#### **CONTINENTAL BREAKFAST**

## Anantara bakery basket

Toast, butter croissant, Danish pastry, jam selection and butter

#### Fresh seasonal fruit platter

## Yoghurt and Bircher Muesli

#### **Tea or Coffee**

Your choice of: coffee, decaffeinated, espresso, specialty coffee, tea, hot chocolate

#### **Fruit Juice**

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

#### **AMERICAN BREAKFAST**

970

790

## Anantara bakery basket

Toast, butter croissant, Danish pastry, jam selection and butter

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

Tomatoes, ham, crispy bacon, sausage (pork or chicken)

#### From the stove

Baked beans, sautéed mushrooms

#### Fresh seasonal fruit platter

#### **Tea or Coffee**

Your choice of: coffee, decaffeinated, espresso, specialty coffee, tea, hot chocolate

#### **Fruit Juice**

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

# **ANANTARA LOCAL BREAKFAST**

910

#### Dim sum basket with condiments

Rice congee with chicken

Fried rice with vegetables

Thai style omelet

Fresh seasonal fruit platter

#### **Tea or Coffee**

Your choice of: coffee, decaffeinated, espresso, specialty 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 seasonal fresh fruits		230
Hot Oat Porridge Prepared with milk or water		240
Pancakes Apple compote, maple syrup and whipped cream		275
Belgium Waffles Berry compote, maple syrup and whipped cream		290
Two Fresh Farm Eggs, prepared your way Served with potato of the day, grilled tomato, sausages (pork or chicken) and crispy bacon		450
Smoked Salmon Cream cheese, onions, sliced tomatoes and wholegrain toast		540
Coffee	Hot	Ice
American coffee Espresso serves with hot water	140	220
Cappuccino Espresso with hot steamed milk	140	220
Caffè Latte Espresso with hot milk	140	220
Espresso Freshly ground coffee	140	
Espresso Doppio Double espresso	280	
Marocchino Espresso with hot thick chocolate, cocoa and hot milk	150	









# Tea

# Hot

The Original Earl Grey This original Earl Grey Tea offers a rich and strong brew, enhanced with oil of Bergamot; it has a distinctive and unique flavour	165	
Jasmine Green Tea The beautiful aroma of the night blooming jasmine joined together in perfect unison with the hay-like nuances of fine green tea.	165	
English Breakfast Very Strong and full bodied with light floral undertones	165	
Pepper Mint Ceylon tea with a creamy and rich note finishing with sparkling peppermint. The combination complex and sensual tea	on yields a	
<b>MONSOON TEAS</b> are all sourced single origin, handpicked, and produced in the mountains of Northern Thailand. By purchasing these sustainable teas you are directly contributing to protecting forests and preserving biodiversity in Northern Thailand.		
Monsoon Teas Lychee Oolong	200	
Monsoon Teas Coconut Black – Local	200	
Monsoon Teas Mango Black – Local	200	
Iced		
Café Mocha Double espresso, 65% dark hot chocolate, milk foam	220	
Thai Iced Tea Known as "cha-yen" made from strongly-brewed Ceylon tea, Sweetened with sugar and condensed milk	220	

**Iced Chocolate** 







220

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

# **FROM THE WEST**

# **APPETIZERS**

Tomato & Mozzarella  Sliced tomatoes, buffalo Mozzarella, balsamic	450
Caesar Salad 🕞	380
Romaine lettuce, crispy bacon, croutons, Caesar dressing and Parmesan cheese  With grilled chicken  With tiger prawns	400 460
Greek Salad  ✓ Bell peppers, tomatoes, red onions, cucumber, olives, Feta cheese, vinaigrette	390
SANDWICHES & BURGERS All served with French fries	
Classic Club Sandwich Research Pulled chicken, cheddar cheese, bacon, egg, tomato and lettuce, whole wheat toast	430
The Wagyu Burger Richard Research Resea	520
Crispy Chicken Burger Cajun fried chicken thigh, blue cheese, cucumber pickle, sesame bun	430
Vegan Burger 🎢 🖊 Minced plant patty, avocado dip and spicy tomato salsa	390
PIZZA	
PIZZA  Margherita  Tomato sauce, sliced tomato, Mozzarella cheese and fresh basil	420
Margherita V	420 480
Margherita  Tomato sauce, sliced tomato, Mozzarella cheese and fresh basil  Salami	
Margherita  Tomato sauce, sliced tomato, Mozzarella cheese and fresh basil  Salami  Tomato sauce, salami, mozzarella cheese, olive, caramelized onion, chili flakes  Andaman Seafood	480
Margherita  Tomato sauce, sliced tomato, Mozzarella cheese and fresh basil  Salami  Tomato sauce, salami, mozzarella cheese, olive, caramelized onion, chili flakes  Andaman Seafood  Prawns, calamari, mussels and tomato sauce  Carbonara  Bacon, ham, egg, caramelized onion	480
Margherita  Tomato sauce, sliced tomato, Mozzarella cheese and fresh basil  Salami  Tomato sauce, salami, mozzarella cheese, olive, caramelized onion, chili flakes  Andaman Seafood  Prawns, calamari, mussels and tomato sauce  Carbonara	480
Margherita  Tomato sauce, sliced tomato, Mozzarella cheese and fresh basil  Salami  Tomato sauce, salami, mozzarella cheese, olive, caramelized onion, chili flakes  Andaman Seafood Prawns, calamari, mussels and tomato sauce  Carbonara Bacon, ham, egg, caramelized onion	480
Margherita  Tomato sauce, sliced tomato, Mozzarella cheese and fresh basil  Salami  Tomato sauce, salami, mozzarella cheese, olive, caramelized onion, chili flakes  Andaman Seafood Prawns, calamari, mussels and tomato sauce  Carbonara Bacon, ham, egg, caramelized onion  PASTA Your choice of Penne or Spaghetti  Bolognaise	480 540 450
Margherita  Tomato sauce, sliced tomato, Mozzarella cheese and fresh basil  Salami Tomato sauce, salami, mozzarella cheese, olive, caramelized onion, chili flakes  Andaman Seafood Prawns, calamari, mussels and tomato sauce  Carbonara Bacon, ham, egg, caramelized onion  PASTA Your choice of Penne or Spaghetti  Bolognaise Slow cooked beef with tomato sauce  Carbonara	480 540 450

Prices are in Thai Baht and are subject to 10% service charge plus applicable government tax

Please feel free to contact your server for any special dietary requirements, food allergies or intolerances

Andaman Seafood Prawns, squid, mussels, garlic, white wine, roasted tomato and spring onion	540
MAINS	
Roasted Chicken Breast Sautéed potatoes, garden peas and natural jus	320
Australian Grain Fed Beef Tenderloin Creamy potato puree, Asian vegetables and red wine reduction	540
Grilled Australian Lamb Cutlets Garlic mashed potato sautéed spinach	430
Seared Salmon Fillet Roast broccoli, tomato and caper salsa	940
Fish and Chips Fried fish filet served with chips and tartare sauce	540
OUR THAI HERITAGE	
APPETIZERS	
Por Pia Thod Crispy vegetable spring rolls served with sweet and sour sauce	350
Satay Ruam Marinated chicken or pork skewers served with peanut sauce and cucumber relish	390
SOUPS	
Tom Yam Goong / Spicy soup with prawns, galangal, mushrooms and herbs	130
Tom Kha Gai Chicken thigh, lime, galangal, coriander and coconut milk	380
SALADS	
Yam Woon Sen Talay / 5/6 Glass noodle salad with squid, prawns, mussels, tomatoes and Thai celery	540
Som Tam Gai Yang / Roast chicken thigh, green papaya, peanuts and long green beans	100
CURRIES	
Gaeng Kiew Waan Gai / Classic Thai green chicken curry, pea eggplant and sweet basil	540
Gaeng Phed Ped / Roast duck breast in red curry sauce, lychee, pineapple, tomato, grapes and sweet basil	550

# STIR FRIED

Phad Kraprao 🐭 Choice of chicken or pork wok fried with chili, garlic and hot basil leaves		540
Gai Phad Med Mamuang ✓ Stir fried chicken with cashew nuts, mushroom, onions and dried chili		490
RICE & NOODLES		
Khao Pad Wok fried rice with vegetables, tomatoes, garlic, Choice of:	onions and egg	
<ul><li>Chicken or pork</li><li>Prawns</li></ul>		420 460
Phad Thai Goong Wok fried rice noodles, prawns, crushed peanut	s, tamarind sauce and dried chili	540
Pad See Ew Gai Wok-fried flat noodles with vegetables and chick	ken	450
Steamed Jasmine rice		80
DESSERTS		
White Chocolate Cheesecake Mixed berry compote		320
Mango & Coconut Panna Cotta Tropical fruit salsa		275
Chocolate Brownie With Himalayan salted caramel		275
Seasonal fruit platter		210
Khao Nieaw Ma Muaung Mango with sticky rice, creamy coconut sauce		320
ICE CREAM & SORBETS		210
Ice cream 100ml  Vanilla Belgian dark chocolate Salted caramel	Sorbet 100ml • Mango • Lemon • Passionfruit	







# LATE NIGHT (available from 10pm to 7am)

Caesar Salad Romaine lettuce, crispy bacon, croutons, Caesar dressing and Parmesan cheese  With grilled chicken  With tiger prawns	380 400 460
Greek Salad   Bell peppers, tomatoes, red onions, cucumber, olives, Feta cheese, vinagrette	390
Tom Yam Goong / Spicy soup with prawns, galangal, mushrooms and herbs	430
Classic Club Sandwich	430
The Wagyu Burger Richard Research Brioche bun, Caesar dressing, bacon, caramelized onions and cheddar cheese	520
Vegan Burger Minced plant patty, avocado dip and spicy tomato salsa	390
Spaghetti or Penne Bolognaise Slow cooked beef with tomato sauce	430
Spaghetti or Penne Carbonara Research, ham, egg	430
Spaghetti or Penne Tomato Chunky tomato sauce with fresh basil	400
Pizza Margherita   ✓ Tomato sauce, Mozzarella cheese and fresh basil	420
Salami  Tomato sauce, salami, mozzarella cheese, olive, caramelized onion, chili flakes	480
Khao Pad Wok fried rice with vegetables, tomatoes, garlic, onions and egg Choice of:	
<ul> <li>Chicken or pork</li> <li>Prawns</li> </ul>	420 460
Phad Thai Goong Wok fired rice noodle, prawns, crushed peanuts, tamarind sauce and dried chili	540
Seasonal fruit platter	210
CHILDREN'S CORNER	
Tomato Soup V	210
Mixed Garden Salad  ✓ With tomato, cucumber and lemon dressing	210
Spaghetti Bolognaise	260
Spaghetti Tomato Sauce	240
Fried Rice with Chicken and Egg	250
✓ Vegetarian Option   ✓ Spicy Dishes	

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Quesadilla Grilled flour tortilla filled with cheese and salad	250
Beef Burger With lettuce, tomatoes, ketchup and fries	325
Crispy Chicken Nuggets with Fries	270
Grilled Salmon With steamed rice and vegetables	325
DESSERTS	
Banana Split Vanilla and strawberry ice cream, chocolate sauce, nuts, and cream	220
Chocolate Fudge Brownie Cake Topped with vanilla ice cream	275
Fresh Fruit	210
MILK SHAKES	
Vanilla and Banana	210
Chocolate	210
Strawberry and Blueberry	210
Coconut and Mango	210



# **BEVERAGE** (available from 8.00a.m. – 12.00 a.m.)

WINE GURU SELECTION Champagne & Sparkling Sette Cascine Prosecco Spumante Brut DOC, Veneto, Italy Moët & Chandon Brut Impérial Piccolo, Champagne, France	NV NV	Glass 450 200ml	Bottle 2,250 1,350
White Wine Stonefish Chardonnay, Margaret River, Western Australia 2020 Sileni Cellar Selection Sauvignon Blanc, Marlborough, New Zealand	2019	370 450	1,800 2,200
Red Wine Morgan Bay Cellar Cabernet Sauvignon, California, USA	2020	420	2,100
Rosé Wine GranMonte Sakuna Rosé 'Anantara Private Cellar Selection', Khao Yai, Thailand	2020	360	1,800
CHAMPAGNE Non Vintage Billecart Salmon Brut Réserve, Champagne, France Moët & Chandon Brut Impérial	NV NV	790	3,900 7,500
Rosé Billecart Salmon Rosé Réserve	NV		6,500
Sparkling Wines Caldirola Nuà Extra Dry Prosecco, Veneto, Italy	NV		2,000
ROSÉ WINES Chateau d'Esclans Whispering Angel Rosé, Provence, France	2018		2,350
WHITE WINES Cloudy Bay Sauvignon Blanc , Marlborough	2019		6,500
RED WINES Chateauneuf -Domaine des Senechaux Chateauneuf du Pape Santa Carolina Cabernet Sauvignon Reserva, Colchagau Valley Stonefish Reserve Shiraz, Barossa Valley Kruger Family Wines Reserve Cabernet Sauvignon, Western Cape	2015 2018 2017 2017		9,800 2,100 2,450 2,700
SOFT EMOTION Water Aqua Panna 750 ml San Pellegrino 750 ml			310 330
Soft Drinks Coca Cola, Diet Coke, Sprite, Orange Fanta Soda Water, Ginger Ale, Tonic Water			130
Juices Orange, Coconut, Pineapple, Apple, Mango, Watermelon			220









BEERS	
Local	
Chang	230
Singha	230
Impropried	
Imported Heineken	230
Helifeveti	250
LIQUEUR	
Campari	290
Limoncello Fernet Branca	270 290
Amaretto	310
Sambuca	300
Jägermeister	260
GIN Tanqueray	300
Bombay Sapphire	360
Origin Handcrafted by Anantara	370
Hendrick's	380
RUM Chalang Pay	250
Chalong Bay Mekhong	250
Phraya	450
Havana 3 Years Old	350
Bacardi	380
Ron Zacapa 23 years	600
TEQUILA	
El Jimador	340
Don Julio Reposado	490
Patron Silver	480
Patron Anejo	650
VODKA	
Smirnoff	350
Absolut	370
Ketel One	370
Belvedere Grey Goose	410 410
City Cooco	110
COGNAC	
Martel Cordon Bleu	790
Hennessy VSOP	550 430
Remy Martin VSOP	430
SINGLE MALT and BLENDER	
Monkey Shoulder	360
Old Pulteney 12	360
Chivas 12 Singleton Tailfire	390 380
Glenfiddich 12	490
Macallan 12	620
Dalwhinie 15	740
Oban 14	740
Glenmorangie 10 Glenmorangie Quinta Ruban	340 430
Glenmorangie La Santa	450



Glenmorangie La Santa







450

# **BOURBON** and IRISH

Jim Beam	350
Jameson	350
Jack Daniels	370

