

## DINING BY DESIGN

Welcome to Anantara Bangkok Sathorn-your urban oasis in middle of the city. We invite you to choose from a collection of menus, and also the opportunity to collaborate with our Chefs to fine tune or recreate a menu tailored to your individual tastes and desires. Your Dining by Design journey can be experienced in different locations within the hotel to celebrate the special occasion.

We are delighted to have you dining with us, be it a romantic get away at our Rooftop, exclusivity at Kasara Lounge or a candle lit table by the Poolside. To ensure that we create a memorable experience we do require 24 hours notice, which allows us to prepare your details and design your private evening.

Please contact our Food & Beverage Department to reserve your arrangements at [fb\\_co@anantara.com](mailto:fb_co@anantara.com)

Best Regards  
Food & Beverage Team

MODERN THAI DINNER SET

4,000++/couple

Entrée

Koi Tuna

Thai style tuna tartar with lime and dried chilli

2<sup>nd</sup> Entrée

Hoi -Shell- Neung- Ma-Now

Steamed scallop with green asparagus in hot and spicy broth

Soup

Thom-Kha-Kai-Yang

Grilled chicken in hot and sour broth with galangal and wild mushroom

Main

Gang-Keaw-Whan-Neau

Braised beef cheek in green curry paste and baby eggplant

Or

Pla-Ob-Gank

Red curry marinated salmon, baby kale and red curry reduction

Sweet

Assortment of Thai dessert for two

MODERN WESTERN DINNER SET

4,000++/couple

Entrée

Rock Lobster with Tomato, Strawberry and Lemon Gel

2<sup>nd</sup> Entrée

Scallop Carpaccio with Passion Fruit, Rosemary and Olive Oil Poached Egg

Soup

Spicy Pumpkin Broth with Chicken Tandoori

Main

Baked Salmon Papillote with Vegetables and Herb Butter Sauce

Or

Grilled Beef Striploin with Roasted Baby Root and Porcini Mushroom Jus

Sweet

Green Tea Panna Cotta with Rhubarb and Berries Compote

EXCLUSIVE PRIVATE BBQ “SURF ‘n’ TURF” 12,000++/couple

Salad

Caesar Salad with Smoked Salmon

Tomato and Mozzarella Salad

B.B.Q Surf ‘n’ Turf

Canadian Lobster, Salmon, Scallop, Mussels and Octopus

Australian Striploin, Lamb Chops

B.B.Q Sauce and Side Dishes

Hollandaise Sauce, Green Pepper Corn Sauce, Lemon Butter Sauce

Mashed Potato, Sautéed spinach, Wok Fried Vegetables

Sweet

Chef’s Design Dessert for Couples