



DESIGNER  
*dining*  
BY ANANTARA

## Designer dining for designer moments

Propose, celebrate an anniversary, or simply indulge in romance with Anantara's signature private dining experience. At the al fresco setting of your choice – perhaps on a glass platform overlooking the Mae Ping River and iconic Iron Bridge – a candlelit table for two awaits, along with the exquisite menu of your choice prepared by your chef for the evening, and all details seen to by your butler.

ANANTARA CHIANG MAI RESORT

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## THE SERVICE SIGNATURE BBQ

4,900++ per person

### SHARED STARTERS

#### Market Oysters

Mignonette, horseradish dressing

#### Our Caesar

Baby cos, crisp pancetta, Caesar dressing, slow cooked egg, Chiang Mai sausage

### SURF & TURF PLATTER FROM THE CHARCOAL GRILL

#### Wagyu Tenderloin

#### Tasmanian Lamb Rack

#### Phuket Lobster

#### Surat Thani Tiger Prawns

### SIDES

Porcini & truffle mashed potatoes

Triple cooked chips

Charred heirloom tomato, smoked olive oil dressing

Charred asparagus, burnt butter hollandaise

### Sauces

Béarnaise, Chimichurri Bone Marrow Bordelaise

Nam jim jaew, Nam jim seafood

### DESSERT

#### Chocolate & Hazelnut

Valrhona chocolate fondant, hazelnut ice cream

Or

#### Our Eton Mess

Seasonal Strawberry, whipped cream, meringue, crème pâtissière, rhubarb gelato

## SOUTHERN THAI SEAFOOD BBQ

4,200++ per person

### STARTER

#### Gai Kor Lae

Grill marinated curry chicken

#### Yum Som-O Poo Nim Grob 🦀

Pomelo salad with crispy soft-shell crab

### FROM THE BBQ

Phuket lobster, tamarind sauce, crisp shallot

Seabass in banana leaf

Tiger prawns, Thai seafood sauce

Squid marinated in yellow curry, lemongrass

### ACCOMPANIMENTS

#### Khao Yum Pak Thai 🦐🌿

butterfly pea jasmine rice, roasted coconut, dried shrimps, lemongrass, bean sprouts  
green mango, dried chili, long beans and lime leaf

#### Gang Poo Bai Chaplu 🌿🦀

Rich southern curry with crab meat and betel leaf

#### Phad Yod Mong Goong Seab 🦐

Wok fried Shayote and Phang-nga crispy dried shrimp

### DESSERT

#### Sakoo Phatthalung

Patthalung organic sago pudding with longan and coconut

Or

#### Kluay Tord Buad Chee

Deep fried southern style banana fritter with coconut cream caramel sauce  
and coconut ice cream

🦐 Shrimp 🦀 Shellfish 🐷 Pork 🌿 Gluten Free 🌶️ Spicy Dishes

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

All of our fresh produce is sustainably sourced from local small-scale producers.

Dishes may contain elements of seafood and shellfish in curry pastes and sauces. Please consult our service staff if you require assistance related to seafood allergies.

**THE SERVICE GRILL SET DINNER**  
3,600++ per person

**STARTER**

**The Service 1921 Prawn Cocktail** 🍤

Avocado, caviar, baby gem lettuce

Or

**Beef Tartar**

Bone marrow emulsion, sriracha, egg yolk, pickles, parmesan

Or

**Burrata**

Hazelnut, preserved pear, local herbs, elderflower vinaigrette

**MAIN**

**Stockyard Black Angus Ribeye**

Charred shallot

Or

**Wild Halibut Fillet**

Béarnaise, dill

Or

**Mushroom Tortellini**

Mushroom cream, confit garlic, brown butter, seasonal truffle

**DESSERT**

**Mango, Coconut and White Chocolate Trifle**

Whipped white chocolate ganache, mango puree, mango jelly, vanilla custard

Or

**Milk & Cinnamon Tart**

Charred apple puree, Blackberry gelato

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## NORTHERN THAI KANTOK DINNER

3,200++ per person

### STARTER

#### Ruam Aharn Nau

Chiang Mai pork sausage with lemongrass, garlic, chili and crispy pork skin,  
served with of young chili dip, tomato dip,  
steamed seasonal vegetables and fresh cucumber slices

#### Ong Poo

Northern creamy crab paste

### MARKET FLAVORS

#### App Pla

Grilled marinate curry seabass wrapped in banana leave

#### Gaeng Hung Lay

Northern style curry cooked in herbs and spices

#### Goong Tord Ma Kwan

stir-fried tiger prawns with a Ma Kwan Sichuan pepper sauce and scallion

#### Khao Gan Gin

Steamed rice mixed with blood and minced pork served with garlic oil,  
shallot and roasted chili

### THAI KANOM

#### Kaow Niew Mamuang

Sweet sticky rice, fresh mango with Thai herbs, young rice crispy coconut  
Tuiles, young coconut Ice cream

#### Pollamai raum

Cut collection of Chiang Mai's finest tropical fruits to share