

DINING BY

*Design*



## **A TASTE OF ROMANCE AT ANANTARA MAI KHAO PHUKET VILLAS.**

We hope you are enjoying the warm tropical weather of Thailand, our wonderful resort and the friendly hospitality synonymous with the 'Land of Smiles'. Anantara Phuket invites you to join us for an unforgettable experience at a destination of your choice, select your cuisine from our extensive dining by design menus.

Try our Signature seafood platter or simply make your own menu in collaboration with one of our dedicated chefs!

The Food & Beverage Team is delighted to be able to offer you the opportunity to take your dining experience to a new level, be it a romantic dinner in the beautiful surroundings of your own villa or a candlelit table on the beach watching the sun set. To ensure that we create a memorable evening we will require 24 hours' notice, this allows us the time we need to prepare your cuisine and to set up your own private dining retreat!

Please contact our Guest Service Centre by dialing '0' to make your 'Dining by Design' arrangements and to avoid disappointment please ensure you book early.

### **EVENT DESTINATIONS**

Below is a list of suggested packages for you to choose from or customize to suit your needs. Feel free to choose your preferred venue and our chefs are standing by. Should you wish to discuss your food requirements in more detail.

We want your experience to be everything you dreamed it would be, so please let us know if there is anything we can do to make your evening more memorable.

Prices listed below are inclusive of your desired set up for your intimate dining location.

### **CANCELLATION ADVICE**

A cancellation fee of 50% off the food menu rate per person will apply, should you cancel your dining by design experience within 12hrs of your reservation.

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## ROYAL THAI CUISINE

THB 4,900++ per person

### Appetizer

Grilled chicken satay

Fresh rolled spring rolls with vegetables and avocado

Crispy flavored prawns on local bitter leaf

Traditional fish cake

### Soup

Tom Yam Goong

Hot and sour soup with Andaman tiger prawns, lemongrass and galangal

Or

Tom Kra Gai

Coconut cream soup with jungle leaves and chicken

### Main

Goong Mangkorn Kiew Waan

Phuket lobster with classic Thai green curry sauce, pea eggplant, Sweet basil and kaffir lime leaves.

Massaman Nua

Southern Thailand style slow cooked beef cheeks in a Massaman curry

Phad Hoy Nor Mai Farang

Sautéed green asparagus with sea scallops and oyster sauce

Steamed Jasmine Rice with wok tossed Asian vegetables

### Dessert

Khao Niew Mamuang

Coconut sticky rice with Thai sweet mango and coconut cream sauce

Please inform one of our associates should you have food allergies or intolerances.

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

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## THE TOMAHAWK

THB 5,900++ per person

### Appetizer

Tuna and salmon sashimi on Wakame seaweed, crispy tempura, sesame dressing  
Beef Carpaccio with Dijon mustard sauce, crispy edible flowers and Parmesan  
Petit sized bread and French butter

### Main (To share )

1 KG Tomahawk  
Australian Wagyu marbling score 6

### Side dishes

Baked potatoes with sour cream  
Buttered sweetcorn  
Cob Loaf with butter and herbs  
Mixed lettuce and Italian dressing  
Selection of mustards and sauces

### Dessert

Refreshing lemon tart

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**ANDAMAN SEAFOOD**  
THB 4,900++ per person

Appetizer

Tiger Prawns

Avocado and mango gel, sea grapes, segment of dill and yoghurt

Soup

Chilled Avocado

Tartar of Andaman mackerel

Main

Sea bass

Cream of fennel, lemon gel, capers in brown butter

Or

Half Phuket lobster

Sweet potato segment, poached butter vegetables and seasonal coconut

Dessert

Pineapple crumble Flambé

With Grand Marnier liquor

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**VAGAN**

THB 3,900++ per person

Appetizer

Pani Puri

Semolina pastry, mashed potato, white mutter,  
Onion, mint water, tamarind sauce.

Vegetables Samosa

Pastry filled with mashed potato, green peas, ginger

Main

Kofta Curry

Minced plants, tomato gravy, Indian spices

Dal Tadka

Black whole lentil with cumin and tomatoes

Mixed Vegetable Curry

Tomato onion gravy, cashew nuts

Sheek Kebab

Minced plants marinated with Indian spices

Nan, Basmati rice

Dessert

Baklava

Sweet puff pastry with nuts

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# ANANTARA WINE LIST SELECTION

		Bottle
<b>CHAMPAGNE &amp; SPARKING WINE</b>		
Prosecco 7 Casine Extra Dry, Spumante, Veneto, Italy	NV	2,200
Laurent- Perrier la Cuvee Brut, Champagne, France	NV	4,500
Moët & Chandon Brut Impérial , Champagne, France	NV	9,600
<b>WHITE WINE</b>		
Giesen Pure Light Sauvignon Blanc, Marlborough, New Zealand	2019	2,150
Vasse Felix, Chardonnay, Margaret River, Australia	2021	2,300
Azienda Santa Barbara Stefano Antonucci Le Vaglie Verdicchio, Marche, Italy	2019	3,500
<b>ROSÉ WINE</b>		
Château d'Esclans Whispering Angle Rosé, Provence, France	2021	2,300
<b>RED WINE</b>		
Cabernet Sauvignon, Morgan Bay Cellar California, USA	2021	2,100
Terrazas de Los Andes Mendoza Reserva Malbec, Cuyo, Argentina	2020	3,450
Penfolds South Australia Bin 8 Cabernet-Shiraz, Australia	2019	4,200

## BEVERAGE LIST

### WATER

Aqua Panna 750 ml - 310  
San Pellegrino 750 ml - 330  
Chang (Local) 700 ml – 200

### SOFT DRINKS

Coca Cola, Diet Coke - 140  
Sprite, Orange Fanta - 140  
Soda Water, Ginger Ale - 140  
Tonic Water - 140

### JUICES

Orange, Coconut - 220  
Pineapple, Apple - 220  
Mango, Watermelon - 220

### BEERS

#### Local

Chang - 240  
Singha - 240  
Chang Cold Brew - 240

#### Imported

Heineken - 240  
Heineken 0.0 ( non-alcohol ) - 240