

BREAKFAST (available from 6.00 am - 11.00 am)

Continental Breakfast

790

Anantara bakery basket

Toast, croissant, danish pastry, butter, honey, jam or marmalade

Fresh seasonal fruit platter

Cereal & Yoghurt & Muesli

Bircher muesli, granola, cornflake, Koko Krunch, rice crispies
Your choice of full fat, low fat or soy milk

Tea or Coffee

Your choice freshly brewed coffee, tea, hot chocolate

Fruit Juice

Your choice of: apple, guava, pineapple, orange, tomato

American Breakfast

970

Anantara bakery basket

Toast, croissant, danish pastry, butter, honey, jam or marmalade

Your choice of two fresh eggs prepared any style, served with:

Tomatoes, crispy bacon, sausage (pork or chicken), hash brown

Fresh seasonal fruit platter

Tea or Coffee

Your choice freshly brewed coffee, tea, hot chocolate

Fruit Juice

Your choice of: apple, guava, pineapple, orange, tomato

DESIGN YOUR BREAKFAST

Bakery Basket

Butter croissant, chocolate croissant, danish pastry and muffin served with butter & jams

350

Fresh Seasonal Fruit Platter

210

Organic Plain Yogurt

190

Mixed Berry Yogurt

Plain yogurt topped with berry compote

230

Breakfast Cereals

Cornflakes, Granola, All Bran, Rice Krispies, Koko Krunch
Your choice of full fat, low fat or soy milk

210

Bircher Muesli





Topped with dried fruit & nuts


230





Hot Oat Porridge

Prepared with milk or water





240

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 Vegan  Vegetarian  Spicy Dishes  Contain Pork  Locally Sourced Dish

 Gluten Free  Lactose Free
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Pancakes 	275
Apple compote, maple syrup and whipped cream	
Belgium Waffles 	290
Berry compote, maple syrup and whipped cream	
Two Fresh Farm Eggs, prepared your way 	450
Served with potato of the day, grilled tomato, sausages (pork or chicken) crispy bacon, & hash brown	
Smoked Salmon 	540
Smoked salmon and pickled	

Asian Flavors

Khao Thom  	350
Thai Rice soup with a choice of, chicken, pork or shrimp, crispy garlic, ginger, spring onion and soft poached egg	
Noodle Soup 	320
Selection of egg or rice noodle, with your choice of chicken, beef, prawns, pork or vegetables, served with condiments.	
Khao Phad 	490
Fried Rice with your choice of chicken, beef, prawns, pork, crab meat or vegetables	








Coffee

	Hot	Ice
American coffee	160	220
Cappuccino	160	220
Caffè Latte	160	220
Espresso	150	
Espresso Doppio	170	
Marocchino	150	

Tea

Hot		
The Original Earl Grey		160
This original Earl Grey Tea offers a rich and strong brew, enhanced with oil of Bergamot; it has a distinctive and unique flavor		
Jasmine Green Tea		160
The beautiful aroma of the night blooming jasmine joined together in perfect unison with the hay-like nuances of fine green tea.		
English Breakfast		160
Very Strong and full bodied with light floral undertones		

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Pepper Mint	160
Ceylon tea with a creamy and rich note finishing with sparkling peppermint. The combination yields a complex and sensual tea	
Iced	
Café Mocha	220
Thai Iced Tea 📍	220
Known as "cha-yen" made from strongly-brewed Ceylon tea, Sweetened with sugar and condensed milk	
Iced Chocolate	220

ALL DAY DINING MENU (available from 12pm to 10pm)

FROM THE WEST

APPETIZERS








Burrata Caprese 🌱 🥬	620
Cherry tomatoes, Burrata mozzarella, extra virgin olive oil & basil	
Caesar Salad 🥗	420
Romaine lettuce, crispy bacon, croutons, caesar dressing and parmesan cheese	
• With grilled chicken	500
• With tiger prawns	560
Greek Salad 🌱 🥬	490
Bell peppers, tomatoes, red onions, cucumber, olives, feta cheese, vinaigrette	
Mezzeh 🌱 🥬 🥗	450
Hummus, moutabel, fowl mudammes, vegetable crudité, flat bread	
Green Bowl 🌱 🥬	400
Quinoa, avocado, chickpeas, broccoli, edamame, pickled ginger, kimchi	

SANDWICHES & BURGERS

All served with french fries





Classic Club Sandwich 🥗	430
Grilled chicken, cheddar cheese, bacon, egg, tomato, lettuce and mayonnaise, on whole wheat toast	
The Wagyu Burger 🥗	590
Toasted Brioche bun, mayonnaise, bacon, caramelized onions and cheddar cheese	
Crispy Chicken Burger	530
Cajun fried chicken thigh, siracha mayonnaise, cheddar cheese, cucumber pickle, toasted brioche bun	
Vegan Burger 🌱 🥬 🥗	490
Minced plant patty, mashed avocado, tomato salsa, sesame bun	

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PIZZA

Margherita 	420
Tomato sauce, sliced tomato, mozzarella cheese and fresh basil	
Diavola 	480
Tomato sauce, salami, mozzarella cheese, oregano	
Seafood 	540
Prawns, calamari, mussels and tomato sauce, mozzarella cheese	
Carbonara 	450
Bacon, egg, caramelized onion, mozzarella cheese	

PASTA





Penne Bolognese	460
Slow cooked beef with tomato sauce, parmesan cheese	
Spaghetti Carbonara 	430
Bacon, ham, egg, parmesan cheese	
Penne Pomodoro 	420
Chunky tomato sauce with fresh basil, parmesan cheese	
Fusili Pesto	430
Basil Pesto with sundried tomato, parmesan cheese, cherry tomato	
Andaman Seafood	540
Prawns, squid, mussels, garlic, white wine, cherry tomato, basil	

MAINS






Rosemary marinated roasted chicken thigh  	820
With olive oil mashed potato, baby carrots and natural jus	
Steak Frites  	1900
Australian angus tenderloin, french fries, grilled mushroom, tomato and beef jus	
Grilled Australian Lamb Cutlets  	1600
With roasted new potato, sautéed spinach, redwine sauce	
Pan Fried Seabass Fillet   	840
With roasted capsicum, tomato and caper salsa	
Fish and Chips 	540
Fried fish filet served with chips and tartare sauce	

OUR THAI HERITAGE








APPETIZERS

Por Pia Pak Thod  	350
Crispy vegetable spring rolls served with sweet and sour sauce	
Satay Gai  	390
Marinated chicken skewers served with peanut sauce and cucumber relish	

SOUPS

Tom Yam Goong   	430
Spicy soup with prawns, galangal, mushrooms and herbs serve with steamed jasmine rice	
Tom Kha Gai  	380
Chicken thigh, lime, galangal, coriander and coconut milk serve with steamed jasmine rice	

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SALADS

Yam Woon Sen Talay 🌶️🌱🍲	550
Glass noodle salad with squid, prawns, mussels, tomatoes and Thai celery	
Yam Som O 🌱🍲	480
Thai Pomelo salad with tamarind dressing & toasted coconut	
Som Tam Gai Yang 🌶️🌱🍲	400
Roast chicken thigh, green papaya, peanuts and long green beans	

CURRIES

Gaeng Kiew Waan Gai 🌶️🌱🍲	540
Classic Thai green chicken curry, pea eggplant and sweet basil serve with steamed jasmine rice	
Gaeng Phed Ped 🌶️🌱🍲	650
Roast duck breast in red curry sauce, lychee, pineapple, tomato, grapes and sweet basil serve with steamed jasmine rice	

STIR FRIED

Phad Kraprao 🍲🌱🍲	540
Choice of chicken or pork wok fried with chili, garlic and hot basil leaves serve with steamed jasmine rice	
Gai Phad Med Mamuang 🌶️🌱🍲	490
Stir fried chicken with cashew nuts, mushroom, onions and dried chili serve with steamed jasmine rice	

RICE & NOODLES

Khao Pad 🌱🍲	
Wok fried rice with vegetables, tomatoes, garlic, onions and egg	
Choice of	
Chicken or pork 🍲	420
Prawns	460
Phad Thai Goong 🌱🍲	540
Wok fried rice noodles, prawns, crushed peanuts, tamarind sauce and dried chili	
Pad See Ew Gai 🌱🍲	450
Wok-fried flat noodles with vegetables and chicken	
Steamed Jasmine Rice	80







INDIAN

Saffroni Butter Chicken	620
Chicken tikka cooked in tomato, butter, cashew nuts, ginger, garlic, cream and spice	
Goan Fish Curry 🌱🍲	620
Seabass cooked in coconut milk and chili	
Paneer Makhani 🌱	590
Cottage cheese in a tomato and fenugreek gravy	

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Aloo Gobi   	470
Potato and cauliflower cooked with onion, tomato, ginger, garlic	
Dal Anantara  	520
Black whole lentil slow cooked with tomato, butter cream and spice	
Classic Naan 	130
Choice of Plain, butter or garlic	
Cheese Naan	170

CHILDREN'S CORNER









MAINS

Tomato Soup  	210
Chicken Noodle Soup  	260
Rice noodle, minced pork, fish ball and vegetable	
Mixed Garden Salad   	210
With tomato, cucumber and lemon dressing	
Spaghetti Bolognaise	260
Spaghetti Tomato Sauce	240
Stir Fried Rice with Chicken	250
Steamed Seabass and Vegetable, Steamed Jasmin Rice   	325
Junior Beef Burger	325
With beef, cheese, ketchup and fries	
Crispy Chicken Nuggets with Fries	270








MILK SHAKES

Vanilla and Banana	210
Chocolate	210
Strawberry and Blueberry	210
Coconut and Mango	210

DESSERTS

Banana Split  	220
Vanilla and strawberry ice cream, chocolate sauce, nuts, and cream	
Chocolate Fudge Brownie Cake 	350
Topped with vanilla ice cream	
Khao Niew Ma Muang  	350
Mango with sticky rice and coconut cream	
Fresh Fruit   	350

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Ice Cream 210
 • Vanilla
 • Belgian dark chocolate
 • Salted caramel



Sorbets 210
 • Mango
 • Lemon
 • Passionfruit




LATE NIGHT (available from 10.00pm to 6.00am)


Caesar Salad  420
 Romaine lettuce, crispy bacon, croutons, caesar dressing and parmesan cheese


With grilled chicken 500




With tiger prawns 560

Greek Salad   490
 Bell peppers, tomatoes, red onions, cucumber, olives, feta cheese, vinaigrette

Tom Yam Goong    430
 Spicy soup with prawns, galangal, mushrooms and herbs serve with steamed jasmine rice


Classic Club Sandwich  430
 Grilled chicken, cheddar cheese, bacon, egg, tomato, lettuce and mayonnaise, on whole wheat toast

The Wagyu Burger  590
 Toasted Brioche bun, mayonnaise, bacon, caramelized onions and cheddar cheese



Vegan Burger    490
 Minced plant patty, mashed avocado, tomato salsa, sesame bun

Penne Bolognese 460
 Slow cooked beef with tomato sauce, parmesan cheese

Spaghetti Carbonara  430
 Bacon, ham, egg, parmesan cheese


Penne Pomodoro  420
 Chunky tomato sauce with fresh basil, parmesan cheese

Fusili Pesto 430
 Basil Pesto with sundried tomato, parmesan cheese, cherry tomato








Khao Pad   420
 Wok fried rice with vegetables, tomatoes, garlic, onions and egg
 Choice of

• **Chicken or pork**  420

• **Prawns** 460

Phad Thai Goong  540
 Wok fried rice noodles, prawns, crushed peanuts, tamarind sauce and dried chili

Fresh Fruit    350

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BEVERAGE (available from 8.00a.m. – 12.00 a.m.)

WINE GURU SELECTION

Champagne & Sparkling

		Glass	Bottle
Sette Cascine Prosecco Spumante Brut DOC, Veneto, Italy	NV	450	2,200
Moët & Chandon Brut Impérial Piccolo, Champagne, France	NV	200ml	2,000

White Wine

Stonefish Chardonnay, Margaret River, Western Australia	2022	380	1,800
Sileni Cellar Selection Sauvignon Blanc, Marlborough, New Zealand	2019	450	2,200

Red Wine

Morgan Bay Cellar Cabernet Sauvignon, California, USA	2021	430	2,100
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Rosé Wine

GranMonte Sakuna Rosé 'Anantara Private Cellar Selection', Khao Yai, Thailand	2020	360	1,700
Monsoon Rosé 'Anantara Private Cellar Selection', Khao Yai, Thailand	2022	350	1,700

CHAMPAGNE

Non Vintage

Laurent- Perrier la Cuvee Brut, Champagne, France	NV	950	5,000
Moët & Chandon Brut Impérial	NV		9,600

Rosé

Laurent-Perrier Cuveé Brut Rosé, France	NV		9,200
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Sparkling Wines

Veuve du Vernay Brut, Burgundy, France	NV	390	1,950
Prosecco Marcello Del Majno Brut, Veneto, Italy	NV	430	2,000

ROSÉ WINES

Chateau d'Esclans Whispering Angel Rosé, Provence, France	2021	470	2,300
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WHITE WINES

Cloudy Bay Sauvignon Blanc, Marlborough	2022		6,500
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RED WINES

Chateauneuf -Domaine des Senechaux Chateauneuf du Pape	2014		9,800
Stonefish Reserve Shiraz, Barossa Valley	2017	500	2,400
Kruger Family Wines Reserve Cabernet Sauvignon, Western Cape	2019		2,800

SOFT EMOTION

Water

Aqua Panna 750 ml			310
San Pellegrino 750 ml			330
Chang 750ml 			200

Soft Drinks

Coca Cola, Diet Coke, Sprite, Orange Fanta			130
Soda Water, Ginger Ale, Tonic Water			

Juices

Orange, Coconut, Pineapple, Apple, Mango, Watermelon			220
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BEERS

Local

Chang	230
Singha	230
Chang Cold Brew	230

Imported

Heineken	230
Heineken 0.0 (non-alcohol)	230

LIQUEUR

Campari	290
Limoncello	320
Fernet Branca	290
Amaretto	310
Jägermeister	330

GIN

Tanqueray	300
Bombay Sapphire	360
Origin Handcrafted by Anantara	370
Hendrick's	460

RUM

Chalong Bay	250
Mekhong	250
Phraya	450
Havana 3 Years Old	350
Bacardi	350
Ron Zacapa 23 years	600

TEQUILA

Jose Cuervo Gold	350
Don Julio Blanco	490
Don Julio Reposado	620
Patron Silver	480
Patron Anejo	650

VODKA

Smirnoff	350
Absolut	370
Ketel One	370
Belvedere	480
Grey Goose	490

COGNAC

Hennessy Paradise	3,700
Hennessy XO	1,300
Hennessy VSOP	550
Remy Martin XO	1,450
Remy Martin VSOP	490

SINGLE MALT AND BLENDER

Monkey Shoulder	360
Old Pulteney 12	360
Chivas 12	510
Singleton Tailfire 15	400
Glenfiddich 12	500
Macallan 12	750
Dalwhinnie 15	740

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Dewar's 12	380
Glenmorangie 10	340
Glenmorangie Quinta Ruban	670
Glenmorangie La Santa	670
Glenmorangie Nectar	670

BOURBON AND IRISH

Jim Beam	350
Jameson	350
Jack Daniels	370
Canadian Club	360
Elijah Craig 12	400
Maker's Mark	390

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