

DINING BY

Design

THE ULTIMATE IN TAILORED PRIVATE DINING.

Dining by Design brings gourmet flavours to romantic settings for two. Choose from a collection of menus, or design your own in consultation with your personal chef. Dine in a pavilion on the waterfront lawn, your butler for the evening ready to serve. End your evening with a flower offering at the spirit house, releasing flame-lit lanterns into the sky.



ANANTARA
CHIANG MAI RESORT

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THE SERVICE 1921 SIGNATURE BBQ

4,900++ per person

SHARED STARTERS

Market Oysters

Mignonette, horseradish dressing

Our Caesar

Baby cos, crisp pancetta, Caesar dressing, slow cooked egg, Chiang Mai sausage

SURF & TURF PLATTER FROM THE CHARCOAL GRILL

Wagyu Tenderloin

Tasmanian Lamb Rack

Phuket Lobster

Surat Thani Tiger Prawns

SIDES

Porcini & truffle mashed potatoes

Triple cooked chips

Charred heirloom tomato, smoked olive oil dressing

Charred asparagus, burnt butter hollandaise

Sauces

Béarnaise, Chimichurri Bone Marrow Bordelaise

Nam jim jaew, Nam jim seafood

DESSERT

Chocolate & Hazelnut

Valrhona chocolate fondant, hazelnut ice cream

Or

Our Eton Mess

Seasonal Strawberry, whipped cream, meringue, crème pâtissière, rhubarb gelato

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SOUTHERN THAI SEAFOOD BBQ

4,200++ per person

STARTER

Gai Kor Lae

Grill marinated curry chicken

Yum Som-O Poo Nim Grob

Pomelo salad with crispy soft-shell crab

FROM THE BBQ

Phuket lobster, tamarind sauce, crisp shallot

Seabass in banana leaf

Tiger prawns, Thai seafood sauce

Squid marinated in yellow curry, lemongrass

ACCOMPANIMENTS

Khao Yum Pak Thai

butterfly pea jasmine rice, roasted coconut, dried shrimps, lemongrass, bean sprouts
green mango, dried chili, long beans and lime leaf

Gang Poo Bai Chaplu

Rich southern curry with crab meat and betel leaf

Phad Yod Mong Goong Seab

Wok fried Shayote and Phang-nga crispy dried shrimp

DESSERT

Oh Eaw Nam Lamyai

Phuket jelly with Chiang Mai Longan syrup and red bean

Or

Kluay Tord Buad Chee

Deep fried southern style banana fritter with coconut cream caramel sauce
and coconut ice cream

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THE SERVICE 1921 GRILL SET DINNER

3,600++ per person

STARTER

The Service 1921 Prawn Cocktail

Avocado, caviar, baby gem lettuce

Or

Beef Tartar

Bone marrow emulsion, sriracha, egg yolk, pickles, parmesan

Or

Burrata

Hazelnut, preserved pear, local herbs, elderflower vinaigrette

MAIN

Stockyard Black Angus Ribeye

Charred shallot

Or

Wild Halibut Fillet

Béarnaise, dill

Or

Mushroom Tortellini

Mushroom cream, confit garlic, brown butter, seasonal truffle

DESSERT

Mango, Coconut and White Chocolate Trifle

Whipped white chocolate ganache, mango puree, mango jelly, vanilla custard

Or

Milk & Cinnamon Tart

Charred apple puree, Blackberry gelato

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NORTHERN THAI KANTOK DINNER

3,200++ per person

STARTER

Ruam Aharn Nau

Chiang Mai pork sausage with lemongrass, garlic, chili and crispy pork skin,
served with of young chili dip, tomato dip,
steamed seasonal vegetables and fresh cucumber slices

Ong Poo

Northern creamy crab paste

MARKET FLAVORS

App Pla

Grilled marinate curry seabass wrapped in banana leave

Gaeng Hung Lay

Northern style curry cooked in herbs and spices

Goong Tord Ma Kwan

stir-fried tiger prawns with a Ma Kwan Sichuan pepper sauce and scallion

Khao Gan Gin

Steamed rice mixed with blood and minced pork served with garlic oil,
shallot and roasted chili

THAI KANOM

Kaow Niew Mamuang

Sweet sticky rice, fresh mango with Thai herbs, young rice crispy coconut

Tuiles, young coconut Ice cream

Pollamai raum

Cut collection of Chiang Mai's finest tropical fruits to share

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