

IN VILLA

Barbecue





THAI FLAVOUR BBQ

THB 4,900 per person
(Minimum 2 persons)

Salad

“Yum Woon Sen” Spicy glass noodle salad with mixed Andaman seafood  

“Som Tam” green papaya salad with peanuts  

Vietnamese spring rolls with vegetables  

From the Grill

Jumbo tiger prawns marinated with chili and coriander  

Thai flavored chicken thighs  

Isaan style BBQ sausages  

Whole sea bass, Asian herbs and grilled in banana leaf  

Giant squid marinated with garlic and pepper  

Accompaniments

Jasmine rice

Stir Fried Mixed vegetables  

Nam Jim Jaew, Thai Seafood Sauce and Sweet Chili Sauce  

Dessert

Traditional mango sticky rice  

Seasonal fruits   

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



Vegan



Vegetarian



Spicy Dishes



Contain Pork



Gluten Free



Lactose Free



Comfort food



Wellness



Healthy Dish



Locally Sourced Dish



Locally Sourced Fish

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Please inquire with senior management if you have any dietary restrictions, allergies or special considerations



IN VILLA SIGNATURE BBQ

THB 5,900 per person
(Minimum 2 persons)

Salad

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

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 Vegan  Vegetarian  Spicy Dishes  Contain Pork  Gluten Free  Lactose Free

 Comfort food  Wellness  Healthy Dish  Locally Sourced Dish  Locally Sourced Fish

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SELECT ADDITIONAL TO THE SET

SEAFOOD:

- 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
- Chicken 	200g	THB	400

PRIVATE BARBEQUE ORDER FORM

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.

Please inform one of our associates should you have food allergies or intolerances.
Price are in Thai Baht and subject to 10% service charge plus applicable government tax.

ANANTARA WINE LIST SELECTION

Bottle

CHAMPAGNE & SPARKING WINE

Prosecco 7 Casine Extra Dry, Spumante, Veneto, Italy	NV	2200
Philipponnat Royale Réserve Brut, Reims, Champagne, France	NV	4500
Moët & Chandon Brut Impérial, Champagne, France	NV	4900

WHITE WINE

Giesen Pure Light Sauvignon Blanc, Marlborough, New Zealand	2023	2300
Vasse Felix, Chardonnay, Margaret River, Australia	2023	2300
Azienda Santa Barbara Stefano Antonucci Le Vaglie Verdicchio, Marche, Italy	2019	3500

ROSÉ WINE

Château d'Esclans Whispering Angle Rosé, Provence, France	2021	2450
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RED WINE

Cabernet Sauvignon, Morgan Bay Cellar California, USA	2021	1900
Terrazas de Los Andes Mendoza Reserva Malbec, Cuyo, Argentina	2020	3450
Penfolds South Australia Bin 8 Cabernet-Shiraz, Australia	2019	4200

BEVERAGE LIST

WATER

Aqua Panna 1000 ml -315
San Pellegrino 1000 ml -325
Chang (Local) 700 ml – 210 

SOFT DRINKS

Pepsi, Pepsi Max -135
7-Up, Mirinda Orange -135
Soda Water, Ginger Ale -135
Tonic Water -135

JUICES

Orange, Coconut -225
Pineapple, Apple -225
Mango, Watermelon -225

BEERS

Local
Chang-230 
Singha -230 
Chang Cold Brew -230 

Imported
Heineken -230
Heineken 0.0 (non-alcohol) -230

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Locally Sourced Dish