#### **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**

890

720

#### 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









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

	BREAK	

830

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	320
Fresh Seasonal Fruit Platter	190
Organic Plain Yogurt	170
Mixed Berry Yogurt Plain yogurt topped with berry compote	210
Breakfast Cereals Cornflakes, Granola, All Bran, Rice Krispies, Koko Krunch Your choice of full fat, low fat or soy milk	190
Bircher Muesli Topped with seasonal fresh fruits	210









Hot Oat Porridge Prepared with milk or water		220
Pancakes Apple compote, maple syrup and whipped cream		250
Belgium Waffles Berry compote, maple syrup and whipped cream		270
Two Fresh Farm Eggs, prepared your way Served with potato of the day, grilled tomato, sausages (pork or chicken) and crispy bacon		320
Smoked Salmon Cream cheese, onions, sliced tomatoes and wholegrain toast		490
Coffee	Hot	Ice
American coffee Espresso serves with hot water	130	200
Cappuccino Espresso with hot steamed milk	130	200
Caffè Latte Espresso with hot milk	130	200
<b>Espresso</b> Freshly ground coffee	130	
Espresso Doppio Double espresso	260	
Marocchino	140	





Espresso with hot thick chocolate, cocoa and hot milk





150

### **Berry Sensation**

High grown Single Region Ceylon Tea with flavours of Strawberry, Raspberry and Blueberry. The blend of flavours come together in a perfect marriage to offer a pleasingly light and fragrant tea

### 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

#### **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.

### **English Breakfast**

Very Strong and full bodied with light floral undertones

#### Vanilla & Rose

Inspiringly aromatic with a medium bodied floral note, the flavour of rose with a hint of French Vanilla combines with Ceylon tea in a perfect embrace

### **Pepper Mint**

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

### Single Estate Oolong

Oolong originated in the 18th Century in the Fujian Province of China. The dark green, well twisted leaf produces a mellow, pleasing liquor with a green hue. This is a delicate and mild tea, more earthy than typical green teas, and lighter than most black teas

### **Peppermint & Toffee**

Ceylon tea in a delicious marriage of tea with a creamy and rich English Toffee note finishing with sparkling peppermint. The combination yields a complex and sensual tea









### Iced

Café Mocha Double espresso, 65% dark hot chocolate, milk foam	200
Thai Iced Tea Known as "cha-yen" made from strongly-brewed Ceylon tea, Sweetened with sugar and condensed milk	200
Iced Chocolate	200







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

### FROM THE WEST

#### **APPETIZERS**

Tomato & Mozzarella   Sliced tomatoes, local buffalo Mozzarella, rocket and pesto	410
Caesar Salad Romaine lettuce, crispy bacon, croutons, Caesar dressing and Parmesan cheese	320
<ul><li>With grilled chicken</li><li>With tiger prawns</li></ul>	360 410
Greek Salad  Mixed lettuce, bell peppers, tomatoes, red onions, cucumber, olives, Feta cheese and you dressing	350 ghurt

#### **SANDWICHES & BURGERS**

All served with French fries

Club Sandwich   Mild chili mayo, grilled chicken, cheese, bacon, egg, tomato and lettuce	390
The Wagyu Burger 🕞 Brioche bun, chili mayo, bacon, caramelized onions and cheddar cheese	470
Crispy Chicken Burger / Avocado and chili, North Carolina hot sauce, cheddar cheese, lettuce, tomato, brioche bun	390
Vegan Burger (%) / Minced plant patty, avocado dip and spicy tomato salsa	350







### **PIZZA**

Margherita  Tomato sauce, Mozzarella cheese and fresh basil	380
Salami Tomato sauce, black olives, Mozzarella cheese and shaved Parmesan	430
Thai Style Kraprao  Minced chicken, hot basil, garlic, chili and oyster sauce	410
Andaman Seafood Prawns, calamari, mussels and tomato sauce	490
Two Cheese White sauce, blue cheese and Mozzarella	410
PASTA Your choice of Penne or Spaghetti	
Bolognaise Slow cooked beef with tomato sauce	390
Carbonara Research Bacon, cream sauce and organic egg	390
Tomato Chunky tomato sauce with fresh basil	370
Andaman Seafood Prawns, squid, mussels, garlic, white wine, roasted tomato and spring onion	490







#### **MAINS**

Roasted Chicken Breast Sautéed potatoes, garden peas and natural jus	750
Australian Grain Fed Beef Tenderloin Creamy potato puree, Asian vegetables and red wine reduction	1400
Grilled Australian Lamb Cutlets Garlic mashed potato and wok tossed vegetables	1300
Seared Salmon Fillet Lemon basil rice, broccoli, tomato and caper salsa	850
Fish and Chips Fried cod filet served with chips and tartare sauce	490

## **OUR THAI HERITAGE**

## **APPETIZERS**

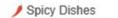
Por Pia Thod Crispy vegetable spring rolls served with sweet and sour sauce	320
Satay Ruam  Marinated chicken or pork skewers served with peanut sauce and cucumber relish	360

### **SOUPS**

Tom Yam Goong

Spicy soup with prawns, galangal, mushrooms and herbs	000
Tom Kha Gai Chicken thigh, lime, galangal, coriander and coconut milk	350









390

## **SALADS**

Yam Woon Sen Talay / Glass noodle salad with squid, prawns, mussels, tomatoes and Thai celery	470
Som Tam Gai Yang / Roast chicken thigh, green papaya, peanuts and long green beans	320
CURRIES	
Gaeng Kiew Waan Gai / Classic Thai green chicken curry, pea eggplant and sweet basil	490
Gaeng Phed Ped / Roast duck leg in red curry sauce, lychee, pineapple, tomato, grapes and sweet basil	590
STIR FRIED	
Phad Kraprao Choice of chicken or pork wok fried with chili, garlic and hot basil leaves	490
Gai Phad Med Mamuang / Stir fried chicken with cashew nuts, capsicum, onions and dried chili	450







### **RICE & NOODLES**

<ul> <li>Khao Pad</li> <li>Wok fried rice with vegetables, tomatoes, garlic, onions and egg</li> <li>Choice with:</li> <li>Chicken or pork</li> <li>Andaman crab</li> <li>Prawns</li> </ul>	280 <b>3</b> 50 320
Phad Thai Goong Glass noodles, prawns, crushed peanuts, tamarind sauce and dried chili	480
Pad See Ew Moo Gai Wok-fried flat noodles with vegetables and chicken	420
Steamed Jasmin rice	60
FROM INDIA Served with Roti and Basmati rice	
Saffroni Butter Chicken Chicken tikka, butter, cashew nuts, ginger, garlic, tomato gravy and cream	460
Kashmiri Mutton Rogan Josh Fresh mutton with spicy Kashmiri chili and tomato sauce	550

Paneer Butter Masala V



Paneer, onion masala, ginger, garlic, tomato gravy and capsicum

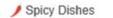




390

## **DESSERTS**

White Chocolate Cheesecake Mixed berry compote		290
Mango & Coconut Panna Cotta Tropical fruit salsa		250
<b>Chocolate Brownie</b> With Himalayan salted caramel		250
Seasonal fruit platter		190
Khao Nieaw Ma Muaung Mango with sticky rice, creamy coconut sau	ce	290
ICE CREAM & SORBETS		190
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	
<ul> <li>With grilled chicken</li> <li>With tiger prawns</li> </ul>	360 410
Greek Salad Mixed lettuce, bell peppers, tomatoes, red onions, cucumber, olives, Feta cheese and yogh dressing	350 iurt
Tom Yam Goong ✓ Spicy soup with prawns, galangal, mushrooms and herbs	390
Club Sandwich	390
The Wagyu Burger Establishment Brioche bun, chili mayo, bacon, caramelized onions and cheddar cheese	470
Crispy Chicken Burger / Avocado and chili, North Carolina hot sauce, cheddar cheese, lettuce, tomato, brioche bun	390
Vegan Burger Minced plant patty, avocado dip and spicy tomato salsa	350
Spaghetti or Penne Bolognaise Slow cooked beef with tomato sauce	390
Spaghetti or Penne Carbonara Research, cream sauce and organic egg	390
Spaghetti or Penne Tomato Chunky tomato sauce with fresh basil	370
Pizza Margherita   Tomato sauce, Mozzarella cheese and fresh basil	380
Pizza Salami Tomato sauce, black olives, Mozzarella cheese and shaved Parmesan	430

✓ Vegetarian Option

✓ Spicy Dishes

Contains Pork

Spicy Dishes

✓ Vegan Option

✓ Vegan

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

K	hao	Pad
$\Gamma$	Hau	rau

Wok fried rice with vegetables, tomatoes, garlic, onions and egg

<ul> <li>Choice with:</li> <li>Chicken or pork</li> <li>Andaman crab</li> <li>Prawns</li> </ul>	280 350 320
Phad Thai Goong Glass noodles, prawns, crushed peanuts, tamarind sauce and dried chili	480
Pad See Ew Gai Wok-fried flat noodles with vegetables and chicken	420
Seasonal fruit platter	190
CHILDREN'S CORNER	
Tomato Soup V	190
Mixed Garden Salad  With tomato, cucumber and lemon dressing	190
Spaghetti Bolognaise	240
Spaghetti Tomato Sauce	220
Fried Rice with Chicken and Egg	230
Quesadilla Grilled flour tortilla filled with cheese and salad	230
Beef Burger With lettuce, tomatoes, ketchup and fries	295
Crispy Chicken Nuggets with Fries	250
Grilled Salmon With steamed rice and vegetables	295









## **DESSERTS**

Banana Split Vanilla and strawberry ice cream, chocolate sauce, nuts, and cream	220
Chocolate Fudge Brownie Cake Topped with vanilla ice cream	230
Fresh Fruit	150
MILK SHAKES	
Vanilla and Banana	190
Chocolate	190
Strawberry and Blueberry	190
Coconut and Mango	190





