

Parties

inspired by
thematic diversity,
in a unique
Golden Triangle setting



Elephant Safari

Theme Party

Experience the Land of the Elephant and our exquisite Golden Triangle way of life in one distinctive cultural night. Dine market style with baby elephants as playful guests while a local band and dancers provide intriguing entertainment, before releasing flame lit lanterns into the mystical night sky.

Food: "The Rock in the Jungle" food stalls
No. of guests: Minimum guarantee 30 pax up to 100 pax
Price: THB **1,900** per person



Decoration & Entertainment: THB 50,000

Package includes:

- 4 sets of local dance performances
- 1 local music band performing during dinner
- 3 baby elephants to greet and stand by during dinner
- Table and area decoration
- Venue rental
- 10 flame lit lanterns

Theme colour: Brown and gold with animal skin fabric
Venues: Rice Paddy or Baby Elephant Camp

Optional additions

- 2 local food stalls
- 3 art & craft demonstrations
- Venue rental and decoration
- 1 baby elephant as a surprise for guests
- Local live music
- Hall of Opium visit*

Venues: Sunset Sala*, Anantara's Hilltop, Garden View Terrace or Baby Elephant Camp

No. of guests: Minimum guarantee 30 pax up to 100 pax

Price: THB **30,000** net

* Sunset Sala includes an additional transport charge
* Hall of Opium visit before cocktails is charged at THB 10,000

Outdoor venues are subject to weather conditions and the hotel reserves the right to make a decision on the day by 12 noon. Wet weather option will be same menu, price, entertainment etc but will be held inside the hotel.



Elephant Safari

Theme Dinner Menu



The Rock in the Jungle

- Maori cooking style "Hungu" with chicken, potato, vegetables, herbs and coconut milk
- Banana blossom salad with grilled marinated chicken and chili citrus dressing
- Spicy grilled imported beef tenderloin salad with roasted rice-chili dressing
- Mini pork and chicken skewers marinated with garlic and thyme
- Thai spice marinated fish in bamboo
- Nor Aur** - Northern style stuffed minced pork in a young bamboo shoot
- Marinated chicken wrapped in pandan leaves
- Selection of garden green salad with a choice of dressings and condiments (V)

Bakery

- Whole loaves, country style French sticks, foccacia, ciabatta and assorted dinner rolls
- Basil pesto, first pressed olive oil, herb and plain butters

From the Kettle

- Coconut milk soup with chicken breast, galangal shoot and kaffir lime leaves

Main Courses from the Clay Pot

- Hot wok seared tiger prawns with chili paste and sweet basil leaves
- Fried Mekong catfish with crispy garlic, coriander and black pepper sauce
- Stir fried chicken slices with roasted cashew nuts, sweet peppers and dried chili
- Roasted beef tenderloin with flaming white whisky, mushrooms, herbs and gravy sauce
- Pork tenderloin with lesser ginger, jelly mushroom and spring onions
- Steamed coconut jasmine rice
- Steamed brown organic rice
- Roasted mixed vegetables with herbs (V)

Carving Hut

- Roasted beef strip loin and marinated lamb leg
- Roasted whole cow leg
- Spicy tamarind sauce, natural jus

Sweet Thing

- Sweet coconut sticky rice in bamboo with egg custard
- Assorted Thai desserts
- Blueberry cheesecake
- Pandan custard chiffon cake
- Baked coconut cake
- Array of seasonal tropical fresh fruits



Experience a night that is completely unique to this legendary land of three countries. Savour cuisine from Thailand, Laos and Burma with baby elephant star guests, while local music and dance performances tell Thailand's northern cultural story.

Food: Taste of three countries buffet with a variety of food stalls
No. of guests: Minimum guarantee 30 pax up to 100 pax
Price: THB **1,900** per person

Decoration & Entertainment: THB **50,000**

Package includes:

- 4 sets of local dance performances
- 1 local music band performing during dinner
- 3 baby elephants to greet and stand by during dinner
- Table and area decoration
- Venue rental
- 10 flame lit lanterns

Theme colour: Gold and silver
Venues: Rice Paddy, Baby Elephant Camp, Mae Khong Room, Poolside*, Sala Mae Nam Restaurant* or Garden View Terrace

*Extra charge of THB 20,000 net applies for Poolside and Sala Mae Nam Restaurant venues



Optional additions:

- 2 local food stalls
- 3 art & craft demonstrations
- Venue rental and decoration
- 1 baby elephant as a surprise for guests
- Local live music
- Hall of Opium visit*

Venues: Sunset Sala*, Anantara's Hilltop, Garden View Terrace or Main Spirit House

No. of guests: Minimum guarantee 30 pax up to 100 pax

Price: THB **30,000** net

* Sunset Sala includes an additional transport charge
 * Hall of Opium visit before cocktails is charged at THB 10,000

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Touch of Golden Triangle

Theme Dinner Menu



Thai

- Pla Goong** - Prawn salad with mint leaf, chili and lemon juice
- Sakoo Sai Moo** - Stuffed sago with minced pork
- Mee Kra-Thai** - Stir fried noodle with coconut milk
- Yam Nuea Yang** - Grilled beef salad Thai style
- Satay Ruam Mitr** - BBQ meat on skewers
- Gai Ob Fang** - Roasted spring chicken
- Kao Suay** - Steamed rice

Burmese

- Ped Ob Kratiem Priktae** - Roasted duck with garlic and pepper
- Gaeng Hunglay** - Pork spare ribs with Hunglay sauce
- Larb Moo Kau** - Mince pork with herbs and dry chili
- Nam Prik Ong** - Grilled tomato with red chili and pork
- Kao Raem Fuen** - Flour curd with peanuts and coconut sauce
- Ab Moo** - Grilled marinated minced pork with herbs wrapped in banana leaves
- Kao Soi Ho** - Crispy yellow noodle soup with chicken curry
- Kao Niew** - Sticky rice

Laotian

- Nuea Kem** - Salted beef
- Sai Grok E-Sarn** - Sour pork sausage
- Som Tam Malakor** - Green papaya salad
- Gai Yang Wieng Chan** - Grilled chicken Wieng Chan style
- Pla Mae Khong Prieu Whan** - Sweet and sour Mae Khong fish

Desserts

- Pol Lamai Ruam** - Fresh fruit in season
- Kha-nom Whan** - Assorted Thai desserts



Thai Village Market

Theme Party

Encounter the fascinating cultural rhythm of traditional Thai village life. Experience local product making displays, traditional entertainment and tasty food stalls as we arouse the senses with the colours, textures, aromas and tastes of an authentic market experience

Food: Thai buffet with a variety of food stalls in traditional village style
No. of guest: Minimum guarantee 30 pax up to 100 pax
Price: THB **1,900** per person



Decoration & Entertainment: THB **50,000**

Package includes: Food stall cooking
 Weaving demonstration
 Fish trap making
 Villagers' market
 Northern Thai atmosphere and decoration
 Local music and traditional Thai cultural show

Options: Northern costume charge: THB **1,400** per person
 Standard fireworks set charge: THB **35,000**
 Grand fireworks set charge: THB **60,000**
 Flame lit lanterns charge: THB **500** per lantern

Venues: Rice Paddy, Baby Elephant Camp, Hilltop or Garden View Terrace

Outdoor venues are subject to weather conditions and the hotel reserves the right to make a decision on the day by 12 noon. Wet weather option will be same menu, price, entertainment etc but will be held inside the hotel.

Thai Village Market

Theme Dinner Menu



Appetisers & Salads

- Grilled mixed satay with peanut sauce
- Spicy pomelo salad
- Herb marinated pork leg
- Minced chicken and pork wrapped with egg nets
- Spicy jelly mushroom salad

Hot Dishes

- Si-Klong Moo Hunglay** - Stewed pork spare ribs curry
- Pla Mae Khong Tord Kratiem Prik Tai** - Fried fish with garlic and pepper
- Gai Yang Kati Chao Doi** - Grilled marinated chicken with fresh coconut
- Panang Neua Yang** - Dry red curry with sliced tenderloin of beef
- Nam Prik Ong** - Sautéed mince pork with tomatoes and herbs
- Kao Suay** - Steamed jasmine rice

Cooking Stations

- Assorted variety of vegetables
- Varieties of Thai spicy salad with beef, pork, prawns and squid
- Deep fried shrimp cake
- Yellow noodles with chicken and beef curry
- Deep fried banana with grated coconut

Grill Station

- BBQ pork leg, grilled whole chicken, Sai- Krog E-Sarn (North East herb pork sausage), blue swimmer crab and scampi

Sauces

- Mustard, barbecue, spicy chili, lime and garlic, chili and garlic, brown and red wine sauces, and herb butter

Desserts

- Thai sweets and international pastries
- Cakes and pies
- Tropical fresh fruit in season



Hill Tribe Village Theme Party



Journey deep into the rich customs of Thailand's colourful northern tribes to experience how vibrant food stalls and unique local cooking methods, cultural performances and local product displays immerse every sense in our hill village surrounds.

Food: Buffet and food stalls in northern style
No. of guests: Minimum guarantee 30 pax up to 100 pax
Price: THB **1,900** per person



Decoration & Entertainment: THB **50,000**

Package includes: Bamboo cooking hut
 Hill tribe market
 Ghost gate
 Giant swing
 Hill tribe dolls and wooden frog display
 5 tribal cultural shows

Options: Hill tribe costume charge: THB **1,400** per person
 Mor Hom set costume charge: THB **1,000** per person
 Standard fireworks set charge: THB **35,000**
 Grand fireworks set charge: THB **60,000**
 Flame lit lanterns charge: THB **500** per lantern

Venues: Rice Paddy, Baby Elephant Camp, Mae Khong room, Poolside*,
 Sala Mae Nam Restaurant* or Garden View Terrace

*Extra charge of THB 20,000 net applies for Poolside and Sala Mae Nam Restaurant venues

Outdoor venues are subject to weather conditions and the hotel reserves the right to make a decision on the day by 12 noon. Wet weather option will be same menu, price, entertainment etc but will be held inside the hotel.

Hill Tribe Village

Theme Dinner Menu



Appetisers

Mee Grob - Crispy noodle with chicken and tamarind sauce

Nheam Chiang Rai - Assorted local sausages with cashew nuts and ginger

Mieng Kum - Roasted grated coconut with peanuts, lime and dry shrimp sauce

Salads

Yam Nuea - Grilled beef salad with chili and lemon juice

Yam Pol Lamai - Fresh fruit salad with grated coconut and dry shrimps

Yam Pui Fai - White mushroom salad with shrimps

Som Tam - Fresh papaya flavoured with tomato and lime juice

Food Stalls

Kao Grieb Pak Moh - Traditional Thai pudding

Phad Thai Goong - Sautéed noodles with shrimps, bean curd and bean sprouts

Satay Yang - Grilled mixed satay with peanut sauce

Tord Man Pla - Deep fried minced fish with chili paste and Thai herbs

Kha-nom Buang - Crispy pancakes stuffed with sweet egg yolk

Kao Mow Tood - Deep fried banana with grated coconut

Soup

Tom Kha Gai - Sliced breast of chicken with Thai herbs and coconut

Hot Dishes

Gaeng Hunglay - Northern style pork spareribs

Gai Phad Khing - Fried chicken with ginger

Pla Sam Rod - Fried Mae Khong fish with sweet and sour sauce

Goong Pad Med - Sautéed shrimps with cashew nuts

Phad Pak Ruam - Sautéed mixed vegetables with oyster sauce

Kao Phad Kraprow - Fried rice with basil leaves

Desserts

Kha-nom - Thai sweets and international pastries

Pol Lamai - Tropical fresh fruit in season

Cakes and pies

Khantoke

Theme Party



Take pleasure in experiencing Thailand's respected age-old rituals and spirit of generosity in a uniquely traditional get together. From authentic northern entertainment to a meaningful welcome and blessing, our Khantoke night uncovers the essence of village life.

Khantoke meaning: Thailand's traditional way of dining informally is enjoyed by royalty and farmers alike. Relaxing on matted floor seating with comfy cushions, food is served for you to share together, creating a wonderfully interactive experience.

Food: Thai set dinner served on a Khantoke tray
No. of guests: Minimum guarantee 30 pax up to 100 pax
Price: THB **1,900** per person

Decoration & Entertainment: THB **50,000**

Package includes: Bai Sri offering
Welcome by a local hill tribe villager elder and traditional Thai blessing
Flower gate
Northern Thai music
Northern Thai classical dance
Side condiments of Burmese cigars, crispy rice crackers with sugar cane and pickled tea leaves

Options: Northern costume charge: THB **1,000** net per person
Standard fireworks set charge: THB **35,000** net
Grand fireworks set charge: THB **60,000**
Flame lit lanterns charge: THB **500** per lantern

Venues: Mae Khong Room, Poolside or Hilltop

*Extra charge of THB 20,000 net applies for Poolside venue



Outdoor venues are subject to weather conditions and the hotel reserves the right to make a decision on the day by 12 noon. Wet weather option will be same menu, price, entertainment etc but will be held inside the hotel.

Khantoke

Theme Dinner Menu



Appetisers

Kra Tong Thong - Crispy tartlet filled with chicken cream

Nor Aur - Deep fried bamboo shoots with minced pork

Soup

Gai Tom Ka-Min - Chicken soup with turmeric flavour

Main Courses

Larb Pla Kau - Ground fish seasoned with herbs

Gaeng Hung Lay - Northern style pork spareribs curry

Gaeng Ho - Sautéed yellow curry with vegetables, Glass noodles and chicken

Goong Sauce Ma-Kham - Pan fried king prawns with tamarind sauce

Phad Phak Yod Doi - Assorted mixed vegetables in oyster sauce

Dessert

Pol Lamai Ruam Lae Ka-Nom Thai - Mixed fresh fruit and Thai desserts

Coffee & Tea

The Chinese Dragon

Theme Party

Absorb the influences that Chinese culture bestows on this mystical land. Taste the orient's most flavoursome recipes in a setting that is distinctly Thai, courtesy of baby elephants as your playful guests, classic musical and dance performances, and the mesmerising charm of flame lit lanterns.

No. of guests: Minimum guarantee 30 pax up to 100 pax
Price: THB **1,900** per person



Decoration & Entertainment: THB **50,000**

Package includes:

- 4 sets of local dance performances
- 1 local music band performing during dinner
- 3 baby elephants to greet and stand by during dinner
- Table and area decoration
- Venue rental
- 10 flame lit lanterns

Theme colour: White, red and gold
Venues: Rice Paddy, Baby Elephant Camp, Mae Khong Room, Poolside*, Sala Mae Nam Restaurant* or Garden View Terrace

*Extra charge of THB 20,000 net applies for Poolside and Sala Mae Nam Restaurant venues

Optional additions:

- 2 local food stalls
- 3 art & craft demonstrations
- Venue rental and decoration
- 1 baby elephant as a surprise for guests
- Local live music
- Hall of Opium visit*

Venues: Sunset Sala*, Anantara's Hilltop, Garden View Terrace or Main Spirit House

No. of guests: Minimum guarantee 30 pax up to 100 pax
Price: THB **30,000** net

* Sunset Sala includes an additional transport charge
 * Hall of Opium visit before cocktails is charged at THB 10,000



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The Chinese Dragon

Theme Dinner Menu



Appetisers

- Assorted Chinese pork sausage, crispy pork chip with pickle ginger and crispy cashew nuts
- Roasted duck breast salad with sweet chili paste and water chestnuts
- Shredded chicken salad with Chow Mein noodle and preserved red ginger
- Tossed green asparagus and shitake mushroom with Chinese vinaigrette dressing (V)
- Oriental cold roasted beef salad
- Deep fried Ha Kaw and Dim Sum
- Steamed Chinese pork bun
- Selection of fresh garden salad with a choice of dressings (V)
- Maan Tolh** - Steamed Chinese bun (V)

From the Kettle

- Fish maw soup - a famous Chinese soup with fish maw, chicken breast and quail eggs

Main Courses from the Clay Pot

- Tossed crispy chicken in a wok with cashew nuts, Szechuan chili paste and Chinese whisky
- Braised pork neck with Chinese herbs and baby pak choy
- Steamed sea bass with salted plum, ginger and celery, finished with sesame oil
- Chinese fried rice with pork sausage and cashew nuts, topped with dried shredded pork
- Stir fried blue scampi with ginger, shitake mushrooms and hoi sin sauce
- Roasted beef strip loin with Chinese whisky glaze
- Wok fried green asparagus, shitake mushrooms, carrots and baby corn (V)
- Steamed rice

Chinese Wok

- Wok fried yellow egg noodle with seafood and assorted vegetables

Carving Hut

- Chinese roasted duck, Chinese roasted chicken and roasted whole suckling pig

Sweet Thing

- Green tea flavoured cake with lemon vanilla sauce
- Mango pudding
- Sweet red bean in a coconut milk soup with young coconut
- Assorted Chinese cakes
- Sweet lychee and rambutan in sugar syrup
- Array of tropical fresh fruits

Into the Sea

Theme Party



Enrich your vibrant northern hills night with a relaxing sea bound journey, savouring Thailand's exotic diversity. Watch local dancers and listen to a traditional band, while baby elephants greet and accompany you for a dinner inspired by the ocean's bounty.

Food: Seafood on Ice BBQ
No. of guests: Minimum guarantee 30 pax up to 100 pax
Price: THB **1,900** per person

Decoration & Entertainment: THB **50,000**

Package includes:

- 4 sets of local dance performances
- 1 local music band performing during dinner
- 3 baby elephants to greet and stand by during dinner
- Table and area decoration
- Venue rental
- 10 flame lit lanterns

Theme colour: Blue and silver
Venues: Rice Paddy, Baby Elephant Camp, Mae Khong Room, Poolside*, Sala Mae Nam Restaurant* or Garden View Terrace



*Extra charge of THB 20,000 net applies for Poolside and Sala Mae Nam Restaurant venues

Optional additions:

- 2 local food stalls
- 3 art & craft demonstrations
- Venue rental and decoration
- 1 baby elephant as a surprise for guests
- Local live music
- Hall of Opium visit*

Venues: Sunset Sala*, Anantara's Hilltop, Garden View Terrace or Main Spirit House
No. of guests: Minimum guarantee 30 pax up to 100 pax
Price: THB **30,000** net

* Sunset Sala includes an additional transport charge
 * Hall of Opium visit before cocktails is charged at THB 10,000

Outdoor venues are subject to weather conditions and the hotel reserves the right to make a decision on the day by 12 noon. Wet weather option will be same menu, price, entertainment etc but will be held inside the hotel.

Into the Sea

Theme Dinner Menu



Appetisers

- Hilled queen scallop salad with coriander scent and grated coconut
- Seared yellow fin tuna with roasted capsicum and balsamic reduction
- Yellow curry marinated chicken breast salad with coconut shoot and crispy shallots
- Chilled white sea prawn with tossed garden salad and roasted almond vinaigrette
- Blue swimmer crab meat with avocado tian
- Selection of garden salad with a choice of dressings and condiments

From the Kettle

Tom Yam Pho Tek - A southern style tom yam soup with white sea prawn, hot basil, lemongrass, a touch of fresh chili and finished with lime

Bakery

- Whole loaves, country style French sticks, foccacia, ciabatta and assorted dinner rolls
- Basil pesto, first pressed olive oil, herb and plain butters

Main Courses from the Clay Pot

- Tossed scampi with tamarind, dry chili, pineapple and cashew nuts
- Roasted beef strip loin top with stir fried hot basil and mushroom sauce
- Braised southern style massaman curry of sweet potato and tofu (V)
- Mixed vegetables with garlic and butter
- Steamed jasmine rice

Carvery Roasted

- Baked whole red snapper with Maldivian spices

Open Flame Chargrilled

- Slipper lobster, calamari, yellow fin tuna, white sea prawn, beef strip loin, chicken breast and veal sausage
- Condiments - garlic, fresh chili and lime, dry chili, shallot and tamarind sauce, mustard, spicy BBQ sauce and garlic mayonnaise
- Grilled corn on the cob, baked potato with sour cream and crispy bacon
- Grilled marinated vegetables
- Phuket fried rice with pineapple and sultanas

Sweet Indulgence

- Dark chocolate fudge with baileys mousse and black cherry compote
- Royal project fresh strawberries with Kirsch and sweet mascarpone cream
- Chinese Nachi pear in red wine with cinnamon and gorgonzola
- Orange scented panna cotta with mandarin
- Seasonal display of tropical fresh fruits

Thai Inspired Desserts

- Kluay Buard Chee** - Caramelised local ladyfinger bananas with rum syrup and toasted almonds
- Tub Tim Krob** - Shoots of water chestnut ruby dumplings with jackfruit in coconut milk
- Kha-nom Thai** - Plated assortment of Thai sweets and jellies

The Supper Club

Theme Party



Dress to impress in the heart of Thailand's intoxicating northern jungle. Blending luxurious elegance with breathtaking nature and culture, dinner presents treasured regional recipes and coveted international creations, and atmospheric jazz music fuses with an exquisitely Thai scene.

No. of guests: Minimum guarantee 30 pax up to 100 pax

Price: THB **1,900** per person



Decoration & Entertainment: THB **50,000**

Package includes:

- 4 sets of local dance performances
- 1 local music band performing during dinner
- 3 baby elephants to greet and stand by during dinner
- Table and area decoration
- Venue rental
- 10 flame lit lanterns

Theme colour: Black and white

Venues: Rice Paddy, Baby Elephant Camp, Mae Khong Room, Poolside*, Sala Mae Nam Restaurant* or Garden View Terrace

*Extra charge of THB 20,000 net applies for Poolside and Sala Mae Nam Restaurant venues

Optional additions:

- 2 local food stalls
- 3 art & craft demonstrations
- Venue rental and decoration
- 1 baby elephant as a surprise for guests
- Local live music
- Hall of Opium visit*

Venues: Sunset Sala*, Anantara's Hilltop, Garden View Terrace or Main Spirit House

No. of guests: Minimum guarantee 30 pax up to 100 pax

Price: THB **30,000** net

* Sunset Sala includes an additional transport charge

* Hall of Opium visit before cocktails is charged at THB 10,000

Outdoor venues are subject to weather and the hotel reserves the right to make a decision on the day, by 12 noon; wet weather option will be same menu, price, entertainment etc but will be held inside the hotel

The Supper Club

Theme Dinner Menu



Chilled Leaves on Ice

Freshly pick from a local hydroponic farm – crispy Romanian lettuce, red & green coral, crispy green & red oak, Roquette leaves, tomato, sweetcorn, shredded carrot, beetroot, potato, coleslaw
Selection of garden salad with a choice of dressings and condiments

Live Spun Caesar

Traditional Caesar salad live spun on ice as you request – with Caesar dressing, crispy bacon, shaved parmesan, garlic croutons, and your choice of grilled free range chicken breast, Tasmanian smoked salmon or plain

Thai-Thai

Khao Gieb Paak Morh – steamed rice pancake stuffed with flavoured minced pork

Teak Boat & Chilled Seafood on Ice

Thai aroma poached selection of seafood – tiger king prawn, king mud crab, slipper lobster with tartar sauce, wasabi mayonnaise, cocktail sauce and lime wedge

Bakery

Whole loaves, country style French sticks, foccacia, ciabatta and assorted dinner rolls
Basil pesto, first pressed olive oil, herb and plain butters

From the Kettle

Gai Tom Kha Min – clear chicken broth soup with fresh turmeric, lemongrass, coriander shoot, cracked fresh chili and finished with lime juice
Or

Fennel and carrot cream soup with blue swimmer crab meat and roquette pesto

Open Flame BBQ

Imported Australian beef tenderloin, marinated baby back rib, grilled Phuket lobster, banana wrapped marinated sea bass
Spicy lime and garlic sauce, spicy dry chili, shallot and tamarind sauce, sweet chili sauce, mustard, spicy BBQ sauce and garlic mayonnaise
Grilled corn on the cob, baked potato with sour cream and crispy bacon
Grilled marinated vegetables

Carvery

Rosemary and whole grain mustard marinated and slow roasted lamb leg

From the Hot Clay Pot

Grilled crispy skin Tasmanian salmon with capers and kalamata olive remulade
Fragrant red coconut curry with roasted duck breast, lychee, water chest nuts and Thai sweet basil leaves
Braised southern style Massaman curry with lamb, sweet potato and onion
Hot wok fried soft shell crab with hot basil, chili and wild mushroom
Steamed aromatic jasmine rice, Organic brown wild rice

Sweet Indulgence

Basil spike cream brulee, A cup of wild berry & Kailua flavored Mascarpone tiramisu
Old style apple crumble with vanilla bean sauce, Black forest and raspberry cake
Pandanus flavor custard with coffee bean chiffon cake

Thai Inspired Desserts

Kluay Buard Chee – Caramelised local ladyfinger bananas with rum syrup and toasted almonds
Tub Tim Krob – Water chestnut ruby dumplings with jackfruit in coconut milk
Kha-nom Thai – Platted assortment of Thai sweets and jelly

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GDS Codes
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Galileo: 15904 Sabre: 25689
Worldspan: CEIAR

