

BREEZE

BY ANANTARA

THE BEACH BAR

Breeze, where sand
and sea join
Bring everything but time
to Breeze by
Anantara
Seaside comfort
with a stylish bite

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 potatoes, green bean and shallot salad, veal stock

4000

Dutch oven roasted corn fed chicken

Roasted potatoes, 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

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

SUSHI, SASHIMI & SEAFOOD BAR

Rolled sushi

- **California roll**, crab meat, avocado, cucumber, tobiko 740
- **Spicy seafood roll**, tuna, salmon, crab, tabasco, piquillo pepper 840
- **Tempura roll**, tiger prawns, avocado, asparagus, sesame seeds, salmon roe 900
- **Beach house roll**, unagi, avocado, cucumber, puffed rice, unagi sauce 900
- **Layan roll**, salmon, philly cheese, mango, sesame seeds, soft-shelled crab Ikura 840

Nigiri sushi, today's selection; salmon, tuna, yellow tail, shrimp, unagi (2 each) 740

Chirashi sushi, sushi rice, topped with salmon, tuna tartare, avocado, edamame Shrimp, salmon roe, lotus chips 700

Sashimi moriwase, akami tuna, salmon, yellow tail, scallop, shrimp, salmon roe 2500

Premium sashimi

- Akami tuna 800
- Salmon 400
- Yellow tail 500
- Hotate (scallop) 550
- Yellow fin tuna 380

- **'New style sashimi'** - yellow tail, yuzu, soy, cress, hot sesame oil 680
- **Salmon tiradito** - tiger milk, coriander, jalapeño, radish, crispy shallot 650
- **Saku Tartare** - yellowfin tuna tartare, avocado, cucumber, seaweed, spring onion 500
- **Akahata sashimi** - dry aged sashimi of coral trout, chive, garlic chips, lime, extra virgin Olive oil 650

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OYSTERS & CAVIAR

	<i>Dozen</i>	<i>Half Dozen</i>
○ Fine de claire no. 2	2300	1200
○ Tsarskaya no 2	2600	1350
○ Muirgen Irish no 2	2700	1400
○ Beach house oscietra caviar	5500	3500
Blini and condiments of egg white and egg yolk Spring onion, sour cream, French butter, lemon wedges (Sustainable farming)	50 g	30 g

SALADS, SOUP

○ Classic niçoise - greens, new potatoes, seared tuna, quail eggs Green beans, cherry tomato, anchovy, preserved lemon vinaigrette	630
○ Reformed greek salad - quinoa, buckwheat, grilled onion, peppers, feta, Kalamata olive	550
○ Green goddess bowl - rice berry, charred broccoli, edamame, greens Purple carrot, cashew cheese, avocado, kimchi (vegan)	550
○ Caesar salad - baby cos, anchovies, crispy pancetta, parmesan vinaigrette	500
• with crispy soft shells crab	750
• with grilled tiger prawns	650
• With rotisserie chicken	580
○ Caprese - burrata, heirloom cherry tomato, basil, extra virgin olive oil Sicilian oregano, sea salt.	650
○ Beach house gazpacho - avocado, poached shrimp, quail egg, croutons garnish	430
○ Tuna poké bowl - tuna fillet, avocado, edamame, seaweed, ginger, spicy Soy - wasabi dressing	650
○ Roasted octopus ceviche - red onion, avocado, cherry tomato, lime, roasted chili	760

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PIZZA, PASTA

- **Focaccia marinara** – tomato, chili, garlic, oregano (vegan) 480
- **Margherita** – tomato passata, mozzarella, pecorino, oregano, basil 550
- **Diavola** – tomato passata, mozzarella, spicy chorizo, ndujia sausage, oregano 700
- **Frutti di mare** – tomato passata, mozzarella, garlic, seafood, virgin oil 700
- **Carbonara** – mozzarella, guanciale ham, onion, egg, pecorino, black pepper 650
- **Cheeses & truffle** – mozzarella, four cheeses, cream of black truffle, fresh truffle, Pecorino 850
- **Porchetta & pecorino** – mozzarella, piennolo tomato, porchetta, rocket, pecorino, Black pepper 650

- **Spaghettoni** - 'cacio e pepe', pecorino romano, black pepper lemon zest 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 cheese 630
- **Lasagna** – 'pesto e besciamella', basil pesto lasagna, provolone 550

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BURGERS, MAINS

- **Beach house signature burger** - wagyu pattie, caramelized onion
Back bacon, aged cheddar, jalapeño, lettuce tomato on brioche bun with fries **780**
- **Classic cheeseburger sliders** - four mini burgers of juicy angus beef
Aged cheddar, lettuce, pickled cucumber, fries **700**
- **Buttermilk fried chicken burger** – cajun seasoned chicken thigh avocado guacamole,
Lettuce, tomato, coleslaw, fries **650**
- **Beach house vegan burger** – vegan pattie, guacamole tomato, cilantro,
Greens on a grains crusted brioche bun vegan house dressing, fries (vegan) **650**
- **Battered fish burger** - bibb lettuce, tomato, tartare sauce, pickled onion and
Cucumber, coleslaw, fries **700**
- **Smoked brisket burger** – 24hrs smoked brisket, bibb lettuce, pickled onion,
Slaw gherkins, spiced fries **700**

- **Grilled steak** – wagyu striploin or wagyu ribeye shoestring potato, broccolini
Caper-anchovy butter, veal jus (dry aged, 2 GR full blood Australian wagyu) **2100/2400**
- **Roasted Chicken** - rotisserie young chicken, burnt black pepper- paprika,
New potato, roasting jus **700**
- 🌱 ○ **Poached seabass** – fennel ,vegetable ratatouille, saffron burred blanc **750**
- **Bread veal 'Milanese'** – rocket, radish, salpicon, lemon, fries **1800**
- **Tiger prawns** - simply grilled jumbo prawns, citrus zest, evoo, garden
Salad, avocado **1600**

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SOUTH ASIAN FAVORITES

- **Poh phia 'Krapraow'** - crispy fried, spicy chicken & basil spring rolls, sweet plum dip 480
- **Peek gai 'larb'** - fried chicken wings, spicy 'larb' flavors, Spicy tamarind sauce 530
- **Satay club** - grilled tiger prawns satay our charcoal grill with spicy peanut sauce Cucumber ajar 680
- **Laab tuna** - grilled tuna fillet flaked over thai herbs Toasted ground rice, spicy lime dressing 680
- **Malabar crab salad** – sweet and green mango, crab meat, chili, lime, herbs Soft shelled crab garnish 730
- **Phad ka-praw gai khai dao** - stir-fried chicken with chili and basil leaves With a Thai style of fried egg 500
- **Phad thai goong** - fried rice noodles, white prawns, bean sprout, tofu Egg, tamarind sauce (vegan with tofu) 650
- **Kaow phad** fried rice with egg, vegetables, spring onion, fish sauce
 - chicken or pork 550
 - prawns or crab meat 650
- **Sri-Lankan fish curry** - grouper, spices, tomato, coconut gravy, curry leaves Basmati rice 880
- **Kerala cardamon chicken** – green chili, lemon, coriander, coconut cream Basmati rice 700

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Sustainably Fish



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DESSERTS

-  ○ **Cesto del pasticcere** – basket of petit desserts to share
For two people or more 600
-  ○ **Tiramisu** - mascarpone cream, espresso, sponge, cocoa 380
-  ○ **Raspberry profiteroles**- vanilla ice cream, raspberry chocolate 400
- **Ice-cream** – vanilla / chocolate / strawberry / rum raisin *per scoop* 230
Cookie cream / midnight brownie
- **Sorbet**- mango/ passionfruit/ coconut / lychee / lime *per scoop* 230

 Chef Aroon signature dessert

