

DINING BY  
*Design*

# IMPECCABLY DESIGNED MOMENTS OF OCEANSIDE ROMANCE

An unmissable holiday moment where hospitality is gracious and dining rituals are elevated to art forms, Anantara's signature Dining by Design experience is designed to whisk you from your dining routines with a curation of elegant flavours.

Whether it's a romantic tete-a-tete session on a beachfront or a special occasion that calls for an intimate celebration in the privacy of your pool suite or villa, our team will work with you to create a perfectly executed meal where every detail - from table decor to florals and music - reflects your tastes and style.

Choose a sumptuous Thai cuisine menu or a briny array of local seafood to experience a unique multisensory culinary experience.

Please make your Dining by Design request at least 24 hours in advance.





## ANANTARA SIGNATURE PRIVATE DINING

Our Executive Chef has designed various contemporary menus inspired by the great tradition of Thai cuisine, the very best of local produce and culinary highlights from around the world.

Your personal server and a member of our culinary brigade will pamper you during your interactive dining event.

We are looking forward to meet you in order to discuss every last detail of your personalized menu and special evening.

### SET UP

Romantic hideaway bamboo gazebo on the beach overlooking beautiful Thong Nai Pan Bay included in the price of the menu.

Alternatively we can also set up in the privacy of your own balcony or sala.

## TALAY SEE KARM SEAFOOD BARBECUE

4,400 (per person)

### Starter

Scallop & Akami Tuna  
Pan-roasted scallop with truffle sauce  
Raw Akami Tuna chiviche, avocado and sweet ponzu sauce

### Barbecue Selection

Open flame BBQ of Phangan fresh caught seafood  
Whole local lobster, oriental spiced tiger king prawns  
Sea bass filet in banana leaf, marinated arrow squid, mussel  
Pineapple and sweet curry fried rice with coriander  
Mixed salad, mash potato

Complementing sauces  
Thai spicy seafood – Garlic and butter - Tropical salsa

### Sweet Ending

Twisted of Rasananda  
An explosion of flavors with sweet mango mouse, vanilla ice-mango layers  
Bitter chocolate lava

### Pollamai Ruam

Cut collection of Phangan's finest tropical fruits to share

## THE GRAND BARBECUE

4,200 (per person)

### Two Forks - One Plate

Selection of Spanish Tapas and Italian Antipasti  
grilled flat bread with garlic and herbs, rocket leaves with Parmesan

### The Grilled Feast

Open flame BBQ of Phangan fresh caught seafood  
and premium meats  
Rosemary crusted lamb loin, black Angus tenderloin medallions  
Chiang Mai pork sausage, jumbo tiger prawns  
King mackerel filet, foil baked potatoes

Complimenting sauces  
Thai chili and lemon dip - Sweet and sour tamarind - Thai garlic pepper

### Sweet Ending

Affogato Vanilla ice cream & espresso  
Cheese cake soft sponge cheese cake and icing

### Pollamai Ruam

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## MORAKOT ROYAL THAI

3,800 (per person)

### Starter

Authentic Thai appetizer  
“Laab Pla” raw salmon salad with kaffir lime and chili  
“Thod Mon” breaded shrimp cake and plum sauce  
“Sate” marinated chicken skewer with peanuts sauce

### Soup

Tom Som Hoy Shell  
Traditional scallop soup with ginger and spring onion

### Sharing And Tasting

Pla Krapong Nueng Manow  
Lemon grass steamed sea bass fillets with lime juice, crushed red chili and coriander leaves

### Gaeng Phed Ped Yang

Fragrant yellow coconut curry with duck breast, pineapple, grape, lychee and sweet basil leaves

### Goong Yang

Grilled tiger prawns with crisp garlic and tamarind sauce Phad Pak Ruam  
Wok-fry vegetable with oyster sauce

### Sweet Ending

#### Kanom Thai

“Mor Geang” mug beans cake, “Glouy Buat Chee” hot banana in coconut broth  
“I Tim” coconut ice cream

#### Pollamai Ruam

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## ORGANIC THAI

3,400 (per person)

### Organic Starter

“Larb Hed” spice wild mushroom with kaffir lime leaf and lime  
“Kao Tang” Rice cracker with sweet corn and peas ragout  
“Por Pia” Crisp mini spring rolls mixed vegetables, glass noodles, sweet chili dip

### Soup

“Tom kha Phak”  
Vegetarian herb infused coconut soup with vegetable and mushrooms

### Market Flavors

“Phad Cha Tou Hu” work- fry tofu with Thai herbal and soya sauce  
“Geang Ped Pholamai” red curry of lychee, pineapple, grape and sweet basil  
“Hed Naam Deang” braise mushroom, tofu, cabbage and soya broth

### Sweet Ending

Khaw Niew Mamuang  
White sticky rice with chilled sweet mango, coconut sorbet and toasted coconut cream

### Pollamai Ruam Cut

collection of Phangan’s finest tropical fruits to share