

## ÀNI'S DINING PHILOSOPHY

ÀNI's dining philosophy centers on creating beautiful settings in which to savor exquisite cuisine, with every meal an unforgettable, full sensory experience.

From dinners in secluded garden glades to clifftop brunches, beach BBQs, and starlit, oceanside banquets, every meal served by ÀNI's experienced private chefs is a uniquely memorable event.

Beautiful settings become the backdrops for dishes created from the finest ingredients in line with your personal tastes and requirements – from vegan to halal and kosher - with every mouthful designed to be an unforgettable, full sensory experience.

Using only the finest ingredients and striving to source local, seasonal produce when available, ÀNI chefs take great pleasure in revealing the natural bounty of each ÀNI destination. Ingredients specific to each country – be it lemongrass or coconut milk, plantains or sugar apples – are subtly incorporated to impart a real sense of place.

Welcome to ANI Thailand.





#### MENUS FROM AROUND THE WORLD

From stir-fried glass noodles and spicy beef salads to coconut curries and freshly barbecued seafood, Thailand's fragrant dishes form the backbone of our international culinary offering. Other Asian cuisines, including Chinese and Japanese fare, add their layers of flavor and excitement, while Western cuisines range from Italian and French, to Latin American. Whether you feel like sushi, pad thai, or exquisite lamb cutlets, every taste can be accounted for.

#### PERSONALISED MENUS FOR EACH GROUP

The following pages include sample menus to the food and beverage selection at ANI Thailand. These are a guideline to highlight the range of cuisine that is available and are all included within your full-board stay. Every group will receive a personalised menu, according to their occasion and reason for travel.

#### **DIETARY REQUIREMENTS**

We can accommodate whatever dietary requirements you and your group may have. With the facilities and expertise to serve Halal and Kosher cuisines, our imaginative and innovative culinary team can also produce exceptional vegetarian, vegan, dairy-free, and gluten-free fare. Personal preferences are always taken into account – with no like or dislike too small to be remembered.

#### **KIDS MENUS**

A range of kids menus are available on request for Little ÀNI guests.

#### **BREAKFAST MENU**

#### DAIRY

Milk: full fat, skimmed, soya, almond, lactose free

Yogurt: plain or fruity

#### FRESH FRUIT

Grapes, dragon fruit, cantaloupe

## JUICE (CHANGES DAILY)

Guava juice

## BAKERY

White and multigrain toast bread, plain croissant, chocolate croissant

# HOMEMADE JAM

Strawberry, longan

## FOR THE SWEET TOOTH

Chocolate pancake

## CHEESE BOARD

Mixed cheese, dried fruits and nuts

#### SALAD

Salad selection and dressing

## MADE TO ORDER

Eggs any style with choices of pork bacon, grilled tomato, hash brown potato, sautéed spinach

# HOT ITEM (CHANGES DAILY)

Yellow or rice noodles: Chicken, Beef, Shrimps Mee sua thin: Rice noodle soup with crab meat

Phad mee sapam: Phuket style fried egg noodle with chicken

Chicken Congee

Rice porridge with prawns

Kao Mok Kai: Steamed chicken and yellow rice

## SALAD

Salad selection and dressing

## HOT BEVERAGES

Coffee; Espresso, decaf, cappuccino, latté, black coffee, americano, Tea; English breakfast, earl grey, green tea, camomile, peppermint, jasmine Chocolate





## LOCAL CUISINE - LUNCH

# STARTER

Thung Tong / crispy fried prawns in golden bag Fresh vegetables spring rolls

## MAIN COURSE

Yam Som O / pomelo salad Phad see ew / stir-fried rice noodle with seafood

# DESSERT

Seasonal fruits salad with mango sorbet

# LOCAL CUISINE - FAMILY STYLE LUNCH

# SALAD

Thai fish cake
Tom Kha Thi Pak / Mixed vegetable in coconut sauce

# MAIN COURSE

Pla Thad Kha Min / Fried Snapper with turmeric Kang Phed Ped Yang / Duck in red curry Pineapple fried rice

## DESSERT

Tab Tim Krob / Water chestnut jelly and tapioca





## LOCAL CUISINE - FAMILY STYLE DINNER

# STARTER

Rice noodle with wonton and shrimps
Deep fried tofu with turmeric
Stir-fried morning glory

# MAIN

Tiger prawn with Tamarind sauce Steamed fish with plum sauce

DESSERT

Mango Sticky Rice

# LOCAL CUISINE - THAI NIGHT MARKET DINNER

NORTH-EASTERN CUISINE Chicken curry noodle soup

CENTRAL CUISINE

Pad Thai, chicken and vegetables dumpling

NORTHERN CUISINE

Papaya salad, grilled chicken honey

SOUTHERN CUISINE

Roti

DESSERT

Mixed Thai dessert

## INTERNATIONAL CUISINE - LUNCH

STARTER Asparagus Soup Caesar Salad

MAIN

Lamb chops Grilled vegetables, potato wedges

DESSERT Banoffee

# INTERNATIONAL CUISINE - FAMILY STYLE LUNCH - GREEK

GREEK SALAD

Tomatoes, cucumber, onion, Feta cheese, olive oil

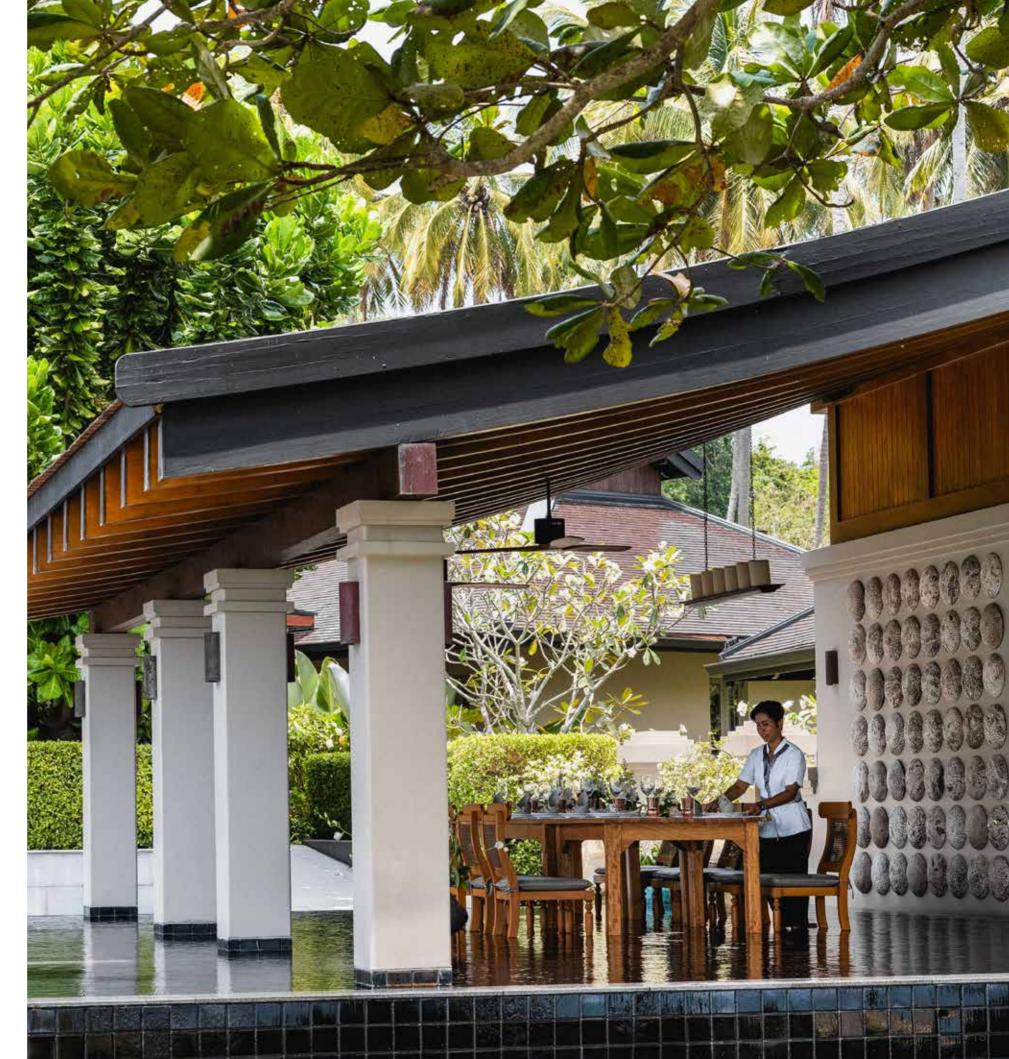
DEEP-FRIED CALAMARI & ONION RING
Deep fried calamari served with tartar sauce

GRILLED SEABASS
Sautéed potatoes and butter lemon sauce

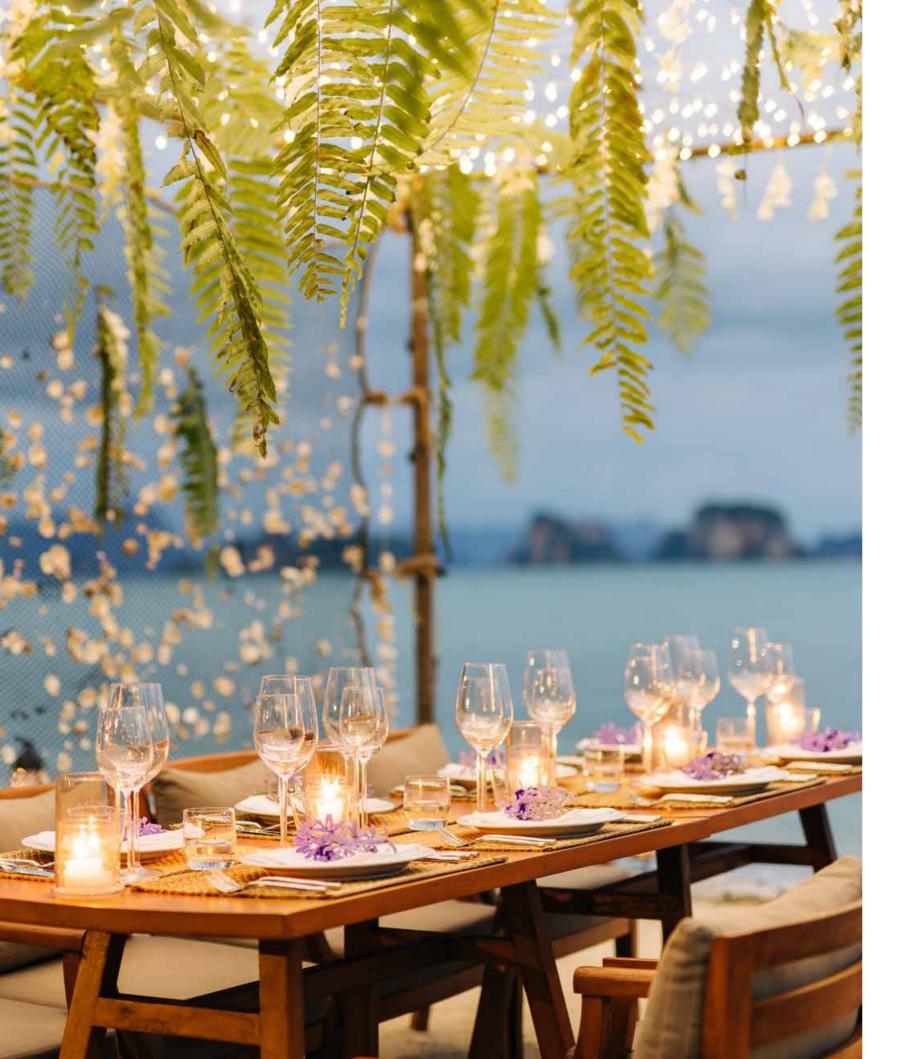
ROASTED CHICKEN
Served with baked potatoes and chicken brown sauce

Pickles, Cucumber, Yoghurt Dip

DESSERT Semolina Cake







## INTERNATIONAL CUISINE - FAMILY STYLE DINNER - JAPANESE

## MISO SOUP

Japanese tofu, soy-bean paste and wakame seaweed

## PRAWNS & VEGETABLE TEMPURA

Deep fried prawns and mixed vegetable served with soy-bean sauce

## SUSHI

Salmon rolls, nigiri sushi, salmon maki, California roll

## SASHIMI

Fresh salmon, tuna, local snapper

## TAKOYAKI

Japanese squid dumpling with teriyaki sauce

# DESSERT

Matcha pudding with red bean ice cream

## INTERNATIONAL CUISINE - FAMILY STYLE DINNER - ITALIAN

# MINESTRONE SOUP

Tomato, onion, carrot, pasta

## BURRATA SALAD

Burrata cheese, tomato peeled, rocket, balsamic jelly and black salt

## PASTA

Seafood Al arrabiata, Pesto, Carbonara

## PIZZAS

Four cheeses, Marghertia

Cold Cuts, Cheese, Bread, Dried Fruit

## DESSERT

Tiramisu

#### **BEVERAGES**

The following beverages are stocked at ANI Thailand and provided to our guests at no additional cost. We are more than happy to substitute and/or complement our selection with comparable beverages, spirits and wines. Cocktails /Signature Cocktails, mocktails and smoothies are also included.

A separate menus are available for these items including more premium Liquors (i.e. Johnny Walker Blue Label) and wines can be supplied, at cost, on request. The selection offered by our local wine supplier can be provided separately.

#### RUM

Bacardi Havana Club Malibu

Mount Gay Eclipse Captain Morgan

Sang Som

# GIN

Hendricks
Tanqueray 10
Bombay Sapphire
Gordon's

#### VODKA

Absolut Grey Goose Belvedere Stolichnaya Kalashnikov

# TEQUILA

Pepe Lopez Silver Don Julio Blanco Don Julio Reposado 1800 Silver

## WHISKY

Johnnie Walker Black Label Ballantine Chivas Regal

Monkey Shoulder

SINGLE MALT
Old Pulteney
Glenlivet

IRISH WHISKEY

Jameson

JAPANESE WHISKY

Tenjaku

Tenjaku Pure Malt

#### **RED WINES**

Genesi Chianti, La Carraia 2019, Italy
Nepenthe Altitude, Shiraz 2019, Australia
Merlot, Luis Felipe Edwards 2021, Chile
Michel Lynch Bordeaux, Merlot, Cabernet Sauvignon
2018, France
Bourgogne Grand Reserve Pinot Noir, Domaine
Mauperthuis 2019, France

#### WHITE WINES

Primosic 2018, Pinot Grigio, Italy
Frankland Estate Rocky Gully 2018, Riesling, Australia
Bourgogne Olivier Leflaire 2020, Chardonnay, France
Mission Estate 2021, Sauvignon Blanc, New Zealand
Chartron La Fleur, Bordeaux Sauvignon Blanc 2021,
France

#### ROSÉ WINES

Estrella, White Zinfandel 2016, USA Michel Lynch Bordeaux 2018, France Côtes de Provence Whispering Angel 2017, France Roubine Côtes de Provence, La Vie en Rose 2017, France

#### SPARKLING WINES

Follador Prosecco D.O.C Treviso, Italy Riunite Prosecco Rose Extra Dry, Italy

#### **BEER**

Heineken Singha Chang Leo

#### APERITIF

Martini Blanco Martini Rosso Campari Pastis Ricard Aperol Porto

#### **BOURBON**

Jim Beam Jack's Daniel Canadian Club

#### **DIGESTIF**

Amaretto, Baileys
Jägermeister
Kahlua, Cointreau
La Fée Absinthe,
Grand Marnier
Remy Martin
Calvados, Sambuca
Dassai Junmai Daiginjo 45

#### SOFT DRINKS

Coke, Coke light, Coke zero, Sprite, Ginger Ale, Schweppes

## FRESH FRUIT JUICE AND SMOOTHIES

Coconut, Orange, Pineapple, Tomato, Water melon

# JUICES

Cranberry, Grapes, Lychee, Strawberry, Tomato, Apple, Orange

#### WATER

ÀNI Filter Water Evian, Mont Fleur

#### ÀNI DETOX WATER

Apple, Orange, Lemon Cucumber

