

DINING BY
Design


ANANTARA
LAWANA · KOH SAMUI
RESORT





Dining *by* Design

Take your seats at a table for two and embark on an unforgettable culinary journey. Our signature private gastronomy experience, Dining By Design pairs exquisite cuisine with stunning settings for a meal you'll never forget.

Work with our dedicated team to select the perfect menu – from traditional Thai flavours or a seafood banquet to a plant-based feast – and served by your private butler. Indulge with your toes in the sand or hidden away in a tropical garden lit by flame torches.

From table decor to live music, every detail is tailored to your taste and crafted by design. Prepare to be transported.

TASTE of THAILAND

THB 7,500++
per couple



Shrimp and Pumpkin Crackers 🍤
With sweet chilli sauce

Nam Prik Tai Pak Sod 🍤
Surat Thani farm vegetables served with Southern shrimp chilli paste

Som Tam Goong 🥥 🍱 🍤
Papaya salad with poached shrimps, long beans, peanuts,
fish sauce, cherry tomato

Kanom Jeen Nam Ya Poo 🐟
Crab curry with rice noodles

Gaeng Keow Wan Gai
Green curry chicken with Thai herbs

Pla Neung 🐟
Steamed local seabass

Pad Ka Prow
Beef stir fried with basil, garlic, chilli and oyster sauce served with
fried egg and steamed rice

Pak Liang Pad Khai
Stir fried melinjo leaves with egg

Mango Sticky Rice
With coconut sauce

Fresh Samui Coconut



Contains nuts



Local seafood sustainable



Shellfish

Prices are in Thai Baht and are subject to %10 service charge plus applicable government tax.

GLOBAL TABLE

THB 8,500++
per couple



Italian Breads, Dips, and Olives 🥖

New Style Yellowfin Tuna Sashimi

Yuzu, soy, sesame, ginger, warm garlic and truffle oil

Watermelon and Persian feta cheese salad

Garden mint

Ajo Blanco 🥄

Chilled almond soup

Samui Line-Caught

Sea Bass Carpaccio 🐟

With chilli, oregano, warm lemon garlic olive oil,
garden herbs and leaves.

Grilled 120-day Australian Kidman

Black Angus Sirloin Steak

With triple-cooked potatoes, chimichurri, garlic greens,
red wine sauce

Chocolate Cremeux

With sable, meringue and salted caramel ice cream

Handmade Petit Four 🥖

Lawana Heritage Coffee and Dilmah Tea



Contains nuts



Local seafood sustainable

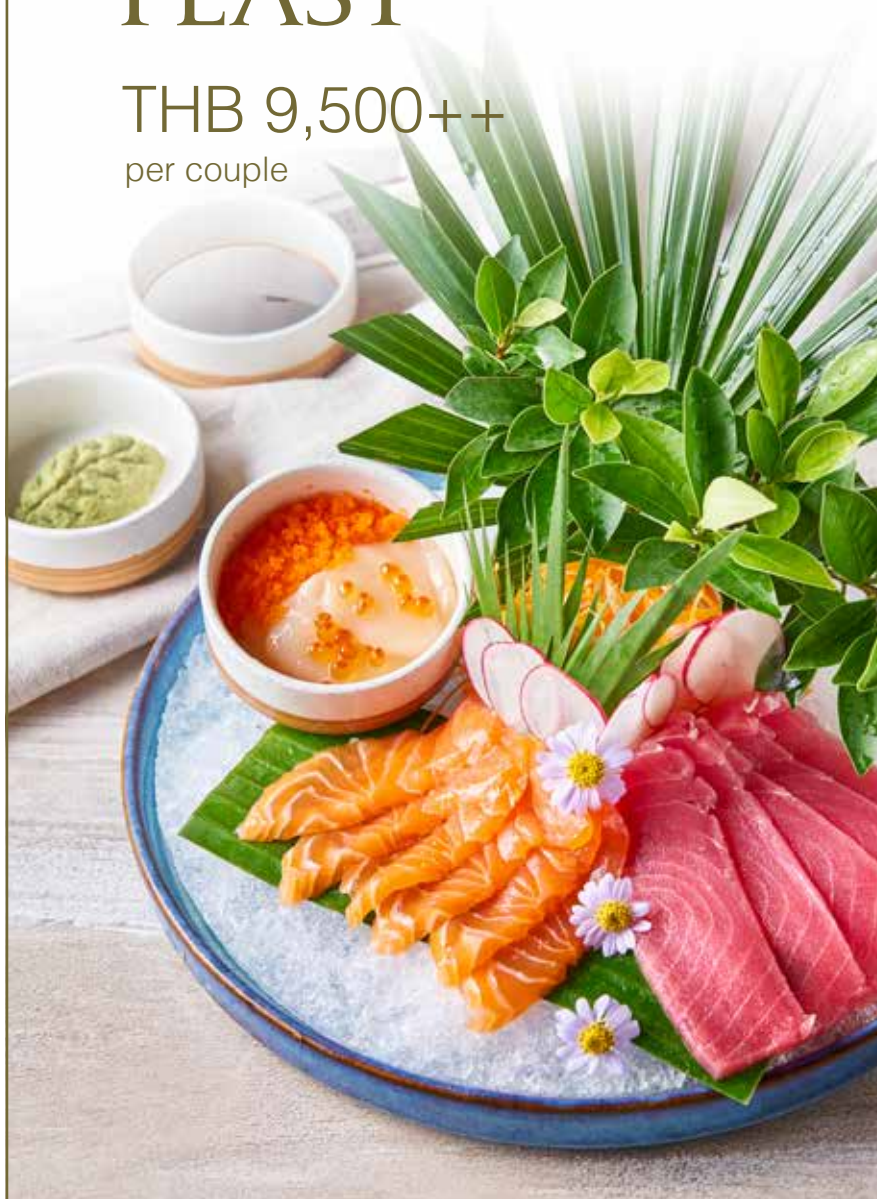


Shellfish

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SEAFOOD FEAST

THB 9,500++
per couple



Bread Basket 🥖

With balsamic and olive oil

Caesar Salad 🐟

Romaine lettuce, poached egg,
crispy bacon, anchovies, croutons

Nam Prik Tai Pak Sod 🐚

Surat Thani farm vegetables served with
Southern shrimp chilli paste

Homemade Cured White Snapper 🐟

With grilled asparagus, cucumber,
apple salad

Fresh Tuna

With wasabi and soy sauce

Surat Thani oyster 🐟

With lime wedges

Sashimi Selection 🐟

Sliced Atlantic salmon, yellowfin tuna &
scallops served on crushed ice with wasabi

Pla Neung 🐟

Steamed local seabass

Seafood Tower: 🐟

Local tiger prawn

With garlic, parsley, smoked paprika powder,
warm focaccia bread

Steamed mussels

Grilled squids

Sweet corn, Seasonal salad

Surat Thani Seasonal Fruits

Fresh Samui Coconut



Contains nuts



Local seafood sustainable

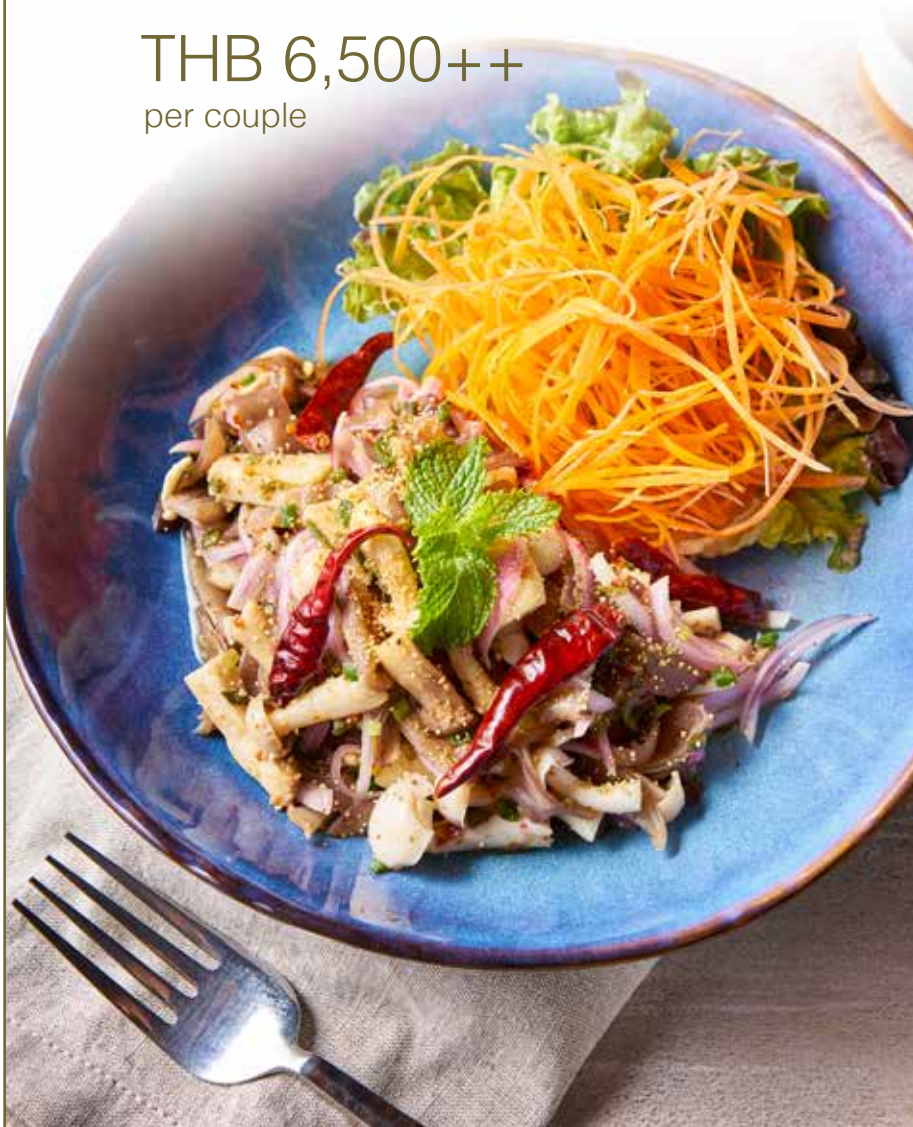


Shellfish

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PLANT PLEASURES

THB 6,500++
per couple



All ingredients are locally sourced from sustainable farms.

Pumpkin Crackers

With sweet chilli sauce

Vegan Nam Prik Pao

Fresh vegetables served with Southern chilli paste

Som Tam 🌿

Papaya salad, long beans, peanuts, cherry tomato

Asian Cucumber Salad

With coriander, red chilli, soy sauce

Vegetable Spring Rolls

With hoisin sauce

Pineapple Fried Rice 🌿

Fried rice, pineapple, vegetables, cashew nuts, raisins

Gaeng Keow Wan

Green curry, tofu, Thai herbs with steamed rice

Stir-fried Morning Glory

With soy sauce

Mango Sticky Rice

With coconut sauce

Fresh Samui Coconut



Contains nuts



Local seafood sustainable



Shellfish

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SMALL TOUCHES THAT SPEAK VOLUMES

**SPECIAL ROMANTIC CAKE:
THB 1,100 NET PER POUND**

**LIVE MUSIC DUO:
THB 10,000 NET PER TIME**

**LIVE SAXOPHONE:
THB 5,500 NET PER HOUR**

**FLOWER BOUQUET:
FROM THB 3,300 NET PER PIECES**

**FIRE SHOW:
THB 9,500 NET PER SHOW**



Kevin Fawkes

Executive Chef

Home to the finest gourmet destinations in Koh Samui, Anantara Lawana Koh Samui Resort offers unforgettable culinary experiences for every occasion. Dine at the beachfront, in the trees or in a private setting surrounded by unmatched beauty under the helm of Executive Chef, Kevin Fawkes.

The decorated Englishman who has two Iron Chef Thailand wins to his name is rightfully considered one of the most experienced Executive Chefs in the industry. An Honorary Director for the Thailand Culinary Academy and Member of the British Culinary Federation, he is well respected for his involvement in mentoring the next generation of young chefs.

Through our extensive purveyor partnerships, we work with local farms and fishermen who share our sustainable values to source the very freshest ingredients from across the Surat Thani region, while the pastry team makes all bread and pastry in house to further reduce carbon emissions.