



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

Pan-roasted scallop · truffle sauce
Akami tuna ceviche · avocado · sweet ponzu

WINE PAIRING
NV Perrier-Jouët, Grand Brut, Champagne,
Épernay, France

PREMIUM WINE PAIRING
NV Moët & Chandon 'Brut Impérial' 200ml, Champagne,
Épernay, France

BARBECUE SELECTION

Open-flame barbecue of freshly caught Koh Phangan seafood

Whole local lobster
Oriental-spiced king tiger prawns
Sea bass fillet in banana leaf
Marinated arrow squid
Mussels

WINE PAIRING
2024 Monsoon Valley
'The Signature Chenin Blanc Blend',
Hua Hin, Thailand

PREMIUM WINE PAIRING
2024 Santiago "Ruiz O Rosal" Albariño,
Rías Baixas, Spain

SIDES

Pineapple & sweet curry fried rice with coriander
· mixed salad · mashed potatoes

ACCOMPANYING SAUCES

Thai spicy seafood sauce · garlic butter · tropical salsa

SWEET ENDING

A TWIST OF RASANANDA

Sweet mango mousse · vanilla ice cream · mango layers

WINE PAIRING
2019 Undurraga 'Late Harvest',
Maipo Valley, Chile

BITTER CHOCOLATE LAVA

70% dark chocolate · strawberry & yuzu gel · vanilla ice cream

PREMIUM WINE PAIRING
2024 7 Cascine, Moscato d'Asti,
Piedmont, Italy

POLLAMAI RUAM

A selection of Koh Phangan's finest tropical fruits to share

TALAY SEE KRAM
THB 4,400++ PER PERSON

WINE PAIRING
ADD THB 2,000++ PER PERSON

PREMIUM WINE PAIRING
ADD THB 3,200++ PER PERSON

The Grand Barbecue

TWO FORKS, ONE PLATE

A selection of Spanish tapas and Italian antipasti

Grilled flatbread with garlic and herbs
• rocket leaves • Parmesan

WINE PAIRING

*NV Perrier-Jouët, Grand Brut, Champagne,
Épernay, France*

PREMIUM WINE PAIRING

*NV Moët & Chandon 'Brut Impérial' 200ml, Champagne,
Épernay, France*

THE GRILLED FEAST

Open-flame barbecue of freshly caught Koh Phangan
seafood and premium meats

Rosemary-crusted lamb loin
Black Angus beef tenderloin medallions
Chiang Mai pork sausage
Jumbo tiger prawns
King mackerel fillet
Foil-baked potatoes

WINE PAIRING

*2022 Mansion House, Chardonnay,
Marlborough, New Zealand*

PREMIUM WINE PAIRING

*2017 Cuvaion Estate Chardonnay,
Napa Valley, USA*

ACCOMPANYING SAUCES

Thai chilli & lemon dip • sweet & sour tamarind sauce
• Thai garlic & pepper sauce

SWEET ENDING

AFFOGATO

Vanilla ice cream • espresso

WINE PAIRING

*2022 Florian Mollet, Sancerre Cuvée Rouge,
Loire Valley, France*

CHEESECAKE

Soft sponge cheesecake • icing

PREMIUM WINE PAIRING

*2023 Catena Alta, Malbec,
Mendoza, Argentina*

POLLAMAI RUAM

A selection of Koh Phangan's finest tropical fruits to share

THE GRAND BARBECUE
THB 4,200++ PER PERSON

WINE PAIRING
ADD THB 2,300++ PER PERSON

PREMIUM WINE PAIRING
ADD THB 3,600++ PER PERSON

Morakot Royal Thai

STARTER

LARB PLA

Raw salmon salad · kaffir lime · chilli

WINE PAIRING

NV Perrier-Jouët, Grand Brut, Champagne, Épernay, France

THOD MON

Breaded shrimp cake · plum sauce

PREMIUM WINE PAIRING

NV Moët & Chandon ‘Brut Impérial’ 200ml, Champagne, Épernay, France

SATAY

Marinated chicken skewers · peanut sauce

SOUP

TOM SOM HOY SHELL

Traditional scallop soup · ginger · spring onion

WINE PAIRING

2025 Sileni Estates, Sauvignon Blanc, Marlborough, New Zealand

PREMIUM WINE PAIRING

2024 Monsoon Valley ‘The Signature Chenin Blanc’, Hua Hin, Thailand

SHARING & TASTING

PLA KAPONG NUENG MANAO

Steamed sea bass fillet · lemongrass · lime juice · crushed red chilli · coriander leaves

WINE PAIRING

2024 Santiago ‘Ruiz O Rosal’, Albariño, Rías Baixas, Spain

GAENG PHED PED YANG

Fragrant yellow coconut curry · duck breast · pineapple · grapes · lychee · sweet basil leaves

PREMIUM WINE PAIRING

2022 Florian Mollet, Sancerre Cuvée Rouge, Loire Valley, France

GOONG YANG

Grilled tiger prawns · crispy garlic · tamarind sauce

PHAD PAK RUAM

Wok-fried vegetables · oyster sauce

SWEET ENDING

MOR GAENG

Mung bean custard

WINE PAIRING

2024 7 Cascine, Moscato d’Asti, Piedmont, Italy

GLUAY BUAT CHEE

Banana in warm coconut milk

PREMIUM WINE PAIRING

2019 Undurraga ‘Late Harvest’, Maipo Valley, Chile

I TIM

Coconut ice cream

POLLAMAI RUAM

A selection of Koh Phangan’s finest tropical fruits to share

MORAKOT ROYAL THAI
THB 3,800++ PER PERSON

WINE PAIRING
ADD THB 2,350++ PER PERSON

PREMIUM WINE PAIRING
ADD THB 3,350++ PER PERSON

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

Earth & Herb

FROM THE GARDEN

LARB HED

Spiced wild mushrooms · kaffir lime leaves · fresh lime

WINE PAIRING

NV Perrier-Jouët, Grand Brut, Champagne, Épernay, France

KHAO TANG

Crispy rice crackers · sweet corn & pea ragout

PREMIUM WINE PAIRING

NV Moët & Chandon 'Brut Impérial' 200ml, Champagne, Épernay, France

POR PIA

Crispy mini spring rolls · mixed vegetables
· glass noodles · sweet chilli dip

SOUP

TOM KHA PHAK

Herb-infused coconut soup
· vegetables · mushrooms

WINE PAIRING

2025 Sileni Estates, Sauvignon Blanc, Marlborough, New Zealand

PREMIUM WINE PAIRING

2024 Monsoon Valley 'The Signature Chenin Blanc Blend', Hua Hin, Thailand

MARKET FLAVOURS

PHAD CHA TAO HOO

Wok-fried tofu · Thai herbs · soy sauce

WINE PAIRING

2024 GranMonte Sakuna, Rosé, Khao Yai, Thailand

GAENG PHED POLLAMAI

Red curry · lychee · pineapple
· grapes · sweet basil

PREMIUM WINE PAIRING

2023 Asoke 'Anantara Private Cellar Selection', Cabernet-Syrah, Khao Yai, Thailand

HED NAAM DAENG

Braised mushrooms · tofu · cabbage
· light soy broth

SWEET ENDING

KHAO NIEW MAMUANG

White sticky rice · chilled sweet mango
· coconut sorbet · toasted coconut cream

WINE PAIRING

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

POLLAMAI RUAM

A selection of Koh Phangan's finest tropical fruits to share

PREMIUM WINE PAIRING

2019 Undurraga 'Late Harvest', Maipo Valley, Chile

EARTH & HERB
THB 3,400++ PER PERSON

WINE PAIRING
ADD THB 2,000++ PER PERSON

PREMIUM WINE PAIRING
ADD THB 3,300++ PER PERSON



Ocean Omakase

EDAMAME

Boiled Japanese soybeans • sea salt • chilli

MATSU SUSHI

A premium selection of Yukinoya sushi and sashimi

MISO SOUP

Japanese miso soup • spring onion • seaweed • mushrooms

WINE PAIRING

*NV Perrier-Jouët, Grand Brut, Champagne,
Épernay, France*

PREMIUM WINE PAIRING

*NV Moët & Chandon
'Brut Impérial' 200ml, Champagne,
Épernay, France*

TEPPAN TEMPTATION

Norwegian salmon • Australian beef tenderloin
Kimchi fried rice • green asparagus
• sesame cucumber salad • accompanying sauces

WINE PAIRING

*2022 Le Volte dell'Ornellaia,
Tuscany, Italy*

PREMIUM WINE PAIRING

*2015 Château Laroque, Grand Cru Classé,
Saint-Émilion, France*

YUZU SENSATION

Yuzu • chocolate • macadamia
• bright citrus notes • delicate crunch

WINE PAIRING

*2019 Undurraga 'Late Harvest',
Maipo Valley, Chile*

PREMIUM WINE PAIRING

*1975 Thunevin-Calvet Maury 'Doux' Naturel,
Languedoc, France*

OCEAN OMAKASE
THB 5,500++ PER PERSON

WINE PAIRING
ADD THB 2,500++ PER PERSON

PREMIUM WINE PAIRING
ADD THB 4,200++ PER PERSON



DESIGNER
dining
BY ANANTARA