

DESIGNER
dining
BY ANANTARA



DESIGNER DINING

Choose your canvas—a terraced rice paddy, a sunset sala, or the boat pier overlooking the Ruak River.

Each course unfolds as a carefully crafted invitation to explore the region's flavours.

As twilight settles and the night deepens, let the sounds of nature guide you through each moment of discovery—an experience to savour and remember.

MEKONG EXPLORER BARBECUE

STARTER

(Sharing)

Northern Thai tapas

Grilled flatbread with garlic and herbs

Burrata Salad

Local burrata cheese, rocket leaves, balsamic reduction, and extra virgin olive oil

OPEN FLAME

(Sharing)

Barbecue Mains

Marinated seabass in banana leaves

Rosemary-crusteD lamb loin

Wagyu ribeye MB 5

Grilled pork neck marinated with coriander

Jumbo river prawns

King scallop skewers

SIDES AND SAUCES

Grilled seasonal vegetables, Nan salt-roasted potatoes with mascarpone, buttered sweetcorn

Thai chili and lemon dip, Beef jus, Garlic and butter, Tropical salsa

DESSERTS

Mae Sai vanilla and coconut pudding

Fresh mango, puffed rice and salted caramel sauce

Pollamai Ruam

Chiang Rai seasonal fruits

THB 20,000 net per couple, including soft beverages

Additional person THB 6,000 net

All prices listed are in Thai Baht and subject to 10% service charge and 7% applicable government tax.

LOCAL SPECIALITIES SET

STARTER

(Sharing)

Larb Moo Kua

Northern Thai-style minced pork with local spices, served with Suan Sai Jai organic herbs

Kabong Jor

Shan-style crispy raw papaya served with DoiTung squash, Phulae pineapple, and roasted peanut dip

Khao Yum Pla Krob

Crispy curry seabass served with sour mango and smoky gourami fish salad

SOUP

Tom Saap Neua

Tender Wagyu beef-short rib in a spicy local broth with galangal crust

MAIN

(Sharing)

Moo Krob Kua Prik Klua

Stir-fried crispy pork with Chilli, Nan salt, and green peppercorn

Ab Pla

Cod fillet marinated in turmeric and Chilli oil, served with oyster mushrooms

Kua Hoh

Northern-style stir-fried glass noodles with pork and mixed vegetables in Hung Lay curry

Kao

Steamed jasmine rice, brown rice, and riceberry rice

DESSERTS

Ma Prow Orn Crème Brûlée

Young coconut and Mae Sai vanilla bean crème brûlée,
served with Sawanbondin jasmine tea ice cream

Pollamai Ruam

Chiang Rai seasonal fruits

THB 18,000 net per couple, including soft beverages

Additional person THB 6,000 net

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INTERNATIONAL SET

STARTER

(Sharing)

Akami Tuna

Akami tuna tartare, local avocado, chive cream, sweet ponzu sauce, and caper berries

Mae Sai Organic Greens and Chiang Rai Fig

Served with fresh golden Brie cheese and honey sesame soy dressing

Wagyu Miyazaki Tartare

Served with horseradish cream, hearts of palm, and sourdough croutons

SOUP

Doi Tung Butternut Squash Bisque

Served with toasted Burmese garlic brioche and seared duck liver

MAIN

Local Lobster

Celeriac mash with white truffle oil and yuzu butter

or

Grain-Fed Angus Beef Striploin

Served with black garlic, smoked beef marrow, and grilled oyster mushrooms

DESSERTS

Mulberry & Beet

Crème fraîche, raspberry mousse, caramelised puff pastry,
and mulberry beetroot sorbet

Pollamai Ruam

Chiang Rai seasonal fruits

THB 18,000 net per couple, including soft beverages

Additional person THB 6,000 net

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VEGETARIAN SET

ORGANIC STARTER

(Sharing)

Mala Hed

Spicy mala-grilled wild mushrooms with makwaen oil

Yum Khao Ram

Shan-style rice cake with tomato jus and roasted peanuts

Kuay Tiew Lui Suan

Fresh noodle rolls filled with avocado and Suan Sai Jai herbs

SOUP

Tom Kha Sai Bua

Lotus stem-infused coconut soup with vegetables and mushrooms

MAIN

(Sharing)

Ka Praw Tao Huu

Wok-fried tofu with hot basil and chilli

Gaeng Kua Sapparot

Red curry with local Phù Lae pineapple and sweet sugar snap peas

Hed Song Khwaang

Braised shiitake mushrooms, young kale, and baby seaweed

Kao

Mae Sai steamed jasmine rice and Doi Kham brown rice

DESSERTS

Khanom Mo Kaeng

Baked rice cake flavoured with bael fruit and caramelised local dates, served with Thai melon ice cream

Pollamai Ruam

Chiang Rai seasonal fruits

THB 14,000 net per couple, including soft beverages

Additional person THB 4,000 net

All prices listed are in Thai Baht and subject to 10% service charge and 7% applicable government tax.

CHEF'S PREMIUM SELECTIONS

Wagyu Beef Miyazaki MB 5 / 200 g

Hand-cut fries, tomato salad, café de Paris butter,
chimichurri, and fresh peppercorn sauce

THB 3,500 net

Grilled Phuket Lobster 900 g (For Two)

Crispy garlic, brown butter emulsion, and crispy Parmesan.

THB 2,800 net

Selection of local and Imported Cheese

Fruit bread, lavash, and seasonal jam

THB 2,000 net



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