

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.

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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

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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