

**BREEZE**

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BY ANANTARA

## L 'ITALIANO AT BEACH HOUSE

### WELLNESS

We highlight 'wellness cuisine' for items that feature synergistic combinations of notably nutrient dense ingredients that have been prepared with cooking methods that retain and enhance nutrient bio availability whilst being eco friendly

# BREEZE 24 HOURS SPECIALS

KINDLY PRE ORDER YOUR DESIRED ITEM THE DAY BEFORE

## Veal milanese 'elephant ear'


French fries and garden salad, salpicon with raspberry

4800

## Whole imported seabass in salt and herbs crust

Roasted potatoes with herbs and grilled vegetables,  
Olive oil mayonnaise

6000

 **Lobster and seafood stew with fregola with 2 phuket lobsters**  
Crushed potato with parsley and olive oil, garden salad, fregola

7000

## Dried aged beef fiorentina t - bone (1.4kg)

Roasted potato, green bean and shallot salad, veal stock

4000

## Dutch oven roasted corn fed chicken

Roasted potato, mirepoix, garden salad, chicken stock

4000

## Arabic grill

Mezzeh, pickles, pita

Koftas on charcoal grill, tahina sauce, oriental rice  
Accompaniments

4800

To share for 2 people or more

W : Beach house wellness cuisine

[Beachhouselayan.com](http://Beachhouselayan.com) | #DAWNTILDUSK

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



Locally Sourced Fish



Locally Sourced Dish

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness  
Please inquire with senior management if you have any dietary restrictions, allergies or special considerations

# SPECIALITÀ

## OYSTERS & SEAFOOD

		<i>Half Dozen</i>	<i>Dozen</i>
○	<b>Fine de claire no. 1</b> Iodine rich, crispy and delicate, nutty and light-colored	1200	2300
○	<b>Tsarskaya no. 2</b> Mineral, firm with a hint of acidity	1350	2600
○	<b>Muirgen Irish no. 2</b> Sweet, meaty and delicate	1400	2700
○	Sicilian red shrimp crudo, citrus, virgin oil		1200
W ○	Avocado and swimmer crab salad, celery, cucumber, dill, lemon Lettuce		900
○	Poached king prawns with cocktail sauce		600
○	Salmon tartare, fresh horseradish, salmon roe		500
W ○	Green lip mussels, spicy nahm jim, vegetables 'crudite'		440
○	Grilled phuket lobster, lemon garlic butter		1800
○	Chilled seafood ' Plateau ' to share for two or more, condiments And accompaniments		5800
○	<b>Beach house oscietra caviar</b> Blini and condiments of: egg white and egg yolk Spring onion, sour cream, french butter, lemon wedges ( Sustainable farming )	3500 30 g	5500 50 g

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## SHARING

- **Tagliere** – board of italian cold cuts and artisanal cheeses, olives Pickles, sour dough loaf **900**
- **Focaccia tartufata** – truffle cream, mascarpone, mozzarella, green Onion (vegetarian) **600**
- **Focaccia marinara** – tomato, chili, garlic, oregano (vegetarian) **420**
- **Paté di fegatini** – chicken liver pate, caramelized balsamic onion Black pepper, sourdough loaf **600**
- **Bruschetta pomodoro** - heirloom cherry tomatoes, roasted chili, Garlic, basil (vegetarian) **350**
- **Bruschetta stracciatella** - wild rocket, tomato, parma ham, aged balsamic **500**
- W ○ **Crema di ceci** - hummus bowl, vegetable crudite', torched cherry Tomatoes, chickpea crackers (vegan – gluten free) **400**

## ANTIPASTI, INSALATE, ZUPPE

- W  ○ **Tartara di dentice** - white snapper tartare, kalamata olive, caper leaf Spring onion, sourdough crouton **500**
- **Polpo ai ferri** – grilled octopus, pickled sweet peppers, celery, paprika **630**
- **Carpaccio di manzo** - beef carpaccio, wild rocket, 'arrigo cipriani' Vinaigrette **600**
- **Caprese** – burrata, heirloom cherry tomato, basil, extra virgin olive oil Sicilian oregano, sea salt (vegetarian) **650**
- **Tonno crudo** – crudo of yellow fin tuna, bottarga, stracciatella Crispy zucchini **600**
- **Lattughino** – butter head, green apple, mango, macadamia Goat's cheese, poppy seed vinaigrette (vegan) **550**
- **Rape rosse** - roasted beetroot, wild rocket, hazelnut, crispy Parmaham, dried ricotta, orange vinaigrette **500**
- **Insalata cesare** – baby cos, anchovies, crispy pancetta Parmesan vinaigrette, croutons **500**
- **Pappa al pomodoro** – tomato and tuscan bread soup, basil, evoo Chili flakes (vegetarian) **380**
- W  ○ **Crema di zucca** - pumpkin soup, carrot, orange, pumpkin confit, Dill (vegan) **450**

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## PASTA & RISOTTO

- **Troccoli** - 'cacio e pepe', pecorino romano, black pepper  
Lemon zest (vegetarian) 550
- **Rigatoni** - 'amatriciana', guanciale ham, dried chili, onion, tomato  
Pecorino romano 550
- **Linguine** - 'vongole', garlic, chili, cherry tomato, clams  
White wine, parsley 630
- **Penne** - 'bolognese', beef ragu, butter, parmigiano 630
- 📍 ○ **Fettuccine** - 'frutti di mare', andaman seafood, garlic, chili, fresh  
Tomato sauce 700
- **Lasagna** - 'pesto e besciamella', basil pesto lasagna, provolone  
(vegetarian) 550
- **Risotto** - 'parmigiano reggiano', stracciatella, evoo, tomato dust  
(vegetarian) 680
- **Risotto** - 'tartufo e porcini', truffle, porcini truffle butter, fresh truffle 1300

## SECONDI PIATTI

- **Bistecca ai ferri** - grilled wagyu striploin or ribeye, seasonal vegetables,  
Maldon, salt, evoo (*dry aged, 2 GR full blood australian wagyu*) 2100/2400
- **Agnello scottadito** - grilled lamb chops, spinach, black garlic jus 1200
- **Pollo alla diavola** - rotisserie young chicken burnt black pepper-paprika  
New potato, roasting jus 700
- W 🐟 ○ **Dentice al forno** - baked fillet of white snapper, crushed avocado, olives  
Fresh herbs salad, lemon, 'colatura d' 'alici' 780
- 🐟 ○ **Fritto misto** - soft shells crab, prawn, squid, garlic, chili, lemon 900
- **Milanese** - breaded veal cutlet, rocket, radish, salpicon, lemon, chips 1800
- 🐟 ○ **Gamberoni ai ferri** - grilled jumbo tiger prawns, citrus zest, evoo, garden salad 1600
- W ○ **Spigola** - simply grilled whole seabass, aromatic olive oil, crushed potato  
Herbs salad 1380

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## DESSERTS

- |   |  |                  |     |
|---|--|------------------|-----|
|  | o <b>Cesto del pasticcere</b> – basket of petit desserts to share<br>For two people or more                    |                  | 600 |
|  | o <b>Tiramisu</b> - mascarpone cream, espresso, sponge, cocoa  |                  | 380 |
|   | o <b>Crema cotta</b> – coconut crème bruleé, passion fruit granità   |                  | 380 |
|  | o <b>Tartelletta al limone</b> – table side lemon tart, burnt meringue, lemon zests<br>For two people or more  |                  | 600 |
|   | o <b>Meringa</b> – pavlova, exotic fruit, passion fruit sauce, meringue garnish                                |                  | 380 |
|   | o <b>Frittelle</b> – choux, cinnamon sugar, valrhona araguaní chocolate sauce                                  |                  | 450 |
| W   | o <b>Ananas</b> – phuket pineapple carpaccio, coconut sorbet, kaffir leaf                                      |                  | 350 |
|   | o <b>Gelati</b> - ice-cream – vanilla / chocolate / strawberry / rum raisin<br>Cookie cream / midnight brownie | <i>per scoop</i> | 230 |
|   | o <b>Sorbetti</b> - mango/ passionfruit/ coconut / lychee / lime   | <i>per scoop</i> | 230 |

 Chef Aroon signature dessert

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