

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 leave

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.



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

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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## 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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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

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.

IN VILLA

# Barbecue





THAI FLAVORS  
THB 6,000++ per set

### Salad

Spicy glass noodle salad with mixed Andaman seafood  
“Som Tam” green papaya salad with peanuts  
Vietnamese spring rolls with vegetables

### For the Grill

Jumbo tiger prawns marinated with chili and coriander  
Chicken thighs, northern Thai flavors  
Isaan style BBQ sausages  
Whole sea bass, Asian herbs and grilled in banana leaf  
Giant squid marinated with garlic and pepper

### Accompaniments

Jasmine rice  
Asian stir fried vegetables  
Perfect assortment of Thai sauces

### Dessert

Traditional mango sticky rice  
Seasonal fruits

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MEAT LOVERS  
THB 7,000++ per set

### Salad

Caprese salad with Balsamic and Pesto  
Caesar salad with dressing, croutons, Parmesan cheese  
Roasted pumpkin salad

### For the Grill

Black Angus 150 day's grain fed rib eye steak  
Australian lamb chops  
Spicy lamb sausage Merguez  
Kurobuta pork chop  
Marinated chicken thighs

### Accompaniments

Corn cob with butter  
Grilled marinated vegetables  
Perfect assortment of sauces, garlic butter  
Garlic baguette

### Dessert

Panna Cotta with passion fruit  
Seasonal fruits

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



ANDAMAN SEAFOOD  
THB 7,000++ per set

### Salad

Mixed seafood salad Phuket style  
Marinated Tuna Tataki on Wakame seaweed  
Assorted sushi/sashimi platter with soy sauce and wasabi

### For the Grill

Phuket lobster  
Blue Crab  
Andaman Tiger Prawns  
Marinated Squid  
Red Snapper Fillet

### Accompaniments

Grilled asparagus  
Lemon and garlic fried rice  
Perfect assortment of sauces

### Dessert

Lemon tart  
Seasonal fruits

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IN VILLA  
*Barbecue*

## SELECT ADDITIONAL TO THE SET

### SEAFOOD:

- Fresh Tiger prawns 250g		THB	450++
- Squid 200g		THB	390++
- Andaman Sea bass 500g		THB	590++
- Phuket Lobster 300g		THB	1,300++
- Rock lobster 300g		THB	690++
- Salmon Steak		THB	450++
- Blue crab 300g		THB	450++

### PREMIUM MEAT:

- Australian Wagyu Rib Eye marble score 3	200g	THB	1,200++
- Wagyu Oyster blade marble score 8	200g	THB	1,150++
- Australian Lamb chops	200g	THB	890++
- Kurobuta Pork Chop	200g	THB	590++
- Cumberland sausages	250g	THB	490++
- Grain fed 150 days Black Angus Tenderloin	200g	THB	1,100++
- Chicken	200g	THB	400++

## PRIVATE BARBEQUE ORDER FORM

After a perfect day exploring Phuket and the surrounding area, what could be better than a private barbeque in the privacy of your own villa? Simply inform our restaurant staff or the Guest Service Center by pressing “Guest Service” on your room or villa’s telephone. Choose from one of our talented chefs’ carefully designed sets and decide on the date and time. Everything will be prepared for you.

**Cancellation advice:** A cancellation fee of 50% off the food menu rate per person will apply, should you wish to cancel your Private Barbeque experience within 12 hours of your reservation.

**Please note:** Reservations are required a day in advance and are subject to availability.

**Include a Chef:** An additional charge of 2,500 Baht will be added on to the menu price if you wish for one of our chefs to do the grilling for you.

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