



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



### **STARTERS**

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 • Pomegranate molasses

### Tuna Carpaccio 450 🛞

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

Korean Empress Chicken Wings 290 J / Fried boneless chicken wingette Korean gochujang chili glaze · Avocado · Julienne spring onion · Sriracha · Mayonnaise

Jumbo Scallops 450 🛞 Koh Samui clams • Jobs tears • Bacon • Chinese chive cream • Garlic

Tempura Asparagus & Tofu Katsu 250 🛛 🔰 🥔

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



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



# **BURGERS & SANDWICHES**

Wagyu Beef Burger560Grilled Wagyu beef patty • Arugula • Tomato • Gruyere cheese • Fried onion rings • Ketchup • French fries

Chicken Burger 400 Grilled chicken patty · Lettuce · Fresh onion ring · French fries

Grilled portobello mushroom • Rye bread • Black olive tapenade • Tomato • Arugula • Fries

Full Moon Po-boy 390White bread roll • Popcorn shrimp • Tomato • Lettuce • Yum Yum sauce • Fries

### PIZZA

Pizza Verdure 350 ♥ Tomato sauce · Mozzarella cheese · Eggplant · Zucchini · Cherry tomatoes · Spring onions

Pizza Margherita 310 🔰

Tomato sauce · Mozzarella cheese · Fresh basil



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### PASTA

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

Spaghetti Carbonara 350 🛞 Streaky Bacon · Egg Yolk · Spring Onions · Parmesan · Cream

Penne Pasta with Spicy Chorizo 350 ⊗ ∮ Tomato sugo · Chorizo sausage · Peppers · Garlic



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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 • Sauce vierge

Preserved lemon · Spinach · Asparagus · Capers · Extra virgin olive oil

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 Hassleback 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

# ADD ON

Garlic Thai gulf grilled shrimp tails 290 🛞

Pan seared jumbo scallops in lemon parsley 390  $\otimes$ 



🕱 Gluten Free

Vegetarian

Contains nuts

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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 Brûlée250Meringue · Chocolate crumbs · Ganache · Berry gel · Chocolate ice cream

Green Macha Tea Crêpe Torte 250 Green tea Ice cream · Green tea tuile

### 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

