

## Anantara Signature Private Dining

*Executive Chef Donald Lawson 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 charge

<i>Table on the beach overseeing the Gulf of Siam</i>	<b>1,500</b>
<i>In the privacy of your own Sala or Balcony</i>	<b>1,800</b>
<i>Romantic hideaway bamboo gazebo on the beach</i>	<b>2,200</b>

### Cancellation advice

*A cancellation fee of 25% off the food menu rate will apply, should you cancel your Dining by Design experience within 8 hours of your reservation.*

## Talay See Karm Seafood Barbecue

### Starting

*Scottish Smoked Salmon Roulade*  
*Dialogue of 24hr oak smoked Scottish salmon*  
*with mascarpone and marinated fennel, capers and dill-weed melo meli salad*

### Barbecue Selection

*Open flame BBQ of Phangan fresh caught seafood*  
*Whole local lobster*  
*Oriental spiced tiger king prawns*  
*Sea bass fillet with crab mousse in banana leaf*  
*Marinated arrow squid*

*Pineapple and sweet curry fried rice with coriander*

*Complementing sauces*  
*Thai spicy seafood sauce*  
*Tartar sauce*  
*Tropical salsa*

*Selection of home-baked rolls, loaves with butter and dips*

### Sweet Ending

*Twisted Bombe Alaska*  
*An explosion of flavors with sweet mango, vanilla ice-cream*  
*between layers of coconut sponge and meringue with strawberry consommé*

*Pollamai Ruam*  
*Cut collection of Phangan's finest tropical fruits to share*

The menu is priced at THB 3,400++ per person



*All prices are stated in Thai Baht and are subject to 10% service charge and 7% applicable tax*

## **Geang Liang Pak Ruam**

### **To Start**

*Kao Port Thod Kab Yam Malakor*

*Sweet corn and yellow curry fritters with spicy young green papaya and coriander leaf salad*

*Por Pia Pak*

*Crisp mini spring rolls with mixed vegetables, glass noodles and sweet chili dipping sauce*

### **Liquid Temptation**

*Geang Liang Tao Hu Hed Hom*

*Vegetarian herb infused soup with silken tofu and straw mushrooms*

### **Market Flavors**

*Phad Sai Fon*

*Wok fried white bean sprouts with spring onion, carrot and light soy sauce*

*Phad Ka Praow Nor Mai Farang*

*Stir fried green asparagus tips with Chinese black mushrooms and spicy hot basil leaves*

*Chu Chi Pak Ruam Sia Tahoo*

*Fragrant red coconut curry with a collection of mixed garden vegetables and tofu*

*Steamed aromatic jasmine rice*

### **Thai Kanom**

*Khaw Niew Mamuang Kati*

*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*

The menu is priced at THB **2,400++** per person



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## Morakot Royal Thai Menu

### Entree

*Kong Wang Rasananda*  
*Assorted satay platter to share*  
*BBQ grilled curry and coconut marinated pork, beef and sea scallop satays*  
*with roasted peanut sauce and cucumber relish*

### From The Kettle

*Tom Yam Goong*  
*Favorite hot and sour tiger prawn soup flavored with straw mushroom, galangal and red chili*

### Sharing And Tasting

*Pla Krapong Nueng Manow*  
*Lemon grass steamed sea bass fillets enhanced with limejuice, crushed red chili and coriander leaves*

*Gaeng Kiew Wan Gai*  
*Fragrant green coconut curry with chicken breast,*  
*pea eggplant and sweet basil leaves*

*Goong Thod Kratiem Prikthai*  
*Grilled tiger prawns with crisp garlic and black pepper sauce*

*Steamed aromatic jasmine rice*

### Sweet

*Kanom Mo Keang*  
*Phetchaburi Mung bean cake with jasmine flower and palm sugar,*  
*served with fresh coconut sorbet*

*Pollamai Ruam*  
*Cut collection of Phangan's finest tropical fruits to share*

The menu is priced at THB 2,800++ per person



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## **The Grand Barbecue**

### **Two Forks - One Plate**

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

*Sampler of imported cuts and locally caught fish and seafood  
marinated, seasoned and cooked for you at the destination of your choice*

### **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 fillet*

*Foil baked potatoes*

*Complimenting sauces*

*Thai chili and lemon dip*

*Sweet and sour tamarind sauce*

*Thai garlic pepper sauce*

### **Final**

*Tiramisu*

*Kahlua flavored savoiardi biscuit, layered mascarpone mousse and chocolate pepper*

*Pollamai Ruam*

*Cut collection of Phangan's finest tropical fruits to share*

The menu is priced at THB **3,200++** per person



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