

In Villa Dining Meal Periods

Breakfast is served from 06.30 am to 11.00 am

Kick start your day with breakfast delivered to your villa, rejuvenate and energize.

All day Leisure Dining is served from 11.00 am to 10.30 pm

All Day Leisure Dining offers a modern twist to favorites and local Asian specialties to be enjoyed throughout the day.

For enquires and In Villa Dining orders, please dial "0"

Breakfast Rise and Shine Menu 06:30 am – 11:00 am

Perfectly Balanced Breakfast 510

Freshly Pressed Chilled Juice (selection)

Orange, pineapple, apple, mango, watermelon, tomato, lemongrass or ginger

Selection of Fresh Fruit or Combination Plate

Watermelon, pineapple, papaya, banana, pomelo with fresh lime wedges

Baker's Basket – Selection of 3 Items

Freshly baked chocolate croissant, plain croissant, Danish pastries, cinnamon swirl, white toasted bread, whole-wheat toasted bread, rye bread or multi malt bread

Accompanied with our selection of signature d'arbo natural jams, strawberry, Seville bitter orange, wild flower honey and butter

House Granola

Natural yogurt, fresh fruits

Choice of Hot Beverage

Freshly brewed gourmet coffee, decaffeinated coffee, loose-leaf tea, hot or iced chocolate served with full cream milk, low fat milk or soya milk

Anantara Breakfast 780

Freshly Pressed Chilled Juice (selection)

Orange, pineapple, apple, mango, watermelon, tomato, lemongrass or ginger

Selection of Fresh Fruit or Combination Plate

Watermelon, pineapple, papaya, banana, pomelo with fresh lime wedges

Baker's Basket – Selection of 3 Items

Freshly baked chocolate croissant, plain croissant, Danish pastries, cinnamon swirl, white toasted bread, whole-wheat toasted bread, rye bread or multi malt bread






Accompanied with our selection of signature d'arbo natural jams, strawberry, Seville bitter orange, wild flower honey and butter

Favorite Egg

2 eggs your way, bacon, pork sausages, grilled tomato, mushrooms, baked beans, potato rosti spinach, mushroom

Choice of Hot Beverage

Freshly brewed gourmet coffee, decaffeinated coffee, loose-leaf tea, hot or iced chocolate served with full cream milk, low fat milk or soy milk

 vegetarian -  contain nuts -  contain pork -  gluten free -  signature dishes
Please inquire with senior management

if you have any dietary restrictions, allergies or special consideration.

Prices are in THB and subject to 10% service charge and applicable government tax

Asian Breakfast 520

Freshly Pressed Chilled Juice (selection)

Orange, pineapple, apple, mango, watermelon, tomato, lemongrass or ginger

Selection of Fresh Fruit or Combination Plate

Watermelon, pineapple, papaya, banana, pomelo with fresh lime wedges

Your Choice of Asian Speciality

Khao Tom - Thai style boiled rice soup with pork, chicken or shrimps, served with roasted garlic, ginger and chili

or






Guay Tiew Phad - Stir fried noodles with chicken, egg, white cabbage, carrot and spring onions

or

Khao Phad - Wok fried jasmine rice with pork, chicken or shrimps, with a fried egg

Choice of Hot Beverage

Freshly brewed gourmet coffee, decaffeinated coffee, loose-leaf tea, hot or iced chocolate served with full cream milk, low fat milk or soy milk

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Breakfast à la Carte

Asian Specialities

Khao Tom 210

Boiled rice soup with pork, chicken or shrimps, with roasted garlic, ginger and chili

Guay Tiew Phad 220

Stir fried noodles with chicken, egg, white cabbage, carrot and spring onions

Khao Phad 220

Wok fried jasmine rice with pork, chicken or shrimps topped with a fried egg

Breakfast Favourites

Favourite Eggs 280

2 eggs your way, bacon, pork sausages, grilled tomato, mushrooms, baked beans, potato rosti and bread selection

Design an Omelette 280

Choice of fillings – egg whites, mushrooms, spinach, ham, bacon, tomato, cheddar cheese
Served with grilled tomato, bread selection

Eggs Benedict 280

Grilled ham, toasted muffin and hollandaise sauce

Shakshuka 190

Israeli favorite egg bake with spicy tomato sauce

Pancakes 260

Fresh pancake, maple syrup and jam

Selection of Cereals 180

All Bran, corn flakes, coco pops or rice krispies,

House Granola 180






Natural yogurt, fresh fruits

Exotic Fresh Fruit Plate 190

Baker's Basket – Selection of 3 Items 170

Freshly baked chocolate croissant, plain croissant, danish pastries, cinnamon swirl, white toasted bread, whole-wheat toasted bread, rye bread or multi malt bread

Accompanied with our selection of signature d'arbo natural jams, strawberry, seville bitter orange, wild flower honey and butter

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Morning Beverages

Premium Dilmah Loose Leaf Tea

Infusion Tea 150

Earl Grey
Ceylon Tea
English Breakfast
Ceylon Green Tea
Jasmine Green Tea
Pure Peppermint Leaves
Pure Chamomile Flowers

Herbal Tea 150

Ginger
Lemongrass
Butterfly Pea

HOUSE BARISTA 150

Espresso
Macchiato
Americano
Cappuccino
Latte
Mocha

COLD BREW






* Additional with THB 40++ per items

Freshly Pressed Chilled Juice 190

Apple, Mango, Orange, Watermelon
Pineapple, Cranberry

Local Fresh 180

Coconut

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All Day Leisure Dining Menu

11:00 am – 10:30 pm

Liquids

Mushroom Cream Soup 190

Serve with garlic bread

Tom Kha Gai 🍲 200

Chicken breast, galangal and lime leaf infuse coconut broth

Tom Yam Goong 🍲👨🍳 250

Tiger prawns, local spices and lime

Appetizers & Salads

Caesar 🍴 280

Baby romaine, crisp bacon, soft boiled egg, anchovy and parmesan

Crab Meat Salad 🍲👨🍳 380

King crab meat, lobster mayonnaise, celery, avocado and cress

Som Tam Gai Yang 🍲 320

Green papaya salad, grilled chicken, peanuts, tomato and dried shrimp

Pomelo Salad 🍲 320

Tiger prawn, chicken, boiled egg, chili, peanuts and dry coconut

Salmon Tartar 🍲👨🍳 320

Smoked salmon, mustard lemon, dill, arugula and bread

Satay Gai 🍲 220

Chicken skewers, spiced peanuts and lemongrass sauce

Por Pia Thod 🌱 240

Deep-fry homemade vegetable spring roll with plum sauce

Authentic Thai Appetizer for Couple 🍲👨🍳 580

Combination of Chef Recommend Thai Appetizer Dish

“Larb Pla” Spicy salmon tartar

“Thod Mon” Deep-fry shrimp cake with plum sauce

“Satay Gai” Grilled marinate chicken and peanuts sauce

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Breads & Pizza

Club Sandwich 🍷 390

Grilled chicken, bacon, egg, cheddar and mayo

Caesar Wrap 🍷 390

Baby romaine, chicken, crisp bacon and parmesan

Angus Beef Burger 390

Romaine, cheddar, pickles and tomato jam

Margherita Pizza 🍃 350

Fresh mozzarella, vine tomato and basil

Wok Fried & Local Spiced

Phad Thai Goong 🍲 310

Stir fry rice noodles with tiger prawns, bean sprouts and tamarind

Kao Phad Saparot 🍲 290

Fried rice with chicken breast, cashew nuts, spices, served in pineapple shell

Pad Kaprow Gai or Moo 280

Minced chicken or pork, hot basil, chili, garlic and fried egg

Gai Pad Med Ma Muang 🍲 320

Stir fry chicken breast pieces, pineapple, cashew nuts and roasted chili jam

Massaman Klear 🍲👨🍳 620

Braised Aus lamb shank in local spice peanut curry, sweet potato and crispy shallots

Geang Kaew Warn Gai 350

Chicken breast pieces in green curry, local eggplant and sweet basil

Geang Chu Chi Goong Mong Korn 🍲👨🍳 1,400

Tiger prawns, Chu Chi curry, lime and coconut cream

Pha Thod Kra Tiem 600

Fried whole sea bass, local spice and mango salad

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Pasta & Mains

Lobster Tail Linguini 420

Zucchini, chili, herbs and lemon butter

Spaghetti Bolognese 290

Tomato, beef ragout and chorizo pangritata

Pumpkin Risotto 290

Pumpkin puree, dried ham, pumpkin seed, parmesan

BBQ Seafood Family Plate 3,200

Boston lobster, tiger prawn, whole seabass, squid and mussel sweet clam wild rice, potato, mixed salad, lemon, spicy lime sauce and lime butter

Pan Roasted Phangan Sea Bass 580

Pearl barley, spinach, garden cress, almond meuniere

Grilled Chicken Breast 400

Ratatouille, garlic pomelo salsa and mustard coffee sauce

Osso Bucco 650



Braise lamb shank, potato, vegetable and ghermolata



Kurobuta Pork Chop 400

Roasted pumpkin, spinach fritter, caramelize longan and apple cider

On The Side 130






Grilled Broccoli, almond tarator and parmesan  

Mixed Leaf Salad, shaved pear, pomegranate and lemon dressing  

Potato Mash, sour cream and chives  

Fried Rice, egg and spring onion 

Wild Rice, onion, tomatoes and coriander 

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Something Sweet

Mango Panna Cotta 🍷 190

Mint mango salsa, milk cream and mango syrup

Japanese's Cheese Cake 🍰 190

Traditional Fuji cheese cake

Longan Pudding 🍰 🍷 190

Poach longan, milk pudding

Kao Niaw Ma Muang 🍰 190

Mango cheek, sticky rice, coconut cream

Cheese 🍰 390

Selection of 3 cheeses, fig compote, walnuts and lavash

Fresh Local Fruit 🍷 190

Selected seasonal fruit water melon, papaya, dragon fruit and pineapple

Frozen 150 / scoop or cup

Coffee ice cream

Chocolate ice cream

Coconut ice cream

Vanilla bean ice cream

Mango ice cream

Tiramisu ice cream

Pineapple sorbet



Lime sorbet

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Kids Favourites

- Noodle soup with chicken and vegetables  90
- Rice soup with chicken  80
- Spaghetti with cheddar cheese and butter sauce 120
- Toasted ham and cheese sandwich triangles 100
- Grilled chicken and jasmine rice 120
- Cheeseburger with french fries 120
- Spaghetti bolognese 120
- Jasmine fried rice with fresh vegetable and chicken breast 120
- Breaded fish fingers with french fries 120

Kid's Sweet Things

- Vanilla ice cream with double chocolate cookie crumb 120
- Chocolate brownie and vanilla ice cream 100
- Ice cream sundae with tropical fruit salad 100

Shakes and Smoothies

- Blended ice milkshakes with a choice of banana, strawberry or chocolate 100
- Tropical fruit shake with pineapple lollipop 100
- Chilled tropical juices: pineapple, orange, watermelon and mango 90



Only available from 6.00 pm - 10.30 pm

SALAD

Avocado Salad 240

Shaved Chiang Mai's avocado with organic lettuce, cucumber, Japanese rice vinegar and toasted black sesame seeds.

Wakame Salad 240

Fresh seaweed salad with crabstick and sesame dressing.

SASHIMI

"3 pieces"

Akami Tuna	Akami Maguro	アカミ・マグロ	240
Yellow Tail	Hamachi	ハマチ	240
Salmon	Sake	鮭	210
Snapper	Tai	スナッパ魚	190
Crab stick	Kani kamaboko	カマボコ	150
Octopus	Tako	タコ	150

SASHIMI PLATTER FOR COUPLE 1,000

"2 pieces"

Tuna, king salmon, yellow tail, red snapper, octopus and crabstick

vegetarian -
 contain nuts -
 contain pork -
 gluten free -
 signature dishes
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SUSHI

“3 pieces”

Alaskan Salmon 160

King salmon with avocado and spicy sauce

Spicy Red Snapper 140

Red snapper, chives with spicy mayo

Yukinoya Sushi Platter 390

Combination platter of “6 pieces” please select “3” items below
Tajima beef, akami tuna, yellow tail, salmon, octopus, avocado or crab stick

PREMIUM SUSHI

“3 pieces”

Tajima Beef	Tajima Gyuniku	田島牛久	180
Akami Tuna	Akami Maguro	アカミ・マグロ	160
Yellow Tail	Hamachi	ハマチ	160
Salmon	Sake	鮭	160
Shrimp	Ebi	エビ	140
Octopus	Tako	タコ	110
Crab Stick	Kani Kamaboko	カマボコ	100
Avocado	Abokado	アボカド	100

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MAKI ROLL

California Maki 140

Crabstick, avocado, cucumber, shrimp, ebiko and pickled turnip

Yukinoya Maki Roll Platter 300

Combination platter of “6 pieces” please select “2” items below
Tajima beef, akami tuna, red snapper, yellow tail, salmon or octopus

PREMIUM MAKI ROLL

“3 pieces”

Tajima Beef	Tajima Gyuniku	田島牛久	180
Akami Tuna	Akami Maguro	アカミ・マグロ	160
Yellow Tail	Hamachi	ハマチ	160
Red Snapper	Tai	スナッパ一魚	120
Salmon	Sake	鮭	160
Octopus	Tako	タコ	120
Crab Stick	Kani Kamaboko	カマボコ	120
Avocado	Abokado	アボカド	120

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24 hours notice required

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.



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TALAY SEE KARM SEAFOOD BARBECUE

4,400 (per person)

Starter

Scallop & Akami Tuna

Pan-roasted scallop with truffle sauce

Raw Akami Tuna chiviche, avocado and sweet ponzu sauce

Barbecue Selection

Open flame BBQ of Phangan fresh caught seafood

Whole local lobster, oriental spiced tiger king prawns

Sea bass filet in banana leaf, marinated arrow squid, mussel

Pineapple and sweet curry fried rice with coriander

Mixed salad, mash potato

Complementing sauces

Thai spicy seafood – Garlic and butter - Tropical salsa

Sweet Ending






Twisted of Rasananda

An explosion of flavors with sweet mango mouse, vanilla ice-mango layers

Bitter chocolate lava

Pollamai Ruam

Cut collection of Phangan's finest tropical fruits to share

 vegetarian -  contain nuts -  contain pork -  gluten free -  signature dishes
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THE GRAND BARBECUE

4,200 (per person)

Two Forks - One Plate

Selection of Spanish Tapas and Italian Antipasti
grilled flat bread with garlic and herbs, rocket leaves with Parmesan

The Grilled Feast






Open flame BBQ of Phangan fresh caught seafood
and premium meats
Rosemary crusted Rack of Lamb, Beef tenderloin medallions
Pork spare rib, jumbo tiger prawns
King Seabass filet, potatoes

Complimenting sauces

Thai chili and lemon dip - Sweet and sour tamarind - Thai garlic pepper

Sweet Ending

Affogato Vanilla ice cream & espresso
Cheese cake soft sponge cheese cake and icing
Pollamai Ruam
Cut collection of Phangan's finest tropical fruits to share

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MORAKOT ROYAL THAI

3,800 (per person)

Starter

Authentic Thai appetizer

“Laab Pla” raw salmon salad with kaffir lime and chili

“Thod Mon” breaded shrimp cake and plum sauce

“Sate” marinated chicken skewer with peanuts sauce

Soup

Tom Som Hoy Shell

Traditional scallop soup with ginger and spring onion

Sharing and Tasting

Pla Krapong Nueng Manow

Lemon grass steamed sea bass fillets with lime juice, crushed red chili and coriander leaves

Gaeng Phed Ped Yang

Fragrant yellow coconut curry with duck breast, pineapple, grape, lychee and sweet basil leaves

Goong Yang

Grilled tiger prawns with crisp garlic and tamarind sauce

Phad Pak Ruam

Wok-fry vegetable with oyster sauce

Sweet Ending






Kanom Thai

“Mor Geang” mug beans cake, “Glouy Buat Chee” hot banana in coconut broth

“I Tim” coconut ice cream

Pollamai Ruam

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ORGANIC THAI

3,400 (per person)

Organic Starter

“Larb Hed” spice wild mushroom with kaffir lime leaf and lime

“Kao Tang” Rice cracker with sweet corn and peas ragout

“Por Pia” Crisp mini spring rolls mixed vegetables, glass noodles, sweet chili dip

Soup

“Tom kha Phak”

Vegetarian herb infused coconut soup with vegetable and mushrooms

Market Flavors

“Phad Cha Tou Hu” Wok-fry tofu with Thai herbal and soya sauce

“Geang Ped Pholamai” Red curry of lychee, pineapple, grape and sweet basil

“Hed Naam Deang” Braise mushroom, tofu, cabbage and soya broth






Sweet Ending

Khaw Niew Mamuang

White sticky rice with chilled sweet mango, coconut sorbet and toasted coconut cream

Pollamai Ruam

collection of Phangan’s finest tropical fruits to share

 vegetarian -  contain nuts -  contain pork -  gluten free -  signature dishes
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In Villa
Wines, Spirits and Cocktails
 08:00 am – 11:00 pm

From The Cellar

Champagne and Sparkling Wines	Bottle	Glass
Billecart-Salmon, Mareuil sur Aÿ		
Brut Reserve, NV	4,900	990
Brut rosé, NV	8,000	-
Moët & Chandon, Epernay		
Brut Impérial, NV (200ml)	-	2,000
Brut Impérial, NV	6,500	-
Rosé Impérial, NV	7,500	-
Dom Pérignon, 2006	15,000	-
Bollinger, Mareuil sur Aÿ		
Special Cuvée Brut, NV	8,500	-
Special Cuvée Brut, NV (375ml)	4,500	-
Louis Roederer, Reims		
Cristal Brut, 2004	16,500	-
Zardetto, Veneto, Italy		
Private Cuvée Rosé, NV	2,400	-
7 Cascine, Veneto, Italy		
Prosecco, Brut, NV	2,200	420
White Wines		
Monsoon Valley, Hua Hin Hills, Thailand		
Colombard, 2015	1,950	390
Stone Fish, Margaret River, Australia		
Chardonnay, 2016	2,250	490
Red Wines		
Monsoon Valley, Hua Hin Hills, Thailand		
Shiraz, 2014	1,950	390
Stone Fish, Barossa Valley, Australia		
Shiraz Reserve, 2012	2,250	550
Rosé Wine		
Monsoon Valley, Hua Hin Hills, Thailand		
White Shiraz, 2015	1,950	390

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Spirits Store (full bottle size)

	Bottle	Glass
Vodka		
Smirnoff	1,800	220
Belvedere, Ketel One	3,100	320
Ciroc, Grey Goose	3,400	340
Gin		
Beefeater, Gordon's Dry	1,800	220
Bombay Sapphire, Tanqueray	2,600	240
Hendricks's	3,100	320
Rum		
Pampero, Bacardi, Captain Morgan	1,800	250
Tequila		
Tres Maqueyes	1,800	200
Don Julio Reposado	2,800	250
Whisky		
JW Red Label	1,800	220
JW Black Label	3,000	300
JW Gold Label	5,000	490
Glenfiddich 12 years	3,400	430
JW Blue Label	10,000	850
Bourbon		
Jack Daniels	4,500	500
Wild Turkey 8 year's	5,000	420
Thai Made		
Mekhong Whisky	2,500	200
Regency Whisky	2,500	200
Chalong Bay Rum	2,500	200
Phraya Rum	3,500	

Cocktails by **EDGE₂₀**



The Ultimate Hendricks 450

Hendricks's, fever tree indian tonic water and cucumber

The Classic London Gin 390

Gordon's dry, fever tree indian tonic water and lemon

The Tanqueray 390

Tanqueray, fever tree ginger beer tonic water and sweet basil

The Sapphire 390

Bombay sapphire, fever tree mediterranean tonic water and thyme leaves

The Perfect Rum 390

Pampero, fever tree ginger beer tonic water and lime

The Ketel Vodka 390

Ketel one, fever tree mediterranean tonic water and thyme leaves

THE SIGNATURE COCKTAILS

Passion Sling 330

Gordon's dry gin, triple-sec, passion fruit and soda water

Thai Sabai 330

Mekhong, lime juice, syrup and sweet basil

THE CLASSIC COCKTAILS

B-52 300

Kahlua, bailey's, grand marnier

Long Island Ice Tea 300

Gordon's gin, pampero rum, smirnoff vodka, tres maqueyes tequila, triple sec, syrup and lime

Margarita 300

Tres maqueyes tequila, triple sec, syrup and lime

Mojito 300

Pampero rum, lime wedges, brown sugar, mint leaves and soda

PURE

Tornado Twist 190

Strawberry puree, cranberry, lime, soda

DETOXIFY

The Ocean 230

Cucumber, pineapple, frozen banana, coconut water, spirulina powder



SPICE SPOONS

24 hours notice required

A THAI CULINARY JOURNEY, FULL OF SPICE AND ADVENTURE.

Much more than just a cooking class, Spice Spoons offers a rich and interactive immersion in Thailand's world famous gastronomy, renowned for its artistry and unique four flavour balance of salty, sweet, spicy and pungent.

Leave with wonderful memories and impressive new skills to entertain family and friends back home, as well as Spice Spoons shopping bag containing a certificate, apron, chopping board and a box of recipe cards.



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SPICE SPOONS

A THAI CULINARY JOURNEY

Step behind the scenes of Thailand's world famous gastronomy with this richly interactive experience that is designed to immerse you in the art, colorful local culture and traditional heritage of Thai cuisine.

Menu (Please select three menu items from the list below)

Appetizer

Krathong Thong: Light crispy, golden cups with various savoury fillings

Tod Man Pla: Thai fish cakes

Satay Gai: Chicken satay

Main

Khao Soi Gai: Chiang Mai noodles

Som Tum Thai: Green papaya salad

Yam Mamuang Pla Krob: Crispy fish with spicy mango salad

Phra Goong: Spicy prawn salad

Pla Kapong Nung Manow: Steamed seabass

Gai Phad Med Mamuang: Chicken and cashew nut stir-fry

Phad Thai Goong Sod: Thai fried noodles with prawns

Chu Chi Goong: Prawn chu chi curry

Massaman Nuea: Massaman beef curry

Gang Kiew Wan Gai: green curry

Soup

Tom Yum Goong: Spicy prawn soup

Tom Kha Gai: Coconut chicken soup

Dessert

Khao Niew Mamuang: Mango with sweet with sticky rice

THB 2,800++ per person

THB 5,000++ per couple

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