

Restaurant & Bar



## Sample a world of mojitos at The Mojito Factory

Daily Happy Hour from 5.30pm to 7.00pm.



AnantaraLayanPhuketResort



Please share your experience with friends and fellow travelers online.

#anantaralayanphuket

Burrata Caprese   Buratta cheese, beef tomatoes, oregano, olive oil, balsamic vinegar, fresh basil	540
<b>Vitello Tonnato</b> Sous vide poached veal loin, creamed tuna sauce, capers, rocket	720
Scallops :: Canadian scallops wrapped in pancetta, green pea puree, pea and bacon hash	600
<b>Beef Tataki</b> Seared Wagyu, ginger and garlic soy, fried shallots, fried garlic, pickled cucumber	850
Fresh Tuna Ceviche   Served with crispy corn tortillas and guacamole	710
Caesar salad :: Baby cos, white anchovies, pancetta, focaccia croutons With grilled Tiger prawns Ulith grilled chicken skewers	440 520 480

To enhance your dinning experience, also try our chef specials!

## SOUPS

Minestrone 360 /

Country style vegetable, pesto, bread croutons

Pumpkin Cream Soup 360 🥒

oven baked pumpkin, confit garlic, rosemary, fresh cream

Layan Seafood Soup 880

Eggplant Parmigiana Layan Style 🥒

Roast eggplant, tomato ragu, buffalo mozzarella, pesto

Crustacean, fresh fish, tomatoes, olive oil, fennel, saffron, thyme

## MAIN COURSES

780

Wagyu Ribeye 1690 Wagyu ribeye, braised beef cheek, garlic potato puree, grilled spring onion Roast Lamb 1490 Roast lamb loin, smoked eggplant, feta, sugar snap peas Snapper 980 Seared snapper, red onion and tomato salsa, fresh herbs, pesto, Italian basil Sea Bass 1090 Sous vide sea bass, soba noodles, ginger, lime, enoki mushrooms, soy broth, bok choy, bean sprouts, lime Twice Cooked Chicken Thiah 960 Salt and pepper Chicken thigh twice cooked, grilled cauliflower, sautéed mushroom, local spinach, bell pepper puree

Red Tuna Steak 250g - 980 **Tiger Prawns 300g - 1250** Whole Seabass 500g -1150 Phuket Lobster 500g - 3050 **Salmon Steak 250g - 750** 





Wagyu Striploin No.4 250g - 1545 **Tenderloin 250g**Black Angus Grain Fed 1435
Wagyu No.4 2100

Lamb Chops 280g - 1200

To go along with your grilled dish, the chef suggest you one choice of sauce:

> Red Illine Mushroom Pepper Sauce Béarnaise

Sauce Vierge Salmorialio Lemon Butter

## SIDES -

Compliment your main with one of our delicate sides:

160

Grilled Vegtables V

With balsamic and herbs

Salad Bouquet V

Balsamic dressina

Sautéed Spinach and Shitake Mushrooms 🥒

Roasted Baby Potatoes

Sautéed Broccoli

With almonds

French Fries or Steak fries V

Asparagus in Noisette Butter 🥒

Try out our Truffle Mashed Potatoes 260 🥟