

# BEVERAGE LIST

## Chilled Juices 190

Green Guava, Lime, Pineapple, Yellow Mango

## Fresh Juices

Samui Young Coconut 190  
Watermelon, Orange 250

## Non Alcoholic Cocktails 195

Thai Lemonade, Apple Virgin Mojito, Pink Banana,  
Homemade Lemonade, Cranberry Delicious

## Signature Cocktails 350

Anantara Club, Lawana Sling, Thai Coco, Vanilla Sky,  
Pina Lawana, Illusion, Spicy's Pool Bar, Santi-jito

## Cool and Classic Cocktails 300

Cuba Libre, Mai Tai, Mojito, Moscow Mule, Pina Colada,  
Whisky Sour, Singapore Sling, Cosmopolitan

## Beers

Chang Draft	<b>S 160</b>	<b>L 300</b>		
Chang		160	Heineken	160
Asahi		160	Singha	160
San Miguel light		190	Corona	300

## Siam Cocktails 300

Thai Sabai, On The Beach, Mekhong Lemon Drop,  
Mekhong Fusion, Sang Som Honeymoon

## Aperitif 260

Campari, Martini Dry/ Bianco/ Rosso, Ricard, Pernod,  
Fernet Blanca, Aperol

## Rum

Bacardi Rum, Captain Morgan Dark Rum 260  
Havana Club 7 Years Rum, Abelha Cachaca Rum 350  
Phraya Rum 450

## Gin

Gordon's 260  
Tanqueray, Bombay Sapphire 350  
Caorunn, Hendrick 550

## Vodka

Smirnoff 260  
Absolut Vodka; Original, Vanilla and Raspberry 300  
Ketel One, Grey Goose, Ciroc, Belvedere 350

## Tequila 260

Sierra Silver Tequila

## Whisky 260

Jim Beam, Jack Daniel's, Canadian Club, John Jameson,  
Red Label, Regency, Mekhong, Sangsom

## Single Malt

Cragganmore 12 Yrs., Glenfiddich 12 Yrs., 350  
Accnoc 12 Yrs., Old Pulteney 12 Yrs. 350  
Ardbeg 10 Yrs., Glenmorangie 10Yrs. 450  
Singleton 15 Yrs., Dalwhinnie 15 Yrs. 550  
Singleton 18 Yrs., Glenfiddich 18 Yrs. 650

## Cognac VSOP

Hennessy, Remy Martin 500

## Cognac & Armagnac XO

Hennessy, Remy Martin, Sempe 650

## Liqueurs 260

Bailey's, Amaretto, Cointreau, Drambuie, Kahlua, Midori,  
Grand Marnier, Jagermeister, Sambuca White or Black,  
Southern Comfort

# OCEAN KISS MENU

## APPETIZERS 开胃菜

Buffalo Wing 布法罗辣鸡翅 370

Deep fried chicken wings, BBQ sauce 香炸鸡翅, 配 BBQ 酱

Tuna Tempura 金枪鱼天妇罗 390

Tempura battered tuna rolled in nori and wasabi with avocado, cucumber, lemon, soya dressing - **S**

紫菜裹金枪鱼天妇罗, 配芥末、牛油果、黄瓜、柠檬和大豆酱

Mezze Platter 小食拼盘 500

Hummus, matbucha, tabbouleh, labneh, Toasted pita bread - **V**

鹰嘴豆泥、摩洛哥 matbucha 沙拉、塔博勒沙拉、浓缩酸奶、烤皮塔饼

Greek Salad 希腊沙拉 350

Classic salad with Kalamata olives, cucumber, feta cheese, onion, bell pepper, oregano oil - **V, D, GF**

经典沙拉, 配卡拉马塔橄榄、黄瓜、菲达奶酪、洋葱、灯笼椒和牛至油

Nicoise Salad 尼古斯沙拉 350

Black olive, green beans, boiled egg, tomato potato, olive oil dressing - **V, GF**

黑橄榄、豆、水煮蛋、土豆和橄榄油调味汁

Chicken Tikka Garden Salad 串烧鸡肉田园沙拉 390

Tandoor cooked marinated chicken, beans, carrots, mixed leaf salad, honey red wine vinegar, dressing - **GF**

炉烤腌鸡肉、豆类、胡萝卜、什锦蔬菜沙拉、蜂蜜红酒醋、调味汁

Caesar Salad 凯撒沙拉 320

Romaine lettuce with classic Caesar dressing, anchovy, crispy bacon, crouton, shaved parmesan cheese with smoke salmon - **P**

长叶莴苣, 配经典凯撒酱、凤尾鱼、酥脆培根、面包丁及切片帕马森干酪

Grilled Chicken Breast 烤鸡胸肉 350

Grilled Shrimp/Smoked Salmon 390

## SOUP 汤

Freshly Made Soup 320

Please ask your waiter

请向服务员咨询当日现制鲜汤

## SANDWICHES AND BURGERS

### 三明治、汉堡

ALS Club Sandwich 安纳塔拉俱乐部三明治 450

Grilled chicken, ham, fried egg, cheddar cheese, avocado, lettuce, tomato, mayonnaise sauce

扒鸡肉、火腿、鸡蛋、切达奶酪、牛油果、生菜、番茄和是拉差蛋黄酱

Falafel Wrap 炸豆丸卷 420

Crispy falafel patties wrapped in tortilla, humus spread, crisp lettuce, garlic yoghurt sauce - **V**

墨西哥薄饼卷香酥炸豆丸, 配鹰嘴豆泥酱、鲜脆生菜和大蒜酸奶酱

ALS Beef Burger 安纳塔拉牛肉汉堡 500

Grilled 180 gr Australian Black Angus patty, bacon, egg, cheddar cheese, caramelized onion, tomato, lettuce, sesame seed bun

澳大利亚黑安格斯烤牛肉 (180克)、培根、鸡蛋、切达奶酪、

焦糖洋葱、番茄、生菜、芝麻面包

**S- Contains Seafood V- Vegetarian P- Contains Pork N- Contains Nuts D- Contains Dairy GF- Gluten Free**

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**HB** Additional supplement charge for the guest with Half Board package

## PASTA & RISOTTO 意面和烩饭

- Penne Pomodoro 番茄通心粉** 320  
Vine ripened tomato sauce with fresh basil – **V, D**  
番茄酱配新鲜罗勒
- Fettuccini Carbonara 奶油培根意大利宽面** 320  
Bacon with egg, Reggiano parmesan cheese - **D**  
培根, 配鸡蛋和帕尔马干酪
- Spaghetti Bolognese 意式肉酱面** 340  
Beef ragout in tomato, oregano - **D**  
炖牛肉, 配番茄和牛至
- Mushroom and Truffle Risotto 蘑菇松露烩饭** 450  
Mixed mushrooms with parmesan cheese,  
cream fraiche - **V, D**  
什锦菌类配帕尔马干酪和鲜奶油

## PIZZA 披萨

- Margherita 玛格丽塔披萨** 350  
Tomato, Italian basil, mozzarella cheese, olive oil - **V, D**  
番茄、意大利罗勒、马苏里拉奶酪、橄榄油
- Quattro Formagi 四喜芝士比萨** 450  
Salami, gorgonzola, cheddar, ricotta, mozzarella cheese - **D**  
萨拉米香肠、戈贡佐拉干酪、切达奶酪、里科塔奶酪、马苏里拉奶酪

## MEAT AND FISH 肉类和鱼类

- Pan Fried Norwegian Salmon Fillet** 600  
**煎挪威三文鱼排**  
Pea and Orecchiette pasta, pomegranate fresh lemon zest – **S, D**  
豌豆和薄荷珍珠意面、石榴、新鲜柠檬皮
- Poached Sea Bass** 600  
**水煮海鲈鱼**  
Asparagus, leeks, white wine, herb cream sauce - **D**  
芦笋、韭葱、白葡萄酒和香草奶油酱
- Oven Roasted Chicken Breast** 600  
**炉烤鸡胸肉**  
Sautéed mushrooms, charred corn kernels, baby potatoes - **GF**  
炒蘑菇和炭烤玉米粒
- Braised & Caramelized Kurobuta Pork Ribs** 750  
**炖焦糖黑豚猪肋排**  
Coleslaw, sweet potato, a sticky mustard seed dressing - **GF**  
凉拌卷心菜丝、红薯和芥末籽酱
- Grilled Angus Beef Rib Eye** 900  
**烤安格斯肋眼牛排**  
Additional supplement charge for the guest with Half Board package **HB300**  
Hand cut chips, pepper cream sauce 300gm,  
watercress salad - **D, GF**  
手切薯条和胡椒奶油酱 (300克)

## Sides 配菜

- Mash potato 土豆泥 150  
Hand cut chips 手切薯条 150  
Mixed leaf salad 什锦蔬菜沙拉 150  
Tomato salad 番茄沙拉 150

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## THAI FAVOURITES 泰式美味

### APPETIZERS 开胃菜

#### Poh Pia Phak 蔬菜春卷 250

Crispy fried vegetable spring rolls, glass noodles, homemade sweet chili sauce - V

酥炸粉丝蔬菜春卷配甜辣椒酱

#### Som Tam Goong 凉拌鲜虾青木瓜色拉 370

Raw papaya salad with poached shrimps, long beans, peanuts, fish sauce, tomato - N

青木瓜色拉、鲜虾、四季豆、花生粒、鱼露、樱桃番茄

#### Thod Man Goong 虾饼 380

Homemade prawn cakes with coriander, lemongrass, tangy plum sauce

自製虾饼、芫荽、香茅配苏梅酱

#### Satay Gai 鸡肉沙嗲 380

Grilled marinated chicken with peanut sauce - N

烤腌鸡肉配花生酱

#### Yam Nuea Yang 泰式香烤牛肉沙拉 390

Spicy Thai beef salad with tomato, cucumber, chili

泰式香辣牛肉沙拉，配番茄、黄瓜和辣椒

## SOUPS 汤类

#### Tom Kha Gai 香浓椰奶鸡汤 370

Coconut soup with chicken, lemongrass, galangal, kaffir lime leaves, mushroom

鸡胸肉、泰式香料、椰奶、香茅、南姜、青柠檬、蘑菇

#### Tom Yam Goong 冬阴功汤 390

Authentic Thai spicy soup with local shrimp, lemongrass, galangal, coriander, chili

正宗泰式辣味汤，配本地虾仁、柠檬草、高良姜、香菜和辣椒

## CURRIES 咖喱类

#### Gaeng Keow Wan Gai 绿咖喱炒肉 370

Green curry chicken with Thai herbs

绿咖喱鸡肉配泰国香草

#### Gaeng Phed Ped Yang 辣式咖喱烤鸭 390

Red curry with roasted duck, pineapple, grape, cherry tomato

红咖喱烤鸭、菠萝、葡萄、樱桃番茄

#### Massaman Beef 马沙文牛肉 490

Stewed beef cheek with potatoes, peanuts, coconut cream, massaman curry paste

炖牛面颊肉，配番茄、花生、椰奶和马沙文咖喱酱

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## MAIN COURSE 主菜

### Chicken Cashew Nut 腰果鸡肉 390

Stir fried with capsicum, onion, garlic oyster, chilli sauce  
配辣椒、洋葱、蒜香蚝油和辣酱爆炒

### Piew Wan Moo 咕咾肉 390

Stir fried pork, cucumber, tomato, pineapple,  
sweet & sour sauce - **P**  
酸甜酱、黄瓜、西红柿、菠萝

### Goong Makham 罗望子汁老虎虾 690

Deep fried tiger prawns, crispy shallot,  
homemade tamarind sauce  
自制罗望子汁、脆葱、老虎虾、甜罗勒

## RICES AND NOODLES 米饭及米粉

### Khao Phad 泰式炒饭

Stir fried rice with egg, vegetables and fried egg with your  
choice of:

配罗勒叶、大蒜、辣椒配米饭和煎蛋

Pork or Chicken 猪肉或鸡肉 320

Beef or Seafood 牛肉或海鲜 390

### Phad Ka Prow 打抛 (任选肉类或海鲜)

Stir fried basil, garlic, chili, oyster sauce served with  
steamed rice and fried egg with your choice of:

炒罗勒叶、大蒜、辣椒、蚝油，搭配蒸米饭和煎蛋食用可选：

Pork or Chicken 猪肉或鸡肉 320

Beef or Seafood 牛肉或海鲜 390

### Phad See Ew 猪肉炒河粉

Stir fried flat noodle with egg and vegetables with your choice of:  
炒河粉，配鸡蛋、蔬菜和以下食材（任选）：

Pork or Chicken 猪肉或鸡肉 320

Beef or Seafood 牛肉或海鲜 390

### Phad Thai Goong 泰式炒米粉 390

Stir fried rice noodle with prawns, egg, tofu,  
peanut, and tamarind sauce - **N**

炒米粉，配明虾、鸡蛋、豆腐、花生和罗望子酱

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## DESSERTS 甜点

### Banana Fritters 香蕉煎饼 290

Coated with sesame, chocolate sauce, honey, coconut ice cream - **V**

芝麻、巧克力酱、蜂蜜、椰子冰淇淋

### Fruits Platter 水果拼盘 290

Freshly cut seasonal and tropical fruits - **V**

时令水果

### Chocolate Fix 浓情巧克力 290

Belgian dark chocolate mousse, chocolate brownies, strawberries, raspberry sorbet - **V**

比利时黑巧克力慕斯、巧克力布朗尼、草莓、覆盆莓雪葩

### Lemon grass Cheesecake 柠檬草芝士蛋糕 320

With fresh mango and mango sorbet - **V**

配新鲜芒果及芒果雪葩

### Mango Sticky Rice 芒果糯米饭 320

Narm Dok Mai mango, sticky rice, coconut cream, black sesame ice cream - **V**

甜糯米饭、新鲜芒果、椰子酱、黑芝麻冰淇淋

## SWENSEN'S ICE CREAM

Founded 1948 in San Francisco by Earle Swensen, following the principles of using only the finest ingredients and techniques.

双圣冰淇淋由 Earle Swensen 于 1948 年在旧金山创立，一直以来坚持只用最好的原材料和技术出品冰淇淋。

Please select your favorite and let us scoop for you  
(price per scoop)

请选择您的口味，我们会帮您准备。(价格按球来算)

Vanilla 香草 120

Sticky Chewy Chocolate 啾啾巧克力 120

Strawberry 草莓 120

Coconut 椰子 120

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