

The Ultimate in Tailor Made Private Dining



DESIGNER
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)



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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 Talay

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 herbs and roasted ground rice

Pork Satay

Grilled and marinated pork skewers

Soup

Individual

Tom ka goong

Spicy and sour soup with prawns

Main

Sharing

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



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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

Tartare

Sago panna cotta

Jaggery ice cream

Pineapple balsamic

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

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Seafood BBQ Lovers

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

Appetiser

Pan Seared
Hokkaido Scallops and Prawns

Chickpea Puree

Spicy Tomato Salsa

Soup

Seafood Soup

Main

NZ Mussel

Tiger Prawn

Seabass Fillet

Cha Am Squid

Choice of Thai Seafood
or Roasted Chili Sauce

Stir Fried Vegetables

Crab Fried Rice

Dessert

Chocolate Mousse Cake

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



Designer Dining by Anantara

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)

Amuse Bouche

Seaweed
Tomato, Garlic, Crispy Seaweed

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.

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