

ANGLOTHAI

PRIVATE DINING + EVENTS

ABOUT ANGLOTHAI

AngloThai is the debut London restaurant from husband-and-wife team, John and Desiree Chantarasak. We serve contemporary dishes that marry Thai recipes with seasonal local ingredients, championing the very best producers and suppliers in the country.

We believe that Thai food is not simply defined by its ingredients but by the considered balancing act of complex flavours synonymous with the cuisine - salty, sweet, spicy, and sour - and the recognition that these flavours can be found in the natural British larder.

Our wine list champions British and European producers that place excellent craftsmanship at the forefront of grape growing, harvesting and wine production. These handcrafted wines are made with love and respect, ensuring each bottle has a story to tell and is alive with energy and flavour.

Since opening in November 2024, AngloThai has quickly gained national acclaim. In February 2025, just three months later, the restaurant was awarded its first Michelin star.





Baan Dining Room

BAAN DINING ROOM

Downstairs at AngloThai, you will find Baan, our private dining room, taking its name from the Thai word for 'home'.

Baan seats up to 16 guests around a bespoke dining table made from indigenous Chamchuri wood in Chiang Mai. The design takes influence from mid-century Thai art deco movement, with hand-carved tambour panels and Murano glass chandeliers.

Equipped with a vinyl player, restored Tannoy Devon speakers, and a selection of vinyls from John's collection, guests are invited to select their own music to accompany their meal.

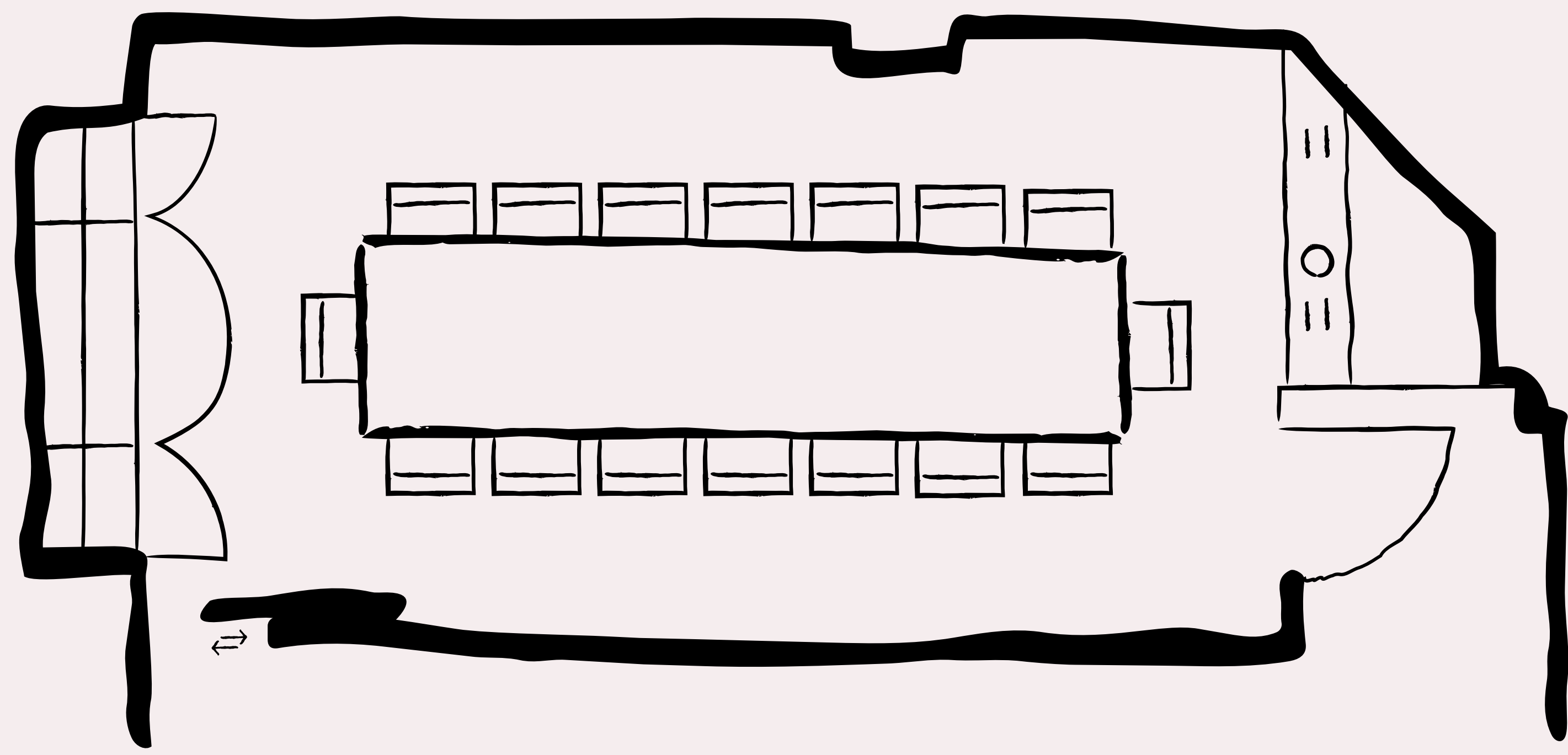
We offer an ever-changing tasting menu, with our head sommelier available to discuss beverage options suited to your meal prior to the event.

CAPACITY

16 guests seated



BAAN DINING ROOM



16 guests seated



Food + Drink

FOOD SAMPLE MENUS

ANGLOTHAI

Sample Baan Menu

Candied Beetroot & Rice Paper

Spiced Lamb Sausage & Aubergine Relish

Crab, Coconut & Exmoor Caviar

Beef Dripping Red Curry & Potato Flatbread

30 - Day Aged Ribeye & Yellow Curry

Jerusalem Artichoke & Chilli Jam

Naked Grains

Almond & Ginger Cake

£120 per person

ANGLOTHAI

Sample Baan Menu

Candied Beetroot & Rice Paper

Spiced Lamb Sausage & Aubergine Relish

Oyster & Fermented Chilli

Crab, Coconut & Exmoor Caviar

Beef Dripping Red Curry & Potato Flatbread

Deep Fried Chicken, Smoked Caviar & Tamarind

30 - Day Aged Ribeye & Yellow Curry

Jerusalem Artichoke & Chilli Jam

Naked Grains

Rhubarb Granita & Coconut

Almond & Ginger Cake

£150 per person

DRINKS SAMPLE MENUS

SPARKLING

Blackbook Winery, Yew Tree Vineyard ‘GMF’, 2020, Oxfordshire, United Kingdom	75
Peter-Jakob Kühn, Blanc de Blancs Sekt, Brut Nature, 2019, Rheingau, Germany	85
Brocard Pierre, Tradition, Extra Brut, NV, Côte des Bar, Champagne, France	125
Exton Park, Brut Reserve ‘RB32’, NV, Hampshire, England (MAGNUM)	210
Thomas Perseval, ‘Rosé de Macération’, 2020, 1er Cru Chamery, Montagne de Reims, Champagne, France	220
Bruno Paillard, Blanc de Blancs, Extra Brut, NV, Grand Cru Côte des Blancs, Champagne, France (MAGNUM)	350

WHITE

Štajerska Kolektiv, 2021, Štajerska, Slovenia	55
Nibiru x AngloThai, ‘Aubretia’, 2019, Kamptal, Austria (LITRE)	80
Domaine Overnoy, ‘Charmille’ Chardonnay, 2021, Jura, France	110
Georg Mosbacher, ‘Freundstück’ GG, Riesling, 2021, Pfalz, Germany	125
Sylvain Pataille, Marsannay Blanc, 2022, Burgundy, France	155
Wasenhaus, ‘Möhlin’ Pinot Blanc, 2021, Baden, Germany	180
Neumeister, Sauvignon Blanc ‘Klausen’, 2020, Styria, Austria (MAGNUM)	215
Domaine de Montille, Puligny-Montrachet ‘Les Cailleretes’, 2016, Burgundy, France	320

ORANGE

Domaine Matassa, ‘Cuvée Marguerite’, 2023, Roussillon, France	115
Mythopia, ‘Disobedience’, 2014, Valais, Switzerland	195

ROSÉ

Rennersistas, ‘Waiting For Tom’ Rosé, 2021, Burgenland, Austria	70
Domaine Tempier, Bandol Rosé, 2023, Provence, France	100

RED

Dautel, ‘Cleebronn’ Spätburgunder, 2021, Württemberg, Germany	70
Nibiru x AngloThai, ‘Rufus’, 2019, Kamptal, Austria (LITRE)	80
Domaine Les Marnes Blanches, Poulsard, 2023, Jura, France	110
Douhairret-Porcheret, Monthelie 1er Cru ‘Le Meix Bataille’, 2020, Burgundy, France	140
Bel Air Marquis d’Aligre, Margaux, 2009, Bordeaux, France	180
Justin Dutraive, Fleurie ‘Chappele de Bois’, 2020, Beaujolais, France (MAGNUM)	200
Selvadolce, Rossese ‘Rosso Se Selvadolce’, 2014, Liguria, Italy (MAGNUM)	290
Frank Cornelissen, Etna Rosso ‘Munjebel FM’, 2019, Sicily, Italy (MAGNUM)	330



CONTACT US

We'd love to hear about your event - get in touch to arrange a visit or discuss your requirements.

[ENQUIRE](#)

22-24 Seymour Place, London, W1H 7NL
anglothai.co.uk | [@anglothai](#)

EXPLORE OUR RESTAURANTS

MJMK Restaurants is a group of diverse dining concepts across London, each offering its own unique atmosphere and experience.

Explore our venues and find the perfect setting for your next event.

mjmk.co.uk