

DINING BY

*Design*

  
**ANANTARA**  
LAWANA · KOH SAMUI  
RESORT





# Dining *by* Design

Take your seats at a table for two and embark on an unforgettable culinary journey. Our signature private gastronomy experience, Dining By Design pairs exquisite cuisine with stunning settings for a meal you'll never forget.

Work with our dedicated team to select the perfect menu – from traditional Thai flavours or a seafood banquet to a plant-based feast – and served by your private butler. Indulge with your toes in the sand or hidden away in a tropical garden lit by flame torches.

From table decor to live music, every detail is tailored to your taste and crafted by design. Prepare to be transported.



# TASTE *of* THAILAND

THB 7,500++  
per couple



Shrimp and Pumpkin Crackers 🐞  
With sweet chilli sauce

Nam Prik Tai Pak Sod 🐞  
Surat Thani farm vegetables served with Southern shrimp chilli paste

Som Tam Goong 🐞 🐟 🐞  
Papaya salad with poached shrimps, long beans, peanuts,  
fish sauce, cherry tomato

Kanom Jeen Nam Ya Poo 🐟  
Crab curry with rice noodles

Gaeng Keow Wan Gai  
Green curry chicken with Thai herbs

Pla Neung 🐟  
Steamed local seabass

Pad Ka Prow  
Beef stir fried with basil, garlic, chilli and oyster sauce served with  
fried egg and steamed rice

Pak Liang Pad Khai  
Stir fried melinjo leaves with egg

Mango Sticky Rice  
With coconut sauce

Fresh Samui Coconut

🐞 Contains nuts    🐟 Local seafood sustainable    🐞 Shellfish

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

# GLOBAL TABLE

THB 8,500++  
per couple



Italian Breads, Dips, and Olives 🌿

New Style Yellowfin Tuna Sashimi

Yuzu, soy, sesame, ginger, warm garlic and truffle oil

Watermelon and Persian feta cheese salad

Garden mint

Ajo Blanco 🌿

Chilled almond soup

Samui Line-Caught

Sea Bass Carpaccio 🐟

With chilli, oregano, warm lemon garlic olive oil,  
garden herbs and leaves.

Grilled 120-day Australian Kidman

Black Angus Sirloin Steak

With triple-cooked potatoes, chimichurri, garlic greens,  
red wine sauce

Chocolate Cremeux

With sable, meringue and salted caramel ice cream

Handmade Petit Four 🌿

Lawana Heritage Coffee and Dilmah Tea



Contains nuts



Local seafood sustainable



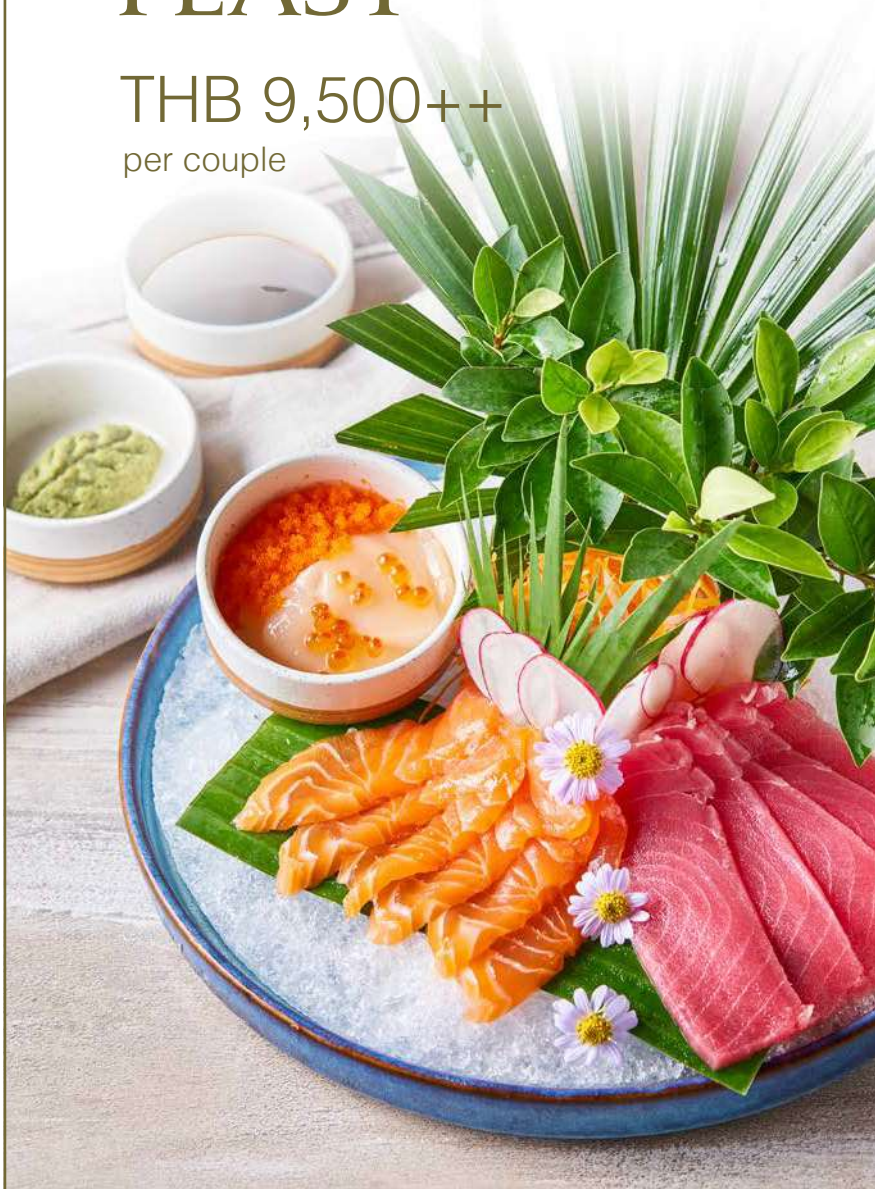
Shellfish

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# SEAFOOD FEAST

THB 9,500++  
per couple



## Bread Basket 🥖

With balsamic and olive oil

## Caesar Salad 🌿

Romaine lettuce, poached egg, crispy bacon, anchovies, croutons

## Nam Prik Tai Pak Sod 🍤

Surat Thani farm vegetables served with Southern shrimp chilli paste

## Homemade Cured

## White Snapper 🌿

With grilled asparagus, cucumber, apple salad

## Fresh Tuna

With wasabi and soy sauce

## Surat Thani oyster 🌿

With lime wedges

## Sashimi Selection 🌿

Sliced Atlantic salmon, yellowfin tuna & scallops served on crushed ice with wasabi

## Pla Neung 🌿

Steamed local seabass

## Seafood Tower: 🌿

Local tiger prawn

With garlic, parsley, smoked paprika powder, warm focaccia bread

Steamed mussels

Grilled squids

Sweet corn, Seasonal salad

## Surat Thani Seasonal Fruits

## Fresh Samui Coconut



Contains nuts



Local seafood sustainable

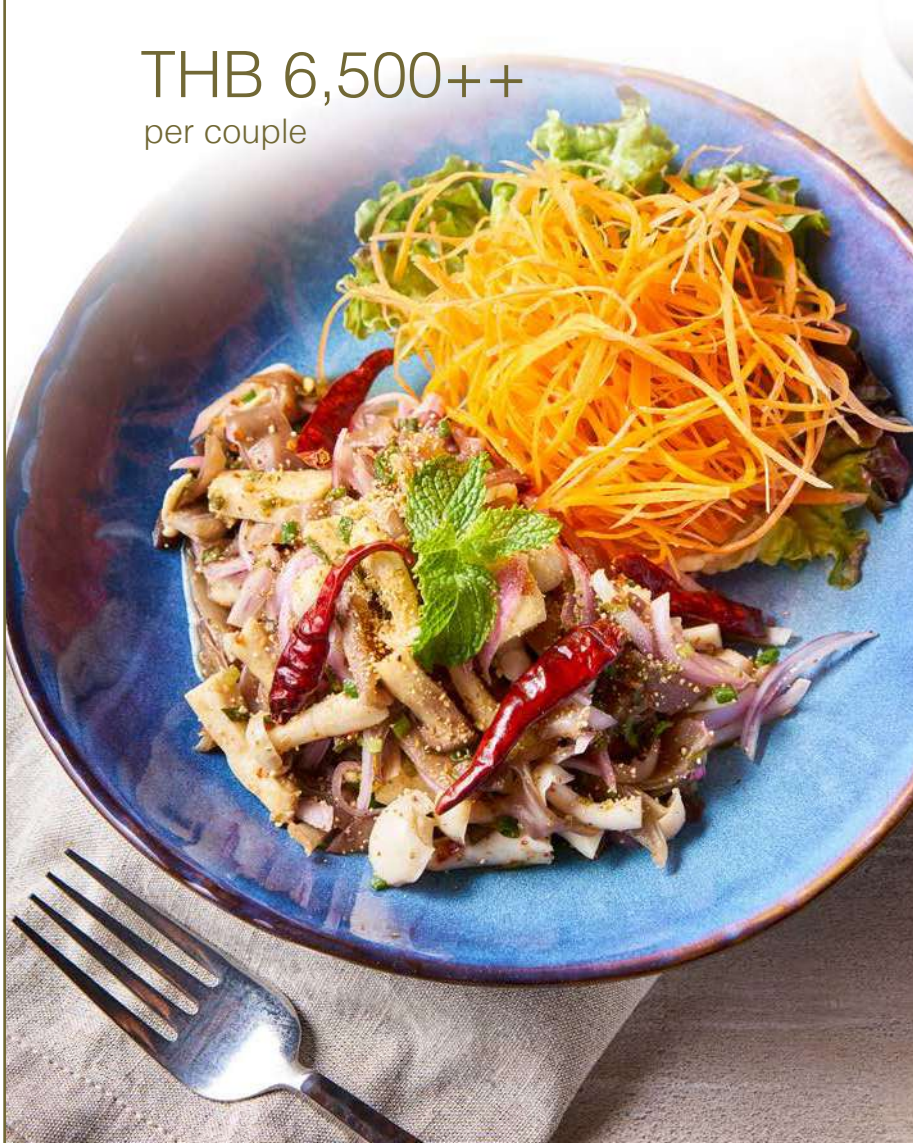


Shellfish

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# PLANT PLEASURES

THB 6,500++  
per couple



*All ingredients are locally sourced from sustainable farms.*

## Pumpkin Crackers

With sweet chilli sauce

## Vegan Nam Prik Pao

Fresh vegetables served with Southern chilli paste

## Som Tam 🌿

Papaya salad, long beans, peanuts, cherry tomato

## Asian Cucumber Salad

With coriander, red chilli, soy sauce

## Vegetable Spring Rolls

With hoisin sauce

## Pineapple Fried Rice 🌿

Fried rice, pineapple, vegetables, cashew nuts, raisins

## Gaeng Keow Wan

Green curry, tofu, Thai herbs with steamed rice

## Stir-fried Morning Glory

With soy sauce

## Mango Sticky Rice

With coconut sauce

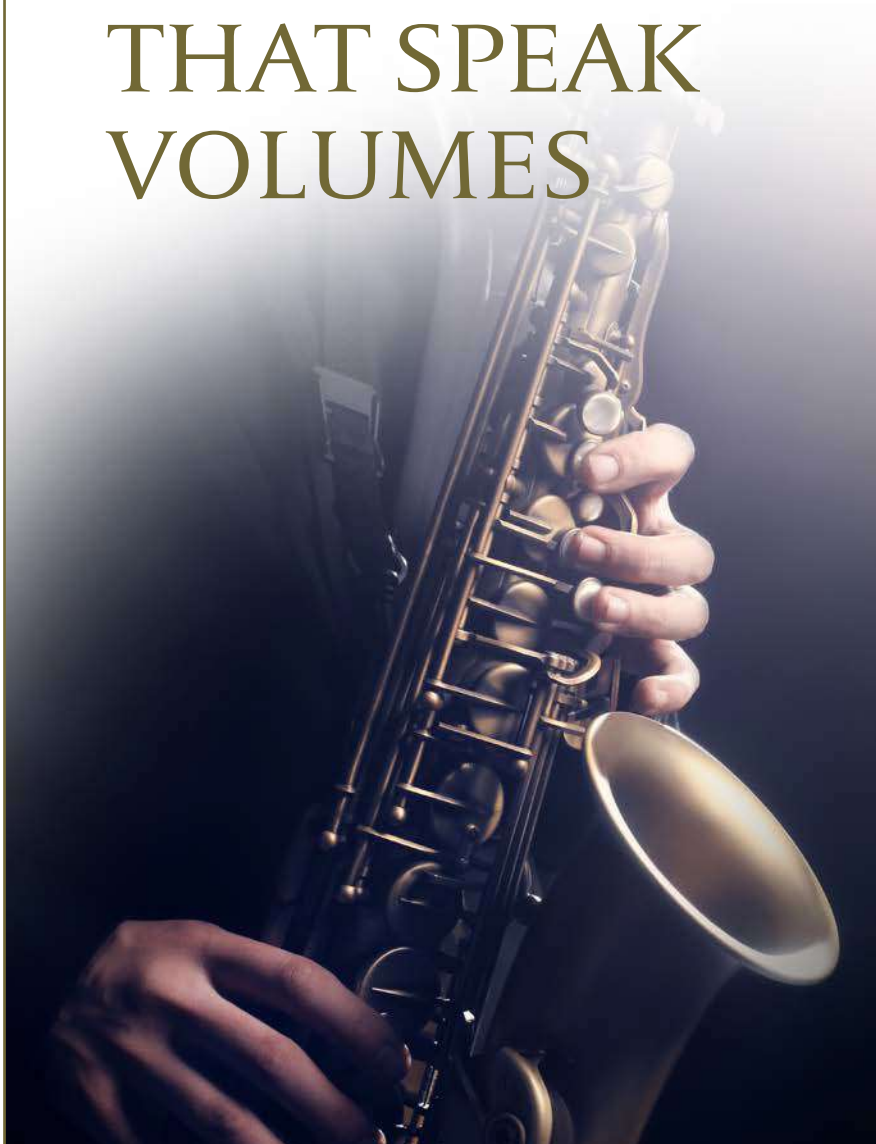
## Fresh Samui Coconut

🌿 Contains nuts 🐟 Local seafood sustainable 🍤 Shellfish

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# SMALL TOUCHES THAT SPEAK VOLUMES



**SPECIAL ROMANTIC CAKE:  
THB 1,100 NET PER POUND**

**LIVE MUSIC DUO:  
THB 10,000 NET PER TIME**

**LIVE SAXOPHONE:  
THB 5,500 NET PER HOUR**

**FLOWER BOUQUET:  
FROM THB 3,300 NET PER PIECES**

**FIRE SHOW:  
THB 9,500 NET PER SHOW**