



Andaman Delight
7,000 Set for 2 people

SALAD

Assorted Organics Lettuce with healthy
dressing and condiment
Seafood Spicy salad
Edible Fern Salad with Tiger Prawn
Assorted sushi, sashimi platter with soy sauce, wasabi

GRILL CORNER

Slipper lobster
Blue swimming crab
Andaman Tiger Prawn
Giant Marinated Squids
Whole Red Snapper stuffed with herbs

ACCOMPANIMENTS

Garlic Fried Rice Grilled Asparagus Seafood sauce, Cocktail dip

DESSERT

Coconut Aroma Panna Cotta Seasonal Fruit Meat over 7,000 Set for 2 people

SALAD

Assorted Organics Lettuce with healthy dressing and condiment
Caprese salad
Ceasar salad
Vitello Tonnato

GRILL CORNER

250 g. Australian Black Angus Rib Eye
270 day's grain fed
Australian Lamb Chop
Fresh Herbs Pork Sausage
Kurobuta Pork Chop
Thyme Marinated Free- Range Chicken Thigh

ACCOMPANIMENTS

Baked Herbal Potato

Buttered Corn Cob

Red Wine Sauce, Honey Grain Mustard Sauce

DESSERT

Basque Burnt Cheesecake Seasonal Fruit



Additional Hem

SEAFOOD

Phuket Lobster	300 gram	1,300 baht
Andaman Tiger Prawn	300 gram	600 baht
Andaman Seabass (1 whole)	500 gram	700 baht
Andaman Red Snapper (1 whole)	500 gram	700 baht
Squids	250 gram	500 baht
Rock Loster	350 gram	690 baht
Norwegian Salmon	250 gram	500 baht

PREMIUM MEAT

Aus Black Angus Rib Eye Grain fed 270 day's	250 gram	1,200 baht
Black Angus Striploin Grain fed 150 day's	250 gram	1,000 baht
Aus Lamb Chop	300 gram	1,000 baht
Kurobuta Pork Chop	250 gram	600 baht
Herbal Pork Sausage	250 gram	500 baht
Marinated Free-range Chicken Thigh	350 gram	500 baht

Private barbecue order form

After a perfect day exploring Khao Lak and the surrounding area, what could be better than a private barbeque in the privacy of your own suite? Simply inform our restaurant staff or call 'O' Guest Service Center

Include a Chef

An additional charge of 2,500 Baht will be added on to the menu price if you wish for one of our chefs to do the grilling for you

Cancellation advice

A cancellation fee of 50% off the food menu rate per person will apply, should you wish to cancel your Private Barbeque experience within 12 hours of your reservation.

Please note: Reservations are required a day in advance and are subject to availability.

Email: fb.vkhl@avanihotels.com



	Q		1
Man	ragne &	Wine	18

BUBBLES Chandon Brut Sparkling, Australia Billecart Salmon Brut Réserve, Champagne, France Moët & Chandon Brut Impérial	NV NV NV	BOTTLE 1,750 3,950 7,600
WHITE WINE Giesen Sauvignon Blanc, Marlborough Penfolds Max's Chardonnay, Adelaide Hills Marchesi di Barolo Gavi di Gavi DOCG, Piedmont	2021 2017 2020	1,950 2,800 3,500
ROSE WINE Chateau d'Esclans Whispering Angel Rosé Provence, France	2018	2,600
RED WINE Matua Valley Pinot Noir, Marlborough Terrazas de los Andes Altos del Plata Cabernet Le Volte dell'Ornellaia Toscana IGT, Toscana	2019 2018 2019	1,950 2,250 4,600

2	
F)e	Verage8

Fresh Watermelon

Fresh Mango

STILL & SPARKLING	THB
Aqua Panna 750 ml	280
San Pellegrino 750 ml	280
Chang (Local) 700 ml	170
JUICES	
Fresh Coconut	150

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Orange, Pineapple, Apple	130

SOFT DRINKS	80
SOFI DIKINIS	80

Coca Cola, Diet Coke, Sprite, Orange Fanta Soda Water, Ginger Ale Tonic Water

Hops

LOCAL Chang, Singha	THB 140
IMPORTED	
Heineken	160
Asahi	180
Corona	260
Hoegaarden	260

PHUKET CRAFT

Chalawan Pale Ale 240

Tropical lychee, citrus and floral notes, bold and smooth

Chatri IPA 240

Juicy grapefruit with subtle floral note

150

150



Thank you





