

IN-ROOM DINING MENU

BREAKFAST À LA CARTE

KHAO TOM	250	SELECTION OF CEREALS 	165
Thai style boiled rice soup with pork, chicken or shrimp and condiments		All Bran, Coco Pops, Corn Flakes, Rice krispies or original Swiss Muesli Served with milk of your choice (Full fat, skimmed, almond)	
THAI NOODLE SOUP	250	HOMEMADE YOGHURT 	190
With your choice of chicken, pork or vegetarian served with condiments		Natural, fresh fruit or wild berry	
EGGS BENEDICT	320	BAKERY BASKET 	200
Soft poached farm eggs, shaved ham, toasted English muffins, served with hollandaise sauce		Butter croissants, muffin, whole wheat bread, chocolate croissant, breakfast roll or white toast served with tropical preserves, honey and butter	
SIGNATURE SCRAMBLED EGGS	280	FRESH FRUITS 	270
Smoked salmon, asparagus and scrambled eggs		Freshly cut fruit platter	
TWO FARM EGGS 	260	CHILLED JUICES	160
<i>Your choice: fried, boiled, poached, scrambled or omelette</i>		Orange, apple, guava, watermelon, mango or pineapple	
Choice of fillings for omelette and scrambled eggs: Ham, cheese, mushrooms, capsicum, onions, bacon, spinach and tomatoes Served with hash browns and grilled tomatoes		FRESHLY BREWED GOURMET COFFEE OR ESPRESSO	150
BIRCHER MUESLI 	190	LATTE / CAPPUCCINO / MOCHA	160
Oatmeal, raisins, grated apple, wildflower honey, vanilla, yoghurt and milk		HOT / COLD CHOCOLATE	150
PANCAKES OR WAFFLES 	210	SELECTION OF PREMIUM TEA	150
Icing sugar dust, maple syrup, wildflower honey and caramelised banana		Green tea with jasmine flowers, earl grey, chamomile, peppermint, English breakfast.	

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THAI APPETIZERS

YANG TAO THAN SATAY 350

Charcoal grilled satay skewers of your choice (chicken, pork, beef, prawns or mixed), served with peanut sauce and pineapple-cucumber pickle salad

POR PIA POO / PAK 300 / 240

Deep fried crab meat or vegetarian spring roll, served with sweet plum sauce

GOONG SARONG 300

Deep fried prawn wrapped in rice vermicelli, served with sweet chili sauce

POR PIA SOD GOONG 300

Fresh rice paper spring roll with vegetable or shrimp

THAI SALADS

YAM SOM O TABTIM SIAM 390

Pakpanang pink pomelo salad with tiger prawn crispy shallot and roasted chili dressing

YAM PLA GAO TOD SAMUNPRI 375

Deep fried grouper fish with local herb salad

LAAB HED 280

Spicy minced mushroom salad with roasted rice and local herbs

SALADS

CAESAR SALAD 420

Romaine lettuce, anchovies, garlic croutons, crispy bacon, parmesan shavings, served with Caesar dressing

- With chicken 470
- With prawns  525

GREEK SALAD 420

Iceberg lettuce, locally made feta, heirloom tomato, Kalamata, olive, cucumber

TOMATO & MOZZARELLA 425

Fresh basil, balsamic reduction and arugula salad

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THAI SOUPS

TOM YAM GOONG NAM SAI 350

Hot and sour soup with prawn, galagal, lemongrass and coriander

TOM KHA HED 310

Mushroom in fragrant Thai coconut soup

FROM THE THAI GRILL


FARMER'S SPECIAL

*served with Nam Jim Jaew 

GAI YANG 500

Grilled organic spring chicken

AO THAI BAY'S SPECIAL

*served with Nam Jim seafood 

GOONG LAI SUEAR 820

Grilled tiger prawns

SUEA RONG HAI 720

Grilled black Angus beef brisket

PLA MUK 600

Grilled calamari

KOR MOO YANG 500

Grilled Kurobuta pork neck

THAI CURRIES

KEAM WUA TUN GAENG

MASSAMAN 530

Braised beef cheek in Massaman curry

MOO HONG 390

Phuket braised pork belly with soy sauce and cinnamon

GAENG KATI POO MA 600

Blue swimmer crab in homemade yellow curry

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MAINS

GULF OF THAILAND SEA BASS 805

Pan fried sea bass, olives, capers, capsicum, lemon, parsley, onion and garlic

LOCAL FISH OF THE DAY 840

Charred spring onion, asparagus, new potatoes, chive vinaigrette

FROM THE GRILL

served with choice of one side and one sauce

PHUKET LOBSTER 2,665

Locally sourced Phuket lobster, 600 g.

GRILLED SALMON 870

HICKORY SMOKED BBQ RIBS 1,090

Free-range high welfare Thai pork, 500g

BLACK ANGUS TENDERLOIN 1,490

Rosedale Ruby AUS, 250g

SLOAN'S PORK CHOP 920

Free-range high welfare Thai pork, 250g

SIDE DISHES

200

- Porcini & truffle mashed potatoes
- Buttered pomme puree with parmesan & spring onion
- Grilled baby carrots with feta & pumpkin seeds
- Charred asparagus with lemon butter & crisp garlic
- Sauteed wild mushroom with thyme & confit garlic

SAUCES

130

- Beef jus
- Truffle béarnaise
- Blue cheese
- Chimichurri
- Black pepper
- Thai seafood sauce
- Lime & garlic butter

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THAI WOK FRIED

PLA MUK PHAD KAIKEM

CHAIYA 🍴 🌶️ 🦐

420

Wok fried calamari with Chaiya's salted egg

GOONG PHAD SATOR 🦐

500

Stir fried prawn with string bean, chili and shrimp paste

MOO KLUAR KLOUR 🍴

390

Local style wok fried pork belly with salt, garlic and chili

NUA PHAD HORAPA 🍴

460

Wok fried beef with garlic, chili and sweet basil

PLA PHAD TONHOM

KIENCHAI 🍴 🦐

460

Wok fried grouper with spring onion and Chinese celery

NOODLE AND RICE

PHAD MEE

NAKORN SRI GAI 🍴 🌶️ 🦐

350

Nakorn Sri Tamarat's wok fried rice noodle with chicken, bean sprout, toasted peanut and coconut, roasted chili sauce

KHAO SOI GAI 🍴

390

Northern style curry with noodle and braised chicken, served with its condiment

PHAD THAI GOONG 🍴 🦐

540

Stir fried rice noodle with prawns, bean sprout, chive and tamarind sauce

KHAO PHAD - MOO, GAI, GOONG / PAK 🍴

460

Thai fried rice
Choice of pork, chicken, shrimp or vegetarian

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PIZZAS AND PASTAS

PIZZA MARGARITA    **370**

Tomato sauce, mozzarella cheese and oregano

QUATTRO FORMAGI    **430**

Parmesan, camembert, gorgonzola, mozzarella

PIZZA PAD KRAPRAO   **390**

Wok fried pork with oyster sauce, holly basil, chili, mozzarella

PIZZA DIAVOLA   **450**

Tomato sauce, mozzarella cheese and pepperoni

PIZZA SMOKED SALMON   **540**

Smoked salmon, crème fraiche, red onion, fennel, caper

SPAGHETTI BOLOGNAISE   **480**

Ground beef, tomatoes, shaved parmesan and fresh basil

SPAGHETTI CARBONARA   **420**

Pancetta, white wine, cream, egg yolk and parsley

SANDWICHES AND BURGERS

CUBAN SANDWICH   **480**

Shoulder ham, emmental cheese, pickles, Dijon mustard

CLUB SANDWICH   **450**

White toast, mayonnaise, lettuce, tomatoes, chicken, bacon, Swiss cheese, fried egg and fries

DRY AGED BEEF BURGER   **650**

Gruyere, bacon jam, pickles, truffle aioli

BUTTERMILK CHICKEN BURGER   **430**

Cajun fried chicken, swiss cheese, ranch dressing, dill pickles

THAI VEGETARIAN

PHAD PAK RUAM  **280**

Wok fried seasonal vegetable

PHAD HED  **280**

Wok fried mixed mushroom

TAO HOO PAD MED  **350**

Wok fried tofu with cashew nut

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KID CORNER

VEGETABLE SPRING ROLLS 	120	PHAD THAI  	160
Served with sweet chili sauce		Stir fried noodles with prawns, bean sprouts and Chinese chives	
TOMATO SOUP  	130	BEEF BURGER  	170
With fresh cherry tomato, basil pesto and garlic bread		Beef Patty, Cheese, Bread Bun Choice of steamed vegetables, French fries or mashed potato	
CHICKEN NOODLE SOUP	120	PASTA  	150
Fresh rice noodles, Asian greens, chicken broth		Spaghetti or penne Choice of sauce: tomato, parmesan and cream or bolognaise	
FRIED RICE	130		
With a choice of chicken or vegetarian			

DESSERTS

SALTED CARAMEL CUSTARD TART  	340	BA-BIN	240
Honeycomb, vanilla ice cream		Local coconut pancake with coconut and rum sauce	
BASQUE BURNT CHEESECAKE  	380	KHAO NIEW MA MUANG	320
Mixed berry compote, strawberry frozen yoghurt		Sweet sticky rice in coconut milk, yellow mango, caramelized, mango, dehydrated coconut and coconut ice cream	
KLUAY TOD	310	COCONUT PANNA COTTA	270
Deep fried banana and coconut ice cream		Fresh coconut, mango sorbet	
BUA LOY	240	FRESH FRUITS	270
Sticky rice dumpling in warm sweet coconut milk		Freshly cut fruit platter	
		ICE CREAMS AND SORBETS	120
		French vanilla, mango, chocolate, coconut, hazelnut, raspberry	

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CLASSIC COCKTAILS

APEROL SPRITZ	350	MAI TAI	350
Aperol, Prosecco, soda water, orange		Dark rum, white rum, triple sec, lime juice	
NEGRONI	350	CUBA LIBRE	350
Campari, gin, Vermouth		Rum, lime, coke	
SINGAPORE SLING	350	FROZEN DAIQUIRI	350
Gin, soda water, cherry liqueur, lime		Rum, triple sec, lime	
BLOODY MARY	350	CLASSIC MOJITO	350
Vodka, tomato juice, celery, tabasco, Worcestershire sauce		Rum, lime, mint, brown sugar, soda water	
CAIPIROSKA	350	PIÑA COLADA	350
Vodka, lime		Rum, coconut liqueur, pineapple juice, coconut cream	
COSMOPOLITAN	350	TEQUILA SUNRISE	350
Vodka, triple sec, cranberry juice		Tequila, orange, grenadine	
MARTINI	350	MARGARITA	350
Vodka or gin, vermouth		Tequila, triple sec, lime	
LONG ISLAND ICED TEA	350		
Vodka, gin, rum, tequila, coke, lime			

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MOCKTAILS

VIRGIN MOJITO	190	LEMONGRASS & PASSION FRUIT ICED TEA	190
Lime, mint, brown sugar, soda water		Lemongrass, passion fruit, black tea	
VIRGIN PIÑA COLADA	190	ISLAND FRUIT PUNCH	190
Pineapple juice, coconut cream		Watermelon, mango, passion fruit, soda water	

SOFT EMOTION

SOFT DRINKS	95	ACQUA PANNA 750ML	280
Coke, Diet Coke, 7-Up, Fanta Orange, Schweppes Tonic, Ginger Ale, Lipton Ice Tea		SAN PELLEGRINO 500ML	230
ACQUA PANNA 500ML	220	SAN PELLEGRINO 750ML	290

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WINE GURU SELECTION

SPARKLING WINE

VAL D'OCA PROSECCO BLU 1,650
Veneto, Italy

CHANDON BRUT 2,370
Victoria, Australia

CHAMPAGNE

DRAPPIER CARTE D'OR BRUT 5,140

ERNEST RAPPENEAU 3,170

ROSÉ WINE

**CHATEAU D'ESCLANS
"WHISPERING ANGEL"** 3,440
Provence, France

**GRANMONTE "ANANTARA P
RIVATE CELLAR" SYRAH-
GRENACHE** 1,650
Khao Yai, Thailand

WHITE

SILENI SAUVIGNON BLANC 1,670
Marlborough, New Zealand

ZORZETTIG PINOT GRIGIO 2,370
Friuli Venezia Giulia Doc, Italy

ATLAN & ARTISAN RIESLING 2,240
Mosel, Germany

**GRANMONTE "ANANTARA
PRIVATE CELLAR" CHENIN
BLANC** 1,650
Khao Yai, Thailand

RED WINE

**PENFOLDS KOONUNGA HILL
SHIRAZ/CABERNET** 1,840
Australia

**STONEFISH SHIRAZ
RESERVE** 2,620
Barossa Valley, Australia

**J.M. CAZES SELECTION
MICHEL LYNCH** 2,640
Medoc, Bordeaux, France

To ensure that you experience the very best of Anantara Bophut Koh Samui Resort, we have created an 'In-Room-Dining' service combining a variety of cuisines from our unique restaurant menus, with dining experiences that are gracious, comforting and truly memorable.

Our talented culinary team have carefully chosen a menu to suit all tastes, but should there be anything that we have missed, we are more than happy to accommodate your request where possible.

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