

# Lagoon

## Bar

### SALAD

Garden greens from our hydroponic garden

**Pomelo** ★ 🥜 220

Roasted peanut and coconut, ginger, chili, dried shrimp and fish sauce

**Spicy Corn** 250

Sweet corn, lime, chili, fish sauce, tomato with crispy pork belly

**Roasted Vegetable and Quinoa** 290

Broccoli, bell pepper, carrot with lime and extra virgin olive oil dressing

**Som Tum** 390

Freshly pounded green papaya salad with sticky rice and grilled chicken thigh

**Greek** 🌿 390

Lettuce with feta cheese, sun-ripened cherry tomato, celery, cucumber, black olive, red onion, lemon juice and extra virgin olive oil

**Caesar** 390

Romaine lettuce tossed in a creamy anchovy dressing with bacon crisp, crunchy crouton and parmesan cheese

Top with curried chicken fillet 420

### PIZZA

**Margherita** 🌿 🥜 320

Mozzarella cheese with fresh tomato, Italian basil and pesto sauce

**Hawaiian** 390

Cooked ham with fresh pineapple, mozzarella cheese, tomato sauce and sprinkled chili powder

**Diavola** ★ 430

Salami with fennel seeds, chili, roasted onion, bell pepper, mozzarella cheese, tomato sauce and basil

**Vegetarian** 🌿 350

Fresh tomato, mushroom, capsicum, baby spinach and mozzarella cheese

### LIGHT ELEMENT

Served with your choice of French fries, potato wedges or mix salad

**Country Style Chicken** 320

Deep fried breaded chicken pieces with BBQ and tartar sauce

**Fish and Chips** ★ 390

Deep fried battered red snapper fillet with tartar sauce

**Bacon Cheese Beef Burger** ★ 460

Australian prime beef burger, melted Monterey Jack cheese, bacon, sun-ripened tomato, gherkin, iceberg lettuce and BBQ jalapeño relish

**Anantara Club Sandwich** 430

Ciabatta bread with Italian ham, cheddar cheese, roasted chicken, streaky bacon, fried egg, salad

**Ham and Cheese Sandwich** 360

Classic grilled white bread sandwich with paris ham and monterey jack cheese

### THAI FRAGRANCE

**Tom Kha Gai** 270

Fragrant coconut cream soup with chicken, mushroom, lemongrass, kaffir, coriander and galangal with steamed rice

**Phad Kra Pow** ★

Stir-fried choice of meat or seafood with chili, basil leaves and served with a fried egg:

Seafood 350

Chicken or Pork 290

Tofu 260

**Khao Pad**

Fried rice with egg, vegetable:

Chicken or Pork 290

Tofu 260

**Phad Thai** ★

Stir-fried noodle with tofu, bean sprout, spring onion, peanuts with egg:

Tiger prawn 430

Chicken 290

Vegetarian 🌿 260

**Thai Tapas** 320

Prawn rolls, vegetable spring rolls and chicken satay with plum and peanut sauces

🌿 Vegetarian   ★ Signature Dish   🥜 Contains Nuts

All prices are in Thai Baht and are subject to 10% service charge and government tax.

# Lagoon Bar

## THAI FRAGRANCE

### Nasi Goreng ★🥜

Spicy fried rice prepared with chicken and prawn and served with chicken satay, topped with fried egg

290

### Stir-fried Hokkien Noodle

with chicken teriyaki, ginger, garlic, onion, carrot, cabbage, bean sprout, celery, spring onion and egg

290

## ENDING

### Mango Sticky Rice ★✓

Thailand's famous sticky rice with sweet mango and coconut sauce

220

### Ice Cream and Sherbet per scoop

Chocolate, vanilla, mango, tiramisu raspberry, strawberry and young coconut

75

### Tropical fruit plate

140

## UNDER FROM THE GRILL

Barracuda (200 grams)

380

Tiger prawns (2 pieces)

570

Squid (200 grams)

380

Pork neck steak (250 grams)

490

Beef tenderloin (180 grams)

990

Served with your choice of lemon butter sauce, BBQ sauce or garlic butter sauce and 1 side dish of your choice

## SIDE DISHES

French or sweet potato fries

regular 90 / large 160

Roasted vegetables

90

Stir fried morning glory, oyster sauce

90

Garden greens from our hydroponic garden, organic cherry tomatoes, cucumber with balsamic and extra virgin olive oil dressing

90

✓ Vegetarian   ★ Signature Dish   🥜 Contains Nuts

All prices are in Thai Baht and are subject to 10% service charge and government tax.

# Lagoon


## Bar

### INDIAN FOOD


#### NON VEGETARIAN DISHES


**Chicken Tikka Masala** 260  
BBQ chicken cooked in masala spiced, tomato and onion

**Murgh Khurchan** 240  
Shredded tandoori chicken tossed in exotic Indian spice blend with capsicum, tomato and onion

**Malai Mutton Methi**  650  
Cooked mutton in cashew nut sauce with Methi seeds and spicy curry mix

#### VEGETARIAN DISHES

**Dal Makhani**  220  
Slow cooked urad lentils tomato, ginger and garlic

**Palak Paneer**  240  
Homemade cottage cheese and spinach with ginger and garlic paste

**Paneer Khurchan**  320  
Batons of homemade cottage cheese exotically spiced and tossed with capsicum, tomato and onion

#### SIDE DISHES

**Rice** 50  
Jeera coriander or plain rice

**Tawa Paratha** 110  
2 pieces of grilled Indian layered wheat flour bread

**Mixed Vegetable Raita** 40  
Yoghurt with chopped cucumber, onion and tomato

### FOR THE YOUNG ONE

**Soup** 70  
Cream of fresh tomato soup

**Oriental style chicken soup served with yellow noodle** 70

**Golden french fries** 70

**Ham and cheese sandwich** 90  
With french fries

**Pizza with salami** 120

**Fruit salad** 120

**Spaghetti** 90  
With your choice of sauce:

Fresh tomato, bolognaise meat or cream with ham

**Jasmine fried rice** 90

**Crumbed boneless fish fingers** 120  
With tartar sauce

**Mini prime grilled cheese burger** 120  
With French fries

**Chicken tomato stew** 120  
With broccoli and steamed jasmine rice

**Ice cream cup** 120

**Juice** 60  
Orange, pineapple, apple, pine apple