

DINING BY

Design

THE ULTIMATE IN TAILORED PRIVATE DINING.

Dining by Design brings gourmet flavours to romantic settings for two. Choose from a collection of menus, or design your own in consultation with your personal chef. Dine in a pavilion on the waterfront lawn, your butler for the evening ready to serve. End your evening with a flower offering at the spirit house, releasing flame-lit lanterns into the sky.



ANANTARA
CHIANG MAI RESORT

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THE SERVICE 1921 SIGNATURE BBQ

4900++ per person

SHARED STARTERS

Market Oysters

Crisp bacon & apple mignonette

Our Caesar

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

SURF & TURF PLATTER FROM THE CHARCOAL GRILL

Westholme Wagyu Tenderloin

Tasmanian Lamb Rack

Phuket Lobster

Surat Thani Tiger Prawns

SIDES

Porcini & truffle mashed potatoes

Triple cooked chips, pecorino & truffle or malt vinegar

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

Local mango, whipped cream, meringue, sorbet

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SOUTHERN THAI SEAFOOD BBQ

4200++ per person

STARTERS

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 Tai

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 Fak Maew Goong Seab

Wok fried Sayote and Phang-nga crispy dried shrimp

DESSERT

Saku Phatthalung

Organic sago pudding from Phatthalung province with longan and coconut
Or

Kluay Tord Buad Chee

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

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THE SERVICE 1921 GRILL SET DINNER

3600++ per person

STARTER

The Service 1921 Prawn Cocktail

Avocado, caviar, baby gem lettuce

Or

Beef Tartar

Bone marrow emulsion, sous vide egg yolk, parmesan, sriracha

Or

Charred Asparagus & Duck Egg

Sous vide duck egg, hollandaise, fresh seasonal truffle, pecorino cheese

MAIN

Stockyard Black Angus Striploin

Charred shallot

Or

Wild Halibut Fillet

Béarnaise, capers, dill

Or

Local Forest Mushroom Ravioli

Porcini mushroom cream, confit garlic, mascarpone

DESSERT

South African Milk Tart

Local forest honeycomb, cereal milk and Nutella gelato

Or

Rhubarb & Custard

Custard panna cotta, rhubarb gelato, shortcake crumble, berry gel

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NORTHERN THAI KHANTOKE DINNER

3200++ per person

STARTING

Ruam Aharn Nuea

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 Khwaen

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

Khao Gan Jin

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

THAI KHANOM

Kaow Niew Mamuang

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

Tuiles, young coconut Ice cream

Polla-Mai Raum

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

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