

DESIGNER
dining
BY ANANTARA

INNOVATIVE

AMUSE BOUCHE

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

1st Entrée

Hua Hin Shrimp
50 % grilled shrimp/ shell reduction/ lemongrass oil/ Cos lettuce

2nd Entrée

Chicken
Chicken breast/ Chicken skin/ Quinoa puffed
Cauliflower and cheese/ Chicken and yeast sauce

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

Sago panna cotta/ Jaggery ice cream
Pineapple balsamic
