

AMANPURI

PRIVATE BEACH BARBECUE

Treat yourself to a once in a lifetime experience with the Amanpuri private beach dinner, where the backdrop for your romantic evening will be our exclusive beach facing the breathtaking view of the Andaman sea. Close your eyes and imagine the scene of waves crashing against the sand, the sun slowly dipping beneath the horizon, creating a myriad of beautiful colours which only Thailand offers. The soft flickering of candlelight, the tiki torches reflecting on the sea, a private waiter ready to pamper you and the typical AMAN style service will make sure you have a memorable experience at Amanpuri.

CHOOSE YOUR FAVORITE DEGUSTATION MENU

ITALIAN	THAI BBQ	JAPANESE BY NAMA
STARTERS	STARTERS	STARTERS
<p>FOCACCIA PARMA HAM & FRIGGITELLI PEPPERS</p> <p>PANZANELLA (V) ORGANIC TOMATO SALAD, BASIL</p> <p>CORAL COD TARTARE AVOCADO, SWEET SHRIMP</p> <p>VITELLO TONNATO VENTIAN VEAL TONNE', CAPERS</p>	<p>LOCAL SEAFOOD BUCKET BLUE CRAB, SHRIMP, SCALLOP, TUNA TARTARE</p> <p>THAI APPETIZERS SATAY & PEANUT SAUCE YAAM PHUKET: LOCAL GREEN VEGETABLES, POMELO, PEANUTS, DRIED CHILI</p>	<p>EDAMAME (V)</p> <p>MIXED SEAWEED & TOFU SALAD (V) SEAWEED WAKAME, TOMATO LETTUCE, CUCUMBER, CARROT, WASABI SOY DRESSING</p> <p>YASAI NANABNZUKE' (V) PUMPKIN, OKURA ONION, SHIITAKE, EGGPLANT JAPANESE SWEET & SOUR SAUCE</p> <p>NIGIRI SUSHI: YELLOWFIN TUNA, YELLOWTAIL SUSHI ROLL: CALIFORNIA ROLL, SALMON AVOCADO ROLL SASHIMI: YELLOWFIN TUNA, STRIPED JACK SEABREAM</p>
FROM THE CHARCOAL GRILL <i>(COOKED TO YOUR LIKING)</i>	FROM THE CHARCOAL GRILL <i>(COOKED TO YOUR LIKING)</i>	FROM THE ROBATA GRILL <i>(COOKED TO YOUR LIKING)</i>
<p>ANGUS BEEF TENDERLOIN</p> <p>LAMB CHOPS</p> <p>MARINATED FILLET OF TUNA</p> <p>CALAMARI</p> <p>LOBSTER</p> <p>GRILLED SEASONAL VEGETABLES</p> <p>GARLIC BREAD</p>	<p>PLAA YANG BAI TONG GRILLED COD IN BANANA LEAF, GARLIC, CHILLI</p> <p>GOONG LEI SUER YANG GRILLED MARINATED TIGER PRAWNS WITH HERBS</p> <p>GOONG MAWN GOWN YANG CHOO CHEE GRILLED PHUKET LOBSTER, RED CURRY SAUCE</p> <p>GAI YANG MARINATED GRILLED CHICKEN HIP</p> <p>KAOPOT YANG, GRILLED CORN JASMINE OR ORGANIC BROWN RICE</p>	<p>'GINDARA 'SAIKYO-YAKI' GRILLED BLACK COD MARINATED IN SWEET MISO, SHIITAKE MUSHROOM, SHISHITO PEPPER</p> <p>GRILLED EEL WITH 'KABAYAKI' SAUCE</p> <p>KRABI LOBSTER 'ONIGAWARA-YAKI'</p> <p>ERINGI MUSHROOM, ZUCCHINI, TOMATO (V)</p>
DESSERTS	DESSERTS	DESSERTS
<p>TIRAMISU' MANGO & STRAWBERRY SORBET</p> <p>COFFEE & FINE TEAS</p>	<p>COCONUT SORBET MANGO STICKY RICE</p> <p>COFFEE & FINE TEAS</p>	<p>DAIFUKU-MOCHI: SWEET RICE BEAN CAKE YUZU CREAM ROLL CAKE, SESAME ICE CREAM</p> <p>COFFEE & FINE TEAS</p>
BAHT 5,500++ PER PERSON	BAHT 6,000++ PER PERSON	BAHT 6,500++ PER PERSON

SET UP FEE
BAHT 5,000++ PER COUPLE
BAHT 2,500 PER EXTRA PERSON