# The Ultimate in Tailor Made Private Dining



BY ANANTARA

#### Dear Guest,

Anantara's signature private dining concept promises the ultimate culinary experience – tailor-made exclusively for you. From a choice of four enchanting settings and exceptional flavours to personal chef and butler, Designer Dining by Anantara is uniquely romantic and completely unforgettable.

#### The Ultimate Dining Experience

Our themed menu collection offers an inspirational choice of gourmet flavours. Dine on exquisite barbecued seafood; taste authentic regional Thai specialities; savour Italian classics; sup on Chef's Vegan creations; or collaborate with our culinary team to create your own menu.

Pair each dish with recommendations from the Wine Guru. Enjoy the discreet service from your personal butler, tending to every need, leaving you free to relish gourmet tastes and soak up the beauty of your setting

#### **Choose Your Setting**

Make memories in one of these four enchanting settings – A Thai style Sala set in our tropical lagoon garden lit by hanging lanterns and mother nature providing the evening's soundtrack; Take over Sala Siam's humidity-controlled Wine Room as your personal dining venue for the evening;

Toes in the sand beach dining, with the night sky and sound of the sea as company; Or your own oceanside Thai style Sala, lantern flickering in the evening breeze and perhaps the moon for additional romantic lighting.

#### Secure Your Tailor-Made Experience

Please book in advance to avoid disappointment, as each venue is reserved for only one couple or group. A minimum of 24-hours' notice is required to create your private dining retreat.

Contact our Chief Experience Guru for further information and bookings at +66 32 520 250 or huahin@anantara.com









# Designer Dining by Anantara

# The Ultimate In Tailor Made Private Dining

Choose from our collection of four connoisseur menus, collaborate with our Chefs to fine-tune one of these culinary themes, or create a new menu to perfectly suit your taste and desires. Full details of the menu are on the following pages.

#### The Traditional of Siam

A medley of the Kingdom's favourite dishes to be shared and savoured. THB 5,500 net per couple (food only)

#### Innovative

Travel the world with contemporary bites designed to intrigue the palate. THB 5,700 net per couple (food only)

#### Seafood BBQ Lovers

Enjoy the riches of the ocean grilled by your personal chef and served by your butler. THB 6,000 net per couple (food only)

#### 5 courses Vegan Dinner

A contemporary plant-based tasting menu that fuses the flavours East and West. THB 5,000 net per couple (food only)



# **Designer Dining** by Anantara

# The Traditional of Siam

A medley of the Kingdom's favourite dishes to be shared and savoured. THB 5,500 net per couple (food only)

#### Appetiser

Sharing

Yam Talav Spicy seafood salad

Yam Nue Yang Grilled marinated beef with Thai vegetables, fresh lime and chili dressing

Larb Gai Thod Deep fried spicy minced chicken with fresh Thai herbsand roasted ground rice

Pork Satav Grilled and marinated pork skewers

Soup

Individual

Tom ka goong Spicy and sour soup with prawns Sharing

Main

Geang Khiew Wan Gai Chicken thigh in green curry (mild spicy)

Pla Manow Steamed seabass with lemon and chili

Phad Pak Ruam Fried mixed vegetables in oyster sauce

Khao Hom Mali Steamed jasmine rice

#### Dessert

Individual

Khao Niew Ma Muang Fresh mango with sticky rice



Travel the world with contemporary bites designed to intrigue the palate. THB 5,700 net per couple (food only)

Fish 'n' Chips Rice and Scallop King oyster mushroom black garlic and squid

1<sup>st</sup> Entrée Hua Hin Shrimp 50 % grilled shrimp, shell reduction Lemongrass oil, Cos lettuce

Chicken Chicken breast, Chicken skin Ouinoa puffed Cauliflower and cheese Chicken and yeast sauce

Prices are in Thai Baht inclusive 10% service charge and 7% government tax.

# **Designer Dining** by Anantara

## Innovative

#### Amuse Bouche

### 2<sup>nd</sup> Entrée

### Pre-Main Course

Indian Halibut Steamed Indian Halibut Leek with miso Roasted bone and butter

#### Cleanser

Lime and Bergamot

### Main Course

#### Beef Tenderloin

Grilled beef tenderloin Salt baked potato Spinach and kale leaf Simple beef jus

### Sweet

Tartare Sago panna cotta Jaggery ice cream Pineapple balsamic

Prices are in Thai Baht inclusive 10% service charge and 7% government tax.



# **Designer Dining** by Anantara

# Seafood BBQ Lovers

Enjoy the riches of the ocean grilled by your personal chef and served by your butler. THB 6,000 net per couple (food only)

# Appetiser

Pan Seared Hokkaido Scallops and Prawns Chickpea Puree Spicy Tomato Salsa

## Soup

Seafood Soup

## Rock Lobster Tiger Prawn Seabass Fillet Cha Am Squid Choice of Thai Seafood or Roasted Chili Sauce Stir Fried Vegetables

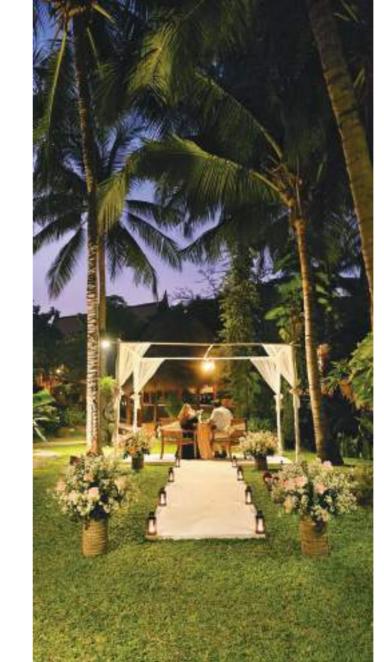
Main

Dessert

Crab Fried Rice

Chocolate Mousse Cake

Prices are in Thai Baht inclusive 10% service charge and 7% government tax.



A contemporary plant-based tasting menu that fuses the flavours East and West. THB 5,000 net per couple (food only)

Amuse Bouche Seaweed Tomato, Garlic, Crispy Seaweed

# **Designer Dining** by Anantara 5 Courses Vegan Dinner

# Entrée

Broccoli Oven baked broccoli, grape with Orange reduction

### Texture of Carrot

Sous vide carrot Carrot and ginger puree, Raw carrot

Silken Tofu Fried silken tofu with ponzu and black truffle

#### Cleanser

Passion fruit

### Main Course

Grilled Cauliflower Steak Grilled Cauliflower Spinach, Vegetables gravy

#### Sweet

Tartare Strawberry tartare, Mint Coconut and palm sugar gel Lime sorbet

Prices are in Thai Baht inclusive 10% service charge and 7% government tax.

#### ANANTARA HUA HIN RESORT

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