



ANANTARA

KOH YAO YAI
RESORT & VILLAS

DINING BY

Design



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Anantara's signature private dining invites you to indulge in a unique culinary experience that is tailor made just for you. Select from a choice of your favorite cuisine from our Dining by Design menu or exclusive dining experiences.

At Anantara Koh Yao Yai Resort & Villas, we are bringing you back to nature and offer you multiple stunning venues, from beachfront to rooftop for a dining experience like no others.

To ensure that we create a memorable bespoke dining experience for you, please provide us with at least 24 hours' notice so that we can make all of the necessary arrangements. As Dining by Design experiences are limited and exclusive to a selected collection of venues, reserving early is highly recommended. Please contact the guest service centre for booking.

Our entire beverage and wine menus are available for Dining by Design.

Cancellation policy

100% fees will be applied should you cancel within 12 hours of the booking time.

Dining by Design BBQ

Please select one starter per guest

Classic beef tartare with 70C yellow yolk, chili oil, micro herbs, and parmesan shaves

Scallops' carpaccio, lemon juice, chopped chili, coriander leaves and diced mangoes

Tuna tataki in a bed of avocado with wakame salad

Fresh burrata salad with cherry heirloom marinated tomatoes

Chef's trilogy: beef tartare, tuna tataki and burrata salad

Please select one grill per event

MEAT LOVERS

Black Angus grassfed tenderloin & ribeye
Grass fed lamb chops
Corn feed chicken breast

Veal jus, hollandaise sauce, mustard sauce, peppercorn sauce

Jack potato with sour crem, herbs marinated grilled seasonal vegetables, mixed leaf salad with vinaigrette seasoning, steamed rice

4500 per guest

SEAFOOD LOVERS

Phuket spiny lobster tail
Tuna steak
Tiger prawns
Salmon fillet
Marinated Yao Yai squid
Lemon butter sauce, spicy chili
Thai sauce, garlic butter sauce

Jack potato with sour crem, herbs marinated grilled seasonal vegetables, mixed leaf salad with vinaigrette seasoning, steam rice

5300 per guest

SURF & TURF

Phuket lobster tail & tiger prawns
Black Angus ribeye
Pork chop
Grain fed lamb chops
Corn feed chicken breast
Lemon butter sauce, spicy chili
Thai sauce, garlic butter sauce & veal jus, hollandaise sauce, mustard sauce, peppercorn sauce

Jack potato with sour crem, herbs marinated grilled seasonal vegetables, mixed leaf salad with vinaigrette seasoning, steam rice

5500 per guest

Please select one dessert per guest

Chocolate delight with voluted foam of red fruits and orange Thai chili reduction

Thai tea mille-feuille with citrus cream cheese.

Coconut cremeux, passion fruit fusion with a coconut cream brulee.

White chocolate cheesecake with a blueberry coulis and raspberry sorbet

Exotic fruit platter

Prices are in Thai Baht and are subject to 10% service charge plus applicable tax.

Signature Thai Menu

5,000 per guest



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APPETIZER

GOONG SARONG

Deep fried prawn wrapped with rice noodle, sweet chili sauce

TRADITIONAL CHICKEN SATAY

Grilled chicken satay with spicy peanut sauce

YAM SOM O POO NIM

Crispy soft-shell crab with pomelo salad

SOUP

TOM KHA HOY SHELL

Turmeric clear soup with scallops, mushroom, shallots, galangal

MAINS

GOONG MUNG KORN PHAD PHONG KAREE

Phuket lobster stir fried with yellow curry, evaporated milk and whisked egg

PLA KRAPONG THOD NAM PLA

Deep fried sea bass with fish sauce, mango salad

PHAD PHAK SEE SAHAY

Wok fried asparagus, carrot, mushroom, young corn with oyster sauce

KHAO HOM BAI TOUY

Steamed jasmine rice with pandanus

DESSERT

KHA NOM KHO MAPROW ORN

Koh Yao Yai young coconut, rice ball stuffed palm sugar, sweet coconut cream

Prices are in Thai Baht and are subject to 10% service charge plus applicable tax.

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Lobster Lover Menu

5,500 per guest

SOUP

Classic lobster bisque, crispy brioche toast with black caviar

SALAD

Phuket spiny lobster medallions poached in a yuzu ginger butter seasoned with fresh green leaves salad from the garden, crisps and micro herbs

FIRST COURSE

Phuket spiny lobster creamy risotto

SECOND COURSE

Grilled Phuket spiny lobster tail with lemon butter sauce, chili butter sauce, truffle mash potatoes

DESSERT

Chocolate fondant cake with Madagascar vanilla ice cream

Prices are in Thai Baht and are subject to 10% service charge plus applicable tax.



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Vegetarian BBQ Menu

3,500 per guest

FIRST COURSE

Mushroom soup with coconut milk and a toasted almond

SECOND COURSE

Beetroot carpaccio with orange, shaved parmesan with rocket leave and nuts

THIRD COURSE

Paneer marinated cheese skewers with pineapple.
Grilled halloumi cheese
Marinated vegetables grilled skewer
Corn on the cob with paprika butter
Jack potato with sour cream, mixed leaf salad with vinaigrette seasoning, steam rice

DESSERT

Red fruit vegan panna cotta with citrus sorbet



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Pic Nic

Fresh fruit smoothie

Pastry chef's selection

Chocolate & nuts brownie, fruit tartlet, lemon meringue tartlet, chocolate petit fours, almond croissant, macarons

Crudites with yoghurt mint sauce dipping

Panzanella salad with Parma ham

Aged Edam cheese sandwich on focaccia bread

Caesar wrap

Fruit skewers

2,350 per set (suitable for 2 guests)

Prices are in Thai Baht and are subject to 10% service charge plus applicable tax.





Floating Breakfast

Exclusively available for the Villas and Penthouses

Fresh mix fruit smoothie

Pastry chef's basket

Cheese and charcuterie platter

Smoked salmon with horseradish dipping

Homemade jam and marmalade

2 eggs of your choice
(Poached, fried, omelet, hardboiled egg)

Coconut chia pudding

Fruit yoghurt

Sliced exotic fruits

Glasses of Prosecco

Orange juice

Detox juice

2,350 per set (suitable for 2 guests)

Prices are in Thai Baht and are subject to 10% service charge plus applicable tax.

Seafood Lunch on the Beach

Coconut Tuna tartare

Seafood tower

Oysters, Ceviche, Prawns, king crab leg, Phuket lobster, scallops, clams, mussels and blue crab on a bed of ice

Assorted cheese board with crispy toasts, fig jam and dry fruits

Mix green leaves salad seasoned with honey vinaigrette

Fruit skewers

White chocolate cheesecake

6,500 per set (suitable for 2 guests)

Prices are in Thai Baht and are subject to 10% service charge plus applicable tax.





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