

DESIGNER
dining
BY ANANTARA

Your Dining Journey

Begin with a touch of...

Grilled Sea Urchin with Shallot Aioli

Served with Langoustine Tartare, Salmon Roe and Herbs

Followed by a tasty...

Classic Lobster Bisque

Cooked with Double Cream and flambéed with Cognac

From the Sea...

Grilled Grouper in Banana Leaf

Served with a Garden Salad and Mashed Potatoes

To the Mountain...

Chargrilled Wagyu Beef Tenderloin

Served with Red Wine Sauce and Fragrant Lotus Rice

Sweet Temptation...

Pandan Panna Cotta

Served with Fruit Coulis and Gelato