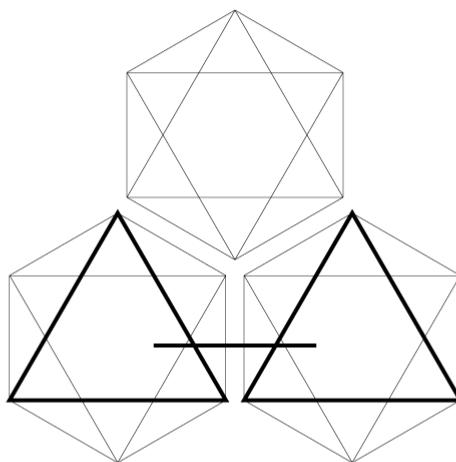




BREEZE

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



"At Anantara Layan, we believe that nourishment is not just about sustenance, but about cultivating a deeper connection between mind, body, and spirit" Executive Chef Stefano Artosin

We have incorporated elements of the MIND concept into select menu items. The mind diet is a powerful approach to eating that combines the best of Mediterranean and DASH (Dietary Approach to Stop Hypertension) with foods that support brain health and longevity through incorporating key ingredients like rich leafy greens, berries, fresh herbs, extra virgin olive oil, nuts, lean meats, and fish high in omega 3's.

Every dish is carefully designed by Chef Stefano to showcase the freshest, highest-quality locally sourced ingredients with the perfect balance of flavors that leave you feeling nourished, revitalized, and inspired.

Join us on a delicious journey to vitality and indulge in the art of mindful eating at Breeze

BREEZE 24 HOURS SPECIALS

KINDLY PRE-ORDER YOUR DESIRED ITEM THE DAY BEFORE

To share for 2 people or more

Veal milanese 'elephant ear' (D) (E)

French fries and garden salad, salpicon with raspberry

4800

Whole imported seabass in salt and herbs crust (F) (D)

Puy lentils salad with herbs, grilled vegetables, olive oil, lemon

4800

- Lobster and seafood stew with fregola with 2 Phuket lobsters (F) (D) (SF) (M)

Garden salad, fregola, cherry tomato

6800

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

Roasted potatoes, green bean and shallot salad, veal stock

4600

Dutch oven roasted capon chicken (GF) (D)

Mirepoix, garden salad, sauteed green vegetables

2650

Arabic grill (D) (N)

Mezzeh, pickles, pita

Marinated chicken skewers, lamb koftas on charcoal grill, tahina sauce, accompaniments

4100

mind cuisine by Layan Life

Beachhouselayan.com | #DAWNTILDUSK

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Locally Sourced Fish



Locally Sourced Dish

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SUSHI, SASHIMI & SEAFOOD BAR

Rolled sushi

(SY) (SF) ○	California roll , crab meat, avocado, cucumber, tobiko	740
(F) (SY) (SF) ○	Spicy seafood roll , tuna, salmon, crab, tabasco, piquillo pepper spring onion, shichimi powder	840
(F) (SM) (SY) (SF) ○	Tempura roll , tiger prawns, avocado, asparagus, tobiko, salmon roe	900
(F) (SY) ○	Beach house roll , unagi, avocado, cucumber, puffed rice, unagi sauce	900
(GF) (F) (D) (SM) (SY) (SF) ○	Layan roll , salmon, philly cheese, mango, sesame seeds, soft-shelled crab, salmon roe	840
(GF) (F) (SY) (SF) mind	Nigiri sushi , today's selection; salmon, tuna, yellow tail, shrimp, unagi (2 each) <i>(Kcal 274, Fat 8gr, Carbs 33gr, Protein 20gr)</i>	800
(GF) (F) (SY) (SF) mind	Chirashi sushi , sushi rice, topped with salmon, tuna, shrimp, salmon roe lotus chips, baby sunflower, avocado, edamame <i>(Kcal 409, Fat 9gr, Carbs 38gr, Protein 36gr)</i>	780
(GF) (F) (SY) (SF) (M) mind	Sashimi moriawase , salmon, yellow tail, scallop, shrimp, salmon roe <i>(Kcal 276, Fat 5gr, Carbs 10gr, Protein 39gr)</i>	3000
(GF) (F) (SY) (SF) (M)	Premium sashimi	
○	Salmon	500
○	Yellow tail	600
○	Hotate (scallop)	800
○	Yellow fin tuna	500
(F) (SM) (SY) ○	Silken tides sashimi - yellow tail, yuzu, soy, cress, hot sesame oil	720
(GF) (F) (SY) ○	Salmon tiradito – tiger milk, coriander, jalapeño, crispy shallot, salmon roe	650
(F) (SY) (SM) ○	Saku Tartare – yellowfin tuna tartare, avocado, cucumber, seaweed spring onion, cherry tomato, crispy lotus root	600
(F) (SY) ○	Akahata sashimi – dry aged sashimi of coral trout, chive Garlic chips, lime, yuzu, extra virgin olive oil	650

Served with fermented cabbage and riceberry

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OYSTERS & CAVIAR

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

SALADS, SOUP

(GF) (E) (F)	mind	o Niçoise – greens, puy lentils, preserved tuna or seared tuna Hard boiled eggs, green beans, cherry tomato, anchovy Preserved lemon vinaigrette (Kcal 163, Fat 5gr, Carbs 10gr, Protein 39gr)	750
(VG) (GF) (D)	mind	o Greek salad – quinoa, buckwheat, grilled onion, peppers Low fat feta, kalamata olive, garden herbs (Kcal 224, Fat 7gr, Carbs 54gr, Protein 10gr)	600
(V) (GF) (N)	mind	o Green goddess bowl – Thai riceberry, charred broccoli Edamame, greens, seeds, purple carrot, cashew cheese, avocado, kimchi (Kcal 308, Fat 20gr, Carbs 22gr, Protein 10gr)	600
(D) (E) (F)	mind	o Caesar salad – cos, anchovies, crispy pancetta, sourdough crotons Parmesan dressing (Kcal 237, Fat 21gr, Carbs 7gr, Protein 6gr)	600
		• with crispy soft shells crab (Kcal 364)	800
		• with grilled tiger prawns (Kcal 293)	800
		• With grilled chicken (Kcal 291)	700
(VG) (D)	mind	o Burrata on panzanella – heirloom cherry tomatoes, rocket, basil Extra virgin olive oil, sea salt, pickled red onion (Kcal 476, Fat 35gr, Carbs 17gr, Protein 19gr)	700
(E) (D) (SF)	mind	o Beach house gazpacho – avocado, poached shrimp, quail eggs Croutons garnish (Kcal 420, Fat 26gr, Carbs 24gr, Protein 27gr)	500
(F) (SY)	mind	o Tuna poké bowl – Japanese rice, tuna fillet, avocado, edamame Seaweed, ginger, spicy soy – wasabi dressing (Kcal 440, Fat 16gr, Carbs 34gr, Protein 40gr)	700
(SM) (M)	mind	o Roasted mediterranean octopus – Puy lentils, herbs, aubergine Tahina dressing, pomegranate (Kcal 518, Fat 33gr, Carbs 21gr, Protein 35gr)	800

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PIZZA, PASTA

(V) (N) mind	o Focaccia 'LIFE' – hummus, roasted and grilled vegetables Rocket, hazelnuts, chili oil (Kcal 742, Fat 60gr, Carbs 41gr, Protein 14gr)	700
(V) mind	o Focaccia marinara – tomato, chili, garlic, oregano (Kcal 262, Fat 10gr, Carbs 35 gr, Protein 8gr)	500
(VG) (D)	o Margherita – tomato passata, mozzarella, pecorino, oregano, basil	550
(D) (M)	o Diavola – tomato passata, mozzarella, spicy chorizo, Ndujia sausage, oregano	750
(D) (SF) (M)	o Frutti di mare – tomato passata, mozzarella, garlic, seafood, virgin oil	750
(VG) (D) mind	o Capricciosa – Tomato passata, mozzarella, ham, mushrooms Artichokes, kalamata olives, anchovy (Kcal 576, Fat 40gr, Carbs 34gr, Protein 48gr)	700
(VG) (D)	o Formaggi e tartufo – mozzarella, four cheeses, cream of black truffle Fresh truffle pecorino	1200
(F) (D) mind	o Tonno e cipolla – Tomato passata, mozzarella, red onion, preserved tuna Oregano (Kcal 570, Fat 35gr, Carbs 32gr, Protein 37gr)	700
(VG) (D)	o Spaghettoni – 'cacio e pepe', pecorino romano, black pepper lemon zest	600
(D)	o Rigatoni – 'amatriciana', guanciale ham, dried chili, onion, tomato pecorino romano	600
(D) (SF) (M)	o Linguine – 'vongole', garlic, chili, cherry tomato, clams, white wine, parsley	700
(D)	o Penne – 'bolognese', beef ragu, butter, parmigiano cheese	750
(VG) (D) mind	o Ditalini di farro – spelt pasta, basil pesto, green beans, curly kale charred Broccolini, roasted garlic (low gluten) (Kcal 793, Fat 43gr, Carbs 70gr, Protein 25gr)	750

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BURGERS, SANDWICHES, MAINS

(D) (E) (SM) ○	Beach house signature burger - wagyu pattie, caramelized onion Back bacon, aged cheddar, jalapeño Lettuce tomato on brioche bun with fries	850
(D) (E) (SM) ○	Classic cheeseburger sliders - four mini burgers of juicy angus beef Aged cheddar, lettuce, pickled cucumber, fries	800
(D) (E) (SM) ○	Buttermilk fried chicken burger – cajun seasoned chicken thigh Avocado guacamole, lettuce, tomato, coleslaw, fries	700
(V) (SM) ○	Beach house vegan burger – vegan pattie, guacamole tomato, cilantro, Greens on a grains crusted brioche bun vegan house dressing, fries	700
(D) (E) (SM) (F) ○	Battered fish burger - bibb lettuce, tomato, tartare sauce Pickled onion and cucumber, coleslaw, fries	750
(D) (E) ○	Layan club sandwich – grilled chicken, back bacon, fried egg Tomato, avocado, lettuce chiffonade, cocktail sauce, gourmet fries	850
(GF) (D) ○	Grilled steak –wagyu ribeye, shoestring potato, broccolini Caper-anchovy butter, veal jus (dry aged, 2 GR full blood Australian wagyu)	2600
(GF) mind ○	Chicken Paillard – Grilled double spring chicken breast Beans-herbs salad, chimichurri, garlic confit (Kcal 495, Fat 23gr, Carbs 21gr, Protein 51gr)	780
(GF) (F) (N)  mind ○	Poached seabass – whole grains salad, sweet pepper relish Hazelnuts , citrus dressing (Kcal 761, Fat 51gr, Carbs 26gr, Protein 49gr)	900
(D) (E) ○	Bread veal 'Milanese' – rocket, radish, salpicon, lemon, fries	2200
(GF) (D) (SF) mind ○	Tiger prawns - simply grilled jumbo prawns, citrus zest, evoo Garden salad, avocado salsa (Kcal 27, Fat 64gr, Carbs 13gr, Protein 78gr)	1900
(GF) (D) mind ○	Tagliata - wagyu striploin grilled and sliced over Layan garden rocket Pecorino, aromatic olive oil, lemon confit (dry aged, 2 GR full blood Australian wagyu) (Kcal 757, Fat 47gr, Carbs 10gr, Protein 82gr)	2600

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SOUTH ASIAN FAVORITES

(SY) (F) (SF) (M)	mind o Poh phia 'Krapraow' - crispy fried, spicy chicken & basil spring rolls Sweet plum dip (Kcal 240, Fat 7gr, Carbs 24gr, Protein 21gr)	500
(GF) (D) (SY) (F) (SF) (N)	o Peek gai 'larb' - fried chicken wings, spicy 'larb' flavors, Spicy tamarind sauce	530
(N) (SF)	o Satay - grilled tiger prawns satay on charcoal grill Spicy peanut sauce, cucumber ajar	700
(GF) (F) mind	o Laab tuna - grilled tuna fillet flaked over Thai herbs Toasted ground rice, spicy lime dressing (Kcal 333, Fat 11gr, Carbs 3gr, Protein 51gr)	700
(F) (SF)	o Malabar crab salad - sweet and green mango, crab meat Chili, lime, herbs and soft-shelled crab garnish	750
(E) (F) (SF) (SY)	o Phad ka-praw gai khai dao - stir-fried chicken, chili and basil leaves With a Thai style of fried egg	550
(V) (GF) (E) (N) (SF)	o Phad Thai goong - fried rice noodles with white prawns Bean sprout, tofu, eggs, tamarind sauce	650
(GF) (E) (F) (SF) (SY)	o Kaow phad fried rice with egg, vegetables, spring onion • chicken or pork • prawns or crab meat	600 700 800
(F) (N) mind	o Sri-Lankan fish curry - grouper, spices, tomato Coconut gravy, curry leaves Served with Thai rice berry, papadum, sambal (Kcal 318, Fat 4gr, Carbs 64gr, Protein 28gr)	850
(GF) (D)	o Kerala cardamon chicken - green chili, lemon, coriander Coconut cream	750
(GF) (F) (SY) mind	o Pla yang - grilled snapper wrapped in banana leaf Wok seared rice berry with mushroom and curly kale, 'Nam jim' seafood (Kcal 402, Fat 9gr, Carbs 29gr, Protein 49gr)	800

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DESSERTS

(D) (E) (N) 	o Pastry chef basket – selection of petit desserts to share For two people or more	700
(D) (E) (N) 	o Tiramisu - mascarpone cream, espresso, sponge, cocoa	450
(D) (E) (SY) (N) 	o Raspberry profiteroles - vanilla ice cream, raspberry chocolate, raspberry	450
(D) (E) (SY) (N)  	o Chumphon cocoa pod Four chocolates mousse, puff pastry	450
(VG) 	o Khao niaow mamuang Mango sticky rice, coconut sauce, sesame seeds	450
(D) (E) (SY) (N) o	Ice-cream – vanilla / chocolate / strawberry / rum raisin Cookie cream / midnight brownie	250 <i>per scoop</i>
(GF) o	Sorbet - mango/ passionfruit/ coconut / lychee / lime	250 <i>per scoop</i>

 Chef Aroon signature dessert

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