

STARTERS, NIBBLES AND SOUPS

ANANTASILA BRAISED BEEF RAVIOLIS 	320
<i>With wild mushrooms, truffle jus, and petit herb salad</i>	
SMOKED CHICKEN QUESADILLA	265
<i>With guacamole and lime yoghurt</i>	
CLASSIC PRAWN COCKTAIL	285
<i>With iceberg lettuce, cucumber, spring onion, and house cocktail sauce</i>	
PAN FRIED QUEEN SCALLOPS	265
<i>Sautéed with bacon topped, tomato, and caper vierge</i>	
TRADITIONAL FRENCH ONION SOUP	195
<i>Beef broth, white wine, thyme, and cheese crotons</i>	
PASTIS LOBSTER BISQUE	195
<i>Lobster soup with a grilled prawn skewer and Pernod</i>	
PITTA GARLIC BREAD	140

KORAT STYLE CHICKEN WINGS	180
<i>Deep fried and marinated with curry, chili flakes and lemongrass with tamarind dipping sauce</i>	
BACON WRAPPED PRAWNS 	285
<i>With a banana massaman curry sauce</i>	
NORTHERN STYLE PORK SPRING ROLLS	140
<i>With ginger and a pinch of curry served with sweet chili sauce</i>	
GRILLED CHICKEN SATAY	180
<i>Marinated with curry powder & coconut milk with cucumber - shallot salad and roasted peanut sauce</i>	
TOM YUM ROCK LOBSTER	340
<i>Creamed soup with roasted chili, coriander, and rock lobster</i>	
TOM SAEB GRADOOG MOO	180
<i>Spicy and sour pork rib soup with mushrooms, galangal, and lemon grass</i>	

GRILL

AUSTRALIAN GRAIN FED RIB EYE STEAK	890
<i>Béarnaise sauce, rosemary potatoes, and vegetables from the fresh market</i>	
AUSTRALIAN JACK'S CREEK BLACK ANGUS ONGLET STEAK	690
<i>Sweet potato mash, spinach a la crème, and red wine shallots</i>	
AUSTRALIAN SHER WAGYU RUMP STEAK	790
<i>Blue cheese sauce, French fries, and vegetables from the fresh market</i>	
AUSTRALIAN GRASS FED BEEF TENDERLOIN STEAK	890
<i>Sweet potato mash, spinach a la crème, and red wine shallots</i>	
AUSTRALIAN LAMB EYE OF SHORT LOIN	890
<i>Mustard and herb crusted, dauphinoise potatoes, and ratatouille vegetables</i>	
CHATEAUBRIAND FOR 2 PERSONS 	1690
<i>400 gram Australian beef tenderloin carved at your table and served with your choice of sides, and 3 sauces</i>	

MEATS

MOROCCAN SPICED GRILLED CHICKEN BREAST 	340
<i>With baba ganoush, ratatouille, spiced sweet potato croquettes, and lime yoghurt</i>	
WIENER SCHNITZEL	320
<i>Bread crumb coated pork escalope with cucumber & shallot relish and potato salad</i>	
WHOLE BRAISED LAMB SHANK	590
<i>With rosemary, ratatouille vegetables, and dauphinoise potatoes</i>	
CHICKEN PICCATA	340
<i>Chicken breast baked in parmesan—egg crust and served with tomato and basil spaghetti</i>	
BOEUF BOURGUIGNON 	450
<i>Red wine braised beef with button mushrooms, bacon, and red wine shallots served with green beans, and basil mashed potatoes</i>	
PORK SPARE RIBS IN SMOKEY BBQ SAUCE	420
<i>Baked potato with cream cheese topping and vegetables from the fresh market</i>	

PAD MED MAMUANG GAI	220
<i>Stir fried chicken with onions, bell pepper, cashew nuts, roasted chili, and spring onions</i>	
PAD GRAPAO MOO	220
<i>Minced pork tenderloin stir fried with chili, garlic, and sweet basil</i>	
KRATAH ROHN NUEA	290
<i>Australian beef stir fried with sweet peppers and onions, served on a sizzling hotplate</i>	
GAENG PHED PED YANG 	450
<i>Red curry with freshly roasted duck breast, lychees, Prachuap Kiri Khan pineapple, and basil</i>	
MASSAMAN NUEA	290
<i>Mild and rich southern curry made with potatoes, roasted peanuts, spices and braised Australian wagyu beef</i>	
PANAENG GAI	250
<i>Creamy curry made with red chilies, galangal, lemongrass, cumin, and coconut milk with chicken</i>	

FISH AND SHELLFISH

PAN FRIED SEA BASS FILLET	380
<i>With lemon, caper and dill butter, basil mashed potatoes, and vegetables from the fresh market</i>	
GRILLED SALMON FILLET 	480
<i>With a garden pea risotto, rocket salad, freshly grated parmesan, and truffle oil</i>	
CAPTAIN'S DINNER	350
<i>Singha beer battered bass with French fries, tartar sauce, and minted mushy peas</i>	
KING PRAWNS À L'AMERICAINE	480
<i>Lobster gravy with tarragon and dry vermouth, spiced dill rice, and a side salad</i>	
LOBSTER AU GRATIN 	690
<i>Parmesan baked rock lobster & mushroom gratin with a pommery mustard and brandy cream sauce, homemade tagliatelle, and garden greens</i>	

GOONG YUM MAMUANG	420
<i>Bread crumb coated prawns with green mango, shallot, chili, and cashew nut salad</i>	
SEA SALT & CHILI CALAMARI	220
<i>Lightly floured, fried and served with sautéed red chili and garlic</i>	
PLA GRAPONG NUENG MANAO 	480
<i>Lime and garlic whole sea bass poached with galangal and lemon grass</i>	
PLA TOD GRATIEM PRIKTHAI	480
<i>Crispy fried whole sea bass with garlic and pepper</i>	
PAD PRIEAW WAAN GOONG	360
<i>Prawns stir fried with sweet peppers, tomatoes, onions, and pineapple in sweet and sour sauce</i>	

SERVICE CHARGE OF 10% NOT INCLUDED

PLEASE ASK YOUR WAITER FOR VEGETARIAN OPTIONS



- CHEF RECOMMENDATION

SALADS AND SANDWICHES

ANANTASILA CAESAR <i>Iceberg lettuce, creamy caesar dressing, parmesan, bacon, and croutons</i> With grilled chicken	275
BAKED GOATS CHEESE WITH HONEY AND ROSEMARY <i>Garden greens, corn, dates, cherry tomatoes and pickled carrot, and mustard dressing</i>	295
SMOKED DUCK SALAD <i>Rocket, mint, basil, Namdokmai mango, sesame crackers, and balsamic dressing</i>	320
ANANTASILA WAGYU BURGER 🍷 <i>100% Wagyu beef patty with truffle aioli, rocket salad, avocado, tomato, and bacon</i>	380
ANANTASILA CLUB SANDWICH <i>Grilled chicken, bacon, fried egg, cheese, tomato, lettuce, onion, and curry mayonnaise</i>	220
SLOPPY BURGUNDY BEEF PO' BOY <i>Pulled Burgundy beef in gravy on a toasted sesame bun with yellow mustard</i>	290

SOM TAM THAI <i>Green papaya, long beans, tomatoes, crispy sundried shrimps, roasted peanuts, and Thai dressing</i>	150
YAM NEUA 🍷 <i>Charcoal grilled Australian beef, cucumber, tomato, onion, and Thai dressing</i>	270
YAM PAK BOONG TOD KROB <i>Crispy deep fried morning glory salad with minced pork, and prawn</i>	260
YAM WOONSEN TALAY <i>Vermicelli, prawns, calamari, tomatoes, onions, spring onion, and Thai dressing</i>	240
NAM TOK MOO <i>Charcoal grilled pork tenderloin with onion, spring onion, crispy rice, and mint</i>	180
YAM KANA KOONG SOD <i>Spicy prawn & kale salad tossed with a chilli, garlic, lime dressing, garnished with coriander</i>	280

PASTA, RICE AND NOODLES

SPAGHETTI BOLOGNESE OR CARBONARA <i>With beef/meat sauce and parmesan OR</i> With parmesan, cream and smoked bacon	280
PENNE SEAFOOD BAKE <i>Prawns, squid and queen scallops sautéed with bell pepper and onion in a light tomato cream sauce and baked with mozzarella cheese</i>	360
SPAGHETTI ALLA PUTTANESCA <i>With olive oil, anchovies, capers, garlic, black olives, and tomato</i>	290
WILD MUSHROOM RISOTTO <i>With rocket salad, freshly grated parmesan, and truffle oil</i>	280
BEEF LASAGNE	295
HOMEMADE TAGLIATELLE 🍷 <i>With salmon and broccoli in a white wine and dill cream sauce</i>	375

KHAO PAD SAPAROT & GOONG <i>Yellow curry fried rice with pineapple, prawns, raisins, cashew nuts, and dried shredded pork</i>	280
KHAO SOI <i>Northern style chicken curry with egg noodles, pickled cabbage, coriander, shallots, and crispy noodles</i>	240
NASI GORENG <i>Indonesian fried rice with prawns, chicken satay, and fried egg</i>	290
PAD THAI HOR KAI 🍷 <i>Rice noodles stir fried with prawns, spring onions, bean sprouts, tofu, pickled turnip, and sweet tamarind sauce wrapped in an egg net</i>	260
PAD SI-EW <i>Rice noodles stir fried with Chinese kale, carrot, straw mushrooms and dark soya sauce with pork OR chicken</i>	180
	260

SIDES AND VEGETABLES

SIDE SALAD <i>Green or mixed with your choice of French - Asian - or balsamic dressing</i>	120
TRUFFLE OIL MASHED POTATOES	140
BACON AND ROSEMARY SAUTEED POTATOES	120
RATATOUILLE VEGETABLES	120
VEGETABLES FROM THE FRESH MARKET	120
DAUPHINOISE POTATOES	140
TRUFFLE OIL FRIES	140
JACKET POTATO WITH CREAM CHEESE TOPPING	120

PAD PAK BOONG FAI DAENG <i>Morning glory with garlic, chili, oyster sauce, and fermented soya beans</i>	140
VEGETABLE TEMPURA <i>Green beans, carrots, baby corn, and onion in crispy batter</i>	150
PAD NAHM MUN HOI <i>Broccoli & shiitake mushrooms stir fried with oyster sauce</i>	150
PAD RUAM MITR <i>Sautéed asparagus, snow peas, carrots, and sweet baby corn</i>	150
KHAO PAD KAI <i>Fried rice with eggs, onion, and garlic</i>	120
KHAO PAD POO <i>Fried rice with eggs, onion, garlic, and crab meat</i>	180
STEAMED JASMINE RICE <i>White or Brown</i>	30

PIZZAS

MARGARITA <i>Tomato sauce and mozzarella</i>	240
MEAT LOVERS <i>Pepperoni, salami, beef, ham, red onions, green peppers</i>	420
PUTTANESCA CON TONNO <i>Tuna, green olives, capers, red onions</i>	290
THE GREEN GARDEN <i>Vegetarian pizza with fresh tomatoes, green peppers, onion, mushrooms, black olives, garlic, and oregano</i>	280
HAWAIIAN <i>Ham, bell pepper, pineapple</i>	290
GERALDO 🍷 <i>Salami, onion, capers, green olives</i>	290
PAPPAGALLO <i>Pepperoni, ham, bell pepper, chili</i>	320
THE WAGYU <i>Wagyu burger meat, bacon, red onions, green peppers, cheddar</i>	420

SALMON AND BROCCOLI 🍷 <i>Norwegian salmon fillet, broccoli, bearnaise sauce</i>	420
PROSCIUTTO E RUCCOLA <i>Prosciutto ham, rucola, parmesan</i>	360
BBQ CHICKEN <i>Grilled chicken, bbq sauce, bell peppers</i>	295
ANANTASILA STEAK 🍷 <i>Rucola, finely sliced medium rare Australian wagyu rump steak, bearnaise sauce</i>	520
SPICY THAI CHICKEN <i>Minced chicken, chili, sweet basil</i>	285
THE REEF <i>Prawns, squid, scallops</i>	420
FERRARI <i>Asparagus, prosciutto, black truffle paste</i>	380
LAMBORGHINI <i>Mushrooms, bacon, black truffle paste</i>	340

IF YOU ARE LOOKING FOR A DIFFERENT COMBINATION PLEASE TALK TO US!

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