

Welcome to the Anantara Rasananda Villas

To ensure your visit to our resort is a relaxing one, we have taken your in villa dining experience to a new level, with a combination of cuisines extracted from our restaurant's menus; we offer a greater variety for you.

Start your day with a breakfast delivered to you in the comfort of your villa, sit back, relax, and enjoy your choice of breakfast with the morning sunshine!

While our culinary team has prepared a variety of items for your selection, should be something else you "crave" that is not on our menu, we would be more than happy to accommodate your request where possible.

Food for fun! Food with flavor! Food for health!

In Villa Dining Meal Periods

Breakfast is served from 06.30 am to 10.30 am

Kick start your day with breakfast delivered to your villa, rejuvenate and energize.

All day Leisure Dining is served from 11.00 am to 10.30 pm

All Day Leisure Dining offers a modern feel of favorites with a twist on our gourmet sandwiches and organic ingredients to compose your salad and our local Asian specialties to be enjoyed throughout the day.

For enquires and In Villa Dining orders, please dial "o"

Perfectly Balanced Breakfast ⁵¹⁰

Freshly pressed chilled juice

Orange, pineapple, apple, mango, watermelon, tomato, lemongrass, ginger

Selection of fresh fruit or combination plate

Watermelon, pineapple, papaya, banana, pomelo with fresh lime wedges

Baker's basket – selection of 3 items

Freshly baked chocolate croissant, plain croissant, Danish pastries, cinnamon swirl, white toasted bread, whole-wheat toasted bread, rye bread, multi malt bread

Accompanied with our selection of signature d'arbo natural jams, strawberry, Seville bitter orange, wild flower honey and butter

Bircher Parfait

A granola of toasted oats and coconut honey, crunchy almonds, layered with natural low fat lemon yoghurt and tropical fruits

Choice of beverage

Freshly brewed gourmet coffee, decaffeinated coffee, loose-leaf tea, hot or iced chocolate served with full cream milk, low fat milk or soy milk

Anantara Breakfast ⁷⁸⁰

Freshly pressed chilled juice

Orange, pineapple, apple, mango, watermelon, tomato, lemongrass, ginger

Selection of fresh fruit or combination plate

Watermelon, pineapple, papaya, banana, pomelo with fresh lime wedges

Baker's basket – selection of 3 items

Freshly baked chocolate croissant, plain croissant, Danish pastries, cinnamon swirl, white toasted bread, whole-wheat toasted bread, rye bread, multi malt bread

Accompanied with our selection of signature d'arbo natural jams, strawberry, Seville bitter orange, wild flower honey and butter

Two fresh farm eggs prepared any style

Fried/over easy, boiled, poached, scrambled or omelette served with potato croquette, back bacon, pork sausage and grilled Roma tomato

Choice of beverage

Freshly brewed gourmet coffee, decaffeinated coffee, loose-leaf tea, hot or iced chocolate served with full cream milk, low fat milk or soy milk

Asian Breakfast 520

Freshly pressed chilled juice

Orange, pineapple, apple, mango, watermelon, tomato, lemongrass, ginger

Selection of fresh fruit or combination plate

Watermelon, pineapple, papaya, banana, pomelo with fresh lime wedges

Your choice of Asian specialty

Khao Tom - Thai style boiled rice soup with pork, chicken or shrimps, served with roasted garlic, ginger and chili

Or

Guay Tiew Phad - Stir fried noodles with chicken, egg, white cabbage, carrot and spring onions

Or

Khao Phad - Wok fried jasmine rice with pork, chicken or shrimps, with a fried farm egg

Choice of beverage

Freshly brewed gourmet coffee, decaffeinated coffee, loose-leaf tea, hot or iced chocolate served with full cream milk, low fat milk or soy milk

Breakfast à la Carte

Asian Specialties

Khao Tom 210
Boiled rice soup with pork, chicken or shrimps, with roasted garlic, ginger and chili

Guay Tiew Phad 220
Stir fried noodles with chicken, egg, white cabbage, carrot and spring onions

Khao Phad 220
Wok fried jasmine rice with pork, chicken or shrimps topped with a fried farm egg

Breakfast Favorites

Filet Mignon 750
Imported fillet steak, pepper grilled tomato, mushroom ragoût, potato croquette, fried egg

Eggs 280
Served with potato croquette, back bacon, pork sausage and grilled roma tomato
Two fresh farm eggs prepared any style below:
Fried, boiled, poached or scrambled

Omelette 280
A mighty three-farm regular whole egg or egg white omelette with choice of fillings:
ham, cheese, mushroom, capsicum, onion, bacon, spinach leaves, tomato
served with potato croquette and grilled tomato

Eggs Ben 280
Two soft poached farm eggs, shaved ham on a toasted English muffin glazed
with a creamy Hollandaise sauce

Salmon Scramble 320
With ricotta cheese, Scottish smoked salmon and asparagus

Pancakes 260
Buttermilk pancakes with icing sugar dust and maple syrup or wildflower honey
or caramelized banana

Selection of Cereals 180
All Bran, Corn Flakes, Coco Pops, Rice Krispies, homemade granola

Homemade Yogurt 90
Natural low fat or fresh fruit or wild berry

Exotic fresh fruit plate 220

Chilled fresh fruit salad with mint syrup 150

Baker's basket – selection of 3 items 170
Freshly baked chocolate croissant, plain croissant, Danish pastries, cinnamon swirl,
white toasted bread, whole-wheat toasted bread, rye bread, multi malt bread
Accompanied with our selection of signature d'arbo natural jams, strawberry,
Seville bitter orange, wild flower honey and butter

vegetarian  contains nuts  spicy 

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Morning Beverages

Premium Dilmah loose leaf Tea

Earl Grey
Ceylon Tea
English breakfast
Ceylon Green Tea
Jasmine Green tea
Italian Almond Tea
Pure Peppermint Leaves
Rose with French Vanilla
Pure Chamomile Flowers

150

Herbal Tea

Ginger
Kaffir Lime
Lemongrass
Butterfly Pea

150

Coffee Shop

Espresso
Macchiato
Americano
Cappuccino
Latte
Mocha
Frappuccino

150

180

Freshly pressed chilled juice

Orange, pineapple, apple, mango, watermelon, tomato, lemongrass, ginger

140

All Day
Leisure Dining Menu
11:00 am – 10:30 pm

Appetizers

Grilled Asparagus  190
Olives with lemon agrumato, crumbled Persian feta-mint, poached egg and organic micro herb panache

“8” Snack Mini Vegetable Spring Rolls  230
Deep-fried vegetable spring rolls served with sweet plum sauce

Thai Chicken Spring rolls 270
Hand crafted Thai green curry chicken spring rolls with a duo of white plum and sweet chili dipping sauce

Satays  220
One of Thailand’s street food classics grilled marinated chicken skewers with a creamy cashew nut sauce and cucumber relish

Pha Goong  260
Spicy grilled prawns salad, fresh lemongrass, chili, lime and mint leaves

Tuna and Avocado 320
Ahi tuna ceviche layered with avocado, coriander, lemon scented olive oil served with dressed greens, tomato aioli and crisp baguette

Mezze 370
Arugula-wafer shaved Serrano ham of the finest provenance, cured dry for 18 months, slow roasted tomato, peppers, Milawa goat cheese, marinated artichokes and olives

Salad Market

The Greek  310
Greek feta cheese bound with salad leaves, plum tomato, bell peppers, cucumber, crunchy Nashi pear wedges, Verdale Estate Manzanella olives and tangy vinaigrette

Smoked duck 330
Baby Asian greens salad, sun blushed tomato, Kalamata olives, “mango wood” smoked duck breast, cucumber, boiled quail eggs, light lemon and black pepper dressing

Caesar Salad 290
Classic Caesar salad with young Romaine leaves, pancetta chips, herb croutons, poached hens egg, fresh shaved Grana Padano Parmesan tossed in an anchovy dressing
With herb roasted chicken 350
With grilled tiger prawns 380

Som Tam Thai Poo Nim Thod  320
The all time Thai favorite green papaya salad with chili, dried shrimps, fresh lime juice with “Ranong” soft shell crab tempura

The Soup Kettle

- Bisque**   210
Butternut squash bisque with cracked black pepper, roasted hazelnuts and coconut cream cappuccino
- Tom Kha Gai** 230
Aromatic coconut milk soup with chicken, galangal shoots and kaffir lime leaves
- Tom Yam Goong**  250
The most popular Thai spicy and sour soup, prepared with fresh herbs, black tiger prawns and finished with fresh lime juice

Thai Kitchen, Hot Wok, Stir Fry and Curry

- Gai Pad Met Ma Muang**  330
Crispy tender pieces of free-range chicken, stir fried with a trio of capsicum with roasted cashew nuts and chili jam
- Pla Insi Kratiem Prik Thai** 350
Local black banded mackerel fillets hot wok fried with black pepper and crushed garlic
- Pad Cha Talay**  550
Wok fried mixed local seafood cooked with spicy Thai herbs paste, green peppercorns and wild basil leaves
- Khaeng Kaew Warn Gai** 380
Intense Thai green curry, carefully cooked with tender pieces of free-range chicken, local baby eggplants and local sweet basil
- Khaeng Karee Pak**  280
Thai yellow curry with vegetable panache, potato, onion and coconut milk
- Poo Nim Phad Pong Karee** 420
Stir fried soft shell crab with yellow coconut curry, onion, Thai celery and sliced mild red chili

The Upper-Crust

All burgers and sandwiches come with thick cut home fries

Vegetable Wrap

Mediterranean inspired tortilla wrap with slow roasted thyme vegetables, basil pesto and feta cheese

310

Club Sandwich

Toasted triple-decker “Club” grilled chicken, cheddar and smoked bacon with lettuce, tomato, cucumber and egg with light lemon mayonnaise

320

Burger Times

Turkey Burger

Lean turkey burger with Brie cheese, mixed salad leaves, fire roasted red and yellow peppers with avocado salsa

380

Wagyu Beef Burger

“Margaret River” Wagyu beef burger on toasted Kaiser roll with sautéed wild mushrooms, crisp smoked back bacon and Caesar salad

400

Burger by Design - your choice of extra toppings

Cheddar or blue cheese, pickled jalapeños, smoked bacon or fried farm egg

30

Scorched by the Pizza Oven

Pizza Margherita

Buffalo mozzarella cheese, vine ripened cherry tomatoes, fresh basil leaves, virgin olive oil

320

Pizza Duck-Feta

Smoked “mango wood” duck breast, roasted garlic, spinach, grilled peppers, feta cheese

350

Pizza Prosciutto-Rocket

Tomato, mozzarella cheese, basil pesto, balsamic glaze, shaved prosciutto, wild rocket

380

Pizza by Design - your choice of extra meat toppings

Spanish chorizo, Milano salami, farmer ham, Pepperoni sausage, Serrano

40

Pasta House

Your selection of Spaghetti, Creste Rigati Porcini or Penne Rigate prepared “al dente”

Pomodoro

San Marzano tomato sauce, olives, sweet basil leaves and Parmesan cheese

310

Chicken Carbo

Pan-fried chicken carbonara bound with Italian parsley julienne and Parmesan cheese

330

Bolognese

Bolognese with tomato and beef ragu, fresh herbs and sautéed mushrooms

340

Chili Prawns

Pasta topped with tiger king prawns with chili, white wine, fresh basil leaves and roma tomatoes in a light cream sauce

360

vegetarian  contains nuts  spicy 

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“Bistro” Signatures of the Sea

Lobster Seafood Platter for Two

3,500

Nova Scotia live lobster, whole sea-bass, tiger prawns, baby banana squid, blue swimmer crabs, served with mixed salad greens, avocado and garden vegetables

Char-grilled Seafood Platter for Two

2,250

Whole sea-bass, tiger prawns, baby banana squid, and blue swimmer crabs served with mixed salad greens with avocado and garden vegetable panache

Selection of sauces

Thai style “Nam Jim Seafood”, delicate lemon with first pressed olive oil, Sriraja red chili sauce

International Specialties

Tikka Spiced Salmon

520

Roasted Tasmanian salmon dusted with Tikka spices, served with a chilled lentil, cucumber, tomato and coriander salad, gingered yoghurt and crispy poppadom

Baked Pumpkin Gnocchi

350

Baked Surat Thani garlic-thyme pumpkin, tossed with sautéed local shitake mushrooms finished with truffle oil and shaves of Grana Padano cheese

Corn Fed “Spatchcock” Spring Chicken

710

Marinated with grain seed mustard, rosemary leaves and cooked “a la plancha” Served with skordalia, semi dried cherry tomato and lemon oil confit

“Mandalong Valley” Rump of Lamb

760

Moroccan inspired grilled “fiery” harissa style with roasted capsicum, pistachio couscous, cooling mint and cucumber yoghurt

Prawn Brochettes

875

Grilled salt and Szechwan dusted jumbo tiger prawn brochette with red capsicum aioli, beetroot-quinoa tabbouleh and soft herb salad

Black Angus Grain Fed Fillet

950

Pan roasted prime Australian Black Angus tenderloin served with baby spinach, caramelized shallots, wild mushrooms, buttered mash potato and a Port wine jus

Imported Premium “Dutch” Veal Cutlet

1,150

Lava rock flame grilled, sharp cheddar whipped potato, asparagus and sautéed mushroom cream sauce

vegetarian 

contains nuts 

spicy 

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Just Desserts

Brownie

Rasananda's favorite warm milk chocolate brownie served with dark chocolate sauce and our premium Madagascan vanilla bean ice-cream

250

Passion Fruit Cheesecake

Baked cheesecake with fresh local passion fruits served with a chilled mango coulis

250

Kao Niew Ma Muang

Chilled mango cheeks with sweetened sticky rice, clove infused mango sauce and toasted sesame seeds

240

Tiramisu "Tasting of Three Textures"

With Kahlua flavored savoiardi biscuit, layered mascarpone mousse, with a spoon of tiramisu semi freddo and tiramisu chocolate truffle

260

Fresh Fruit Platter

A seasonal selection of the finest local fruits we can possibly source served with lime wedges

220

Cooling Down

All our ice-cream and sorbets are based on a home-style southern Italian gelato recipe to provide the creamiest and most natural flavors

Ice-Cream

French vanilla, double chocolate, wild strawberry, coffee espresso

80 (per scoop)

Tropical Flavors

White coconut, sweet mango, local banana

90 (per scoop)

Sorbets

Green apple, subtle lemongrass, passion fruit

90 (per scoop)

vegetarian  contains nuts  spicy 

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For the
Little ones only
11:00 am – 10:30 pm

Mighty Kid's Soups

Cream of tomato soup	90
Thai style white noodle soup with chicken and vegetables	90
Puréed boiled rice soup with a choice of chicken, pork or shrimp	80

Mighty Kid's Big Meals

Grilled herb pork sausage with creamy mash potato and green peas	120
Stingy Mozzarella "bubble gum pasta" – penne pasta with fresh tomato sauce	120
Toasted ham and cheese sandwich triangles	100
White poached fish fillet with steamed jasmine rice and green peas	120
Mini Rasa cheeseburger with French fries and tomato ketchup	120
Spaghetti with a choice of fresh tomato sauce, Bolognese or carbonara	120
Jasmine fried rice with fresh vegetable and chicken breast	120
Breaded fish fingers with homemade tartar sauce	120

Little Kid's Sweet Things

Vanilla ice cream with double chocolate cookie crumb	120
Chocolate brownie cake with toffee sauce	100
Ice cream sundae with tropical fruit salad	100

Shakes and Smoothies

Blended ice milkshakes with a choice of banana, strawberry or chocolate	100
Tropical fruit shake with pineapple lollipop	100
Chilled tropical juices: pineapple, orange, watermelon and mango	90

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Intimate Dining Affair

Your barbecue can be prepared by our culinary team in your villa or by your partner if he/she wishes. At your leisure, you will wine and dine with the sounds of the ocean, under the moonlit sky.

Choose from our range of menus from locally inspired BBQ dining to a all time barbecue favorites.

Our resident wine guru is always on hand to recommend a perfect match of wine to suit your preferred In Villa Barbecue choice.

Cancellation advice

A cancellation fee of 25% off the food menu rate will apply, should you cancel your In Villa Barbecue experience within 8 hours of your reservation.

Thai Inspired BBQ

4,400

The Fiery Charm of “The South”

To begin with

- Our version green mango with Thai citrus dressing

For the BBQ char grill

- Spicy Thai marinated tiger prawns, sea bass fillets wrapped in banana leaf
- BBQ local Phangan chicken pieces, wok fried jasmine rice with yellow curry and pineapple

The finish fruits

- A collection of tropical fruits in season to share

Seafood and Meat BBQ

5,400

Hand selected fresh seafood's and the best imported meats

To begin with

- Caprese salad of rocket and mozzarella, tomato, prosciutto and balsamic glaze

For the BBQ char grill

- Nova Scotia Live Lobster, tiger king prawns, Angus grain fed fillet mignon
- Tuscany style NZ spring lamb cutlets, corn on the cob
- Baked Idaho potato with sour cream and chives

The finish fruits

- A collection of tropical fruits in season to share

Anantara Signature Private Dining

Executive Chef Donald Lawson has designed various contemporary menus inspired by the great tradition of Thai cuisine, the very best of local produce and culinary highlights from around the world.

Your personal server and a member of our culinary brigade will pamper you during your interactive dining event

We are looking forward to meet you in order to discuss every last details of your personalized menu and special evening.

Set up charge

Table on the beach overseeing the Gulf of Siam

1,500

In the privacy of your own Sala or Balcony

1,800

Romantic hideaway bamboo gazebo on the beach

2,200

Cancellation advice

A cancellation fee of 25% off the food menu rate will apply, should you cancel your Dining by Design experience within 8 hours of your reservation.

Talay See Karm Seafood Barbecue

3,400 (per person)

Starting

Scottish Smoked Salmon Roulade

Dialogue of 24hr oak smoked Scottish salmon with mascarpone and marinated fennel, capers and dill-weed melo meli salad

Barbecue Selection

Open flame BBQ of Phangan fresh caught seafood

*Whole local lobster, oriental spiced tiger king prawns
Sea bass filet with crab mousse in banana leaf, marinated arrow squid
Pineapple and sweet curry fried rice with coriander*

Complementing sauces

Thai spicy seafood - Tartar - Tropical salsa

Sweet Ending

Twisted Bombe Alaska

An explosion of flavors with sweet mango, vanilla ice-cream between layers of coconut sponge and meringue with strawberry consommé

Pollamai Ruam

Cut collection of Phangan's finest tropical fruits to share

The Grand Barbecue

3,200 (per person)

Two Forks - One Plate

Selection of Spanish Tapas and Italian Antipasti

grilled flat bread with garlic and herbs, rocket leaves with Parmesan

The Grilled Feast

Open flame BBQ of Phangan fresh caught seafood and premium meats

*Rosemary crusted lamb loin, black Angus tenderloin medallions
Chiang Mai pork sausage, jumbo tiger prawns
King mackerel filet, foil baked potatoes*

Complimenting sauces

Thai chili and lemon dip - Sweet and sour tamarind - Thai garlic pepper

Final

Tiramisu

Kahlua flavored Savoirdi biscuit, layered mascarpone mousse and chocolate pepper

Pollamai Ruam

Cut collection of Phangan's finest tropical fruits to share

Morakot Royal Thai

2,800 (per person)

Entrée

Kong Wang Rasananda

Curry and coconut marinated pork, beef and sea scallop satays, peanut sauce, cucumber relish

From The Kettle

Tom Yam Goong

Hot and sour tiger prawn soup flavored with straw mushroom, galangal and red chili

Sharing And Tasting

Pla Krapong Nueng Manow

Lemon grass steamed sea bass fillets with lime juice, crushed red chili and coriander leaves

Gaeng Kiew Wan Gai

Fragrant green coconut curry with chicken breast, pea eggplant and sweet basil leaves

Goong Thod Kratiem Prikthai

Grilled tiger prawns with crisp garlic and black pepper sauce

Sweet

Kanom Mo Keang

Phetchaburi Mung bean cake with jasmine flower and palm sugar and fresh coconut sorbet

Pollamai Ruam

Cut collection of Phangan's finest tropical fruits to share

Geang Liang Pak Ruam

2,400 (per person)

To Start

Kao Port Thod Kab Yam Malakor

Sweet corn and yellow curry fritters, spicy young green papaya, coriander

Por Pia Pak

Crisp mini spring rolls mixed vegetables, glass noodles, sweet chili dip

Liquid Temptation

Geang Liang Tao Hu Hed Hom

Vegetarian herb infused soup with silken tofu and straw mushrooms

Market Flavors

Phad Sai Fon

Wok fried white bean sprouts with spring onion, carrot and light soy sauce

Phad Ka Praow Nor Mai Yod Kaow Nor Farang

Stir fried green asparagus tips, Chinese black mushrooms, hot basil leaves

Chu Chi Pak Ruam Sia Tahoo

Fragrant red coconut curry with a collection of mixed garden vegetables and tofu

Thai Kanom

Khaw Niew Mamuang Kati

White sticky rice with chilled sweet mango, coconut sorbet and toasted coconut cream

Pollamai Ruam

Cut collection of Phangan's finest tropical fruits to share

vegetarian  contains nuts  spicy 

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In Villa

Wines, Spirits & Concoctions

08:00 am – 11:00 pm

From The cellar

<i>Champagne & Sparkling Wines</i>	Bottle	Glass
<i>Gosset, Mareuil sur Aÿ</i>		
<i>Brut Excellence, NV</i>	5,500	-
<i>Grand rosé Brut, NV</i>	6,000	-
<i>Moët & Chandon, Epernay</i>		
<i>Brut Impérial, NV</i>	5,900	-
<i>Rosé Impérial, NV</i>	6,500	-
<i>Dom Pérignon, 2004</i>	15,000	-
<i>Bollinger, Mareuil sur Aÿ</i>		
<i>Special Cuvée Brut, NV</i>	7,100	-
<i>Special Cuvée Brut, NV (375ml)</i>	3,500	-
<i>Louis Roederer, Reims</i>		
<i>Cristal Brut, 2004</i>	16,500	-
<i>Zardetto, Veneto, Italy</i>		
<i>Private Cuvée Rosé, NV</i>	2,100	-
<i>Follador Gold, Veneto, Italy</i>		
<i>Prosecco, Extra Dry, NV</i>	2,200	440

Bellini Anytime

It is not every day we get a chance to spoil ourselves; we can help you by indulging a tropical twist to your bubbles to make your breakfast, lunch or sundowner something to remember. You don't need a reason to celebrate...

Tropical Bellini Bar

Our local tropical Bellini mixers will be served with your bubbles upon request.

Mango - Watermelon - Mangosteen (*seasonal*)

<i>Red Wines</i>	<i>Bottle</i>	<i>Glass</i>
<i>Monsoon Valley, Hua Hin Hills, Thailand Shiraz, 2012</i>	1,750	350
<i>Pascal Jolivet, Attitude, Loire, France Pinot Noir, 2011</i>	2,500	440

White Wines

<i>Monsoon Valley, Hua Hin Hills, Thailand Colombard, 2012</i>	1,750	350
<i>Pascal Jolivet, Attitude, Loire, France Sauvignon Blanc, 2011</i>	2,500	440

Rosé Wine

<i>Mont Gras, Pink Sin, Chile Zinfandel, 2012</i>	1,700	340
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Spirits Store (full bottle size)

<i>Vodka</i>	<i>Bottle</i>	<i>Glass</i>
<i>Smirnoff, Absolut</i>	1,700	220
<i>Belvedere, Grey Goose, Ketel One, Ciroc</i>	2,900	390

Gin

<i>Beefeater, Gordon's Dry</i>	1,700	220
<i>Bombay Sapphire, Tanqueray</i>	2,200	250
<i>Hendrick's</i>	3,100	390

Rum

<i>Bacardi, Havana Club 3 years, Captain Morgan</i>	1,700	220
<i>Koh Samui pineapple or coconut infused</i>	1,700	220

Tequila

<i>José Cuervo silver</i>	1,700	220
<i>Don Julio Reposado</i>	3,100	320

Whisky

<i>JW Red Label, Jameson</i>	1,800	250
<i>JW Black Label, JW Gold Label</i>	2,200	320
<i>Glenfiddich 12 years</i>	2,900	360
<i>JW Blue Label</i>	10,500	850

Bourbon

<i>Jack Daniels, Wild Turkey 8 years</i>	2,600	320
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Thai Made

<i>Mekhong, Sangsom</i>	990	200
<i>Regency</i>	1,200	250

Cocktails by **EDGE₂₀**

Rasananda Signatures 340

Passion Slings

Passion fruit, Gordon's Dry gin, triple-sec, soda water

Thai Sangria

Fresh tropical fruits, Gordon's Dry gin, Singha beer

Thaipirinha

Mixed Thai herbs, Bacardi rum, lime, brown sugar, ginger ale & soda water

Ketel One Specials 340

Ginger Passion

Passion fruit, apple juice, Ketel One vodka, ginger ale

K1 tonic twist

Mint leaves, local limes, Ketel One vodka, tonic water

Locally inspired 280

Rum Coco

Young coconut water, coconut syrup & cream, Bacardi rum

Island Margarita

Coconut cream, fresh pineapple, José Cuerva Silver Tequila

Lychee Berry Breeze

Lychee juice, fresh limes, Gordon's Dry gin, cranberry juice

Mojito with a Twist 320

Tropical Mojito

Pineapple, passion fruit, Samui pineapple rum, mint leaves, lime, cane, soda water

Melon Mojito

Watermelon, Havana 3 años rum, mint leaves, lime, cane, soda water

House Martinis 280

Ginger Cosmo

Cranberry juice, lemon juice, infused ginger vodka, triple-sec

Royal Siam

Lychee juice, lemongrass tea, lime, Smirnoff vodka, triple-sec

Healthy Corner (non alcoholic) 180

Pineapple Ginger

Blend of pineapple, ginger, lime juice, mint, honey

Sabai Sabai

Blend of mango, papaya, orange, pineapple

Mojitea

Dilmah peppermint tea, fresh lime, mint leaves