







Nutritional guide

While we are committed to providing accurate nutritional information, because our recipes are prepared fresh to order, there may be differences between the actual nutritional content of your order and the nutritional values provided. The values are derived from standardized recipes and serving sizes. While we will do our best to accommodate special requests to prepare your meal the way you like it; modifications may alter the nutritional values.

2000 calories a day is used for general nutrition advice for youth and adults (ages 13 and older) while 1500 calories for children (ages 4 to 12), but individual needs vary.

Kids Favorite Bento Box

Sweet and Sour Tofu with Jasmine Rice 	524 Cal	60
tofu jasmine rice steamed vegetables mini fruits		
Chicken Satay and Egg Fried Rice 	1037 Cal	65
chicken egg fried rice steamed vegetables mini fruits		
Panko Chicken and Stir Fried Egg Noodles 	994 Cal	65
breaded chicken breast egg noodles steamed vegetables mini fruits		
Sweet and Sour Chicken with Jasmine Rice 	643 Cal	65
chicken thigh jasmine rice steamed vegetables mini fruits		
Beef Noodle Soup and Honey Fish Finger 	895 Cal	75
tenderloin rice noodles fish finger steamed vegetables mini fruits		
Seabass and Egg Noodle with Garlic Oil 	917 Cal	75
seabass egg noodles steamed vegetables mini fruits		

Menu Designations:



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Cold Appetizers

-  Vietnamese Prawn Roll       129 Cal 75
poached prawn | rice paper | mango | cucumber
sweet basil | mint leaves | coriander
-  *nk* “Som Tam Mala Kor” Papaya Salad      231 Cal 80
green papaya | cashew nut | long beans | garlic | carrots | dried shrimps
cherry tomatoes | chili | lime
-  “Yum Som O” Pomelo Salad    646 Cal 85
pomelo | coriander | spring onion | fried onion | dry coconut | dry chili
sugar | lemon juice
-  “Yam Gai Yang” Grilled Chicken Salad     382 Cal 85
sliced chicken | onion | tomato | celery | cucumber | spring onion
Thai chili garlic dressing
-  “Goong Yang Yum Ma Muang ”      340 Cal 85
Grilled Prawn and Green Mango Salad
grilled prawns | green mango | coriander leaves | onion | peanut | Thai dressing
-  “Plah Nuea Ma Khuea Pho” Grilled Beef Salad     576 Cal 90
beef tenderloin | lemongrass | Thai eggplant | chili | coconut cream | mint leaves

Menu Designations:



 China
 Thailand
 Vietnam
 Signature dish
 MSC Certified Seafood

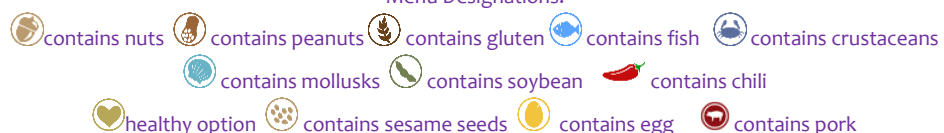
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Warm Appetizers

-  **Tao Hoo Thod**     569 Cal 60
crispy tofu skewer | Kaffir lime leaves | fried onion | Tamarind dressing | garlic
-  **Crispy Vegetable Spring Roll**    585 Cal 65
spring roll wheat sheet | mixed vegetable | sweet chili sauce
-  **“Canh Ga Chien Nuoc Mam”**   
Vietnamese Fried Chicken 1014 Cal 75
Vietnamese chicken | onion | paprika powder | lemon coriander sauce
-  **Honey Fish Finger**     471 Cal 75
mahi mahi fish | honey plum sauce | breadcrumbs | lemon leaves
- nk*  **Prawn Toast**    732 Cal 80
minced prawn | coriander | garlic | sweet chili sauce
-  **Sun Dry Beef**    741 Cal 85
crispy beef tenderloin | chili garlic sauce
-  **Assorted Mekong Satay**   437 Cal 90
chicken | beef | peanut sauce | ajard sauce
-  **Prawn Satay with Toasted Bread**     689 Cal 95
fresh prawns | lemongrass | toasted bread | peanut sauce | ajard sauce
-  **Baked Mussels**     591 Cal 95
green shell mussels | garlic | lemon butter | chili coriander
- nk* **Mekong Tasting Platter** 1229 Cal 195
green papaya salad | prawn toast | baked mussels
crispy vegetable spring roll | crispy sun-dry beef | Vietnamese prawn roll
chicken pandan * Half Board 90





Menu Designations:



























 China  Thailand  Vietnam *nk* Signature dish  MSC Certified Seafood

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House Made Dim Sum

- Steamed Vegetable Dumpling**     109 Cal 60
mushroom | baby corn | zucchini | carrot | asparagus
- Mekong* **Steamed Prawn Har Gow**     224 Cal 65
minced prawn | garlic
- Mekong* **Chicken Jiaozi**    200 Cal 65
minced chicken | celery | white onion | szechuan sauce | scallion
- Crispy Prawn Dumpling**     292 Cal 65
minced prawn | XO chili sauce | chili garlic
- “Cho Muang Sai Gai”**      793 Cal 65
Flower Shape Chicken Dumpling
minced chicken | garlic | onion | sesame | peanut | coriander | palm sugar | fish sauce
soya sauce | coconut milk
- Mekong* **Mekong Dim Sum Selection** 1200Cal 185
vegetable dumpling | steamed prawn har gow | chicken jiaozi
prawn dumpling | chicken sio mai | vegetable Spring Roll *Half Board 90

Soup and Noodle Soup

- Mekong*  **“Tom Kah Gai” Chicken Coconut Soup**    269 Cal 75
chicken | mushroom | lemongrass | kaffir lime leaves
coconut milk | chili | coriander | cherry tomato
- Mekong*  **“Tom Yum Goong” Spicy Prawn Soup**       173 Cal 80
fresh prawn | mushroom | lemongrass | chili paste | coriander
galangal | kaffir lime leaves | evaporated milk
-  **Wonton Noodle Soup**     795Cal 85
egg noodles | prawn wonton | bok choy | chicken stock | sliced carrots | spring onion
fried garlic | garlic oil
-  **Sweet Corn Crab Meat Soup**    569 Cal 85
crab meat | sweet corn puree | white egg | sesame oil | coriander leaves
-  **Bun Bo Hue – Beef Noodle Soup**    487 Cal 95
corn noodle | stewed beef | lemongrass | star anise | cinnamon | bean sprouts
spring onion | coriander | garlic oil | ginger | chili

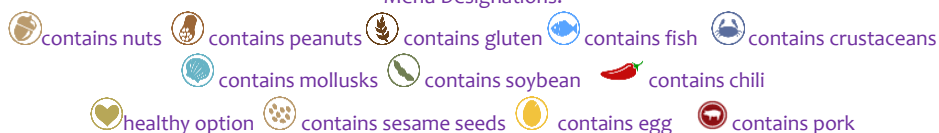
MAINS

(All main courses included one round of steamed white rice or black sticky rice)

Poultry and Meat

	Thai Minced Chicken Basil       	1168 Cal	125
minced chicken garlic chili basil fried egg			
 	Sweet and Sour Chicken 	754 Cal	130
crisp chicken pineapple bell pepper onion sweet & sour sauce			
	“Gai Phad Med Mamuang”		
	Stir Fried Chicken with Cashew Nuts    	438 Cal	130
chicken thigh cashew nut bell pepper dried red chili onion garlic spring onion ginger			
	Sichuan Beef with Asparagus     	945 Cal	195
angus beef asparagus white onion Sichuan sauce			<i>*Half Board 90</i>
	Beef Tenderloin in Black Pepper Sauce  	655 Cal	185
beef tenderloin oyster sauce black pepper garlic bell pepper spring onion ginger			
	“Phad Kaprow Ped”		
	Stir Fried Duck with Green Pepper Corn     	1355 Cal	180
fired crispy duck garlic onion long bean red chili soya sauce oyster sauce green pepper corn			
 	Roasted Beijing Duck (Half Duck)  	950 Cal	225
egg pancake leek cucumber hoisin sauce sweet plum sauce			<i>*Half Board 120</i>

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 China
 Thailand
 Vietnam
 Signature dish

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Curry  (All main courses included one round of steamed white rice or black sticky rice)

Mk “Gaeng Kiew Wann” Thai Green Curry     

authentic Thai green curry paste | sweet basil leaves
coconut milk | eggplant | Thai baby eggplant

- “Pak Ruam” mixed vegetable 382 Cal 95
- “Gai” chicken thigh 707 Cal 130
- “Goong” fresh prawn 489 Cal 150
- Beef tenderloin 733 Cal 165

Mk “Gaeng Phed” Thai Red Curry     

authentic Thai red curry paste | sweet basil leaves
coconut milk | eggplant | Thai baby eggplant

- “Pak Ruam” mixed vegetable 375 Cal 95
- “Gai” chicken thigh 698 Cal 130
- “Goong” fresh prawn 485 Cal 150
- Roasted duck 719 Cal 165

with lychee | pineapple | red grape | cherry tomatoes

- Beef tenderloin 729 Cal 165

Massaman Curry   

authentic Thai massaman curry | baby potato | onion | coconut milk | chili

- “Gai” chicken thigh 630 Cal 130
- Beef tenderloin 729 Cal 165

Menu Designations:

-  contains nuts
-  contains peanuts
-  contains gluten
-  contains fish
-  contains crustaceans
-  contains mollusks
-  contains soybean
-  contains chili
-  healthy option
-  contains sesame seeds
-  contains egg
-  contains pork

 China  Thailand  Vietnam *Mk* Signature dish  MSC Certified Seafood









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Seafood

- mk*  “Phad Kaprow Goong”       384 Cal 170
 Stir Fried Prawn with Hot Basil Leaves
 fresh prawn | hot Thai basil leaves | garlic | chili | oyster sauce
 Mushroom | long beans | baby corn
-  Chili Soft Shell Crab      863 Cal 185
 crispy soft-shell crab | homemade ginger chili garlic sauce | asparagus
-  “Pla Rad Prik” Deep Fried Sea Bream Fillet     1860 Cal 195
 garlic | chili | pineapple | vinegar | serve with Thai sweet chili sauce *Half Board 90
- mk*  Spiced King Prawn     641 Cal 195
 fresh tiger prawns | chinese 13 spice | bell peppers | mushroom *Half Board 90
 oyster sauce
-  Steamed Sea bass    472 Cal 195
 Pan seared Sea bass 607 Cal *Half Board 90
 bok choy | spring onion | broccoli | carrots | lemongrass | crispy garlic
 kaffir lime leaves | chili coriander | fish sauce
-  Grilled King Prawn     317 Cal 195
 fresh prawns | mixed vegetables | spicy coriander sauce *Half Board 90
-  “Goong Mang Korn Phad Prik Pao”      332Cal 625
 Stir Fried Lobster with Chili Paste and Sweet Basil Leaves *Half Board 525
 Lobster | chili paste | capsicum | onion | spring onion | thai sweet basil
-  “Phad Phed Pla”       463 Cal 195
 Stir Fried Sea bass with Red Curry Paste *Half Board 90
 sea bass | red curry paste | Kra chai leaves | chili pepper corn
 evaporated milk | hot basil

SOMETHING TO SHARE

-  “Phad Pak Ruam” Mixed Thai Vegetable    227 Cal 70
 broccoli | kailan | bok choy | asparagus | oyster sauce | snow peas
-  Stir Fried Baby Kailan with Shiitake Mushroom    114 Cal 85
 kailan | shiitake mushroom | garlic | ginger | soya sauce















Steamed jasmine white rice 15

Sticky organic black rice 20

Signature Noodle and Rice






-  **Yellow Fried Rice with XO Sauce**  1535 Cal 70
jasmine rice | egg | XO sauce | spring onion
-  **“Khao Phad Sapparod”**
- Thai Style Pineapple Fried Rice**  1000 Cal 95
jasmine rice | prawn | pineapple | spring onion | cashew nut | curry powder
tamarin powder | soya sauce
-  **Chicken Egg Noodles**  742 Cal 95
chicken breast | fresh egg noodles | cabbage | carrot
mix bell pepper | onion | shallot | bean sprout
-  **Mekong Fried Rice**  339 Cal 95
black and white rice | carrot | baby corn | egg | tomato | white onion
(available with prawn/ chicken/ beef/ vegetables)
-  **Beef Ho Fan**  1336 Cal 95
beef tenderloin | flat noodle | mushroom | oyster sauce | carrot | spring onion
-  **“Phad Thai Goong”**
- Thai Style Stir Fried Noodles**  764 Cal 110
rice noodles | fresh prawn | bean sprout | peanut | egg
chili flakes | tamarind sauce | fried tofu | shallot

PORK

-  **“Phad Krapow Moo Krob”**
- Stir Fried Pork Belly with Hot Basil Leaves**  963 Cal 165
pork belly | hot basil leaves | long beans | chili | garlic | oyster sauce
baby corn | mushroom
-  **Crispy Pork Belly**  1053 Cal 165
pork belly | sweet soya | vinegar | chili
-  **Barbecue Pork Ribs**  1,034Cal 190
Pork baby ribs | three color capsicum | honey | sriracha chili sauce
hoisin sauce | garlic | onion | sugar | salt | chicken powder **Half Board 85*

Vegetarian & Vegan Menu

STARTERS

 Tao Hoo Thod     569 Cal 60
crispy tofu skewer | Kaffir lime leaves | fried onion | Tamarind dressing | garlic

 Steamed Vegetable Dumpling     109 Cal 60
mushroom | baby corn | zucchini | carrot | asparagus | garlic oil

 “Yum Som O” Pomelo Salad     646 Cal 60
pomelo | coriander | spring onion | fried onion | dry coconut | dry chili | sugar | lemon juice

 Crispy Vegetable Spring Roll    585 Cal 65
spring roll sheet | mixed vegetable | sweet chili sauce






 Vegetable Clear Soup   59 Cal 65
mixed vegetable | mushroom | vegetable broth

 Mushroom Coconut Soup  235 Cal 65
mushroom | lemongrass | kaffir lime leaves | coconut milk | chili | coriander | cherry tomato





 “Som Tam Mala Kor” Papaya Salad     100 Cal 80
green papaya | cashew | long beans | lime | cherry tomatoes | chil

MAINS






 Steamed Baby Bok Choy   79 Cal 70
bok choy | mushroom | garlic | soy sauce

 Stir Fried Baby Kailan with Shiitake Mushroom     114 Cal 85
kailan | shiitake mushroom | garlic | ginger | soya sauce

  Virgin Mekong Fried Rice  497 Cal 85
black and white rice | carrot | baby corn | tomato | white onion















 “Phad Thai” Thai Style Stir Fried Noodle    561 Cal 85
fried tofu | rice noodle | bean sprout | peanut | tamarind sauce | chili flakes

  Vegetable Yellow Curry   527 Cal 95
Thai yellow curry paste | coconut milk | mixed vegetable

  Phad Kaprow with Tofu and Mixed Vegetables    181 Cal 95
tofu | hot basil | garlic | chili | long bean | mushroom | baby corn

 Cauliflower Cashew Nut     757 Cal 95
stir fried cauliflower | cashew nut | mix bell pepper | onion | dried chili | garlic soya

SWEET TEMPTATION

Artisan Selection of Sorbet (single/double)	25/35
<ul style="list-style-type: none">• Mango 113 Cal• Lime 121 Cal• Passion fruit 227 Cal	
Artisan Selection of Ice Cream  (single/Double)	25/35
<ul style="list-style-type: none">• Strawberry 178 Cal• Coconut 208 Cal• Vanilla 186 Cal• Chocolate 204 Cal	
Pandan Crème Brulee with Lemongrass Ice Cream     811Cal	55
pandan leaves egg yolk lemongrass ice cream sugar whipping cream	
<i>Mk</i> Thai Tea Roll     300 Cal	55
Thai tea sponge Thai tea Cremieux intense Thai tea sauce vanilla ice cream	
<i>Mk</i> Khao Niew Ma Muang 385 Cal	65
sticky rice sweet mango coconut cream crispy lentil	
<i>Mk</i> Mekong Mist   298 Cal	65
coconut ice cream mini fruits mango sabayon roasted coconut	
Tap Tim Krob    571 Cal	75
water chestnuts jack fruit red syrup tapioca flour sugar coconut milk pandan leaves	

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Beverage Menu



WINE BY GLASS

Glass / Bottle
150 ml / 750 ml

Champagne

Taittinger, Reserve, Brut, Reims

170 / 850

Sparkling Wine

Prosecco Valdo Millesimato, Brut, Italy

80 / 390

Blue Wine (ANANTARA SPECIALS)

IMAJYNE, Vermentino, Corsica

115 / 450

White Wine

Wolf Blass, Eaglehawk Chardonnay, South Australia

50 / 240

Torres, Vina Sol, Penedes, Spain

55 / 265

Gabianno, Pinot Grigio, Delie Venezie, Italy

60 / 290

Sauvignon Blanc, Matua, Marlborough, New Zealand

70 / 340

Red Wine

Montepulciano d'Abruzzo, Moncaro, Abruzzo, Italy

55 / 265

Wolf Blass, Eaglehawk Merlot, South Australia

50 / 240

Cabernet Sauvignon, Alamos Estate, Argentina

60 / 290

Pinot Noir, Matua Valley, Marlborough, New Zealand

75 / 360

Rosé Wine

Rosé d'Anjou, Sauvion & Fils, Anjou-Saumur, Loire Valley, France

65 / 310

Chateau Minuty 'M de Minuty', Cotes de Provence, France

75/360

Kanjuku Genshu Umeshu, Gekkeikan, Kyoto 180ml

115

(served chilled)

Traditional Japanese plum liqueur with full fruit aroma and long smooth finish. Great as an aperitif or digestive.



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Wine selection and vintage may change as per market availability*

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Sake Selection

	Tokkuri /Bottle
Gold Honjozo, Gekkeikan, Kyoto 1800ml <i>(served warm/ chilled)</i> Premium sake with soft and fragrant aromas.	75 / 600
Tentak Organic Junmai 720ml <i>(served chilled/ room temperature)</i> Sake with a spicy nose and deep aroma of chestnut. Rich, clean and dry finish.	590
Moon on the Water Junmai Gingo 720ml <i>(served chilled/ room temperature)</i> A fruity sake with a hint of lime, all spice, anise and fennel. Light and dry sake yet soft and feminine.	650
Dassai 45 Junmai Daiginjo, Asahi Shuzo 720ml <i>(served chilled/ room temperature)</i> Full bodied sake yet delicate with a hint of orange, apple and pear. A great introduction to Junmai Daiginjo.	850
Yamahai Jikomi Junmai shu, Tedorigawa, Hyogo 720ml <i>(served chilled/ room temperature/ warm)</i> Rich and full bodied sake with wilder and gamier taste.	1100



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Signature Cocktails

Angry Bird

70

You don't want to upset the bird, set it free! Mandarin, passionfruit, fresh lemon, house-made mandarin infused vodka and turmeric

Bangkok Fizz

70

Feel the fizziness of Bangkok with fresh lemongrass, kaffir lime, lemony lemon, sugar cane, soda water and gin

Tuk Tuk Cobbler

70

A very refreshing, carbonated drink for all genders with fresh lemongrass, cucumber, sweet basil and 24 hrs infused gin with butterfly pea tea

Crouching Tiger Hidden Dragon

70

A drink for a skillful 'shifu'! Lychee, fresh lime, passion fruit, white rum, guava and chili

Grrrr.....

Mekongrita

70

Our sassy fun drink with spicy, salty and tangy mix, kaffir lime infused tequila, pink gin and orange liqueur



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Natural biodegradable straws are served with selected beverages or upon request*

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Signature Cocktails

Mekong Sour 70

Our own Mekong twist of Whisky Sour with fresh pomegranate, sweet and sour mix and a drop of egg white foam

Fizzy Ume 70

A luscious plum wine based cocktail paired with sparkling wine, ginger and a touch of citrus

Eye of Dragon 75

Served in a special iced eye of dragon. A concoction of rum, coconut, peach schnapps and top up with refreshing bubbly

Flaming Rickshaw 75

Sharing is caring, enough said! Pure guava, fresh pineapple, two different rums, orange liqueur and fruit of passion

CLASSIC COCKTAIL 60 - 160

(Ask for your favourite classic cocktail)



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APERITIF

60 ML

Aperol, Italy, Aperitivo	50
Campari, Italy, Bitters	50
Martini Blanco Rosso Rosato Extra Dry Italy, Vermouth	50
Pimm's No.1, England, Fruit Cups	50

Draught BEER

Half/Full

Kirin , Japan, Lager	40 / 60
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Bottle BEER

Chang, Thailand, Pale Lager	45
Singha, Thailand, Pale Lager	45
Corona, Mexico, Pale Lager	45
Heineken, Netherlands, Pale Lager	45
Asahi, Japan, Lager	45
Tsingtao, China, Pale Lager	45
Bavaria, Netherlands, Non-Alcoholic Malt	35

SPIRIT

30 ML/Bottle

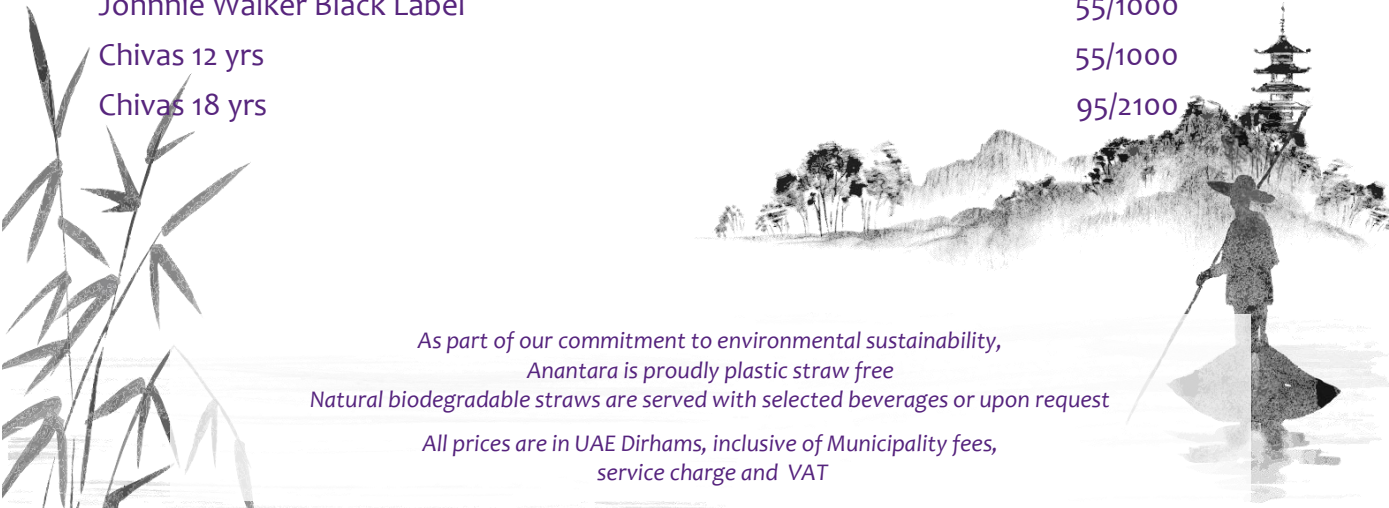
WHISKEY/WHISKY

Single Malt Whisky

Glenmorangie 10 years old	60/1100
The Macallan 12 years old	70/1500
Glenfidich 18 years old	75/1700

Blended Scotch Whisky

Johnnie Walker Red Label	50/850
Johnnie Walker Black Label	55/1000
Chivas 12 yrs	55/1000
Chivas 18 yrs	95/2100



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American Whiskey

30 ML/Bottle

Jack Daniel's, Tennessee	55/1000
Maker's Mark, Bourbon	55/1000
Gentleman Jack, Tennessee	60/1100
Jack Daniel's Single Barrel, Tennessee	65/1300

Japanese

Super Nikka, Rare Old	60/1100
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Irish

Jameson	50/850
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VODKA

Stolichnaya, Russia / Latvia	50/850
Absolut Blue, Sweden	50/850
Ketel One, Netherlands	55/1000
Ciroc, France	60/1100
Grey Goose, France	60/1100

GIN

Bombay Sapphire, England	50/850
Hendrick's, Scotland	60/1100
Tanqueray No.10, England	60/1100
Monkey 47, Germany	75/1100

TEQUILA

Jose Cuervo Silver, El Valle	50/850
Jose Cuervo Reposado, El Valle	50/850
Patron Silver, Los Altos	60/1100
Patron Reposado, Los Altos	65/1300
1800 Reposado, Los Valles	55/1000

RUM

Bacardi Superior, Puerto Rico	50/850
Captain Morgan Blanc / Spiced / Black, Jamaica	50/850
Havana Club Especial, Cuba	55/1000
Havana 7 Anos, Cuba	60/1100

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COGNAC & Brandy

30 ML/Bottle

Hennessy VSOP, France	65/1300
Hennessy XO, France	160/3400
Grappa, Nonino Moscato, Italy	50/850
Calvados Le Compte 12 yrs old Pays D'Auge, France	80/1600

PORT

90 ML/Bottle

Tawny Port 10 YO, Taylor's, Portugal	90/650
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LIQUEUR

Sambuca, Italy	40
Jagermeister, Germany	40
Malibu, Barbados	40
Limoncello del Sole, Italy	40
Baileys Irish Cream, Ireland	40
Cointreau, France	40
Disaronno Amaretto, Italy	40
Kahlua, Mexico	40
Grand Marnier Cordon Rouge, France	40
Tia Maria, Jamaica	40
Fernet-Branca, Italy	40



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MEKONG SPICE GARDEN MOCKTAIL

Thai Coconut Cooler 183 Cal	40
Coconut passion fruit kaffir lime leaves lemongrass	
Thai Smile 112 Cal	40
Ginger guava Juice lemongrass passion fruit kaffir lime leaves grenadine lime juice	
Not So Angry Bird 321 Cal	40
Mandarin passionfruit fresh lemon ginger turmeric	
Bangkok Hizz 119 Cal	40
Lemongrass kaffir lime fresh lemon sugar cane soda water	
Crouching Dragon Hidden Tiger 108 Cal	40
Lychee fresh lime passion fruit guava pineapple grenadine chili	
Not Flaming Rickshaw 383 Cal	50
Guava juice pineapple passion fruit lemon juice sugar cane	

ICED TEA | ICED COFFEE 35

“Cà phê đá” Vietnamese iced coffee 99 Cal
Espresso | condensed milk

“Cha-yen” Traditional Thai iced tea 148 Cal
Thai black tea | fresh milk | condensed milk

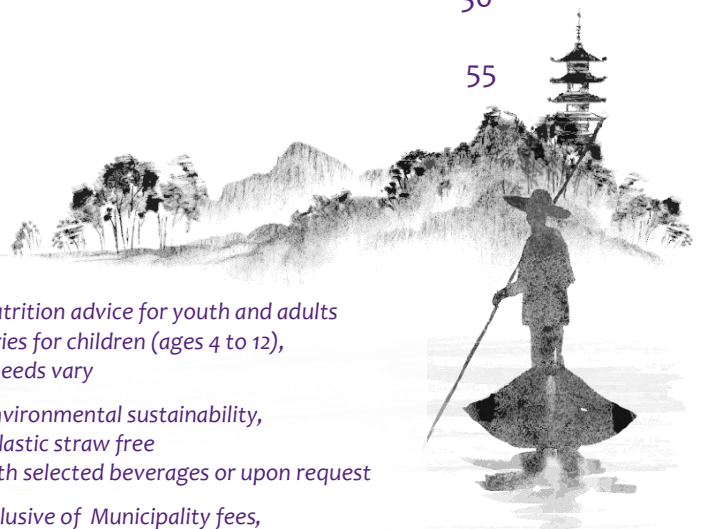
“Cha-Takrai” Thai lemongrass iced tea 61 Cal
Lemongrass tea | sugar cane | kaffir lime

“Affogato” 138 Cal 50
Espresso | ice cream
(with a shot of liqueur) 55

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(ages 13 and older) while 1500 calories for children (ages 4 to 12),
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JUICE SELECTION

Red Apple	161 Cal	25
Orange	123 Cal	35
Watermelon	105 Cal	35
Pineapple	158 Cal	35
Mango	175 Cal	35
Lemon Mint	181 Cal	35
Thai Young Coconut	190 Cal	50

SOFT DRINK

28

Pepsi	135 Cal
Diet Pepsi	0 Cal
Pepsi Black (Zero)	0 Cal
7up	140 Cal
7up Free	0 Cal
Mirinda	53 Cal
Ginger Ale	80 Cal
Tonic water	78 Cal
Soda water	0 Cal

ENERGY DRINK

50

Red Bull	115 Cal
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WATER

Mekong infused water 	40
Acqua Panna 50 CL / 75 CL	28 / 40
San Pellegrino 50 CL / 75 CL	28 / 40

COFFEE

Anantara The Palm Dubai Resort serves only Coffee Planet, UTZ Certified

Espresso 1 Cal	26
Macchiato 12 Cal	27
Double espresso 2 Cal	30
Americano 1 Cal	28
Cappuccino 70 Cal	32
Flat White 69 Cal	32
Cafe Latte 78 Cal	32

Mk TEA

“Sichuan Ba Bao Cha” <i>A healing tea and anti-aging chrysanthemum licorice chinese wolfberry honeysuckle red dates ginger fresh mints sultana</i>	35
“Pu-Erh” Black tea <i>Great for digestion and heart</i>	35
“Longjing” Green tea <i>Antioxidant and lower blood pressure</i>	35
“Tie Guan Yin” Oolong tea <i>Increase energy and strengthen immune system</i>	35
“Chrysanthemum” <i>Good for eyes and liver</i>	35

DILMAH TEA AND INFUSION

English Breakfast | Earl Grey | Jasmine
Chamomile | Pure Peppermint

25

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Wine Menu



Dear WineLovers,

We are pleased to present our cautiously selected wine list, fine wines with an outstanding blend of quality and value.

Some of the wines listed are of rare vintages with only few bottles available in the world. Anantara The Palm is proud to be able to introduce these unique selections to you.

Some of the wines offered have not reached their top ripeness yet. On the other hand, if you allow, our team will be pleased to carefully guide you on selecting the best wine to pair with your food.

Our wine expertise will ensure that even the most serious collectors and wine connoisseurs will find something to satisfy, amuse and delight their dining experience.



CHAMPAGNE

Champagne is a sparkling wine made in Northern France. The region's cold climate places it on the borderline of viticulture possibility. This extreme climate forces the Méthode champenoise to push the envelope of wine making.

Champagne is a perfect aperitif. Furthermore, it will compliment a wide array of dishes

NON-VINTAGE AND PRESTIGE CUVÉE

NV	Armand De Brignac Gold, "Ace Of Spades"	Reims	5,900
NV	Bollinger, Brut, "Spécial Cuvée"	Mareuil-sur-Aÿ	1,250
NV	Moët & Chandon, Semi-Sec, "Nectar Impérial"	Épernay	1,180
NV	Moët & Chandon, Demi-Sec, "Ice Impérial"	Épernay	1,140
NV	Veuve Clicquot, Brut, "Yellow Label"	Reims	1,160
NV	Laurent-Perrier, Brut, "La Cuvée" (Demi - 375ml)	Reims	455

VINTAGE AND PRESTIGE CUVÉE

2006	Louis Roederer, Brut, "Cristal"	Reims	5,400
2010	Dom Perignon, Brut	Epernay	3,950
2013	Pol Rogers, Blanc de Blanc	Reims	1,790

NON-VINTAGE AND PRESTIGE CUVÉE - ROSE

NV	Laurent-Perrier, Brut Rosé, "La Cuvée"	Reims	1,900
NV	Moët & Chandon, Brut Rosé, "Imperial"	Épernay	1,150
NV	Gosset Grande, Brut Rosé	Reims	1,100
NV	Veuve Clicquot, Brut Rosé, "Yellow Label"	Reims	1,280

VINTAGE AND PRESTIGE CUVÉE - ROSE

2006	Dom Perignon, Brut Rosé	Épernay	7,100
2012	Louis Roederer, Brut Rosé, "Cristal"	Reims	9,700

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SPARKLING WINE FROM AROUND THE WORLD

NV	Bellavista, Brut Franciacorta, "Alma Cuvee"	Lombardy, Italy	790
NV	Valdo Millesimato, Prosecco, Brut	Veneto, Italy	390
NV	Valdo, Brut Rosé	Veneto, Italy	410
NV	Freixenet, Brut Cava, "Cordon Negro"	Penedes, Spain	320

ROSE WINE FROM AROUND THE WORLD

2021	Domaines Ott, "By. Ott"	Côtes de Provence, France	520
2021	Chateau D'Esclans, "Whispering Angel"	Côtes de Provence, France	470
2021	Montes, Cherub, "Rosé de Syrah"	Colchagua Valley, Chile	340
2021	Chateau Minuty 'M de Minuty'	Côtes de Provence, France	360
2021	Sauvion et Fils, Rose d' Anjou	Anjou-Saumur, France	310

DESSERT WINE FROM AROUND THE WORLD

2016	Il Cascinone, "Palazzina" Moscato D'Asti, Vendemmia 375ml	Tardiva, Italy	260
2019	Santa Carolina, Late Harvest Sauvignon Blanc 500ml	Raphel Valley, Chile	250

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WHITE WINE

SLIGHTLY SWEET OR FRUITY & AROMATIC - HOT AND SPICY DISHES

2020	Riesling, Hugel et Fils	Alsace, France	340
2020/21	Dr. Loosen, Riesling (off dry)	Mosel, Germany	390
2021	Santa Julia, Torrontés	Mendoza, Argentina	240
2020/21	Yalumba, "Y Series", Viognier,	South Australia, Australia	400
2018	Gewurztraminer, Hugel et Fils,	Alsace, France	440

CRISP AND ELEGANT – FRESH AND RAW DISHES

2021	Sauvion Les Fondettes, Sancerre	Loire Valley, France	650
2021	Chateau Favray, Pouilly-Fumé	Loire Valley, France	575
2021	Gabbiano, Pinot Grigio	Veneto, Italy	290
2021	Beni di Batasiolo, Gavi	Piemonte, Italy	380
2021	Miguel Torres, "Viña Sol"	Catalunya, Spain	265
2020/21	Springfield, Sauvignon Blanc, "Life from Stone"	Robertson, South Africa	560
2022	Argento, Sauvignon Blanc	Mendoza, Argentina	240
2019/21	Ken Forrester, Chenin Blanc	Stellenbosch, South Africa	320
2021	Montes, Sauvignon Blanc	Aconcagua Coast, Chile	275
2021	Matua, Sauvignon Blanc	Marlborough, New Zealand	340

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FULL AND RICH - GRILLED, FRIED AND RICH DISHES

2019	Laroche, Chablis "Saint Martin"	Burgundy, France	570
2019	Bouchard Pere et Fils, Mersault	Burgundy, France	1,050
2020	Louis Latour, Pouilly-Fuissé	Mâconnais, France	750
2017	La Chablisienne, Chablis Grand Cru "Chateau Grenouilles"	Burgundy, France	1,240
2021	La Chablisienne, Petit Chablis	Burgundy, France	360
2020	La Planeta, Chardonnay	Sicily, Italy	740
2016/18	Thelema Mountains Vineyard, Chardonnay	Stellenbosch, South Africa	580
2021	Penfolds, Chardonnay, "Koonunga Hill"	South Australia	325
2020/21	D'Arenberg, Chardonnay, "The Olive Grove"	McLaren, Australia	320
2021	Wolf Blass, Chardonnay, "Eaglehawk"	South Australia	240
2021	Montes, Chardonnay	Central Valley, Chile	260
2020	Kendall-Jackson, Chardonnay, "Vintner's Reserve"	California, USA	560
2019	Golan Height, Chardonnay Kosher Certified	Galilee, Israel	450
2021	E. Guigal, Côtes du Rhône Blanc	Rhône Valley, France	460
2018	Chateau Mont-Redon, Chateauneuf-du-Pape Blanc	Rhône Valley, France	860

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RED WINE

LIGHT AND DELICATE – SPICY AND MILD DISHES

2019	Bouchard Père et Fils, Pinot Noir, Pommard	Côte-d'Or, France	1,260
2020	Georges Duboeuf, Brouilly	Burgundy, France	360
2021	Tyrell's Vineyards, Pinot Noir, "Old Winery"	South Australia, Australia	420
2018-2020	Bouchard Père et Fils, Bourgogne Pinot Noir, "La Vignee"	Burgundy, France	500
2020	Matua, Pinot Noir	Marlborough, New Zealand	360
2020	Micheal Chapoutier, "Bila-Haut"	Languedoc, France	240
2018	D'Arenberg, Grenache I Shiraz I Mourvedre, "Stump Jump"	McLaren Vale, Australia	300
2021	Moncaro, Montepulciano d'Abruzzo	Marche, Italy	265

RICH AND SILKY - SAVOURY DISHES

2019/20	Paul Jaboulet Aîné, Grenache I Syrah, "Parallèle 45"	Côtes du Rhône, France	380
2020	Gaja, Ca'Marcanda, "Promis"	Tuscany, Italy	810
2019	Castello di Gabbiano, Chianti Classico	Tuscany, Italy	390
2020	Cusumano, Nero d'Avola	Sicily, Italy	335
2018	Penfold's, Shiraz I Cabernet Sauvignon, "Koonunga Hill"	South Australia	370
2019/20	Montes, Alpha Merlot	Casablanca Valley, Chile	495
2019	Baron Philippe de Rothschild, Escudo Rojo	Maipo Valley, Chile	425

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COMPLEX AND ELEGANT - GRILLED MEATS AND RICH DISHES

2019/20	Schroder & Schyler, Margaux Private Reserve	Bordeaux, France	795
2018	Chateau Mont-Redon, Chateauneuf-du-Pape Rouge	Rhone Valley, France	860
2018	Tinto Fino, Dominio Romano	Ribera Del Duero, Spain	540
2017/19	Miguel Torres, Cabernet Sauvignon, Gran Coronas	Penedès, Spain	310
2009/15	Allegrini, "Amarone della Valpolicella Classico	Veneto, Italy	1,700
2016/17	Prunotto, Barolo	Piedmont, Italy	1,025
2016/17	Bodega Roda, Roda Reserve	Rioja, Spain	910
2019	Kanonkop Estate, "Kadette",	Stellenbosch, South Africa	355
2021	Alamos Estate, Cabernet Sauvignon	Mendoza, Argentina	290
2021	Boekenhoutskloof, "The Chocolate Block"	Franschhoek, South Africa	870
2019	Montes, "Kaiken", Ultra Malbec	Mendoza, Argentina	460
2017	Golan Heights, Cabernet I Merlot" Kosher Certified	Galilee, Israel	450
2021	Wolf Blass, Merlot, "Eaglehawk"	South Australia, Australia	240

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