



ANANTARA

RASANANDA KOH PHANGAN
VILLAS



DESIGNER
dining
BY ANANTARA

Impeccably designed moments *of* oceanside romance

An unmissable holiday moment where hospitality is gracious and dining rituals are elevated to art forms, Anantara's signature Designer Dining experience is designed to whisk you from your dining routines with a curation of elegant flavours.

Whether it's a romantic tete-a-tete session on a beachfront or a special occasion that calls for an intimate celebration in the privacy of your pool suite or villa, our team will work with you to create a perfectly executed meal where every detail – from table decor to florals and music–reflects your tastes and style.

Choose a sumptuous Thai cuisine menu or a briny array of local seafood to experience a unique multisensory culinary experience.

Please make your Designer Dining request at least 24 hours in advance.

Anantara signature private dining

Our Executive Chef has designed various contemporary menus inspired by the great tradition of Thai cuisine, the very best of local produce and culinary highlights from around the world.

Your personal server and a member of our culinary brigade will pamper you during your interactive dining event.

We are looking forward to meet you in order to discuss every last details of your personalized menu and special evening.

Set Up

Romantic hideaway bamboo gazebo on the beach overlooking beautiful Thong Nai Pan Bay included in the price of the menu.

Alternatively we can also set up in the privacy of your own balcony or sala.

Talay See Kram seafood barbecue

Starter

SCALLOP & AKAMI TUNA

Pan-roasted Scallop with Truffle Sauce
Raw Akami Tuna Ceviche, Avocado, Sweet Ponzu Sauce
NV Ernest Rapeneau, Brut, Champagne, Epernay, France

Barbecue Selection

OPEN-FLAMED BARBECUE OF PHANGAN FRESH CAUGH SEAFOOD

Whole Local Lobster, Oriental Spiced Tiger King Prawns
Sea Bass Fillet, Blue Crab, Marinated Arrow Squid, Mussels

Pineapple and Sweet Curry Fried Rice with Coriander
Mixed Salad and Mashed Potato

Complementing Sauces

Thai Spicy Seafood, Garlic and Butter, Tropical Salsa
2023 Monsoon Valley 'The Signature Chenin Blanc Blend' Hua Hin, Thailand

Sweet Ending

TWISTED OF RASANANDA

An Explosion of Flavours with Sweet Mango Mousse, Vanilla Ice Cream and Mango Layers,
Bitter Chocolate Lava

POLLAMAI RUAM

Curated Selection of Phangan's Finest Tropical Fruits to share
2019 Undurraga 'Late Harvest' Maipo Valley, Chile

THB 4,400++ per person
Wine Pairing THB 1,500++ per person
Premium Wine Pairing THB 3,000++ per person

The Grand Barbecue

Starter

TWO FORKS – ONE PLATE

Selection of Spanish Tapas and Italian Antipasti
Grilled Flat Bread with Garlic and Herbs, Rocket Leaves with Parmesan
NV Rimarts, Brut Reserva, Cava, Catalonia, Spain

The Grilled Feast

OPEN-FLAMED BARBECUE OF PHANGAN FRESH CAUGH SEAFOOD & PREMIUM MEATS

Rosemary Crusted Lamb Loin, Black Angus Tenderloin Medallions
Chiang Mai Pork Sausage, Jumbo Tiger Prawns
King Mackerel Fillet
Foil-baked Potatoes

Complementing Sauces

Thai Chilli and Lemon Dip, Sweet and Sour Tamarind, Thai Garlic Pepper
2022 Domaine Billaud Simon, Chablis, France

Sweet Ending

AFFOGATO VANILLA ICE CREAM & ESPRESSO

SOFT SPONGE CHEESECAKE WITH LIGHT ICING

POLLAMAI RUAM

Curated Selection of Phangan's Finest Tropical Fruits to share
2023 Wairua, Pinot Noir, Marlborough, New Zealand

THB 4,200++ per person

Wine Pairing 2,000++ per person

Premium Wine Pairing 3,400++ per person

Morakot Royal Thai

Starter

AUTHENTIC THAI APPETIZER

“Larb Pla” - A Raw Salmon Salad with Kaffir Lime and Chilli

“Thod Mun Goong” - A Breaded Shrimp Cake served with Plum Sauce

“Satay Gai” - A Marinated Chicken Skewer with Peanut Sauce

NV Ernest Rapeneau, Brut, Champagne, Epernay, France

Soup

TOM SOM HOY SHELL

Traditional Sour Soup with Scallop, Ginger and Spring Onion

2023 Laurenz V Singing, Grüner Veltliner, Niederösterreich, Austria

Sharing and Tasting

PLA KAPONG NUENG MANOW

Steamed Sea Bass Fillet with Chilli & Lime Dressing, Crushed Red Chili, Coriander

GAENG PHED PED YANG

Fragrant Red Coconut Curry with Duck Breast, Pineapple, Lychee and Sweet Basil Leaves

GOONG YANG SAUCE MAKAM

Grilled Tiger Prawns with Crisp Garlic, Tamarind Sauce

PAD PAK RUAM

Wok-fried Vegetables with Oyster Sauce

KHAO HOM MALI

Steamed Jasmine Rice

2023 Brancaia 'IL Bianco' IGT, Toscana, Italy

Sweet Ending

KANOM THAI

“Mor Gaeng” - Mung Bean Cake

“Gluay Buad Chee” - Hot Banana in Coconut Broth

“I-Tim Mapraw” - Coconut Ice Cream

POLLAMAI RUAM

Curated Selection of Phangan's Finest Tropical Fruits to share

2024 7 Cascine, Moscato d'Asti, Piedmonte, Italy

THB 3800++ per person

Wine Pairing 1800++ per person

Premium Wine Pairing 3000++ per person

Earth & herb

Starter

ORGANIC THAI APPETIZER

“**Larb Hed**” - Spiced Wild Mushroom Salad with Kaffir Lime and Chilli

“**Khao Tang**” - Rice Cracker with Sweet Corn and Pea Ragout

“**Poh Pia**” - Crispy Spring Rolls with Mixed Vegetables and Glass noodles, Sweet Chilli Dip

NV Ernest Rapeneau, Brut, Champagne, Epernay, France

Soup

TOM KHA PAK

Vegetarian Herb Infused Coconut Soup with Vegetables and Mushrooms

2023 Casillero Del Diablo, Sauvignon Blanc, Reserva, Casablanca, Chile

Market Flavors

PHAD CHA TAO HOO

Wok-fried Tofu with Thai Herbs and Soya Sauce

GEANG PED PHOLAMAI

Red Curry with Lychee, Pineapple, Grape and Sweet Basil

HED NAAM DAENG

Braised Mushrooms, Tofu and Cabbage in a Light Soya Broth

KHAO HOM MALI

Steamed Jasmine Rice

2022 Granmonte Spring, Cabernet-Syrah, Khao Yai, Thailand

Sweet Ending

KHAO NIEW MAMUANG

White Sticky Rice with Chilled Sweet Mango, Coconut Sorbet, Toasted Coconut Cream

POLLAMAI RUAM

Curated Selection of Phangan's Finest Tropical Fruits to share

2024 7 Cascine, Moscato d'Asti, Piemonte, Italy

THB 3,400++ per person

Wine Pairing 1,700++ per person

Premium Wine Pairing 2,900++ per person



Ocean omakase

Amyuzu

EDAMAME

Boiled Japanese Green Beans Seasoning with Salt and Chilli

Zensai

MATSU SUSHI

Indulge in Yukinoya's Exquisite Prestige Collection of Sushi and Sashimi

Shiru Mono

MISO SOUP

Delight in Japanese Soybean Paste Soup with Spring Onion, Seaweed, Mushrooms
NV Ernest Rapeneau, Brut, Champagne, Epernay, France

Shusai

TEPPAN TEMPTATION

Experience The Island's Exclusive Teppanyaki Delight with Norwegian Salmon
and Australian Beef Tenderloin

Kimchi Fried Rice

Green Asparagus

Sesame Cucumber Salad

Matching Sauces

2022 Le Volte Ornellaia, Tuscany, Italy

Dezato

MOCHI STRAWBERRY

A Unique Culinary Delight with The Signature Japanese Mochi Twisted with Fresh Strawberry
2019 Undurraga 'Late Harvest' Maipo Valley, Chile

THB 5,500++ per person

Wine Pairing 2,000++ per person

Premium Wine Pairing 4,200++ per person



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