

DINING BY
Design

Dear Guest,

Thank you for your interest in our exclusive **Dining by Design** journeys.

This unique concept takes the romance of private dining to an extraordinary new level, by offering you the opportunity to tailor a dream occasion with a personal chef and butler at one of our two unforgettable settings.

Hideaway in a beautifully decorated **Thai Sala** positioned right by the water's edge, featuring flowing curtains that can be drawn for secluded exclusivity, or opened for a glimpse of the magical river life by night. Relax on comfy cushions and traditional Thai triangular rests, surrounded by endless candles and an exotic garden illuminated by ambient lighting.

Please select your cuisine from our **Dining by Design** set menus below.

Taste of Thailand THB 9,000++ per couple including 2 glasses of sparkling wine

Ocean Seafood THB 9,000++ per couple including 2 glasses of sparkling wine

Prices are subject to 10% service charge and government tax.

Should you have any dietary restrictions or require any special changes, please do not hesitate to contact us and our Food & Beverage team will be delighted to accommodate your needs.

Set sail on a journey of rich and intriguing discovery aboard the **Manohra Dream Cruise**. Unwind into the luxurious comfort of a magnificently restored antique rice barge and toast the Chao Phraya River's timeless charms. Glide past Bangkok's famous Grand Palace and the exquisite Temple of Dawn. Pass under striking bridges and view iconic landmarks. Experience a once in a lifetime voyage on a vessel of old world elegance, that is yours and yours alone. Additional charge THB 20,000++.

Price is subject to 10% service charge and government tax.

To ensure that we create a memorable evening, we will require 24 hours notice. This allows us the time we need to prepare your cuisine and to set up your private dining retreat.

We look forward to offering you a wonderful **Dining by Design** journey soon.

Best regards,
The Food & Beverage Team



TASTE OF THAILAND

Amuse Bouche

Appetizer

“Plah Hoi Shell Sod”

Hokkaido scallop ceviche, lemongrass, kaffir lime leaf, bird eye chili and lime

“Yum Som O Nuer Poo”

Pomelo salad, crab meat, shallot, sawtooth parsley and chili

“Larb Nuer”

Northeast beef tar tar, cucumber, mint, roasted rice, chili and lime

Soup

“Tom Yum Goong Lai Suer”

Spicy & sour prawn soup, lemongrass, galangal, chili and lime

Main Course to Share

“Pla Yang Ta Krai”

Charcoal grilled black cod fillet turmeric marinated wrapped in banana leaf

“BBQ tiger prawn”

served with chili lime dressing

“Braised white asparagus, shitake and dried shrimp”

served with garlic sauce

“Jasmine Clay Pot Rice”

Green pea, carrot, dried pulled pork and cashew nut

Dessert

Mango Sticky Rice Cheese Cake

Slice fresh mango, coconut milk and crispy lentil

Petit Fours

Coffee or Tea

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OCEAN SEAFOOD

Amuse Bouche

Appetizer

“Fresh Chucked Normandy Oyster on Ice”

Red wine shallot, chili lime dressing and lemon wedges

“Norwegian Smoked Salmon”

Buck wheat blinis, dill cream cheese and wild salmon roe

“U.S. Scallop Carpaccio”

Avocado, shallot, pomegranate, lime and coriander

Soup

“Lobster Bisque”

Served with sauté pak choy, corral and dill cream crostini

Main Course to Share

“BBQ Seafood Platter”

Tiger prawn, octopus, lobster, sea bass, Australian black mussel
Aioli sauce, sweet chili sauce, chili lime dressing, smoky BBQ sauce and lemon wedges

“Sauté Floret Vegetables”

“Saffron Pilaf Rice”

Dessert

“Chocolate soufflé, mixed berry compote and coconut ice cream”

Petit Fours

Coffee or Tea



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