

Leelawadee

WHAT YOU KNOW....

Oven roasted roma tomato soup V

moorish roasted chunky roma tomato soup with garlic & pesto crostini

Classic caesar salad

cos lettuce, croutons, grilled bacon, poached egg, parmesan cheese shavings & anchovies

Do it your way....

smoked salmon grilled prawn, or chicken

Vietnamese roast duck wrap

fresh rice paper rolls, roast duck, cucumber, lotus chips & dipping sauce

Anantara ceasar wrap V

cos lettuce, creamy caesar dressing, feta cheese, parmesan cheese, fresh herb wrapped in tortilla, served with taro crisps

Deep fried calamari

breaded calamari rings gold brown deep-fried served with green tartar sauce

Anantara club sandwich

triple decker sandwich with chicken, bacon, cheese, tomato, fried egg, lettuce and mayonnaise

Steak sandwich

ciabatta bread, grilled australian rib-eye, caramelized onions, mushrooms & melted brie with french fries

TASTES OF ASIA

Satay

choice of chicken, beef or pork satay served with a coconut peanut sauce

Poh pia pak

deep-fried vegetable spring roll served with sweet plum sauce

Som tam poo

green papaya, chili, string beans, salty crab salad

Tom yam goong

the famous thai soup, fresh river prawns poached in a spicy fish stock flavored with lime, galangal & lemongrass

Phad thai

stir fried rice noodles, egg, prawns, bean sprouts, peanuts & tamarind sauce

Phad phak ruam

wok tossed of seasonal vegetables in oyster sauce

Gai yang

grilled marinated chicken served with nam jim sauce, served with sticky rice

Pla thod yam ma muang

deep fried cotton fish, topped with green mango salad

Tastes of Thailand—Tom Yam

Tom yam is perhaps one of the most famous dishes in Thai cuisine. Tom yam is characterized by its distinct hot and sour flavors, with fragrant herbs generously used. The basic broth is made of stock and fresh ingredients such as lemon grass, kaffir lime leaves, galangal, shallots, lime juice, fish sauce, tamarind, slices of ginger and crushed chili peppers. Traditionally seafood and prawns (goon) are added to the soup, however chicken and coconut cream is also sometimes added. We hope you enjoy our version of this THAI CLASSIC.

Linguini

arrabiata scallop linguini, red onion, olive oil, bacon, garlic & tomato

Arancini risotto V

leek and herb risotto balls filled with brie cheese and porcini mushroom, crumbed in fresh bread crumbs served on tomato confit and rocket leaves

Spaghetti

beef bolognese sauce with shaved parmesan, fresh basil and garlic crostini

Vodka battered fish and chips

red snapper, green tartar sauce, & grilled lemon

Anantara angus beef burger

grilled Angus beef pattie, bacon, lettuce, tomato, cheese, pickled beetroot, mushrooms & fried onion rings with potato wedges

Australian lamb rack

grilled lamb rack with spring onion and gruyere cheese dauphinoise potato and grilled vegetable salad

Grilled australian rib-eye

marinated with rosemary salt, potato croquettes & crisp garden salad

Pla nueng si hio

steamed seabass fillet with ginger, garlic, chili & light soy

Chicken leg mussaman curry

massaman curry – chicken leg & potato curry, slow cooked in a rich coconut sauce

Gaeng phet ped yang

thai red curry – roast duck, pineapple and lychees

Gai phad bai kaprao

stir fried ground chicken, red chilies & fresh hot basil leaves

Kao phad

special fried rice – egg, pork, asian vegetables, prawns & light soy sauce

Nasi goreng

indonesian fried rice served with fried egg, chicken satay, fried prawns, crumbed chicken & pickles

Kao ob sab pa-rod

yellow curry and pineapple fried rice in pineapple shell

* served with jasmine rice and healthy brown rice

Leelwadee

Dessert

Apple crumble

Home made apple crumble with vanilla sauce or ice cream

Panna cotta

Full cream panna cotta with berry compote and amaretto sable

Chocolate and macadamia nut brownie sandwich

Chocolate brownie filled with vanilla ice cream served on a berry compote and whipping cream

Gluay buad chee

Banana cooked in coconut milk

Tab tim krob

Ruby jellies, water chestnut with fresh tropical fruit in sugar syrup & crushed ice

Ice creams and sorbets per scoop

ask our service staff for available flavors of the day

Prices are in Thai Baht and subject to 10% service charge and prevailing tax

Leelwadee



chilled summer tomato and basil soup V

ripe summer tomatoes and fresh basil with extra virgin olive oil

iron rich green herb, asparagus and carrot soup V

with crisp vegetable rice paper spring roll

organic harvest vegetable puree V

new season organic vegetable soup with 3 day germinated sprouts

spinach, wild parsley and organic mushroom salad V

baby spinach, wild parsley and grilled organic mushrooms, tossed in virgin olive oil and citrus dressing

Japanese tuna roll ups

Japanese seaweed roll ups with crisp raw vegetables and enoki mushrooms, layered with blue fin tuna

high spirited beef salad

poached spicy beef tenderloin with lemongrass and detoxifying green mango chili dip

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vitamin B12 rich grilled scallop salad

Crisp raw rainbow vegetable salad ,with char grilled diver scallops and peppery rocket leaves

soy glazed tiger prawns

Asian vermicelli noodle with soy glazed tiger prawns

omega 3 rich grilled snapper

curried du puy lentil salad with asparagus spears and char grilled red Andaman snapper fillet

DESSERT

banana papaya pudding drizzled with natural palm sugar

tropical Thai fruit tart with mango sorbet

crisp green apple and vanilla bean pie with toasted almond maple crust

pomelo and red fruit sugar free sorbet

SNACKS

Sunflower biscuits– Energy boosting sunflower seed pounded

with wild honeycomb **V**

Energy bars—layers of seeds, nuts and grain sweetened with golden syrup **V**

Prices are in Thai Baht and subject to 10% service charge and prevailing tax



Wellness 360

Wellness 360 at Anantara Si Kao encourages our guests to take their spa experience to another level. Moving beyond pampering and relaxation, these treatments focus expressly on wellbeing as we help you to harmonise the many different elements affecting your health – social, environmental, emotional and spiritual.

Ingredients are served close to their natural state with no artificial colors, additives, flavorings, MSG & trans fat free. Herbs, spices and local vegetables grown in our garden just a step away from the kitchen are used in abundance for flavor and medicinal properties in all of the dishes.

The use of Palm Sugar and unrefined sugars to sweeten - with wellness menu options in all outlets is about providing choices!