree • Beef jus

Cowboy T-Bone 500gram 1,490

KU Beef Sourced from Kasetsart University Cooperative  
500gram T-Bone, carved tableside, share or indulge.  
Roasted root vegetables • Shallot puree • Beef jus

Australian Black Angus Tenderloin 180gram 1,290 

120 day grain fed

Hasselback rosemary & garlic potatoes • Truffle asparagus • Local green peppercorn sauce

Australian Lamb Rack - 1/2 rack 1,150 - Full rack 2,100 

Minted broad beans • Truffle whipped potato purée • Baby carrots • Jus

Full Moon Signature Spatchcock 500gram (24hr notice) 1,890  

Locally sourced free range spatchcock, marinated in yoghurt, fresh turmeric & spices.

Fired in tandoor oven & smoked in Applewood. Presented tableside.

Cumin potatoes • Asparagus • Himalayan star anise sauce • Mint & coriander raita

## ADD ON

Garlic Thai gulf grilled shrimp tails 290 

Pan seared jumbo scallops in lemon parsley 390 



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## SWEET ELEMENTS

Pineapple Carpaccio 250   

Pineapple sorbet • Pineapple gelé • Passionfruit syrup • Mint

Coconut Leche Flan 250  

Served in Thai roasted coconut

Coconut ice cream • Raspberry bubbles • Coconut juice

Belgium Chocolate Naked Crème Brûlée 250 

Meringue • Chocolate soil • Ganache • Berry gel • Chocolate ice cream

Green Macha Tea Crêpe Torte 250 

Green tea ice cream • Green tea tuile • Coconut cookie crumbs

Ice Creams & Sorbets 140 per scoop 

Vanilla bean ice cream • Strawberry yogurt ice cream • Belgian dark chocolate ice cream

Tiramisu ice cream • Japanese green tea ice cream • Mango sorbet • Raspberry sorbet

Young coconut sorbet



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