

SALADS & SANDWICHES

ANANTASILA TABLESIDE CAESAR <i>Iceberg lettuce, croutons, bacon, and creamy Caesar dressing</i> <i>With grilled chicken</i>	275	SOM TAM THAI <i>Green papaya, long beans, tomatoes, crispy sun-dried shrimps, roasted peanuts, and Thai dressing</i>	150
BAKED GOAT CHEESE WITH HONEY <i>Garden greens, corn, dates, cherry tomatoes, and pickled carrot.</i> <i>Served with mustard dressing</i>	285	YAM NEUA 🍴 <i>Grilled Australian beef, cucumber, tomato, onion, and Thai dressing</i>	270
SMOKED DUCK SALAD <i>Rocket, mint, basil, and mango. Finished with sesame crackers and balsamic dressing</i>	340	YAM PAK BOONG TOD KROB <i>Crispy battered morning glory salad with minced pork and prawn</i>	260
ANANTASILA DOUBLE CHEESEBURGER <i>Freshly minced Australian beef patties, cheddar cheese, homemade Bourbon BBQ sauce, and smoked bacon</i>	420	YAM WOONSEN TALAY <i>Vermicelli, prawns, calamari, tomato, onion, spring onion, and Thai dressing</i>	240
ITALIAN SUB <i>Ham, salami, mortadella, pepperoni, fontina, provolone, mustard mayo, bell pepper, iceberg, tomato, and onion</i>	450	NAM TOK MOO <i>Charcoal-grilled pork tenderloin with onion, spring onion, toasted rice, and mint</i>	180
ANANTASILA CLUB SANDWICH <i>Grilled chicken, bacon, fried egg, cheese, tomato, lettuce, onion, and curry mayonnaise</i>	280	YAM SOM O PLA TUNA <i>Refreshing Thai pomelo salad with grilled yellowfin tuna</i>	380

PASTA, RICE & NOODLES

SPAGHETTI BOLOGNESE <i>Minced beef, tomato, garlic, and onion</i>	320	KHAO PAD SAPAROT & GOONG <i>Yellow curry fried rice with pineapple, prawns, raisins, cashew nuts, and dried shredded pork</i>	280
SPAGHETTI CARBONARA <i>Smoked bacon and cream</i>	320	ANANTASILA KHAO SOI <i>Northern-style chicken curry with egg noodles, pickled cabbage, coriander and shallots</i>	260
TIGER PRAWN LINGUINE 🍴 <i>With Italian basil pesto, tomato coulis, and rocket</i>	420	NASI GORENG <i>Indonesian fried rice with prawns and chicken satay. Topped with a fried egg</i>	290
ROCK LOBSTER MACARONI & CHEESE <i>Rock lobster, elbow macaroni, lobster bisque sauce, and mozzarella</i>	480	PAD THAI GOONG 🍴 <i>Rice noodles stir-fried with prawns, spring onions, bean sprouts, tofu, and sweet tamarind sauce</i>	280
BLACK INK FETTUCCHINE <i>With prawns, squid, and scallops in a saffron and white wine cream sauce</i>	420	TERIYAKI WAGYU STEAK SOBA <i>Grilled wagyu rump steak with soba noodles, sugar snaps, bok choy, and bell pepper in sesame teriyaki sauce</i>	420
BEEF LASAGNA <i>Minced beef, onion, mozzarella, ricotta, parmesan, and tomato sauce</i>	320		
WILD MUSHROOM RISOTTO <i>With rocket salad, freshly grated parmesan, and truffle oil</i>	320		

SIDES & VEGETABLES

SIDE SALAD <i>Green or mixed, with a choice of French, Asian or balsamic dressing</i>	120	PAD PAK BOONG FAI DAENG <i>Morning glory with garlic, chili, oyster sauce, and soya bean</i>	140
TRUFFLE OIL MASHED POTATOES	140	VEGETABLE TEMPURA <i>Green beans, carrot, baby corn, and onion</i>	150
BACON & ROSEMARY sautéed POTATOES	120	PAD NAHM MUN HOI <i>Broccoli and shiitake mushrooms stir-fried with oyster sauce</i>	150
RATATOUILLE	120	PAD RUAM MITR <i>Sautéed asparagus, snow peas, carrot, and baby sweet corn</i>	150
FRESH MARKET VEGETABLES	120	KHAO PAD KAI <i>Fried rice with egg, onion, and garlic</i>	120
ONION RINGS OR FRENCH FRIES	120	KHAO PAD PU <i>Fried rice with egg, onion, garlic, and crab meat</i>	180
TRUFFLE OIL FRIES	140	STEAMED JASMINE RICE <i>A choice of white or brown</i>	30
JACKET POTATO WITH CREAM CHEESE	120		

PIZZA

MARGHERITA <i>Tomato sauce and mozzarella</i>	260	BARBECUE CHICKEN <i>Grilled chicken, BBQ sauce, and bell pepper</i>	295
MEAT LOVER'S <i>Pepperoni, salami, beef, ham, red onion, and green pepper</i>	420	PROSCIUTTO E RUCCOLA <i>Parma ham, rocket, and parmesan</i>	360
PUTTANESCA CON TONNO <i>Tuna, green olives, capers, and red onion</i>	320	LUCCA <i>Salami, ham, shiitake mushrooms, garlic, and chili</i>	320
HAWAIIAN <i>Ham and pineapple</i>	290	BLUE CHEESE & BACON <i>Danish blue cheese, sautéed bacon, and red onion jam</i>	390
THE GREEN GARDEN (V) <i>Tomatoes, green pepper, onion, mushrooms, black olives, garlic, and oregano</i>	290	ANANTASILA'S QUATTRO STAGIONE 🍴 <i>Parma ham, smoked salmon, rocket, shiitake mushroom, truffle paste, and artichokes</i>	450
GERALDO <i>Salami, onion, capers, and green olives</i>	290	THE REEF <i>Prawns, squid, and scallops</i>	420
PAPPAGALLO <i>Pepperoni, ham, bell pepper, and chili</i>	320	LAMBORGHINI 🍴 <i>Mushrooms, bacon, and black truffle paste</i>	
THE VIKING <i>Norwegian salmon, broccoli, and sauce béarnaise</i>	420	ITALY <i>Salami, bocconcini, tomato, and basil pesto</i>	360

SERVICE CHARGE OF 10% NOT INCLUDED

PLEASE ASK YOUR WAITER FOR VEGETARIAN OPTIONS

SOUPS & STARTERS

CLASSIC PRAWN COCKTAIL Iceberg lettuce, cucumber, spring onion, and house cocktail sauce	285	:	TARD TONG <i>Prawn 'money bags', spring rolls, and caramelised pork with pineapple</i>	220
SMOKED CHICKEN QUESADILLA With guacamole and lime yogurt	275	:	GRILLED CHICKEN SATAY <i>Marinated in curry powder and coconut milk. Served with cucumber-shallot salad and roasted peanut sauce</i>	190
HONEY BBQ CHICKEN WINGS <i>BBQ-glazed chicken wings served with coleslaw</i>	185	:	BACON WRAPPED PRAWNS <i>With a banana-massaman curry sauce</i>	285
CHARCUTERIE PLATTER <i>Parma ham, Milano salami, coppa, spinata, mortadella, olives, and sun-dried tomatoes</i>	Small 295 Large 495	:	PHLA PLA SALMON <i>Fresh salmon marinated with lemongrass, shallot, chili, ginger, and garlic</i>	320
LOBSTER BISQUE <i>Finished with Pernod and served with a grilled prawn skewer</i>	195	:	TOM YUM GOONG <i>Prawns and mushrooms in a lime, kaffir, lemongrass, and roasted chili soup</i>	275
SWEET CORN VELOUTÉ <i>Lumpfish roe, croutons, basil oil, and paprika</i>	195	:	AROMATIC PORK WONTON SOUP <i>Lemongrass, fresh spring onion, and kaffir</i>	195
ANDALUSIAN GAZPACHO <i>Chilled Spanish tomato and cucumber soup with extra virgin olive oil</i>	195	:	SEAFOOD TEMPURA <i>Served with sweet plum sauce and spicy mayonnaise</i>	275
PITTA GARLIC BREAD	140	:		

GRILL

YELLOWFIN TUNA <i>Provençal tart, black olive tapenade, rocket salad, and basil pesto</i>	590
200G AUSTRALIAN SHER WAGYU RUMP STEAK 4/5 <i>Ratatouille, rosemary potatoes, Dijon & green peppercorn cream sauce</i>	850
250G AUSTRALIAN GRAIN FED RIBEYE <i>French fries, fresh market vegetables, and sauce béarnaise</i>	950
200G AUSTRALIAN GRASS FED BEEF TENDERLOIN <i>Braised beef ravioli, truffle mashed potatoes, red onion jam, red wine & shallot jus</i>	950
CHATEAUBRIAND FOR TWO 🍷 <i>400g Australian beef tenderloin carved at your table. Served with a choice of sides and sauces</i>	1890
PORK SPARE RIBS IN SMOKEY BBQ SAUCE <i>With a cream cheese baked potato and coleslaw</i>	460

MEAT

MOROCCAN GRILLED CHICKEN BREAST 🍷 <i>With baba ganoush, ratatouille, spiced sweet potato croquettes, and lime yogurt</i>	360	:	PAD MED MAMUANG GAI <i>Stir-fried chicken with onion, bell pepper, cashew nuts, roasted chili, and spring onion</i>	240
MARINATED RACK OF LAMB <i>Smashed pumpkin, garlic sautéed spinach, and mint gravy</i>	890	:	DONG PO ROU 🍷 <i>Chinese-style braised pork belly with shaoxing wine, dark soy, and star anise</i>	290
PORK TENDERLOIN MEDALLIONS <i>Ratatouille, rosemary potatoes, black olive tapenade, and basil pesto</i>	420	:	NUEA KRATAH ROHN <i>Australian beef stir-fried with sweet pepper and onion. Served on a sizzling hotplate</i>	320
PERI PERI CHICKEN BREAST <i>Served with spiced rice, corn, and our secret peri peri sauce</i>	360	:	GAENG PHET PED YANG 🍷 <i>Red curry with roasted duck breast, lychees, pineapple, and basil</i>	450
BOEUF BOURGUIGNON 🍷 <i>Red wine braised beef with button mushrooms, bacon, and shallots. Served with green beans and basil mashed potatoes</i>	450	:	MASSAMAN KAE <i>A mild and rich Australian lamb curry with potatoes, roasted peanuts, and warm spices</i>	340
WIENER SCHNITZEL "VALDOSTANA" <i>Breaded pork escalope, melted Emmenthal, wild mushroom, bacon cream sauce, and French fries</i>	380	:	PANAENG GAI <i>A creamy chicken curry made with red chilies, galangal, cumin, and coconut milk</i>	260

SEAFOOD

ROCK LOBSTER AU GRATIN 🍷 <i>Rock lobster and mushrooms in a mustard and brandy sauce. Served with tagliatelle and garden greens</i>	690	:	PAD CHA TALAY <i>Stir-fried prawns, scallops, and squid. Tossed with green peppercorns, chili, wild giner, and sweet basil</i>	420
PAN FRIED SEA BASS FILLET <i>With lemon, capers, and dill butter. Accompanied by basil mashed potatoes and fresh market vegetables</i>	420	:	PLA GRAPONG NUENG MANAO 🍷 <i>Whole sea bass poached with lime, garlic, galangal, chili, and lemongrass. Served with seafood sauce</i>	480
SALMON & PRAWN CASSEROLE <i>With green pea pilaf and a basil cream sauce</i>	450	:	GOONG YUM MAMUANG <i>Breaded prawns with a green mango, chili, and cashew nut salad</i>	420
CAPTAIN'S FISH & CHIPS <i>Beer-battered cod fillet with French fries, tartar sauce, and ninted mushy peas</i>	350	:	SEA SALT & CHILI CALAMARI <i>Lightly floured, fried, and served with sautéed red chili and garlic</i>	240
GAMBAS AL AJILLO <i>King prawns with olive oil, garlic, dried chili, and lemon. Served with spiced rice</i>	480	:	GOONG TOD GRATIEM PRIKTHAI <i>Sizzling king prawns with garlic and black pepper</i>	450
		:	PLA TUBTIM KROB SAM ROD <i>Fried red tilapia with spicy sweet and sour sauce</i>	390

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- CHEF'S RECOMMENDATION