

## BREAKFAST (available from 6.00 am - 12.00 am)

### Continental Breakfast

790

#### Anantara bakery basket

Toast, croissant, danish pastry, butter, honey, jam or marmalade

#### Fresh seasonal fruit platter

#### Cereal & Yoghurt & Muesli

Bircher muesli, granola, cornflake, Koko Krunch, rice crispies  
Your choice of full fat, low fat or soy milk

#### Tea or Coffee

Your choice freshly brewed coffee, tea, hot chocolate

#### Fruit Juice

Your choice of: apple, guava, pineapple, orange, tomato

### American Breakfast

970

#### Anantara bakery basket

Toast, croissant, danish pastry, butter, honey, jam or marmalade

#### Your choice of two fresh eggs prepared any style, served with:

Tomatoes, crispy bacon, sausage (pork or chicken), hash brown

#### Fresh seasonal fruit platter

#### Tea or Coffee

Your choice freshly brewed coffee, tea, hot chocolate

#### Fruit Juice

Your choice of: apple, guava, pineapple, orange, tomato

## DESIGN YOUR BREAKFAST

#### Bakery Basket

Butter croissant, chocolate croissant, danish pastry and muffin served with butter & jams

350

#### Fresh Seasonal Fruit Platter

210

#### Organic Plain Yogurt

190

#### Mixed Berry Yogurt

Plain yogurt topped with berry compote

230

#### Breakfast Cereals

Cornflakes, Granola, All Bran, Rice Krispies, Koko Krunch  
Your choice of full fat, low fat or soy milk

210

#### Bircher Muesli

Topped with dried fruit & nuts











230

#### Hot Oat Porridge

Prepared with milk or water

















240

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 Vegan  Vegetarian  Spicy Dishes  Contain Pork  Locally Sourced Dish  
 Comfort food  Wellness  Healthy Dish  Gluten Free  Lactose Free

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<b>Keto Granola</b>		320
<b>Pancakes</b> 	Nutella and Caramelized Thai bananas and whipped cream	275
<b>Belgium Waffles</b> 	Maple Cream & Macadamia nuts and whipped cream	290
<b>Two Fresh Farm Eggs, prepared your way</b> 	Served with potato of the day, grilled tomato, sausages (pork or chicken) crispy bacon, & hash brown	450
<b>Smoked Salmon</b> 	Smoked salmon and pickled	540
 Asian Flavors		
<b>Khao Thom</b>   	Thai Rice soup with a choice of, chicken, pork or shrimp, crispy garlic, ginger, spring onion and soft poached egg	350
<b>Noodle Soup</b>  	Selection of egg or rice noodle, with your choice of chicken, beef, prawns, pork or vegetables served with condiments.	320
<b>Khao Phad Pu</b> 	Wok fried rice with crab meat, vegetables, tomatoes, garlic, onions and egg	460
<b>Khao Phad</b>  	Wok fried rice with vegetables, tomatoes, garlic, onions and egg	
With choice of		
• <b>Chicken or pork</b> 		420
• <b>Prawns</b>		460
<b>Scrambled Tofu</b>  	Smashed yellow tofu with kale, soy sauce and chili flakes	300
 <b>Coffee</b> 		
	<b>Hot</b>	<b>Ice</b>
<b>American coffee</b>	160	220
<b>Cappuccino</b>	160	220
<b>Caffè Latte</b>	160	220
<b>Espresso</b>	150	
<b>Espresso Doppio</b>	170	
<b>Maroc chino</b>	150	

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## Hot

**The Original Earl Grey** 160  
This original Earl Grey Tea offers a rich and strong brew, enhanced with oil of Bergamot; it has a distinctive and unique flavor


**Jasmine Green Tea** 160  
The beautiful aroma of the night blooming jasmine joined together in perfect unison with the hay-like nuances of fine green tea.

**English Breakfast** 160  
Very Strong and full bodied with light floral undertones

**Pepper Mint** 160  
Ceylon tea with a creamy and rich note finishing with sparkling peppermint. The combination yields a complex and sensual tea

## Iced

**Café Mocha** 220



**Thai Iced Tea**  220  
Known as "cha-yen" made from strongly-brewed Ceylon tea, Sweetened with sugar and condensed milk


**Iced Chocolate** 220

## ALL DAY DINING MENU (available from 12pm to 10pm)

### FROM THE WEST

#### APPETIZERS





**Burrata Caprese**   620  
Cherry tomatoes, Burrata mozzarella, extra virgin olive oil & basil



**Caesar Salad**  420  
Romaine lettuce, crispy bacon, croutons, caesar dressing and parmesan cheese

• **With grilled chicken** 500

• **With tiger prawns** 560


**Greek Salad**    490  
Bell peppers, tomatoes, red onions, cucumber, olives, feta cheese, vinaigrette


**Mezzeh**     450  
Hummus, moutabel, fowl mudammes, vegetable crudité, flat bread

**Green Bowl**    400  
Quinoa, avocado, chickpeas, broccoli, edamame, pickled ginger, kimchi









#### SANDWICHES & BURGERS

All served with french fries

**Classic Club Sandwich**  430  
Grilled chicken, cheddar cheese, bacon, egg, tomato, lettuce and mayonnaise, on whole wheat toast





















**The Wagyu Burger**  590  
Toasted Brioche bun, mayonnaise, bacon, caramelized onions and cheddar cheese

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<b>Crispy Chicken Burger</b>	530
Cajun fried chicken thigh, siracha mayonnaise, cheddar cheese, cucumber pickle, toasted brioche bun	
<b>Vegan Burger</b>   	490
Minced plant patty, mashed avocado, tomato salsa, sesame bun	
PIZZA	
<b>Margherita</b> 	420
Tomato sauce, sliced tomato, mozzarella cheese and fresh basil	
<b>Kraprao</b>	
Tomato sauce, chilies and fragrant Thai basil	
With choice of	
• <b>Spicy pork</b> 	480
• <b>Spicy beef</b>	510
<b>Seafood</b> 	540
Prawns, calamari, mussels and tomato sauce, mozzarella cheese	
<b>Parma</b> 	500
Tomato sauce, parma ham, mozzarella cheese, oregano	
PASTA	
<b>Penne Bolognese</b>	460
Slow cooked beef with tomato sauce, parmesan cheese	
<b>Spaghetti Carbonara</b> 	430
Bacon, ham, egg, parmesan cheese	
<b>Penne Pomodoro</b> 	420
Chunky tomato sauce with fresh basil, parmesan cheese	
<b>Fusili Pesto</b>	430
Basil Pesto with sundried tomato, parmesan cheese, cherry tomato	
<b>Andaman Seafood</b>	540
Prawns, squid, mussels, garlic, white wine, cherry tomato, basil	
MAINS	
<b>Rosemary marinated roasted chicken thigh</b>  	820
With olive oil mashed potato, baby carrots and natural jus	
<b>Steak Frites</b>  	1900
Australian angus tenderloin, french fries, grilled mushroom, tomato and beef jus	
<b>Grilled Australian Lamb Cutlets</b>  	1600
With roasted new potato, sautéed spinach, redwine sauce	
<b>Pan Fried Seabass Fillet</b>    	840
With roasted capsicum, tomato and caper salsa	
<b>Fish and Chips</b> 	540
Fried fish filet served with chips and tartare sauce	

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## OUR THAI HERITAGE

### APPETIZERS

**Por Pia Pak Thod**   350

Crispy vegetable spring rolls served with sweet and sour sauce

**Satay Gai**   390

Marinated chicken skewers served with peanut sauce and cucumber relish

### SOUPS

**Tom Yam Goong**     430

Spicy soup with prawns, galangal, mushrooms and herbs serve with steamed jasmine rice

**Tom Kha Gai**    380

Chicken thigh, lime, galangal, coriander and coconut milk serve with steamed jasmine rice


### SALADS

**Yam Woon Sen Talay**    550

Glass noodle salad with squid, prawns, mussels, tomatoes and Thai celery

**Yam Som O**    480

Thai Pomelo salad with tamarind dressing & toasted coconut

**Som Tam Gai Yang**    400

Roast chicken thigh, green papaya, peanuts and long green beans

### CURRIES

**Gaeng Kiew Waan Gai**     540

Classic Thai green chicken curry, pea eggplant and sweet basil serve with steamed jasmine rice

**Gaeng Phed Ped**    650

Roast duck breast in red curry sauce, lychee, pineapple, tomato, grapes and sweet basil serve with steamed jasmine rice

### STIR FRIED

**Phad Kraprao**    540

Choice of chicken or pork wok fried with chili, garlic and hot basil leaves serve with steamed jasmine rice

**Gai Phad Med Mamuang**    490

Stir fried chicken with cashew nuts, mushroom, onions and dried chili serve with steamed jasmine rice

### RICE & NOODLES











**Phad Thai Goong** 540

Wok fried rice noodles, prawns, crushed peanuts, tamarind sauce and dried chili

**Pad See Ew Gai**    450





Wok-fried flat noodles with vegetables and chicken

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<b>Khao Phad Pu</b> 	460
Wok fried rice with crab meat, vegetables, tomatoes, garlic, onions and egg	
<b>Khao Phad</b>  	
Wok fried rice with vegetables, tomatoes, garlic, onions and egg	
With choice of	
• <b>Chicken or pork</b> 	420
• <b>Prawns</b>	460
<b>Steamed Jasmine Rice</b>	80

## INDIAN











<b>Saffroni Butter Chicken</b>	620
Chicken tikka cooked in tomato, butter, cashew nuts, ginger, garlic, cream and spice	
<b>Goan Fish Curry</b>  	620
Seabass cooked in coconut milk and chili	
<b>Paneer Makhani</b> 	590
Cottage cheese in a tomato and fenugreek gravy	
<b>Aloo Gobi</b>    	470
Potato and cauliflower cooked with onion, tomato, ginger, garlic	
<b>Dal Anantara</b>  	520
Black whole lentil slow cooked with tomato, butter cream and spice	
<b>Classic Naan</b> 	130
Choice of Plain, butter or garlic	
<b>Cheese Naan</b>	170

## CHILDREN'S CORNER

### MAINS

<b>Tomato Soup</b>   	210
<b>Chicken Noodle Soup</b>   	260
Rice noodle, minced pork, fish ball and vegetable	
<b>Mixed Garden Salad</b>    	210
With tomato, cucumber and lemon dressing	
<b>Spaghetti Bolognese</b> 	260
<b>Spaghetti Tomato Sauce</b>	240
<b>Stir Fried Rice with Chicken</b>	250
<b>Steamed Seabass and Vegetable, Steamed Jasmin Rice</b>   	325
<b>Junior Beef Burger</b> 	325
With beef, cheese, ketchup and fries	
<b>Crispy Chicken Nuggets with Fries</b> 	270

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## MILK SHAKES

Vanilla and Banana	190
Chocolate	190
Strawberry and Blueberry	190
Coconut and Mango	190










## DESSERTS

<b>Banana Split</b>  	220
Vanilla and strawberry ice cream, chocolate sauce, nuts, and cream	
<b>Chocolate Fudge Brownie Cake</b>  	350
Topped with vanilla ice cream	
<b>Khao Niew Ma Muang</b>  	350
Mango with sticky rice and coconut cream	
<b>Fresh Fruit</b>    	350
<b>Ice Cream</b>	210
• Vanilla • Belgian dark chocolate • Salted caramel	
<b>Sorbets</b>	210
• Mango • Lemon • Passionfruit	

## LATE NIGHT (available from 10.00pm to 6.00am)















<b>Caesar Salad</b> 	420
Romaine lettuce, crispy bacon, croutons, caesar dressing and parmesan cheese	
<b>With grilled chicken</b>	500
<b>With tiger prawns</b>	560
<b>Greek Salad</b>   	490
Bell peppers, tomatoes, red onions, cucumber, olives, feta cheese, vinaigrette	
<b>Tom Yam Goong</b>    	430
Spicy soup with prawns, galangal, mushrooms and herbs serve with steamed jasmine rice	
<b>Classic Club Sandwich</b> 	430
Grilled chicken, cheddar cheese, bacon, egg, tomato, lettuce and mayonnaise, on whole wheat toast	
<b>The Wagyu Burger</b> 	590
Toasted Brioche bun, mayonnaise, bacon, caramelized onions and cheddar cheese	
<b>Vegan Burger</b>   	490
Minced plant patty, mashed avocado, tomato salsa, sesame bun	
<b>Penne Bolognese</b>	460
Slow cooked beef with tomato sauce, parmesan cheese	

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<b>Spaghetti Carbonara</b> 	430
Bacon, ham, egg, parmesan cheese	
<b>Penne Pomodoro</b> 	420
Chunky tomato sauce with fresh basil, parmesan cheese	
<b>Fusili Pesto</b>	430
Basil Pesto with sundried tomato, parmesan cheese, cherry tomato	
<b>Khao Phad Pu</b>  	460
Wok fried rice with crab meat, vegetables, tomatoes, garlic, onions and egg fresh vegetables and topped with a fried egg	
<b>Khao Pad</b>  	
Wok fried rice with vegetables, tomatoes, garlic, onions and egg	
Choice of	
• <b>Chicken or pork</b> 	420
• <b>Prawns</b>	460
<b>Phad Thai Goong</b>  	540
Wok fried rice noodles, prawns, crushed peanuts, tamarind sauce and dried chili	
<b>Fresh Fruit</b>     	350

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## IN VILLA PRIVATE BARBEQUE

After a perfect day exploring Phuket and the surrounding area, what could be better than a private barbeque in the privacy of your own villa? Simply inform our restaurant staff or the Guest Service Center by pressing "Guest Service" on your room or villa's telephone. Choose from one of our talented chefs' carefully designed sets and decide on the date and time. Everything will be prepared for you.

**Cancellation advice:** A cancellation fee of 50% off the food menu rate per person will apply, should you wish to cancel your Private Barbeque experience within 12 hours of your reservation.

**Please note:** Reservations are required a day in advance and are subject to availability.

**Include a Chef:** An additional charge of 2,500 Baht will be added on to the menu price if you wish for one of our chefs to do the grilling for you.

THAI FLAVORS THB 6,000 per set (To share for 2 persons)

### Salad

Spicy glass noodle salad with mixed Andaman seafood  
"Som Tam" green papaya salad with peanuts  
Vietnamese spring rolls with vegetables

### For the Grill

Jumbo tiger prawns marinated with chili and coriander  
Chicken thighs, northern Thai flavors  
Isaan style BBQ sausages  
Whole sea bass, Asian herbs and grilled in banana leaf  
Giant squid marinated with garlic and pepper

### Accompaniments

Jasmine rice  
Asian stir fried vegetables  
Perfect assortment of Thai sauces

### Dessert

Traditional mango sticky rice  
Seasonal fruits

MAET LOVERS THB 7,000 per set (To share for 2 persons)

### Salad

Caprese salad with Balsamic and Pesto  
Caesar salad with dressing, croutons, Parmesan cheese  
Roasted pumpkin salad

### For the Grill

Black Angus 150 day's grain fed rib eye steak  
Australian lamb chops  
Spicy lamb sausage Merguez  
Kurobuta pork chop  
Marinated chicken thighs











### Accompaniments

Corn cob with butter  
Grilled marinated vegetables  
Perfect assortment of sauces, garlic butter  
Garlic baguette

### Dessert

Panna Cotta with passion fruit  
Seasonal fruits

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ANDAMAN SEAFOOD THB 7,000 per set (To share for 2 persons)

## BEVERAGES (available from 8.00a.m. – 12.00 a.m.)

### Salad

Mixed seafood salad Phuket style  
Marinated Tuna Tataki on Wakame seaweed  
Assorted sushi/sashimi platter with soy sauce and wasabi

### For the Grill

Phuket lobster  
Blue Crab  
Andaman Tiger Prawns  
Marinated Squid  
Red Snapper Fillet

### Accompaniments

Grilled asparagus  
Lemon and garlic fried rice  
Perfect assortment of sauces

### Dessert

Lemon tart  
Seasonal fruits

## SELECT ADDITIONAL TO THE SET











### SEAFOOD:

- Fresh Tiger prawns	250g	450
- Squid	200g	390
- Andaman Sea bass	500g	590
- Phuket Lobster	300g	1,300
- Rock lobster	300g	690
- Salmon Steak		450
- Blue crab	300g	450

### PREMIUM MEAT:

- Australian Wagyu Rib Eye marble score 3	200g	1,200
- Wagyu Oyster blade marble score 8	200g	1,150
- Australian Lamb chops	200g	890
- Kurobuta Pork Chop	200g	590
- Cumberland sausages	250g	490
- Grain fed 150 days Black Angus Tenderloin	200g	1,100
- Chicken	200g	400

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## WINE GURU SELECTION

### WINE BY THE GLASS

		Glass	Bottle
<b>Champagne &amp; Sparkling</b>			
Moët & Chandon Brut Impérial, Champagne, France ( <i>Piccolo</i> )	NV	200ml	2,000
Nicolas Feuillatte Réserve Brut, France	NV	950	4,800
Drusian Spumante Dru El Cru, Veneto, Italy	NV	430	2,400
<b>White Wine</b>			
Sileni Cellar Selection Sauvignon Blanc, Marlborough, New Zealand	2023	450	2,200
Stonefish Chardonnay, Margaret River, Western Australia	2023	380	1,800
<b>Red Wine</b>			
Stonefish Reserve Shiraz, Barossa Valley	2018	500	2,400
Morgan Bay Cellar Cabernet Sauvignon, California, USA	2022	430	1,900
<b>Rosé Wine</b>			
Chateau d'Esclans Whispering Angel Rosé, Provence, France	2023	470	2,450

### WINE BY BOTTLE

#### CHAMPAGNE

##### Brut Champagne

Taittinger Réserve Brut, Reims, France	NV	6,200
Moët & Chandon Brut Impérial	NV	4,900

##### Rosé Champagne

Laurent-Perrier Cuveé Brut Rosé, France	NV	8,200
Veuve Clicquot Brut Rosé, Reims, France	NV	6,400

##### Prosecco

Prosecco Marcello Del Majno Brut, Veneto, Italy	NV	1,900
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#### WHITE WINE

Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand	2024	4,500
Martin Ray Chardonnay, Sonoma County, USA	2021	3,500

#### RED WINE

E. Guigal Chateauneuf du Pape, Rhone, France	2017	5,200
Peppoli Chianti Classico, Tuscany Italy	2022	2,550

### SOFT EMOTION

#### Water

Aqua Panna 750 ml	310
San Pellegrino 750 ml	330
Chang 750ml 	200











#### Soft Drinks

Coca Cola, Diet Coke, Sprite, Orange Fanta	130
Soda Water, Ginger Ale, Tonic Water	

#### Juices

Orange, Coconut, Pineapple, Apple, Mango, Watermelon	220
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## BEERS

### Local

Chang	230
Singha	230
Chang Cold Brew	230

### Imported

Heineken	230
Heineken 0.0 ( non-alcohol )	230

## LIQUEUR

Campari	290
Limoncello	320
Fernet Branca	290
Amaretto	310
Jägermeister	330

## GIN

Tanqueray	300
Bombay Sapphire	360
Origin Handcrafted by Anantara	370
Hendrick's	460

## RUM

Chalong Bay	250
Mekhong	250
Phraya	450
Havana 3 Years Old	350
Bacardi	350
Ron Zacapa 23 years	600

## TEQUILA

Jose Cuervo Gold	350
Don Julio Blanco	490
Don Julio Reposado	620
Patron Silver	480
Patron Anejo	650

## VODKA

Smirnoff	350
Absolut	370
Ketel One	370
Belvedere	480
Grey Goose	490










## COGNAC

Hennessy Paradise	3,700
Hennessy XO	1,300
Hennessy VSOP	550
Remy Martin XO	1,450
Remy Martin VSOP	490

## SINGLE MALT AND BLENDER

Monkey Shoulder	360
Old Pulteney 12	360
Chivas 12	510
Singleton Tailfire 15	400
Glenfiddich 12	500
Macallan 12	750
Dalwhinnie 15	740











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