

BREEZE

BY ANANTARA

L 'ITALIANO AT BEACH HOUSE



"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'

French fries and garden salad, salpicon with raspberry

4800

mind - Whole imported seabass in salt and herbs crust

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

4800

mind - Lobster and seafood stew with fregola with 2 Phuket lobsters

Garden salad, fregola, cherry tomato

6800

Dried aged beef fiorentina t - bone (1.4kg)

Roasted potatoes, green bean and shallot salad, veal stock

4600

mind - Dutch oven roasted capon chicken

Mirepoix, garden salad, sauteed green vegetables

2650

Arabic grill

Mezzeh, pickles, pita

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

4100

mind cuisine by Layan Life

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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 950
- **Focaccia tartufata** – truffle cream, mascarpone, mozzarella,
Green onion (vegetarian) 1200
- mind ○ **Focaccia marinara** – tomato, chili, garlic, oregano (vegetarian) 500
- **Paté di fegatini** – chicken liver pate, caramelized balsamic onion,
Black pepper, sourdough loaf 650
- mind  ○ **Bruschetta pomodoro** – slow roasted heirloom cherry tomatoes,
Sweet chili, garlic, basil (vegetarian) 450
- **Bruschetta stracciatella** - wild rocket, tomato, parma ham,
Aged balsamic 550

ANTIPASTI, INSALATE, ZUPPE

- mind  ○ **Tartara di dentice** - white snapper tartare, kalamata olive, caper leaf
Spring onion, quinoa cracker 600
- **Carpaccio di manzo** - beef carpaccio, wild rocket, 'arrigo cipriani'
Vinaigrette 850
- mind  ○ **Caprese** – burrata, heirloom cherry tomato, basil, extra virgin olive oil
Sicilian oregano, sea salt (vegetarian) 700
- mind ○ **Tonno crudo** – crudo of yellow fin tuna, bottarga, stracciatella
Crispy zucchini 750
- **Lattughino** – butter head, green apple, mango, macadamia,
Phuket Goat's cheese, poppy seed vinaigrette (vegetarian) 650
- **Rape rosse** - roasted beetroot, wild rocket, hazelnut,
Crispy parma ham, dried ricotta, orange vinaigrette 600
- **Insalata cesare** – baby cos, anchovies, crispy pancetta
Parmesan vinaigrette, sour dough croutons 600
- mind ○ **Minestrone**– soup of beans and vegetables with fresh kale and pesto
(vegetarian) 550

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PASTA & RISOTTO

- o **Spaghettone** - 'cacio e pepe', pecorino romano, black pepper
Lemon zest (vegetarian) 600
- o **Rigatoni** - 'amatriciana', guanciale ham, dried chili, onion, tomato
Pecorino romano 600
- o **Linguine** - 'vongole', garlic, chili, cherry tomato, clams
White wine, parsley 750
- o **Penne** - 'bolognese', beef ragu, butter, parmigiano 750
- o **Fettuccine** - 'al granchio', garlic, chili, crabmeat, cherry tomato, spring onion 750
- mind o **Ditalini di farro** - 'vergure e pesto', basil pesto, green beans, curly kale charred
Broccolin, roasted garlic (low gluten, vegetarian) 750
- o **Risotto** - 'frutti di mare', seafood, white wine, bisque, parsley 780
- o **Risotto** - 'tartufo e porcini', truffle, porcini truffle butter, fresh truffle
(vegetarian) 1300
- o **Agnolotti** - 'al burro', goats ricotta, mushroom, spinach, burnt butter & sage
(vegetarian) 650

SECONDI PIATTI

- o **Bistecca ai ferri** - grilled wagyu striploin, seasonal vegetables,
Maldon, salt, evoo (*dry aged, 2 GR full blood Australian wagyu*) 2600
- mind  o **Dentice al forno** - baked fillet of white snapper, crushed avocado, olives,
Fresh herbs salad, lemon, 'colatura d' alici' 850
- o **Fritto misto** - soft shells crab, prawn, squid, scallop, fish fillet, garlic, chili,
Lemon, herbs, aioli sauce 1100
- o **Milanese** - breaded veal cutlet, rocket, radish, salpicon, lemon, chips 2200
- mind o **Gamberoni ai ferri** - grilled jumbo tiger prawns, citrus zest, evoo, garden salad
Avocado salsa 1900
- o **Spigola** - simply grilled whole seabass, aromatic olive oil, seasonal vegetable,
Garden salad 1500
- mind o **Tagliata** - wagyu striploin grilled and sliced over Layan garden rocket
Pecorino, aromatic olive oil, lemon confit (*dry aged, 2 GR full blood Australian wagyu*) 2600

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DESSERTS

-  ○ **Cesto del pasticcere** – basket of petit desserts to share
For two people or more 700

-  ○ **Tiramisu** - mascarpone cream, espresso, sponge, cocoa 450

-  ○ **Raspberry profiteroles** - vanilla ice cream, raspberry chocolate 450

-   ○ **Chumphon cocoa pod**
Four chocolates mousse, puff pastry 450

- **Gelati** – vanilla / chocolate / strawberry / rum raisin *per scoop* 250
Cookie cream / midnight brownie

- **Sorbetti** - mango/ passionfruit/ coconut / lychee / lime *per scoop* 250

 Chef Aroon signature dessert

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Sustainably Fish



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