

Mocha &
Muffins

CHEF DANIEL GREEN

Wellness Chef

Chef Daniel Green is an internationally known chef, host, TV personality, and award-winning author specialising in healthy eating. Known as "The Model Cook" he has authored multiple cookbooks, some of which won the Gourmand World Cookbook Awards. He has designed menus for airlines and hotels and has appeared on television shows in numerous countries.



DEIDRE GROENEWALD (DIDI)

Wellness Nutritionist - Anantara Wellness

With 12 years of experience in complementary alternative medicine, Deidre holds a B.Sc. in complementary health sciences and naturopathy, along with a certificate in anti-ageing and wellness medicine. Passionate about personalised wellness, she designs tailored programs that support each guest's unique needs.



WELLNESS MENU

BY CHEF DANIEL GREEN AND DEIDRE GROENEWALD

Guided by the expertise of Chef Daniel Green and nutritionist Deirdre Groenewald, Mocha&Muffins new wellness menu is designed to promote holistic wellbeing. Each dish is thoughtfully crafted, combining vibrant ingredients and authentic flavours that excite the palate while supporting a healthy lifestyle. Our selections are rooted in the principles of balance, sustainability, and mindful eating, allowing you to indulge without compromise. Join us on this delicious adventure toward wellness, where every bite contributes to a brighter, healthier you!

ALL DAY BREAKFAST



1



2

1. Pomegranate and Coconut Parfait 🥥🌿

220

Coconut yoghurt, chia seeds, pomegranate seeds, shredded coconut, walnuts

2. Breakfast Power Cup 🥥🌿

240

Mango, purple dragon fruit, orange juice, banana, strawberry, peanut butter, gluten free granola



3. Smoked Salmon and Poached Egg 🐟


Cauliflower pancake, smoked salmon,
poached egg, edamame, avocado

330

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



APPETISER & SOUP



1. Salmon Fish Cakes 
Avocado puree, green onion, paprika

360



2. No Rice Sushi Roll  
Cucumber, nori, spicy tuna,
salmon, carrot, truffle, avocado

360



3. Beetroot Bliss Soup 🌿

Beetroot and sweet potato soup, roasted onion, grilled mushroom, rosemary and coconut cream, gluten free sourdough bread

230

4. Green Delight 🌿

Broccoli, spinach, green peas, shallots, ginger, chilli flakes, pumpkin seeds, coriander, vegetable broth

230

MAIN COURSE



1. Stuffed Chicken Breast 380

Thai red curry, roasted butternut squash, micro coriander, extra virgin olive oil

2. Miso Glazed Cod 690

New Zealand cod, avocado puree, miso glaze, edamame, cilantro, lemongrass

3. Buddha Bowl 380

Quinoa, kale, tahini, turmeric, chickpeas



4. Mushroom and Quinoa Burger



Mushroom, quinoa, gluten free burger bun, sweet potato fries, garden greens

420

5. Paprika Roasted Cauliflower



Cashew nut dressing, avocado puree, sliced chilli

320



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DESSERT



1. Avocado Chocolate Mousse 🌱 🌿

220

2. Coconut Ice Cream 🌱 🌿 🌿

180



3

**3. Date and Cashew
Raw Brownie** 🌱🌿🍃

210

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