

DINING BY

Design

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 details 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.

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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 fillet 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



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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

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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 creame

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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

