790

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

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 of freshly brewed coffee, tea, hot chocolate

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

DESIGN YOUR BREAKFAST

Bakery Basket 350

Butter croissant, chocolate croissant, danish pastry and muffin served with butter & jams

Fresh Seasonal Fruit Platter 210

Organic Plain Yogurt 190

Mixed Berry Yogurt 230 Plain yogurt topped with berry compote

Breakfast Cereals 🦃 210

Cornflakes, Granola, All Bran, Rice Krispies, Koko Krunch your choice of milk, full fat, low fat or

soy milk

Bircher Muesli 230 Topped with dried fruit & nuts

Hot Oat Porridge 240 Prepared with milk or water

Keto Granola		320
Pancakes		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,		450
Smoked Salmon		540
ASIAN FLAVORS		
Khao Thom	ing onion	350
Noodle Soup () () () Selection of egg or rice noodles, with your choice of chicken, beef, prawns, pork vegetables served with condiments.	or	320
Khao Phad (W) (m) Wok fried rice with vegetables, tomato, garlic, onion and egg		490
Scrambled Tofu		300
COFFEEE	Hot	Ice
American coffee	160	220
Cappuccino	160	220
Caffè latte	160	220
Espresso	150	
Espresso doppio	170	
Marocchino	150	
TEA Sustainable		Hot
The Original Earl Grey This original Earl Grey Tea offers a rich and strong brew, enhanced with oil of be a distinctive and unique flavor	ergamot; it has	160
Jasmine Green Tea The beautiful aroma of the night blooming jasmine joined together in perfect u hay-like nuances of fine green tea	nison with the	160

English Breakfast Very Strong and full bodied with light floral undertones	160
Pepper Mint Ceylon tea with a creamy and rich note finishing with sparkling peppermint.	160
SPECIAL TEA	
Matcha Latte	220
Thai Iced Tea Known as "cha-yen" made from strongly-brewed Ceylon tea, Sweetened with sugar and condensed milk	220
Iced Tea Fruity Tea, lime, syrup with your own flavor selection With: Peach, mango, strawberry, lemon	280
ALL DAY DINING MENU (available from 12pm to 10pm)	
FROM THE WEST	
APPETIZERS Burrata Caprese Cherry tomatoes, Burrata mozzarella, extra virgin olive oil & basil	620
Caesar Salad 🐷	420
Romaine lettuce, crispy bacon, croutons, caesar dressing and parmesan cheese • With grilled chicken • With tiger prawns	500 560
Greek Salad	490
Mezzeh	450
Green Bowl	400
SANDWICHES & BURGERS All served with french fries	
Classic Club Sandwich	430
The Wagyu Burger 🐷 Toasted brioche bun, mayonnaise, bacon, caramelized onions and cheddar cheese	590
Crispy Chicken Burger Cajun fried chicken thigh, siracha mayonnaise, cheddar cheese, cucumber pickle, toasted brioche bun	530
Vegan Burger	490

PIZZA

420
480 510
450
500
460
430
420
430
540
320
900
500
840
540
45 4 4 4 5



OUR THAI HERITAGE

APPETIZERS SOUPS

Por Pia Pak Thod © © Crispy vegetable spring rolls served with sweet and sour sauce	350
Satay Gai 🖟 🔎 Marinated chicken skewers served with peanut sauce and cucumber relish	390
SOUPS	
Tom Yam Goong	430
Tom Kha Gai 🚳 🚱 😭 Chicken thigh, lime, galangal, coriander and coconut milk served with steamed jasmine rice	380
SALADS	
Yam Woon Sen Talay	550
Yam Som O	480
Som Tam Gai Yang Roast chicken thigh, green papaya, peanuts and long green beans	400
CURRIES	
Gaeng Kiew Waan Gai Classic Thai green chicken earry, pea eggplants and sweet basil served with steamed jasmine rice	540
Gaeng Phed Ped Roast duck breast in ed curry sauce, lychee, pineapple, tomato, grapes and sweet basil served with steamed jasmine rice	650

STIR FRIED

Phad Kraprao () () () Choice of chicken or pork wok fried with chili, garlic and hot basil leaves served with steamed jasmine rice	540
Gai Phad Med Mamuang	490
RICE & NOODLES	
Khao Phad Pu 🚳 🔊 Wok fried rice with crab meat, vegetables, tomato, garlic, onion and egg	460
 Khao Phad	420 460 540
Pad See Ew Gai 🚳 🚱 🥎 Wok-fried flat noodles with vegetables and chicken	450
Steamed Jasmine Rice	80
INDIAN	
Saffroni Butter Chicken Chicken tikka cooked with tomato, butter, cashew nuts, ginger, garlic, cream and spice	620
Goan Fish Curry 🖟 🚱 🚱 Seabass cooked in coconut milk and chili	620
Paneer Makhani Cottage cheese in a tomato and fenugreek gravy	590
Aloo Gobi	470
Dal Anantara 🖗 🐼 Black whole lentil slow cooked with tomato, butter, cream and spice	520
Classic Naan Choice of Plain, butter or garlic	130
Cheese Naan 🛞	170

CHILDREN'S CORNER

MAINS

Tomato Soup 🖗 🗞 👼	210
Chicken Noodle Soup Rice noodles, minced pork, rish ball and vegetable	260
Mixed Garden Salad With tomato, cucumber and lemon dressing	210
Spaghetti Bolognaise ©	260
Spaghetti Tomato Sauce	240
Stir Fried Rice with Chicken	250
Steamed Seabass and Vegetable, Steamed , Jasmin Rice () () ()	325
Junior Beef Burger © With beef, cheese, ketchup and fries	325
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
Chocolate Fudge Brownie Cake Topped with vanilla ice cream	350
Khao Niew Ma Muang Mango with sticky rice and coconut cream	350

Fresh Fruit 🔞 🕲 🖟 😇	350
Ice Cream • Vanilla • Belgian dark chocolate • Salted caramel	210
Sorbets • Mango • Lemon • Passionfruit	210
LATE NIGHT (available from 10.00pm to 6.00am)	
Caesar Salad	420 500
• With tiger prawns Greek Salad	560 490
Bell pepper, tomato, red onion, cucumber, olives, feta cheese, vinaigrette Tom Yam Goong Spicy Spicy soup with prawns, galangal, mushrooms and herbs serve with steamed jasmine rice	430
Classic Club Sandwich Grilled chicken, cheddar cheese, bacon, egg, tomato, lettuce and mayonnaise, on whole wheat toast	430
The Wagyu Burger 💮 Toasted brioche bun, mayonnaise, bacon, caramelized onion and cheddar cheese	590
Vegan Burger ©	490
Penne Bolognaise Slow cooked beef with tomato sauce, Parmesan cheese	460
Carbonara © Bacon, ham, egg, Parmesan cheese	430
Penne Pomodoro Chunky tomato sauce with fresh basil, Parmesan cheese	420
Fusili Pesto Basil pesto with sundried tomato, Parmesan cheese, cherry tomatoes	430
Khao Phad Pu	460
 Khao Pad (1) (2) Wok fried rice with vegetables, tomato, garlic, onion and egg choice of Chicken or pork (2) Prawns 	420 460
Phad Thai Goong (1) (2) Wok fried rice noodles, prawns, crushed peanuts, tamarind sauce and dried chili	540
Fresh Fruit 🔞 📎 偷 🍪	350

IN VILLA 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 FLAVOUR BARBEQUE THB 3,900 per person (Minimum 2 persons)

Salad

"Yum Woon Sen" Spicy glass noodle salad with mixed Andaman seafood



Vietnamese spring rolls with vegetables 🔬 🙌

From the Grill

Jumbo tiger prawns marinated with chili and coriander 🔌 🙌



Thai flavored chicken thighs 🔌 🕼



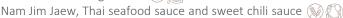
Whole seabass, Asian herbs, grilled in banana leaf 🤎 🦃 Giant squid marinated with garlic and pepper 🔊 💭



Accompaniments

Jasmine rice

Stir fried mixed vegetables 🛞 🤼





Traditional mango sticky rice 🔌 🤎



Seasonal fruits 🕡 🕡 📦



IN VILLA SIGNATURE BARBEQUE THB 4,900 per person (Minimum 2 persons)

Salad

Caprese salad with balsamic and pesto Caesar salad with dressing, croutons, parmesan cheese Roast pumpkin salad

From the Grill

Fish

Seabass fillet 🦃 Yellow fin tuna steak Tiger prawn 🔎 Calamari 🚫

Meat

Lamb cutlets Australian beef tenderloin Herb marinated chicken thigh 🔎

Accompaniments

Corn on the cob Grilled vegetables Baked potato Lemon butter, BBQ sauce, Béarnaise red wine sauce, Chimichurri sauce

Dessert

Panna Cotta with passion fruit Seasonal fruits

Add grilled Phuket lobster supplement THB 1,600 per person



SELECT ADDITIONAL TO THE SET

SEAFOOD:

- Chicken

- Fresh tiger prawns 🚫	250g	THB	450
- Squid	200g	THB	390
- Andaman sea bass 😥	500g	THB	590
- Phuket Lobster 🚫	300g	THB	1,300
- Rock lobster	300g	THB	690
- Salmon steak		THB	450
- Blue crab 🚫	300g	THB	450
PREMIUM MEAT:			
- Australian wagyu rib eye marble score 3	200g	THB	1,200
- Wagyu oyster blade marble score 8	200g	THB	1,150
- Australian lamb chops	200g	THB	890
- Kurobuta pork chop	200g	THB	590
- Cumberland sausages	250g	THB	490
- Grain fed 150 days black angus tenderloin	200g	THB	1,100

200g

THB

400

BEVERAGE LIST

BEERS

Chang Singha Chang Cold Brew	230 230 230
Imported Heineken Asahi Corona	230 230 280
ZERO ALCOHO Heineken Zero REBELS Spiced Rum REBELS Amaretto REBELS Botanical Gin Amaretto Sour Italian Spritz	230 320 320 320 325 460
LIQUEUR Campari Fernet Branca Amaretto Jaggermeister Limoncello	310 310 315 315 315
GIN Tanqueray Bombay Sapphire Anantara Origin Hendricks	300 370 370 470
RUM Chalong Bay Mekhong Bacardi Carte Blanca Havana Club 3 Years Gold Rum Phraya Zacapa Rum 23 Years	260 260 360 360 460 610
TEQUILA Jose Cuervo Gold Don Julio Blanco Don Julio Reposado Patron Silver Patron Anejo	360 510 630 490 660
VODKA Absolut Smirnoff Ketel One Belvedere Grey Goose	360 360 380 490 490

COGNAC Henessey VSOP Hennessy XO Henessey Paradise Remy Martin VSOP Remy Martin XO		560 1350 3,800 510 1,500
BOURBON & IRISH Jim Beam Jameson Canadian Club Jack Daniels Marker's Mark		350 350 360 370 390
J&B Rare Monkey Shoulder Monkey Shoulder Old Pulteney 12 Dewars 12 Chivas 12 Glenfiddich 12 Dalwhinnie 15 Macallan 12 Johnny Walker Black Label Johnny Walker Blue Label		350 360 370 375 380 520 520 750 760 410 540 1,390
Chalong Bay Rum Mekhong Thai Spirit SamSong Spiced Rum Saneha Gin Phraya Rum		250 250 250 350 450
COFFEE Sustainable American coffee Cappuccino Caffè Latte Espresso	Hot 160 160 160	lce 220 220 220

170

150

Espresso Doppio

Marocchino



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 flavor	160
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	160
English Breakfast Very Strong and full bodied with light floral undertones	160
Pepper Mint Ceylon tea with a creamy and rich note finishing with sparkling peppermint. The combination yields a complex and sensual tea	160
SPECIAL TEA	
Matcha Latte	220
Thai Iced Tea Known as "cha-yen" made from strongly-brewed Ceylon tea, Sweetened with sugar and condensed milk	220
Iced Tea Fruity Tea, lime, syrup with your own flavor selection With: Peach, Mango, Strawberry, Lemon	280

Please inform the waiter if you have any dietary restrictions, allergies or special considerations