



DESIGNER  
*dining*  
BY ANANTARA

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Take your seats at a table for two and embark on an unforgettable culinary journey. Our signature private gastronomy experience, Designer Dining by Anantara 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 government applicable government tax.





## Global Table

THB 8,500++  
per couple

**Italian Breads, Dip, 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 chili, 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 greene, 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 and seasonal salad

### Surat Thani Seasonal Fruits

### Fresh Samui Coconut

🥜 Contains Nuts

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## Plant Pleasures

THB 6,500++  
per couple

### 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 Speaks Volume

### Special Romantic Cake

THB 1,100 Net per Pound

### Live Music Duo

THB 10,000 Net per Pound

### Live Saxophone

THB 5,500 Net per Pound

### Flower Bouquet

THB 3,300 Net per Pound

### Fire Show

THB 9,500 Net per Pound

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