



aige

Age, how we got here

Every journey is a transition.
From childhood to adulthood, from innocence to knowledge.
Every life stage is equally important.
Every step forwards a new experience.

Age recognizes that every journey is a search for authenticity. That every age has its own milestones – in what you eat, where you meet and what you expect. But no matter what your age, quality is the red line that unites one generation to the next.

Every age has its own unique tastes. The unpredictability of youth, the patience of age. The importance of craftsmanship and the independence to explore the unknown.
Age brings all these qualities together.
An epiphany of the senses for every life stage.

A culinary sanctuary unencumbered by time.

age





Quality through time

Anantara


LIFE Wellness & Longevity

Menu

Starters

- King mackerel crudo**   800
yuzu kosho dressing, pickled shallot, almonds, ajoblanco
(Kcal 205, carbs 7.9g, fat 11.8g, protein 17.4g)
- Burrata**  750
confit tomatoes, green beans, black olive crumble, pecorino chip
(Kcal 305, carbs 5.3g, fat 27.4g, protein 13.1g)
- Roasted pumpkin salad**  700
pearl barley, pomegranate, cashew cheese, mint, almonds
(Kcal 440, carbs 57.1g, fat 18.7g, protein 12.7g)

Mains

- Black lentil dahl**  720
coconut cream, cilantro, chickpea cracker
(Kcal 178, carbs 25g, fat 6g, protein 7g)
- AGE beef bone broth** 500
passatelli, black truffle
(Kcal 395, carbs 30.8g, fat 19.5g, protein 24.9g)
- Dry aged grouper fillet** 1,600
misticanza salad, burnt lemon
(Kcal 300, carbs 3.9g, fat 12.6g, protein 44.8g)
- Josper grilled grassfed tenderloin** 1,600
root vegetables, veal jus
(Kcal 355, carbs 9.2g, fat 16.8g, protein 41.6g)

Dessert

- Pistachio gelato**  250
maldon salt, extra virgin olive oil
(Kcal 288, carbs 20.9g, fat 22.8g, protein 10.3g)

-  Side table service  AGE signature dish  Vegetarian  Vegan
-  Sustainably Fish  Locally Sourced Dish

Prices are in Thai Baht and are subject to 10% service charge plus applicable tax.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please inquire with senior management if you have any dietary restriction, allergies or special considerations.

A Tasting of AGE

Price: THB 4,800++ per couple

Starters

AGE's Beef Tartare

Angus beef, house-made pan brioche

Blue Swimmer Crab Salad

Pickled kohlrabi, pil pil sauce, oscietra caviar

Mains

AGE's Angus Short Rib

72h. slow cooked and angus short rib, demi-glace, sautéed kale, gremolada

Pan Roasted Salmon

Roasted romanesco, broccolini purée, sea asparagus, dill sauce

Desserts

75% Dark Chocolate Souffle

And vanilla ice-cream

Phuket Coconut Texture

Biscuit, mousse, ice cream, espuma

The Coastal Catch

Price: THB 5,200++ per couple

Starters

King Mackerel Crudo

Yuzu kosho dressing, pickled shallot, almonds, ajoblanco

Pan Roasted Hokkaido Scallops

Green peas cream, Kurobuta pancetta, XO sauce, squid ink tapioca chips

Mains

Jumbo Prawns

Grilled local wild-caught prawns, herbs lemon butter

Catch Of The Day

Grilled dry aged fish fillet, herbs lemon butter

Desserts

Chocolate Torte

Milk and dark chocolate, Chantilly

Eton mess

Strawberries and cream

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Land and Sea

Price: THB 9,000++ per couple

Starters

Caviar Oscietra 30gr.

Buttery and nutty notes

Seared Foie Gras

Cold smoked duck carpaccio, apple texture, kumquats gelée

Main

Rangers Valley Angus T-Bone 1.2k

*Dry aged 270+ days grain-fed premium Angus beef from Rangers Valley, Australia.
(Including 2 choices of sauce and side)*

Desserts

75% Dark Chocolate Souffle

And vanilla ice-cream

Passion, Coconut, Mango, Tart

Torched Italian meringue

Flavours of the Earth

Price: THB 3,800++ per couple

Starters

AGE Parmigiana

Chargrilled eggplant, parmesan sauce, smoked ricotta

Roasted Pumpkin Salad

Pearl barley, pomegranate, "cashew cheese", mint, almonds

Mains

AGE's pan-seared potato gnocchi

Truffle sauce, Parmigiano Reggiano, 64° egg, shaved truffle

Black Lentil Dahl

Coconut cream, cilantro, chickpea cracker

Desserts

Phuket Coconut Texture

Biscuit, mousse, ice cream, espuma

Passion, Coconut, Mango, Tart


Torched Italian meringue

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Caviar

Oscietra 30g or 50g
Buttery and nutty notes

3,500/5,500

Beluga 30g or 50g 
Creamy and slightly briny taste
(Sustainable farming)

6,500/10,500

Oysters

Fine de Claire no.2
Iodine rich, crispy and delicate,
nutty and light-colored

Half	Dozen
Dozen	Dozen
1,200	2,300

Tsarskaya no.2
Mineral, firm with a hint of acidity

1,350 2,600

Muirgen Irish no.2
Sweet, meaty and delicate
Served with a mignonette, lemon, nahm jim

1,400 2,700

 Side table service

 AGE signature dish

 Vegetarian

 Vegan

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Starters

- Blue swimmer crab salad**   950
Pickled kohlrabi, pil pil sauce, oscietra caviar
- Pan roasted Hokkaido scallops** 900
Green peas cream, Kurobuta pancetta, XO sauce, squid ink tapioca chips
- Yellowtail carpaccio** 850
Pork cheek, taramasalata sauce, nashi pear
- AGE's beef tartare**   980
Angus beef, house-made pan brioche
- Seared foie-gras** 900
Cold smoked duck carpaccio, apple texture, kumquats gelée
- AGE's parmigiana**   750
Chargrilled eggplant, parmesan sauce, smoked ricotta

Charcuteries & Cheese Trolley

- Charcuteries** 900
Selection of artisanal cold cuts with accompaniments
- Cheese Trolley** 800
Selection of farmhouse cheeses with jams and preserves
- After dinner cheese tasting* 400

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Mains

AGE's pan seared potato gnocchi  	950
<i>Truffle sauce, Parmigiano Reggiano, 64° egg, shaved truffle</i>	
Pan roasted lamb rack	1,500
<i>Roasted root vegetables, spiced jus</i>	
AGE's beef cheeks 	1,300
<i>Charred onion, potato purée, bone marrow, anchovy crumble</i>	
Flat iron baby chicken	1,000
<i>Romesco, guacamole, chargrilled spring onions</i>	
Josper roasted bell pepper risotto	950
<i>Tuna carpaccio, black garlic, fried capers, bottarga</i>	
Smoked dry aged duck	950
<i>Celeriac purée, port wine chicken liver ragout, kale leaf</i>	
Josper grilled gallega octopus	1,300
<i>Spanish tortilla espuma, chorizo, fried padron peppers</i>	
Pan roasted salmon	1,000
<i>Roasted romanesco, broccolini purée, sea asparagus, dill sauce</i>	

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Josper grilled

Aged Chef's cut

Australian angus tomahawk 1.2kg	4,200
Australian prime rib 1.2kg	4,200
Rangers Valley T-Bone 1.2kg	4,200
Chateaubriand 600g	3,900

Including two choice of side and sauce

Tenderloin

Australian wagyu 200g <i>Additional 100g / 1,100</i>	2,400
Grain fed black angus 200g <i>Additional 100g / 900</i>	2,000
Grass fed Hereford 200g <i>Additional 100g / 700</i>	1,600

Ribeye

2GR Australian premium wagyu 300g <i>Additional 100g / 1,300</i>	2,800
USDA Prime Beef 300g <i>Additional 100g / 1,300</i>	2,800
Australian wagyu 300g <i>Additional 100g / 1,200</i>	2,600
Grain fed black angus 300g <i>Additional 100g / 900</i>	2,000

Striploin

2GR Australian premium wagyu 200g <i>Additional 100g / 900</i>	1,900
Australian wagyu 200g <i>Additional 100g / 700</i>	1,800
Nagasaki Japanese wagyu A5 200g <i>Additional 100g / 1300</i>	2,800

Including one choice of side and sauce

Sauces

Black truffle sabayon, hollandaise, chimichurri, sauce vierge, garlic-lemon butter, veal jus, red wine jus, green peppercorn sauce, extra virgin olive oil

Grilled seafood

Whole imported seabass 2,200
Catch of the day 1,600
Including one choice of side and sauce

Phuket lobster  3,500
Jumbo prawns 1,900

Sides

Sautéed broccolini, Jospet tomatoes, poached garlic 350
Wild kale, sliced almonds, brown butter 350
Roasted wild mushroom 350
Baked cauliflower, gruyere mornay 350
Mac and cheese 350
Orange, pomelo, spinach, avocado, goat cheese salad 350
Creamy parmesan spinach 350

AGE's spiced french fries, manchego, pink pepper 250
Dauphinoise potatoes 250
AGE's potato purée 250
Roasted potatoes 250

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Ageless classic

Eton mess <i>Strawberries and cream</i>	550
Double chocolate torte <i>Milk and dark chocolate, chantilly</i>	500
75% dark chocolate soufflé   <i>Vanilla ice-cream</i>	600
Phuket coconut textures <i>Biscuit, mousse, ice cream, espuma</i>	500
Passion, coconut, mango, tart  <i>Torched Italian meringue</i>	500
Chocolate ganache  <i>Frozen chocolate mousse, vanilla bean, Pedro Ximenez sweet sherry wine</i>	600



Side table service



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Vegan



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