

The Anantara Grill Experience

An Exclusive Culinary Journey In The Privacy Of Your Villa.

MYR 950+ per person

Savour a private barbecue in the comfort of your villa, where flame meets the finest ingredients from land and sea. Indulge in Wagyu ribeye, Boston lobster, tiger prawns and lamb cutlets, masterfully grilled by your personal chef. Accompanied by gourmet sides, signature sauces and vibrant salads, every dish is designed for refined indulgence. Conclude with exquisite desserts and tropical fruits beneath the stars, perfectly paired with fine wines or handcrafted mocktails.

A private sanctuary of luxury gourmet experience.

Anantara Appetiser Symphony

- Smoked Salmon Platter
Capers, dill cream and lemon
- Charcuterie Board
Assorted cold cuts, artisan cheeses, crackers and olives
- Garden Salad Bar
Mixed greens, cherry tomatoes, cucumbers, feta and dressings
- Assorted Bread Basket
Sourdough, ciabatta and grissini, served with flavoured butter, pesto, tapenade and olive oil

Earth's Favourites

- Chef's Classic Salad Bar
- Mediterranean Grilled Vegetables
- Truffle Mashed Potatoes
- Grilled Whole Corn
- Rustic Mushroom Fricassée

Chef's Signature Sauces

- Chimichurri
- Black Pepper Sauce
- Béarnaise
- Barbecue Sauce
- Dijon Mustard and Wholegrain Mustard
- Lemon Wedges & Sea Salt

Grill Masterpiece (Choose 4 selections)

- ☐ Australian Wagyu | Ribeye / T-bone / Short rib
- ☐ New Zealand Lamb Cutlets
- ☐ Whole Green Lobster
- ☐ Jumbo King Prawns
- ☐ Grilled Whole Fish | Stingray / Red Snapper / Grouper
- ☐ Scallop in Shell
- ☐ Provençal-style Organic Whole Chicken

The Last Indulgence

- Mango Sticky Rice Verrine
- Grilled Honey Pineapple with Cinnamon Sugar Glaze
- Coconut & Pandan Symphony
- Lemon and Blueberry Cheesecake in a Jar
- Grilled Peaches with Honey and Mascarpone
- Fresh Tropical Fruits