



BREEZE

BY ANANTARA

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

Bar Bruschetta menu

Freshly baked, available from 3 pm to 8 pm

0	Chiang Mai Plum Tomato Bruschetta with Poached Eggs	190
0	Prosciutto, Mascarpone, Arugula, Tomato & Balsamic	190
0	Tomato, Basil, Onion, EVOO & Balsamic Drizzle	190

Caviar

	15g	30g	50g	
0	Beach House Royal Oscietra Caviar	2500	3100	5100

Condiments: blinis or boiled egg white, egg yolk, green onion, sour crème, lemon wedges

Oyster bar

	Half Dozen	Full Dozen	
0	Fine de Claire No. 2	1140	2090
0	Tsarskaya No 2	1140	2090
0	La Perle Noire No 2	1440	2640

Appetizers

0	Cold Smoked Bonito – sauce hollandaise, fried earth apple chips	355
0	White Snapper Fish Fillet Ceviche – fresh passion fruit, ginger, chili, shredded green mango	350
0	Spanish Octopus Carpaccio – baked sliced Spanish octopus, marinated with lobster and chili essence, pickled mushroom	390
0	Wagyu Beef "Chef" Carpaccio – beef tenderloin, homemade mayonnaise, brandy	490
0	Heirloom Tomato Carpaccio - with crispy shallots, garlic with ham butter	480
0	Crispy Potato and Iberico Ham - served with avocado, kalamata, cheese fet, salt cured cucumber salad	480
0	Blanched Scallops - scallops blanched in hot orange milk with sweetcorn and peppers	590

Salads

0	Beach House Salad Bowl – soy sesame sashimi tuna fillet, avocado, edamame, cucumber, roasted seaweed, pickled ginger	540
0	Fresh Burrata - cheese burrata with red pepper chili & black pepper	490
0	Classic Niçoise Salad – Boston lettuce, boiled new potatoes, pan seared fresh tuna, boiled egg, poached green beans, radish, cherry tomatoes, olives, mustard dressing	580
0	Superfood Salad – avocado, quinoa, garbanzos, almonds, orange segments, mixed sprouts, feta cheese, hummus	420
0	Golden Beetroot Salad - goat cheese and orange dressing	590
0	Caesar Salad – baby cos, white anchovies, pancetta, focaccia croutons, <ul style="list-style-type: none"> • With grilled Tiger Prawns • With grilled Chicken • With grilled Boston Lobster 	440 580 480 990

SOUP

- 0 **Cold** - fresh and peeled Phuket tomato with strawberry consume 290
- 0 **Hot** - Jerusalem artichoke soup with, caramelize apple, foie grass, truffle essence 390

PIZZA

- 0 **Margherita** - organic tomato base, buffalo mozzarella, sliced tomatoes, arugula (vegan mozzarella available) 480
- 0 **Diavola** - organic tomato base, shredded mozzarella, spicy salami, chili flakes, arugula 540
- 0 **Frutti di Mare** - locally sourced daily fresh seafood 590
- 0 **Carbonara** - bacon, ham, parmesan cheese, caramelized onions 500
- 0 **Chef Don "Signature Pizza"** - tomato, buffalo mozzarella, burrata, jamón Ibérico -24-month ham, arugula, sundried tomato pickled onion truffle essence 790

PASTA

- 0 **Gnocchi** - pesto, oven dried tomatoes, walnuts 480
- 0 **Fresh tagliatelle** - crushed tomato, basil, garlic, grilled prawns 580
- 0 **Penne** - Italian sausage, grilled mushrooms, cream 490

BURGERS*

*all burgers are served with garlic parmesan potato wedges**

- 0 **Beach House Signature Burger** - grilled wagyu Pattie, caramelized onion relish, grilled back bacon, aged cheddar cheese, jalapenos, romaine lettuce, fresh tomato, brioche bun 690
- 0 **Classic Cheeseburger Sliders** - mini burger with juicy beef, cheddar cheese, lettuce, and cucumber pickle 520
- 0 **Buttermilk Fried Chicken Burger** - seasoned fried chicken thigh, guacamole, coleslaw, cajun, mayonnaise, blue cheese, dill pickles 490
- 0 **Beach House Vegan Burger** - vegan meat patty with avocado and tomato cilantro guacamole, multigrain crusted brioche bun, green salads with vegan house dressing 520

MAINS

- 0 **USDA Tenderloin** - 120 days grass fed beef tenderloin, gratin dauphinoise, and beurre de Paris 1350
- 0 **Grilled Lamb Chop** - yogurt jell with smoky eggplant salad ,cumin essence 1080
- 0 **Roasted Chicken** - half rotisserie baby chicken on black pepper ,burnt paprika , roasted young potatoes, red wine gravy 450
- 0 **Butter Poached Seabass** - fennel ,vegetable ratatouille with saffron burred blanc 590
- 0 **Braised Short Ribs** - kimchi slaw, kimchi mayo milk buns, pickled beets 710
- 0 **Falafel with Tomato Herbs Gravy** - tomato sauce, olive, parsley , olive oil 590

SIGNATURE PLATTERS to share

Include: side dishes and sauce

- 0 **Cold Mixed Seafood Platters** – lobster, fine de Claire oyster, prawns, blue crab, seabass ceviche, black mussel, talab mussel 5500
- 0 **Hot Mixed Seafood Platters** – lobster, tiger prawns, white prawns, blue crab, scallop, mussel, seabass fillet, soft shell crab 5500
- 0 **Mediterranean Mixed Meats & Seafood** – beef tenderloin, lamb, chicken, pork, rock lobster, tiger prawns, white prawns, blue crab, scallop, mussel, whole seabass 5200

Sauces : Red wine sauce, Creamy mushroom, Beach House Béarnaise, Pepper sauce, Corn sauce, Chimichurri, Lemon butter

Side Dish : Mash potato, Roasted potatoes with herbs, Sautéed Kale , Parmesan house fries

THAI FAVORITES

- 0 **Laab Salmon** - salad of spicy grilled salmon steak with roasted rice, shallot, mint leaf, spring onion and spicy lime dressing 680
- 0 **Yum Woongsen Thalay** - spicy glass noodle salad with seafood 520
- 0 **Somtum Goong Yang** - green papaya salad with grilled tiger prawns 520
- 0 **Por Pia Poo Thod** - deep fried crab spring rolls 430
- 0 **Peek Gai Rod Larb** - spicy deep fried chicken wing with larb favors served with spicy tamarind sauce 280
- 0 **Phuket Fresh Spring Rolls** - filled with avocado, prawns, carrot, cucumber, crisp onions and served with a sweet and sour tamarind sauce 370
- 0 **Sa-Tay Ruam** - assorted grilled chicken, beef, pork and shrimp satay with peanut sauce 400
- 0 **Phad Thai Goong** - wok fried rice noodle with white sea prawn, bean sprout, tofu, shallot, white cabbage, chive, carrot with tamarind sauce 620
- 0 **Kaow Phad** - fried rice, vegetable, soy sauce with a choice of :
 - With chicken, pork 500
 - With prawn, beef 620

DESSERTS

- 0 **Pannacotta with Berries** 350
- 0 **Passion Fruit Cream Brule with Coconut Granite** 350
- 0 **Key Lime Pie with Lemon Espuma** 350
- 0 **Mille-feuille Chantilly and Marinated Mango** 350
- 0 **Pavlova with Exotic Fruit and Passion Fruit Sauce** 350
- 0 **Strawberry Granité** 350
- 0 **Fresh Fruit on Ice** 350
- 0 **Ice-cream** - vanilla / chocolate / strawberry / rum raisin / cookie cream / midnight brownie *per scoop* 200
- 0 **Sorbet**- mango/ passionfruit/ coconut / lychee / lime *per scoop* 200