

AVANI+


Samui

PRIVATE DINING



Carnivore's Indulgence

THB 5,890++ per couple

Salad & Starter

Crispy Chicken Wrap served with Mango Salsa  

Signature Dish Mango & Avocado Rice Paper Roll served with Sweet Chilli & Peanut Sauce  



AUS Larb Beef Tataki with Avocado, Lemongrass, Red Onions, Rocket, Peanuts and Lime  

Cold Cuts Bruschetta with Cream Cheese, Grapes and Apple Slices  

Soup

Pumpkin Cream Soup topped with Milk Foam, Croutons and Basil Oil  

Or

Chilled Cucumber Yoghurt with Dill, Parsley, Lemon and Olive Oil  

Main Course

Braised Beef Cheek

AUS Lamb Rack

Pork Balls

Served with Potato Puree, Carrots, Mushrooms, Rocket and Gravy Mustard

Dessert

Signature Dish Mango Sticky Rice   

Passion Fruit Cheesecake  


Vanilla Ice Cream  

All prices listed are in Thai Baht and subject to 10% service charge and applicable government tax.

Please notify our service team of any food allergies or other dietary restrictions

 Vegetarian


 Contains Soy

 Contains Peanuts

 Spicy

 Contains Shellfish

 Contains Dairy

 Organic


 Contains Pork


 Contains Egg

 Gluten Free

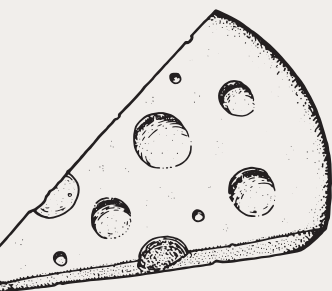
 Contains Fish

 Contains Alcohol

 Contains Tree Nuts

 Contains Sesame

 Vegan



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PRIVATE DINING



The Surf & Turf Journey

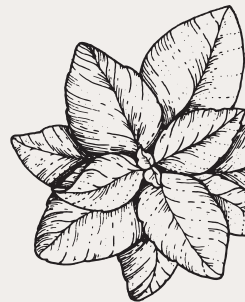
THB 5,890++ per couple

Salad & Starter

Crispy Prawns Spring Roll served with Mango Salsa  

Signature Dish Mango & Avocado Rice Paper Roll served with Sweet Chilli & Peanut   

Signature Dish Crab Cake with Asian Coleslaw, Coriander, Mango Salsa, and Wasabi Mayo  



Soup

Pumpkin Cream Soup topped with Milk Foam, Croutons, and Basil Oil  

Or

Chilled Cucumber Yoghurt with Dill, Parsley, Lemon, Olive Oil  

Main Course

AUS Beef Tenderloin

Lobster Tail

Served with Mushroom Risotto, Rocket, Tomatoes, Lemon, Truffle Butter, and Parmesan

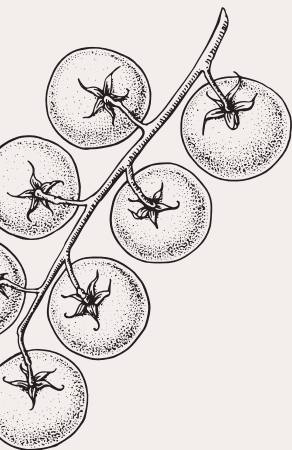


Dessert

Signature Dish Mango Sticky Rice   

Passion Fruit Cheesecake  

Vanilla Ice Cream  



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PRIVATE DINING

Plant to Plate

THB 3,890++ per couple

Salad & Starter

Crispy Vegetable Spring Roll served with Mango Salsa  

Signature Dish

Mango & Avocado Rice Paper Roll served with Sweet Chilli & Peanut   



Crispy Marinated Tofu with Spicy Powder and Turmeric Aioli  

Mushroom Bruschetta with Rocket and Cream Cheese  


Soup




Pumpkin Cream Soup topped with Milk Foam, Croutons, and Basil Oil  

Or

Chilled Cucumber Yoghurt with Dill, Parsley, Lemon, and Olive Oil  

Main Course

Eggplant Parmigiana with Mozzarella, Parmesan, Basil, and Tomato Sauce  

Chickpea Cream Curry with Paprika, Cumin, Coriander, and House Baked Pita   

Dessert

Signature Dish Mango Sticky Rice   

Passion Fruit Cheesecake  

Vanilla Ice Cream  



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Taste of Siam

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Salad & Starter

Crispy Prawns Spring Roll served with Mango Salsa  

Signature Dish Chicken Satay served with Spicy Peanut Sauce  

Signature Dish Larb Smoked Salmon, Avocado, Shallots, Spicy Tamarind Sauce, and Seaweed Rice Cracker  

Soup

Signature Dish Hot & Sour Tom Yum Goong in Coconut Shell  

Mushrooms, Chilli, Lemongrass, Shallots, Coriander, and Fresh Lime Juice

Or

Signature Dish Tom Kha Chicken in Coconut Shell

Mushrooms, Chilli Oil, Lemongrass, Shallots, Galangal, Coriander, and Fresh Lime Juice

Main Course (Sharing)

Signature Dish Crispy Whole Seabass   

Served with Pineapple in Sweet & Sour Sauce and Spicy Green Mango Salsa

Panang Chicken Breast 


Red Curry Chicken, Grilled Aubergine, Marinated Bell Peppers, Tomatoes, Coconut, and Thai basil

Goong Pad Kra-Tiem  

Stir-fried Tiger Prawns with Garlic, Coriander, Scallions, White Pepper Powder, and Chinese Liquor

Dessert

Signature Dish Mango Sticky Rice   

Passion Fruit Cheesecake  


Vanilla Ice Cream  

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PRIVATE DINING



Signature Grill

THB 5,890++ per couple

Salad & Starter

Signature Dish Mango & Avocado Rice Paper Roll served with Sweet Chilli & Peanut   

Signature Dish Crab Cake with Asian Coleslaw, Coriander, Mango Salsa, and Wasabi Mayo  

Signature Dish Yum Nua Yang: Grilled Beef Salad with Lemongrass, Mint, Shallots, Rice Powder and Spicy Sauce  

Soup

Pumpkin Cream Soup topped with Milk Foam, Croutons, Basil Oil  

Or

Chilled Cucumber Yoghurt with Dill Parsley, Lemon, Olive Oil  

Main Course (Sharing)

Ultimate Barbecue   

Mini AUS Sirloin Steak, Chicken Satay,

Tiger Prawns, Whole Squid, Mussels, Samui Seabass Fillet,

Mixed Vegetables & Roasted Potatoes with Herbs

Homemade Sauces & Dips   

Dessert

Signature Dish Mango Sticky Rice   

Passion Fruit Cheesecake  


Vanilla Ice Cream  

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