

AVANI+

Mai Khao Phuket

BREAKFAST *(available from 6.00 am - 11.00 am)*

CONTINENTAL BREAKFAST

690

Avani bakery basket

Toast, butter croissant, Danish pastry, jam selection and butter

Fresh seasonal fruit platter

Yoghurt and Bircher Muesli

Tea or Coffee

Your choice of: coffee, decaffeinated, espresso, specialty coffee, tea, hot chocolate

Fruit Juice

Your choice of: apple, guava, pineapple, orange, tomato

AMERICAN BREAKFAST

830

Avani bakery basket

Toast, butter croissant, Danish pastry, jam selection and butter

Your choice of two fresh eggs prepared any style, served with:

Tomatoes, ham, crispy bacon, sausage (pork or chicken) 🐷

From the stove

Baked beans, sautéed mushrooms

Fresh seasonal fruit platter

Tea or Coffee

Your choice of: coffee, decaffeinated, espresso, specialty coffee, tea, hot chocolate

Fruit Juice

Your choice of: apple, guava, pineapple, orange, tomato

 Vegetarian Option  Spicy Dishes  Contains Pork  Vegan Option

Price are in Thai Baht and are subject to 10% service charge plus applicable government tax

Please feel free to contact your server for any special dietary requirements, food allergies or intolerances

AVANI LOCAL BREAKFAST

830

Dim sum basket with condiments 🐷

Rice congee with chicken

Fried rice with vegetables

Thai style omelet

Fresh seasonal fruit platter

Tea or Coffee

Your choice of: coffee, decaffeinated, espresso, specialty coffee, tea, hot chocolate

Fruit Juice

Your choice of: apple, guava, pineapple, orange, tomato

DESIGN YOUR BREAKFAST

Bakery Basket

Butter croissant, chocolate croissant, Danish pastry and muffin
Served with butter & jams

350

Fresh Seasonal Fruit Platter

140

Organic Plain Yogurt

190

Mixed Berry Yogurt

Plain yogurt topped with berry compote

230

Breakfast Cereals

Cornflakes, Granola, All Bran, Rice Krispies, Koko Krunch
Your choice of full fat, low fat or soy milk

210

Bircher Muesli

Topped with seasonal fresh fruits

230

Hot Oat Porridge

Prepared with milk or water

240

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Pancakes 320
Apple compote, maple syrup and whipped cream

Two Fresh Farm Eggs, prepared your way 360 🍴
Served with potato of the day, grilled tomato,
Sausages (pork or chicken) and crispy bacon

COFFEE Hot Ice

American coffee 70 120
Espresso serves with hot water

Cappuccino 90 140
Espresso with hot steamed milk

Caffè Latte 90 140
Espresso with hot milk

Espresso 70
Freshly ground coffee

Espresso Doppio 140
Double espresso

Marocchino 70
Espresso with hot thick chocolate, cocoa and hot milk

TEA

Hot 70

The Original Earl Grey
This original Earl Grey Tea offers a rich and strong brew, enhanced with oil of Bergamot; it has a distinctive and unique flavor

Jasmine Green Tea
The beautiful aroma of the night blooming jasmine joined together in perfect unison with the hay-like nuances of fine green tea.

English Breakfast
Very Strong and full bodied with light floral undertones

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Pepper Mint

Ceylon tea with a creamy and rich note finishing with sparkling peppermint. The combination yields a complex and sensual tea

Iced

Café Mocha

Double espresso, 65% dark hot chocolate, milk foam

140

Thai Iced Tea

Known as "cha-yen" made from strongly-brewed Ceylon tea, Sweetened with sugar and condensed milk

140

Iced Chocolate

140

ALL DAY DINING MENU *(available from 12pm to 10pm)*

FROM THE WEST

APPETIZERS

Tomato & Mozzarella

Sliced tomatoes, buffalo Mozzarella, pesto

410

Caesar Salad

Romaine lettuce, crispy bacon, croutons, Caesar dressing and Parmesan cheese

310

- **With grilled chicken**

350

- **With prawns**

450

Greek Salad

bell peppers, tomatoes, red onions, cucumber, olives, Feta cheese, vinaigrette

310

SANDWICHES & BURGERS

All served with French fries

- AVANI + Club Sandwich** 🐷 390
Pulled chicken, cheddar cheese, bacon, egg, tomato and lettuce, whole wheat toast
- The Phuket Burger** 🐷 430
Brioche bun, Ranch dressing, bacon, caramelized onions and cheddar cheese
- Crispy Chicken Burger** 350
Cajun fried chicken thigh, blue cheese, cucumber pickle, sesame bun
- Vegan Burger** 🌱🌶️ 320
Minced plant patty, avocado dip and spicy tomato salsa





PIZZA

- Margherita** 🌱 350
Tomato sauce, sliced tomato, Mozzarella cheese and fresh basil
- Salami** 🐷 430
Tomato sauce, salami, mozzarella cheese, chili flakes
- Andaman Seafood** 500
Prawns, calamari, mussels and tomato sauce
- Carbonara** 390
White sauce, blue cheese and Mozzarella

PASTA

Your choice of Penne or Spaghetti

- Bolognaise** 350
Slow cooked beef with tomato sauce
- Carbonara** 🐷 320
Bacon, ham, egg

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Tomato  280
Chunky tomato sauce with fresh basil

Andaman Seafood 450
Prawns, squid, mussels, garlic, white wine, roasted tomato and spring onion

THAI FAVOURITES

Por Pia Thod  280
Crispy vegetable spring rolls served with sweet and sour sauce

Satay Ruam  320
Marinated chicken or pork skewers served with peanut sauce and cucumber relish

Tom Yam Goong  390
Spicy soup with prawns, galangal, mushrooms and herbs


Som Tam Gai Yang  380
Roast chicken thigh, green papaya, peanuts and long green beans

Gaeng Kiew Waan Gai  410
Classic Thai green chicken curry, pea eggplant and sweet basil

Phad Kraprao  470
Choice of chicken or pork wok fried with chili, garlic and hot basil leaves

Khao Pad
Wok fried rice with vegetables, tomatoes, garlic, onions and egg
Choice with:

- **Chicken or pork**  360
- **Prawns** 400



Phad Thai Goong  490
Glass noodles, prawns, crushed peanuts, tamarind sauce and dried chili

Steamed Jasmine rice 60

DESSERTS

White Chocolate Cheesecake Mixed berry compote	280
Mango & Coconut Panna Cotta Tropical fruit salsa	250
Chocolate Brownie With Himalayan salted caramel	270
Seasonal fruit platter	190
Khao Nieaw Ma Muaung Mango with sticky rice, creamy coconut sauce	280
ICE CREAM & SORBETS	140
Ice cream 100ml <ul style="list-style-type: none">• Vanilla• Belgian dark chocolate• Salted caramel	
Sorbet 100ml <ul style="list-style-type: none">• Mango• Lemon• Passionfruit	

CHILDREN'S CORNER

Tomato Soup Serve with poached egg and parmesan cheese crouton	220
Mixed Green Garden  Serve with lemon dressing or balsamic dressing	200
Spaghetti Bolognese Serve with parmesan cheese on the side	240
Spaghetti Tomato  Serve with parmesan cheese on the side	210
Fried Rice Chicken Serve with fried egg	220
Beef Burger Serve with French fries, mayonnaise and tomato ketchup	290



Vegetarian Option



Spicy Dishes



Contains Pork



Vegan Option

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Chicken Nugget 240
Serve with French fries, mayonnaise and tomato ketchup

Grilled Salmon 290
Serve with mash potato and mixed salad

DESSERT

Banana Split 190
Serve with vanilla and chocolate ice cream and chocolate sauce

Chocolate Brownie 220
Serve with mixed fruit on the side

Fresh Fruit 180
Seasonal fruit

MILK SHAKES

Vanilla and Banana 170
Chocolate 170
Coconut and Mango 170

BEVERAGE *(available 24 hours)*

WINE GURU SELECTION

Champagne & Sparkling		Glass	Bottle
Sette Cascine Prosecco Spumante Brut DOC, Veneto, Italy	NV	350	1,750
Moët & Chandon Brut Impérial Piccolo, Champagne, France	NV	200ml	1,350

White Wine

Stonefish Chardonnay, Margaret River, Western Australia	2020	380	1,900
Sileni Cellar Selection Sauvignon Blanc, Marlborough, New Zealand	2019	430	2,250

Red Wine

Morgan Bay Cellar Cabernet Sauvignon, California, USA	2020	420	2,200
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Rosé Wine

GranMonte Sakuna Rosé 'Anantara Private Cellar Selection', Khao Yai, Thailand	2020	350	1,750
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CHAMPAGNE

Non Vintage

Billecart Salmon Brut Réserve, Champagne, France	NV		3,950
Moët & Chandon Brut Impérial	NV		7,600

Rosé

Billecart Salmon Rosé Réserve	NV		6,900
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Sparkling Wines

Bottega Spumante Millesimato, Veneto, Italy	2017		2,200
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ROSÉ WINES

Chateau d'Esclans Whispering Angel Rosé, Provence, France	2018		2,600
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WHITE WINES

Domaine Testut Chablis Vieilles Vignes, Burgundy, France	2018		2,700
Cloudy Bay Sauvignon Blanc, Marlborough	2019		5,000

RED WINES

Chateauneuf-Domaine des Senechaux Chateauneuf du Pape	2015		5,200
Santa Carolina Cabernet Sauvignon Reserva, Colchagua Valley	2018		2,100
Stonefish Reserve Shiraz, Barossa Valley	2017		3,950
Kruger Family Wines Reserve Cabernet Sauvignon, Western Cape	2017		2,800

SOFT EMOTION

Water

Aqua Panna 750 ml			220
San Pellegrino 750 ml			220

Soft Drinks	100
Coca Cola, Diet Coke, Sprite, Orange Fanta	
Soda Water, Ginger Ale, Tonic Water	

Juices	
Orange, Pineapple, Apple, Mango	150
Coconut, Fresh Watermelon	150

BEERS

Local

Chang	140
Singha	140

Imported

Heineken	150
San Miguel	140

LIQUEUR

Campari	270
Limoncello	240
Fernet Branca	270
Amaretto	280
Sambuca	280
Jägermeister	300

GIN

Tanqueray	280
Bombay Sapphire	320
Origin Handcrafted by Anantara	370
Hendrick's	420

RUM

Chalong Bay	210
Mekhong	230
Phraya	400
Havana 3 Years Old	370

Bacardi	350
Ron Zacapa 23 years	550

TEQUILA

El Jimador	340
Don Julio Reposado	370
Patron Silver	420
Patron Anejo	480

VODKA

Smirnoff	340
Absolut	350
Ketel One	350
Belvedere	380
Grey Goose	380

COGNAC

Martel Cordon Bleu	660
Hennessy VSOP	500
Remy Martin VSOP	400

SINGLE MALT AND BLENDER

Monkey Shoulder	320
Old Pulteney 12	320
Chivas 12	350
Singleton Tailfire	420
Glenfiddich 12	450
Macallan 12	580
Dalwhinie 15	700
Oban 14	700
Glenmorangie 10	320
Glenmorangie Quinta Ruban	430
Glenmorangie La Santa	430

BOURBON AND IRISH

Jim Beam	320
Jameson	320
Jack Daniels	340