

BREAKFAST (available from 6.00 am - 11.00 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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Keto Granola		320
Pancakes 	Nutella and Caramelized Thai bananas and whipped cream	275
Belgium Waffles 	Maple Cream & Macadamia nuts and whipped cream	290
Two Fresh Farm Eggs, prepared your way 	Served with potato of the day, grilled tomato, sausages (pork or chicken) crispy bacon, & hash brown	450
Smoked Salmon 	Smoked salmon and pickled	540
Asian Flavors		
Khao Thom   	Thai Rice soup with a choice of, chicken, pork or shrimp, crispy garlic, ginger, spring onion and soft poached egg	350
Noodle Soup  	Selection of egg or rice noodle, with your choice of chicken, beef, prawns, pork or vegetables served with condiments.	320
Khao Phad  	Fried Rice with your choice of chicken, beef, prawns, pork, crab meat or vegetables	490
Scrambled Tofu  	Smashed yellow tofu with kale, soy sauce and chili flakes	300
Coffee 		Ice
Hot		
American coffee	160	220
Cappuccino	160	220
Caffè Latte	160	220
Espresso	150	
Espresso Doppio	170	
Marocchino	150	
Tea 		
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.		

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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	
Crispy Chicken Burger	530
Cajun fried chicken thigh, siracha mayonnaise, cheddar cheese, cucumber pickle, toasted brioche bun	
Vegan Burger 🌱🌾🍷	490
Minced plant patty, mashed avocado, tomato salsa, sesame bun	





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PIZZA

Margherita 	420
Tomato sauce, sliced tomato, mozzarella cheese and fresh basil	
Kraprao 	480
Tomato sauce spicy pork or beef, chillies and fragrant Thai basil	
Seafood 	540
Prawns, calamari, mussels and tomato sauce, mozzarella cheese	
Parma 	500
Tomato sauce, parma ham, mozzarella cheese, oregano	

PASTA





Penne Bolognese	460
Slow cooked beef with tomato sauce, parmesan cheese	
Spaghetti Carbonara 	430
Bacon, ham, egg, parmesan cheese	
Penne Pomodoro 	420
Chunky tomato sauce with fresh basil, parmesan cheese	
Fusili Pesto	430
Basil Pesto with sundried tomato, parmesan cheese, cherry tomato	
Andaman Seafood	540
Prawns, squid, mussels, garlic, white wine, cherry tomato, basil	

MAINS








Rosemary marinated roasted chicken thigh  	820
With olive oil mashed potato, baby carrots and natural jus	
Steak Frites  	1900
Australian angus tenderloin, french fries, grilled mushroom, tomato and beef jus	
Grilled Australian Lamb Cutlets  	1600
With roasted new potato, sautéed spinach, redwine sauce	
Pan Fried Seabass Fillet    	840
With roasted capsicum, tomato and caper salsa	
Fish and Chips 	540
Fried fish filet served with chips and tartare sauce	

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	










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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











- Khao Phad Pu**   460
Wok fried rice with crab meat, vegetables, tomatoes, garlic, onions and egg
- Khao Phad**   460
Wok fried rice with vegetables, tomatoes, garlic, onions and egg
- Choice of
- Chicken or pork**  420
- Prawns** 460
- 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

- Steamed Jasmine Rice** 80

INDIAN









- Saffroni Butter Chicken** 620
Chicken tikka cooked in tomato, butter, cashew nuts, ginger, garlic, cream and spice
- Goan Fish Curry**   620
Seabass cooked in coconut milk and chili

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Paneer Makhani 	590
Cottage cheese in a tomato and fenugreek gravy	
Aloo Gobi    	470
Potato and cauliflower cooked with onion, tomato, ginger, garlic	
Dal Anantara  	520
Black whole lentil slow cooked with tomato, butter cream and spice	
Classic Naan 	130
Choice of Plain, butter or garlic	
Cheese Naan	170

CHILDREN'S CORNER











MAINS

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











MILK SHAKES

Vanilla and Banana	210
Chocolate	210
Strawberry and Blueberry	210
Coconut and Mango	210

DESSERTS

Banana Split  	220
Vanilla and strawberry ice cream, chocolate sauce, nuts, and cream	
Chocolate Fudge Brownie Cake  	350
Topped with vanilla ice cream	
Khao Niew Ma Muang  	350
Mango with sticky rice and coconut cream	
Fresh Fruit    	350

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Ice Cream				210
• Vanilla	• Belgian dark chocolate	• Salted caramel		
Sorbets				210
• Mango	• Lemon	• Passionfruit		

LATE NIGHT (available from 10.00pm to 6.00am)

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				
Tom Yam Goong    				430
Spicy soup with prawns, galangal, mushrooms and herbs serve with steamed jasmine rice				
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				
Vegan Burger   				490
Minced plant patty, mashed avocado, tomato salsa, sesame bun				
Penne Bolognese				460
Slow cooked beef with tomato sauce, parmesan cheese				
Spaghetti Carbonara 				430
Bacon, ham, egg, parmesan cheese				
Penne Pomodoro 				420
Chunky tomato sauce with fresh basil, parmesan cheese				
Fusili Pesto				430
Basil Pesto with sundried tomato, parmesan cheese, cherry tomato				
Phad Pu "Crab Fried Rice"  				460
A classic Thai dish featuring succulent crab meat stir fried with aromatic jasmine rice fresh vegetables and topped with a fried egg				
Khao Pad  				
Wok fried rice with vegetables, tomatoes, garlic, onions and egg				
Choice of				
• Chicken or pork 				420
• Prawns				460
Phad Thai Goong  				540
Wok fried rice noodles, prawns, crushed peanuts, tamarind sauce and dried chili				
Fresh Fruit    				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)

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

WINE GURU SELECTION

Champagne & Sparkling

		Glass	Bottle
Sette Cascine Prosecco Spumante Brut DOC, Veneto, Italy	NV	450	2,200
Moët & Chandon Brut Impérial Piccolo, Champagne, France	NV	200ml	2,000

White Wine

Stonefish Chardonnay, Margaret River, Western Australia	2022	380	1,800
Sileni Cellar Selection Sauvignon Blanc, Marlborough, New Zealand	2019	450	2,200

Red Wine

Morgan Bay Cellar Cabernet Sauvignon, California, USA	2021	430	2,100
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Rosé Wine

GranMonte Sakuna Rosé 'Anantara Private Cellar Selection', Khao Yai, Thailand	2020	360	1,700
Monsoon Rosé 'Anantara Private Cellar Selection', Khao Yai, Thailand	2022	350	1,700

CHAMPAGNE

Non Vintage

Laurent- Perrier la Cuvee Brut, Champagne, France	NV	950	5,000
Moët & Chandon Brut Impérial	NV		9,600

Rosé

Laurent-Perrier Cuveé Brut Rosé, France	NV		9,200
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Sparkling Wines

Veuve du Vernay Brut, Burgundy, France	NV	390	1,950
Prosecco Marcello Del Majno Brut, Veneto, Italy	NV	430	2,000

ROSÉ WINE

Chateau d'Esclans Whispering Angel Rosé, Provence, France	2021	470	2,300
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WHITE WINE


Cloudy Bay Sauvignon Blanc, Marlborough	2022		6,500
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RED WINE

Chateauneuf -Domaine des Senechaux Chateauneuf du Pape	2014		9,800
Stonefish Reserve Shiraz, Barossa Valley	2017	500	2,400
Kruger Family Wines Reserve Cabernet Sauvignon, Western Cape	2019		2,800

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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Dewar's 12	380
Glenmorangie 10	340
Glenmorangie Quinta Ruban	670
Glenmorangie La Santa	670
Glenmorangie Nectar	670

BOURBON AND IRISH

Jim Beam	350
Jameson	350
Jack Daniels	370
Canadian Club	360
Elijah Craig 12	400
Maker's Mark	390

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