

ANANTARA RESTAURANT WEEK 2025

8 – 14 December

The Beach House

STARTERS

Beach House Chicken Caesar (Mi, Gl, Eg, Fi)

Baby gem lettuce with homemade Caesar dressing, grilled chicken and anchovies.

Tomato Salad (Gl, Ve)

Tomatoes with fresh basil, capers, spring and red onion, bell pepper, tomato and basil dressing, served with pita bread.

Crispy Calamari (Gl, Eg, Fi)

Lightly fried calamari served with a spicy citrus dip.

MAINS

Chicken Souvlaki (Mi, Gl)

Marinated chicken with tzatziki, red onion and warm pita bread.

Veal Schnitzel (Mi, Gl)

Traditional veal scallop served with burnt lemon and house salad.

Prawns Cacio e Pepe (Cr, Gl, Mi)

Bucatini pasta with Pecorino cheese, black pepper and sautéed prawns.

DESSERTS

Chocolate Fondant (Mi, Gl, Nu, Eg)

Warm chocolate fondant with a salted caramel centre, red berry sauce, fresh berries and vanilla ice cream.

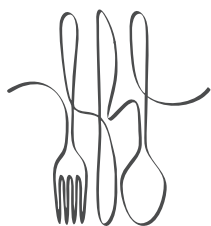
Tiramisu in a Jar (Mi, Gl, Eg)

Ladyfinger biscuits layered with mascarpone cream and espresso infusion.

Fresh Fruit Platter (Ve)

A seasonal selection of mango, papaya, grapes, pineapple, mixed berries, kiwi and dragon fruit.

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Mo – Molluscs · V – Ovo-Lacto Vegetarian - no meat, may contain egg or dairy · Ve – Vegan/Plant Based - no animal products · Sh - Shellfish
Se – Sesame · Lu – Lupin · Sd – Sulphites / Sulphur Dioxide



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Bushman's Restaurant & Bar

STARTERS

Backyard Mushroom Soup (Mi, Ce)

Sage oil with chestnut mushroom shavings.

Heirloom Tomato & Compressed Persimmon Medley

(Mi, Nu, Mu, Sd)

Whipped ricotta, hydroponic greens, pistachio, and raspberry vinaigrette.

45°C Sous Vide Black Angus Stockyard Rump

(Nu, Eg, Fi, So, Gl, Se, Mu)

Asian slaw with raw papaya, scallion, and hazelnut in a soy-sesame marinade.

MAINS

Slow-Cooked Tender Valley Oyster Blade MB3+ (Gl, So, Mi, Ce, Sd)

Celeriac mousseline with glazed king oyster mushrooms, Roquefort cheese, and Sarawak pepper jus.

Slow-Baked Salmon with Capers & Wasabi Leaf Emulsion

(Gl, Eg, Fi, Mi, Ce, Sd)

Served with strozzapreti pasta, garden peas, pancetta, datterino tomatoes, and broccolini.

DESSERTS

Citrus Pavlova (Mi, Nu, Eg)

Pavlova dome filled with lemon cream, pineapple compote, and mango jelly.

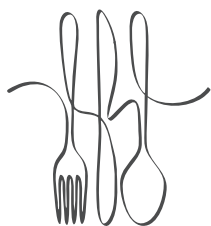
Warm Macadamia Brownie (Gl, Nu, Eg, Mi)

Served with caramelised popcorn, caramel jelly, and macadamia shavings.

Blueberry Caramelised Brûlée (Mi, Eg, Gl, Nu)

Homemade blueberry compote with fresh blueberries.

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Mekong

STARTERS

Som Tam Mala Kor – Papaya Salad (Cr, Sh, Ce, Nu)

Green papaya with cashew nuts, long beans, garlic, carrots, dried shrimp, cherry tomatoes, chilli, and lime.

Crispy Vegetable Spring Roll (Ce, Gl, So, V)

Golden-fried spring rolls filled with cabbage, carrot, and glass noodles, served with sweet chilli sauce.

Prawn Toast (Ce, Cr, Gl, Mi)

Minced prawn with coriander and garlic on crisp toast, served with sweet chilli sauce.

MAINS

Phad Thai – Thai-Style Stir-Fried Noodles (Ce, So, Pe, Gl)

Rice noodles with bean sprouts, peanuts, tamarind sauce, and a hint of chilli flakes.

Kung Pao Chicken (Gl, So, Ce, Nu, Se)

Tender chicken thigh stir-fried with onion, garlic, ginger, red chilli, and cashew nuts in a rich Kung Pao sauce.

Vegetable Yellow Curry (Ce)

Traditional Thai yellow curry with coconut milk and mixed seasonal vegetables.

DESSERTS

Artisan Selection of Ice Cream

Coconut, vanilla, and chocolate flavours.

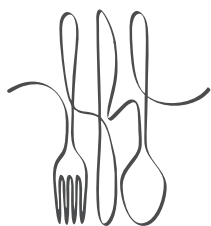
Thai Tea Roll (Mi, Eg, Gl, Nu)

Thai tea sponge with Thai tea crèmeux, rich Thai tea sauce, and vanilla ice cream.

Mekong Mist (Mi, Eg)

Coconut ice cream with tropical fruits, mango sabayon, and roasted coconut.

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Revo Café

STARTERS

Butternut Squash Velouté (Mi, Ce, Sd)

Ginger and shiitake mushrooms with crème fraîche.

Hydroponic Kale & Falafel Salad (Sd, Se, Gl, Nu)

Cucumber, Al Ain tomatoes, avocado, radish, pomegranate seeds, and molasses vinaigrette.

Caesar Salad (Mi, Eg, Fi, Gl, Mu, Sd)

Baby gem lettuce with anchovies, bacon, Parmesan shavings, garlic croutons, poached egg, and classic Caesar dressing.

MAINS

Pan-Fried Organic Salmon (Fi, Mi, Ce)

Leek fondant with charred baby courgettes and leek velouté.

Smashed Burger-Style Gyros (Mi, Gl, Su)

Served with homemade Greek-style fries and tyrokafteri sauce.

Cavatelli Pesto Pasta (Mi, Eg, Gl, Ce, Nu)

Strozzapreti pasta with mixed vegetables, basil pesto, and Parmesan cheese.

DESSERTS

Tropical (Mi, Eg, Gl)

Apricot jelly, coconut crunch, coconut dacquoise, mango-pineapple compote, and coconut cream.

Raspberry Cheesecake (Mi, Eg, Nu, Gl)

Cream chantilly with raspberry coulis and fresh raspberries.

Chocolate Cake – Gluten Free (MI, EG)

Rich chocolate cake served with vanilla anglaise and vanilla ice cream.

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