

**BREEZE**

---

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

[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

# SPECIALITÁ

## OYSTERS & SEAFOOD

	<i>Half Dozen</i>	<i>Dozen</i>
○ <b>Fine de claire no. 1</b> Lodine 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
○ Avocado and swimmer crab salad, celery, cucumber, lettuce, dill, Lemon		900
○ Poached king prawns with cocktail sauce		600
○ Salmon tartare, fresh horseradish, salmon roe		500
○ Grilled phuket lobster, lemon garlic butter		2800
○ Chilled seafood ' Plateau ' to share for two or more, with Phuket lobster, condiments and accompaniments		5800
○ <b>Beach house oscietra caviar</b>	3500	5500
Blini and condiments of: egg white and egg yolk Spring onion, sour cream, french butter, lemon wedges ( Sustainable farming )	30 g	50 g

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

## 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) 800
- **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) 380
- **Bruschetta stracciatella** - wild rocket, tomato, parma ham,  
Aged balsamic 500

## ANTIPASTI, INSALATE, ZUPPE

- 📍 ○ **Tartara di dentice** - white snapper tartare, kalamata olive, caper leaf  
Spring onion, chickpea crouton 500
- **Polpo ai ferri** – grilled octopus, pickled sweet peppers, potatoes  
celery, paprika 730
- **Carpaccio di manzo** - beef carpaccio, wild rocket, 'arrigo cipriani'  
Vinaigrette 800
- 📍 ○ **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 680
- **Lattughino** – butter head, green apple, mango, macadamia,  
Phuket Goat's cheese, poppy seed vinaigrette (vegetarian) 600
- **Rape rosse** - roasted beetroot, wild rocket, hazelnut,  
Crispy parma ham, dried ricotta, orange vinaigrette 550
- **Insalata cesare** – baby cos, anchovies, crispy pancetta  
Parmesan vinaigrette, croutons 550
- **Pappa al pomodoro** – tomato and tuscan bread soup, basil, evoo  
Chili flakes (vegetarian) 480

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

## PASTA & RISOTTO

- **Spaghettone** - '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** - nella zucca, pumpkin, gorgonzola, crispy sage  
(vegetarian) 680
- **Risotto** - 'tartufo e porcini', truffle, porcini truffle butter, fresh truffle  
(vegetarian) 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
-  ○ **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, sage 900
- **Milanese** - breaded veal cutlet, rocket, radish, salpicon, lemon, chips 1800
-  ○ **Gamberoni ai ferri** - grilled jumbo tiger prawns, citrus zest, evoo, garden salad 1600
- **Spigola** - simply grilled whole seabass, aromatic olive oil, crushed potato,  
Herbs salad 1380

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

## DESSERTS

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

 Chef Aroon signature dessert

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