



DESIGNER
dining
BY ANANTARA

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 Designer Dining by Anantara menus.

Try our Anantara Signature menu 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 'Designer Dining by Anantara' 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.

MAI KHAO BEACH


THB 5,900 per person (Minimum 2 persons)

Appetizer

ANDAMAN BLACK CRAB  

Avocado & Mango Salsa, Sour Cream, Grape Seaweed Yoghurt Dressing

2nd Course

Roasted Pumpkin Goat's Cheese Risotto  

Main

Andaman Red King Grouper  

Creamy Leek & Potato, Grilled Zucchini, Miso Cream Sauce

Or



Dry Aged Wagyu Beef Tenderloin MB8 



Grilled Broccolini, Baby Carrot, Mustard Cream, Truffle Jus

Dessert

Pineapple Crumble Flambé with Grand Marnier Liquor 

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

 Vegan  Vegetarian  Spicy Dishes  Contain Pork  Gluten Free  Lactose Free

 Comfort food  Wellness  Healthy Dish  Locally Sourced Dish  Locally Sourced Fish

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Please inquire with senior management if you have any dietary restrictions, allergies or special considerations



ROYAL THAI CUISINE

THB 4,900 per person (Minimum 2 persons)

Appetizer

Yam Som O Goong Mae Nahm   
Pomelo Salad With Grilled River Prawn

Soup

Tom Kha Gai  
Coconut Cream Soup With Jungle Leaves And Chicken

Main







Chu Chee Goong Man Gorn  
Grilled Whole Phuket Lobster Red Curry






Jasmine Rice

Dessert

Khao Niew Mamuang    
Coconut Sticky Rice With Thai Sweet Mango And Coconut Cream Sauce

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 Comfort food  Wellness  Healthy Dish  Locally Sourced Dish  Locally Sourced Fish

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VEGAN
THB 4,000 per person
(Minimum 2 persons)

Appetizer

Hummus and Mutabal  

Served with freshly baked Pita Bread

Quinoa Salad  

Beetroot, Pumpkin, Orange, Balsamic, Rocket Salad, Lemon Dressing

Main

Gnocchi Pesto 







Potato Gnocchi, Pesto Sauce, Grilled Corn, Sundried Tomato, Pine Nut






Dessert

Chocolate Pudding Very Berries  

Fresh Berry, Almond Milk

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 Comfort food  Wellness  Healthy Dish  Locally Sourced Dish  Locally Sourced Fish

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VEGETARIAN
THB 4,400 per person
(Minimum 2 persons)

Appetizer

Burrata  

Roasted Tomato, Pine Nut Shimeji Mushroom, & Basil

2nd Course

Fettuccine Pasta 

Field Mushroom Sauce, Aged Ricotta, Truffle Butter

Main







Pumpkin and Goat's Cheese Risotto  






Balsamic Reduction

Dessert

Chocolate Tart 

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ANANTARA WINE LIST SELECTION

CHAMPAGNE & SPARKLING

	Vintage	Price
Bollinger Special Cuvée Brut, Aÿ, France	NV	6000
Veuve Clicquot 'Yellow Label' Brut, Champagne, France	NV	4900
Rimarts Reserva Especial Brut Nature, Catalonia, Spain	2018	3000

ROSÉ WINE

Château d'Esclans Whispering Angel Rosé, Provence, France	2024	2450
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WHITE WINE


Concha y Toro Amelia Chardonnay, Limari Valley, Chile	2022	4500
Greywacke Sauginon Blanc, Marlborough, New Zealand	2024	2800
Atlan& Artisan Riesling, Mosel, Germany	2023	2300

RED WINE

Louis Latour Pinot Noir, Bourgogne, France	2022	3000
Chateau Aney, Haut-Médoc, France	2017	2400
Ridge Vineyards Geyserville, Alexander Valley, USA	2016	6500

BEVERAGE LIST

WATER

- Aqua Panna 1000 ml -315
- San Pellegrino 1000 ml -325
- Chang (Local) 700 ml - 210 




SOFT DRINKS

- Pepsi, Pepsi Max -135
- 7-Up, Mirinda Orange -135
- Soda Water, Ginger Ale -135
- Tonic Water -135


JUICES

- Orange, Coconut -225
- Pineapple, Apple -225
- Mango, Watermelon -225

BEERS

- Local
 - Chang-230 
 - Singha -230 
 - Chang Cold Brew -230 
- Imported
 - Heineken -230
 - Heineken 0.0 (non-alcohol) -230

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

 Locally Sourced Dish