



EXCLUSIVE DINNER EXPERIENCE
AT LA SALA, ANANTARA MAI KHAO PHUKET VILLAS
19 and 20 October 2018

Starter

Grandma's Garden

*Beef carpaccio, burnt aubergine salad, spicy coconut cream dressing,
aromatic Thai herb garden*

2016 Joesetta Saffirio Rossese Bianco Langhe, Piedmont, Italy

Starter

Wedding ring

*Pan-seared king scallop, king oyster & shimeji mushrooms, crispy
lemongrass ring, galangal and coconut broth*

2016 Mansion house bay chardonnay Marlborough New Zealand

Main

Crab anatomy

*Crab yellow curry, stuffed crab shell, salted egg yolk crab claw, crab
swimming leg tempura and Thai Jasmine Rice*

2014 Whitehaven Pinot Noir, Marlborough, New Zealand

Main

Dad's House

*Song Yod rice served with macadamia nut crusted sea bass, toasted
coconut, aromatic Thai herbs in sweet fish sauce*

2015 Chateau Pignon, Lalande-de-Pomerol, France

Pudding

Swan Lake

*Coconut sticky rice, Thai coconut custard, caramelised coconut, white
chocolate, butterfly pea coconut sauce, crispy coconut tuiles*

2017 Garfish McLaren Vale Moscato, Australia