



EMBARK ON A CULINARY WELLNESS JOURNEY WITH CHEF DANIEL GREEN

Celebrity chef Daniel Green has returned to Anantara Riverside Bangkok after twenty-two years of starring in numerous TV shows and authoring a dozen books. Chef Green's journey has come full circle to where his path to stardom started. Known for his commitment to clean and nutritious cuisine, Chef Daniel Green has personally curated this menu that not only excites your taste buds but also nurtures your body and spirit. Expect innovative flavor pairings and carefully crafted dishes that reflect Chef Daniel's expertise and dedication to wellness-focused dining.

APPETIZER

- Smoked Salmon with a Poached Egg (580 Cal.)** 🍷 🍴 🌱 480
Cauliflower Pancake, Avocado, Edamame
- Roasted Squash with No-Cheese Pesto (280 Cal.)** 🍴 🌱 🌾 380
Basil, Pine Nuts, Avocado, Herbs, Arugula
- Orange Benja Chicken* (560 Cal.)** 🌾 380
Cilantro, Pomegranate Salad, Orange, Avocado, Pomegranate Seeds, Extra Virgin Olive Oil
- Tiger Prawn Arugula Salad (460 Cal.)** 🍷 🌾 680
Truffle Vinaigrette, Edamame, Avocado, Red Onion
- No Rice Sushi Rolls (420 Cal.)** 🍷 🌾 420
Cucumber, Nori, Spicy Tuna, Salmon, Carrot, Truffle and Avocado

Mocha&Muffins

MAIN COURSE

- Miso Glazed Tofu with Eggplant (320 Cal.)** 🍴 🌱 380
Winged Beans, Thai Eggplant, Tofu, Scallions and Pomegranate Seeds
- Buddha Bowl (460 Cal.)** 🍴 🌱 🌾 380
Quinoa, Crunchy Kale, Tahini, Roasted Turmeric, Chickpeas
- Filet Mignon (750 Cal.)** 🌾 1,590
Filet Mignon of Beef with Red Wine and Pomegranate Sauce, Sautéed Spinach and Roasted Paprika Cauliflower
- Prosciutto Wrapped Benja Chicken* (310 Cal.)** 🍷 🌾 560
Olive, Sundried Tomato Stuffing, Spinach, Roasted Carrots
- Miso Glazed Cod (480 Cal.)** 🍷 🍴 1,290
New Zealand Cod on Avocado Purée with Seared Miso, Edamame, Cilantro, Lemongrass
- Roasted Cauliflower (460 Cal.)** 🍴 🌱 380
Roasted Paprika Cauliflower, Cashew Butter, Roasted Pine Nuts and Truffle Bean Purée













🍷 / Pork 🍴 / Seafood 🌱 / Spice 🌾 / Vegetarian 🍴 / Nuts
🌱 / Vegan 🌾 / Locally Sourced 🌾 / Gluten Free

* Benja Chicken is 100% naturally raised with care and fed brown rice, a nutrient-rich superfood, resulting in sweeter, succulent meat.

Prices are in Thai Baht, subject to 10% service charge and 7% applicable government tax.

Mocha&Muffins

DESSERT

- Coconut Milk Crème Brulée (310 Cal.)**    290
- Key Lime Cheesecake (255 Cal.)**    290
Coconut Milk, Maple Syrup, Almond Crust
- Avocado Chocolate Mousse (180 Cal.)**    290
- Coconut Ice Cream (280 Cal.)**    290

WELLNESS MENU
by Chef Daniel Green

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