



Anantara

HUA HIN • THAILAND
RESORT & SPA

“Dining by Design”



dining
BY DESIGN

Dining by Design Menus

The ultimate in tailor made private dining

Choose from our collection of five connoisseur menus or collaborate with your personal chef to fine tune one of these culinary sequences, or even create a brand new menu to perfectly suit your tastes and desires.

Siam Spice Trail

THB 6,400++ per couple (food only)

A vibrant culinary tour of Thailand's authentic regional specialties.

Italian Romance

THB 6,600++ per couple (food only)

Savour the passions of Italy with the best of Baan Thalia's signature dishes.

Perfectly Matched

THB 9,200++ per couple, *including wine pairing with each course*

Indulge in our Italian Romance menu, paired with fines wines selected by our resident Wine Guru, served in the privacy of our wine cellar.

Seafood Under the Stars

THB 7,800++ per couple (food only)

A sensational bounty of the finest seafood, including a tableside flame wok experience.

Flame

THB 6,800++ per couple (food only)

Succulent meats and coveted seafood, char grilled to perfection and served with delicious sides.

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

Dining by Design

Thai Set Menu

THB 6,400++ per couple

With Compliments

Mien Kham
Fresh chaphlu leaves with traditional condiments

Appetiser

Deep fried prawn tail in crispy spring roll wrap, grilled chicken satay with peanut sauce, golden fried shrimp cake with homemade plum sauce, and spicy minced pork salad with Thai herbs

Soup

Tom Yum Goong
Hot and sour soup with prawn, lemongrass and kaffir lime

Main Course

Stir fried rock lobster with garlic and pepper, roasted duck in red coconut curry with lychee and grapes, steamed sea bass with lime, chili and garlic, stir fried savoury vegetables and Chinese mushrooms in oyster sauce, served with steamed jasmine, brown and turmeric rice

Dessert

Sticky rice with mango and coconut ice cream

Freshly brewed gourmet coffee or choice of assorted teas

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



Dining by Design

Italian Romance Menu

THB 6,600++ per couple

With Compliments

House baked Italian breads - ciabatta, pizza bread, tomato and onion focaccia
Pan burst tomatoes with garlic, pesto, mixed olives and truffle dip

Appetiser

Avocado tartar with caramelised scallops, bouquet of rocket leaves and lemon vinaigrette

Intermediate

Crispy pan fried sea bass on saffron risotto with red capsicum sauce and fresh herbs

Main Course

Mushroom crusted Australian beef tenderloin with mini carrots, hazelnut spinach gnocchi and port wine sauce

Dessert

Elderberry flower sabayon with red berry compote and peach sherbet

Freshly brewed gourmet coffee or choice of assorted teas

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



Dining by Design

Perfectly Matched Menu

THB 9,200++ per couple, including wine pairing with each course

With Compliments

House baked Italian breads - ciabatta, pizza bread, tomato and onion focaccia
Pan burst tomatoes with garlic, pesto, mixed olives and truffle dip

Appetiser

Avocado tartar with caramelised scallops, bouquet of rocket leaves and lemon vinaigrette

Intermediate

Crispy pan fried sea bass on saffron risotto with red capsicum sauce and fresh herbs

Main Course

Mushroom crusted Australian beef tenderloin with mini carrots, hazelnut spinach gnocchi and port wine sauce

Dessert

Elderberry flower sabayon with red berry compote and peach sorbet

Each course includes wine pairing by our resident Wine Guru

Freshly brewed gourmet coffee or choice of assorted teas

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



Dining by Design

Seafood Under the Stars Menu

THB 7,800++ per couple

Appetiser

Trio of crab meat cake, salmon tartar and pan fried scallops

Selection of home baked rolls and loaves with butter and dips

Tableside Flamed Seafood BBQ Wok

Spiny lobster, slipper lobster tiger prawns, blue crab, imported mussels and oysters, marinated arrow squid and red snapper fillet wrapped in banana leaf

Sides

Pineapple fried rice, pumpkin coconut mash and grilled vegetables

Sauces

Thai chili lime sauce, aioli sauce, barbeque sauce and Cafe de Paris butter

Dessert

Tiramisu, crème brûlée, mango and sticky rice roll and coconut ice cream

Freshly brewed gourmet coffee or choice of assorted teas

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



Dining by Design

Flame Menu

THB 6,800++ per couple

Appetiser

Shrimp cocktail with mango and avocado in brandy sauce, caesar salad with bacon bits and fresh shaved parmesan, sliced buffalo mozzarella and tomato on grilled focaccia bread

Selection of home baked rolls and loaves with butter and dips

Char Grilled BBQ Selection

Tiger prawns, rock lobster, sea bass in banana leaf, squid, mussels, chicken skewers, pork tenderloin wrapped in bacon and Australian beef strip loin.

Sides

Mushroom risotto, potato gratin and buttered vegetables

Sauces

Garlic dip, herb butter, mustard, Thai seafood dip and BBQ sauce

Dessert

Crème brûlée, chocolate mousse and mixed berry gratin

Freshly brewed gourmet coffee or choice of assorted teas

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



"Wherever your **tastes**
may take you..."

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