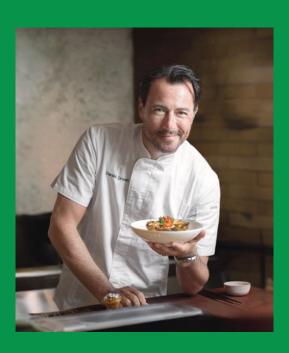
Mocha_& Muffins

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.

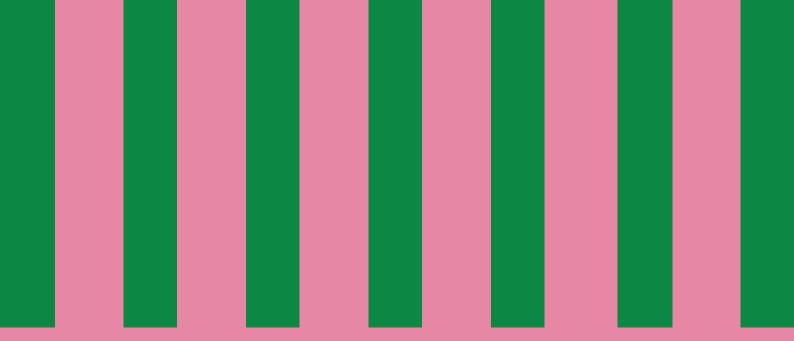




DEIDRE GROENEWALD (DIDI)

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

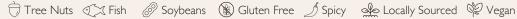


1. Pomegranate and Coconut Parfait 🖯 🦃

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

2. Breakfast Power Cup 🗦 🦃

Mango, purple dragon fruit, orange juice, banana, strawberry, peanut butter, gluten free granola 240



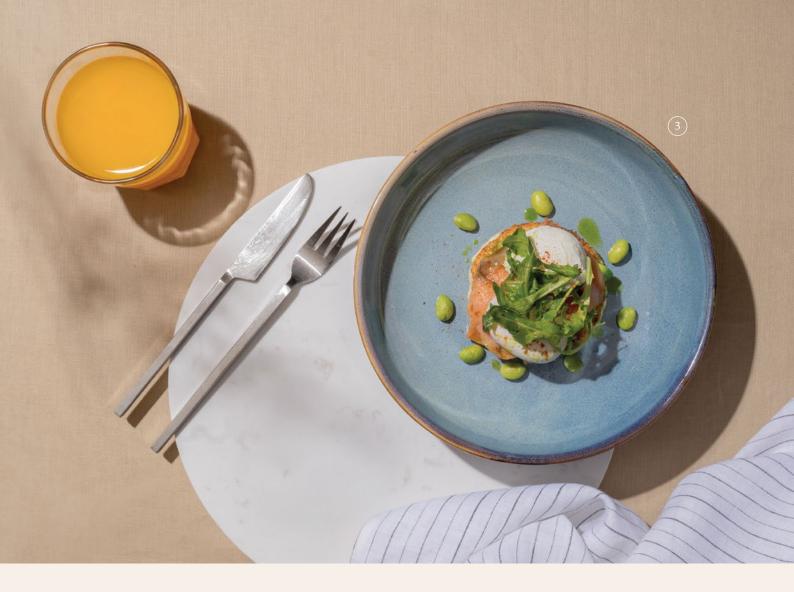












3. Smoked Salmon and Poached Egg <

330

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



1. Salmon Fish Cakes

Avocado puree, green onion, paprika

360

2. No Rice Sushi Roll 🖾 🕭

360

Cucumber, nori, spicy tuna, salmon, carrot, truffle, avocado













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 1949



230

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



1. Stuffed Chicken 380 **Breast** 🖾

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

2. Miso Glazed Cod 🖾

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

3. Buddha Bowl ® %

Quinoa, kale, tahini, turmeric, chickpeas

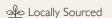
380

Tree Nuts 💢 Fish 🔗 Soybeans 🚷 Gluten Free 💋 Spicy 🐁 Locally Sourced 🦃 Vegan













4. Mushroom and Quinoa Burger @ 🕸 🖞

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

420

5. Paprika Roasted Cauliflower 🖯 🕲 🤌 🦞

320

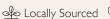
Cashew nut dressing, avocado puree, sliced chilli



1. Avocado Chocolate Mousse ® 📽

2. Coconut Ice Cream ® & * 220







ANANTARA RIVERSIDE BANGKOK RESORT

257/1-3 Charoennakorn Road, Thonburi, Bangkok 10600, Thailand +66 2 476 0022 ext. 1416 1 riversidedining@anantara.com