



DESIGNER
dining
BY ANANTARA

A TASTE OF ROMANCE AT ANANTARA MAI KHAO PHUKET VILLAS.

We hope you are enjoying the warm tropical weather of Thailand, our wonderful resort and the friendly hospitality synonymous with the 'Land of Smiles'. Anantara Phuket invites you to join us for an unforgettable experience at a destination of your choice, select your cuisine from our extensive Designer Dining by Anantara menus.

Try our Signature seafood platter or simply make your own menu in collaboration with one of our dedicated chefs!

The Food & Beverage Team is delighted to be able to offer you the opportunity to take your dining experience to a new level, be it a romantic dinner in the beautiful surroundings of your own villa or a candlelit table on the beach watching the sun set. To ensure that we create a memorable evening we will require 24 hours' notice, this allows us the time we need to prepare your cuisine and to set up your own private dining retreat!

Please contact our Guest Service Centre by dialing '0' to make your 'Designer Dining by Anantara' arrangements and to avoid disappointment please ensure you book early.

EVENT DESTINATIONS

Below is a list of suggested packages for you to choose from or customize to suit your needs. Feel free to choose your preferred venue and our chefs are standing by.

Should you wish to discuss your food requirements in more detail. We want your experience to be everything you dreamed it would be, so please let us know if there is anything we can do to make your evening more memorable.

Prices listed below are inclusive of your desired set up for your intimate dining location.

CANCELLATION ADVICE

A cancellation fee of 50% off the food menu rate per person will apply, should you cancel your dining by design experience within 12hrs of your reservation.

ROYAL THAI CUISINE

THB 4,900++ per person

Appetizer

Grilled chicken satay
Fresh rolled spring rolls with vegetables and avocado
Crispy flavored prawns on local bitter leave
Traditional fish cake

Soup

Tom Yam Goong
Hot and sour soup with Andaman tiger prawns, lemongrass and galangal
Or
Tom Kra Gai
Coconut cream soup with jungle leaves and chicken

Main

Goong Mangkorn Kiew Waan
Phuket lobster with classic Thai green curry sauce, pea eggplant,
Sweet basil and kaffir lime leaves.
Massaman Nua
Southern Thailand style slow cooked beef cheeks in a Massaman curry
Phad Hoy Nor Mai Farang
Sautéed green asparagus with sea scallops and oyster sauce
Steamed Jasmine Rice with wok tossed Asian vegetables

Dessert

Khao Niew Mamuang
Coconut sticky rice with Thai sweet mango and coconut cream sauce

Please inform one of our associates should you have food allergies or intolerances.
Price are in Thai Baht and subject to 10% service charge plus applicable government tax.

THE TOMAHAWK

THB 5,900++ per person

Appetizer

Tuna and salmon sashimi on Wakame seaweed, crispy tempura, sesame dressing
Beef Carpaccio with Dijon mustard sauce, crispy edible flowers and Parmesan
Petit sized bread and French butter

Main (To share)

1 KG Tomahawk
Australian Wagyu marbling score 6

Side dishes

Baked potatoes with sour cream
Buttered sweetcorn
Cob Loaf with butter and herbs
Mixed lettuce and Italian dressing
Selection of mustards and sauces

Dessert

Refreshing lemon tart

ANDAMAN SEAFOOD
THB 4,900++ per person

Appetizer

Tiger Prawns
Avocado and mango gel, sea grapes, segment of dill and yoghurt

Soup

Chilled Avocado
Tartar of Andaman mackerel

Main

Sea bass
Cream of fennel, lemon gel, capers in brown butter
Or
Half Phuket lobster
Sweet potato segment, poached butter vegetables and seasonal coconut

Dessert

Pineapple crumble Flambé With Grand Marnier liquor

VEGAN
THB 3,900++ per person

Appetizer

PaniPuri

Semolina pastry, mashed potato, white mutter, Onion, mint water, tamarind sauce.

Vegetables Samosa

Pastry filled with mashed potato, green peas, ginger

Main

Kofta Curry

Minced plants, tomato gravy, Indian spices

Dal Tadka

Black whole lentil with cumin and tomatoes

Mixed Vegetable Curry Tomato onion gravy, cashew nuts

Sheek Kebab

Minced plants marinated with Indian spices

Nan, Basmati rice

Dessert

Baklava

Sweet puff pastry with nuts

ANANTARA WINE LIST SELECTION

Bottle

CHAMPAGNE & SPARKING WINE

Prosecco 7 Casine Extra Dry, Spumante, Veneto, Italy	NV	2200
Laurent-Perrier la Cuvee Brut, Champagne, France	NV	4500
Moët & Chandon Brut Impérial , Champagne, France	NV	9600

WHITE WINE

Giesen Pure Light Sauvignon Blanc, Marlborough, New Zealand	2019	2150
Vasse Felix, Chardonnay, Margaret River, Australia	2021	2300
Azienda Santa Barbara Stefano Antonucci Le Vaglie Verdicchio, Marche, Italy	2019	3500

ROSÉ WINE

Château d’Esclans Whispering Angle Rosé, Provence, France	2021	2300
---	------	------

RED WINE

Cabernet Sauvignon, Morgan Bay Cellar California, USA	2021	2100
Terrazas de Los Andes Mendoza Reserva Malbec, Cuyo, Argentina	2020	3450
Penfolds South Australia Bin 8 Cabernet-Shiraz, Australia	2019	4200

BEVERAGE LIST

WATER

Aqua Panna 750 ml -310
San Pellegrino 750 ml -330
Chang (Local) 700 ml – 200

SOFT DRINKS

Coca Cola, Diet Coke -140
Sprite, Orange Fanta -140
Soda Water, Ginger Ale -140
Tonic Water -140

JUICES

Orange, Coconut -220
Pineapple, Apple -220
Mango, Watermelon -220

BEERS

Local
Chang -240
Singha -240
Chang Cold Brew -240
Imported
Heineken -240
Heineken 0.0 (non-alcohol) -240