



ANI Thailand

7-day Sample Kosher Menu by Chef Yao

Appetizers Selection

Crudites & Guacamole
Tuna Tartar
Vegetable Fritter with Pesto Dip
Fresh Vegetable Spring Roll
Ciabatta Gluten Free Bread & Tapenade

Laab Kai (Spicy Herb Salad of minced Chicken in Cucumber or Tomato)
Fish Cakes Chicken Satayu Gai Hor Bai Toey (Deep fried Chicken wrapped in Pandan Leaves)
Kao Tank (Crispy rice cakes with Chicken-Peanut Sauce)
Fried Chicken Dumpling
Chicken Nuggets

Avocado & Goats Cheese with Lime
Nacho with Avocado Salsa

- DAY 1 -

Arrival Dinner

Appetizer
Chicken Satay with Chef's Signature Peanut Sauce

Main Course
Tom Kha Hed
Herbed Pomelo Salad
Thai Green Curry with Eggplant Sautéed Baby Kale Steamed Rice

Dessert
Thai Sticky Rice with Sweet Mango



- DAY 2 -

Breakfast

Coffee & Tea, Freshly Squeezed Juice Seasonal Tropical Fresh Fruits
Plain or Fruits Yoghurt, Full or Skimmed Milk
Cheese Platter - An Assortment of Premium Cheese Eggs Any Style - Served at Your Table

Cereal

Corn Flakes, Coco Pops, Bran Flakes, Muesli, Coco check, Granola

Fresh Bakery

Banana Muffin, White Bread, Whole Wheat Bread, Gluten Free Bread

Lunch

Appetizer

Larb Kai Salad & Fresh Cucumber Papaya Salad

Main Course

Grilled Herbed Chicken Marinated with Honey Fried Rice with Vegetable

Dessert

Mixed Fruit Plate

Coconut water, Iced Ginger Tea + Baa Bin
Cocktails & Appetizers - Kai Sa Mun Prai

Dinner

Soup

Tom Yam Soup with Hed

Main Course

Grilled Snapper

Served with Chef's Special Red Curry Sauce Winged Bean Veg

Stir Fried Morning Glory

Steamed Rice

Dessert

Selection of Traditional Thai Desserts



- DAY 3 -

Breakfast Buffet

Coffee & Tea, Freshly Squeezed Juice Seasonal Tropical Fresh Fruits
Plain or Fruits Yoghurt, Full or Skimmed Milk
Cheese Platter - An Assortment of Premium Cheese Eggs Any Style - Served at Your Table
Butter and Milk Pancakes

Cereals

Corn Flakes, Coco Pops, Bran Flakes, Muesli, Coco check, Granola

Fresh Bakery

Banana Muffin, White Bread, Whole Wheat Bread, Gluten Free Bread

Lunch

Salad

Cucumber Tomato & Avocado Salad

Main Course

Grilled Grouper Served with Black Pepper Sauce and Sautéed Vegetables

Dessert

Mixed Fruits Platter Served with Sorbet or Ice cream

Coconut water, lemon grass iced tea, Mango Cake
Cocktails & fresh Spring Rolls - Thai Style

Dinner

Soup

Geang Jeud Tang Kwa Yaad Sai - Clear Soup with Cucumber Stuffed with Chicken

Main Course

Paad See Ew Paak

Dessert

Gluay Boad Chee - Poached Banana in Coconut Milk



- DAY 4 -

Breakfast

Coffee & Tea, Freshly Squeezed Juice Seasonal Tropical Fresh Fruits
Plain or Fruits Yoghurt, Full or Skimmed Milk
Cheese Platter - An Assortment of Premium Cheese Eggs Any Style - Served at Your Table
Banana Roti

Cereals

Corn Flakes, Coco Pops, Bran Flakes, Muesli, Coco check, Granola

Fresh Bakery

Banana Muffin, White Bread, Whole Wheat Bread, Gluten Free Bread

Lunch

Salad

Grilled Chicken Breast Salad

Pad Thai Kai - Stir-fried Thin Rice Noodle with Chicken, Tofu & Bean Sprout

Dessert

Tab Tim Grob

Crunchy Ruby Chestnut Served in Fresh Coconut Milk

Dinner

Appetizer

Crudités & Guacamole

Snapper Tandoori Salad with Special Tree Sauce

Main Course

Tuna Steak

with Asparagus & Green Vegetables

Dessert

Poached Pineapple Served with Sorbet or Ice Cream



- DAY 5 -

Breakfast

Coffee & Tea, Freshly Squeezed Juice Seasonal Tropical Fresh Fruits
Plain or Fruits Yoghurt, Full or Skimmed Milk
Cheese Platter - An Assortment of Premium Cheese Eggs Any Style - Served at Your Table
Banana Pancakes

Cereals

Corn Flakes, Coco Pops, Bran Flakes, Muesli, Coco check, Granola

Fresh Bakery

Banana Muffin, White Bread, Whole Wheat Bread, Gluten Free Bread

Lunch

Appetizer Spinach Cheese Sticks

Main Course

Cucumber Salad Fennel & Feta Cheese Pasta Tomato Sauce (For kids)

Dessert

Mixed Fruits Served with Ice cream

Dinner

Appetizer

Kao Tang

Crispy Rice Cakes Served with Curried Dipping Sauce

Soup

Chicken Wonton Soup

Main Course

Steamed Snapper with Lime Sauce Massaman Chicken Curry Stir-Fried Morning Glory Steamed
Rice

Dessert

An Assortment of Thai Favorites



- DAY 6 -

Breakfast

Coffee & Tea, Freshly Squeezed Juice Seasonal Tropical Fresh Fruits
Plain or Fruits Yoghurt, Full or Skimmed Milk
Cheese Platter - An Assortment of Premium Cheese Eggs Any Style - Served at Your Table
Strawberry Waffles

Cereals

Corn Flakes, Coco Pops, Bran Flakes, Muesli, Coco check, Granola

Fresh Bakery

Banana Muffin, White Bread, Whole Wheat Bread, Gluten Free Bread

Lunch

Appetizer

Golden Brown Chicken Wonton

Main Course

Special Rice Noodle Soup Served with Chicken Breast

Dessert

Mixed Fruits Platter Seasonal Fresh Fruits

Dinner

Soup

Tom Yam Soup with Chicken

Main Course

Stir-Fry Soft Tofu with Mushrooms
Stir-Fried Spicy Minced Chicken & Hot Basil Leaves Steamed rice

Dessert

Banana in Homemade Syrup Served with Fresh Coconut Sauce



- DAY 7 -

Breakfast

Coffee & Tea, Freshly Squeezed Juice Seasonal Tropical Fresh Fruits
Plain or Fruits Yoghurt, Full or Skimmed Milk
Cheese Platter - An Assortment of Premium Cheese Eggs Any Style - Served at Your Table
Chocolate Waffles

Cereals

Corn Flakes, Coco Pops, Bran Flakes, Muesli, Coco check, Granola

Fresh Bakery

Banana Muffin, White Bread, Whole Wheat Bread, Gluten Free Bread

Lunch

Salad

Fresh Tomato & Cucumber Salad

Main Course

Tuna Gourmet Sandwich Served with Homemade French Fries

Dessert

Seasonal Fresh Mixed Fruit Served with Ice Cream

Dinner

Appetizer Vegetable Tempura

Salad

Fresh Tomato and Avocado Salad

Main Course

Grilled Golden Brown Snapper
Served with Asparagus, Carrot and Green Beans

Dessert

Fruit Salad
Poached Apple



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