



BREEZE

BY ANANTARA

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

BRUSCHETTA BAR

- ⬡ Chiang mai plum tomato, poached egg, roasted chili 280
- ⬡ Burrata, wild rocket, tomato, jamon, aged balsamic 350
- ⬡ Tomato, garlic, basil, extra virgin olive oil, pecorino shavings 280

CAVIAR

- | | <i>30g</i> | <i>50g</i> |
|---|------------|------------|
| ⬡ Beach house oscietra caviar | 3500 | 5500 |
| Blinis and condiments of: egg white and egg yolk
spring onion sour cream, french butter, lemon wedges
(Sustainable farming) | | |

OYSTER BAR

- | | <i>Half Dozen</i> | <i>Dozen</i> |
|------------------------|-------------------|--------------|
| ⬡ Fine de claire no. 2 | 1140 | 2090 |
| ⬡ Tsarskaya no 2 | 1140 | 2090 |
| ⬡ La perle noire no 2 | 1440 | 2640 |

APPETIZERS

- ⬡ Soft shells crab – garlic, chili, salt, kaffir lime aioli 600
- ⬡ White snapper ceviche – passion fruit, ginger, chili, lotus chips
Coriander 450
- ⬡ Roasted spanish octopus – lobster chili essence, pickled mushroom
Pimenton 600
- ⬡ Wagyu beef carpaccio – wild rocket, 'arrigo cipriani' vinaigrette 600
- ⬡ Burrata 'caprese' - heirloom tomato, basil, extra virgin olive oil
Sicilian oregano, sea salt 480
- ⬡ Jamon joselito – acorn fed spanish ham, avocado, kalamata olive, feta
Cucumber salad 1480
- ⬡ Seared peruvian scallops - tiger milk, orange zest, sweet corn
Piquillo pepper, pink peppercorn 600

Beachhouselayan.com | #DAWNTILDUSK

Prices are in Thai Baht and are subject to 10% service charge plus applicable tax.
 Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may
 increase your risk of foodborne illness.
 Please inquire with senior management if you have any dietary restriction, allergies or
 special considerations.

SALADS

- ◊ **Beach house poke bowl** – yellow fin tuna fillet, avocado, edamame
Seaweed, pickled ginger, lotus chips, spicy soy-wasabi dressing 540
- ◊ **Classic niçoise** - greens, new potatoes, seared tuna, quail eggs
Green beans, cherry tomato, anchovy, preserved lemon vinaigrette 580
- ◊ **Lattughino** – butter head, green apple, mango, macadamia
Chiang mai goat's cheese, poppy seed vinaigrette 500
- ◊ **Superfood bowl** – avocado, quinoa, chickpea, almonds, orange fillet
Sprouts, feta, hummus 450
- ◊ **Roasted beetroot salad** - wild rocket, hazelnut, crispy jamon
Dried ricotta, orange vinaigrette 450
- ◊ **Caesar salad** – baby cos, anchovies, crispy pancetta
Poached egg, parmesan vinaigrette 440
 - with crispy soft shells crab 720
 - with grilled tiger prawns 620
 - with grilled chicken 520

SOUPS

- ◊ **Beach house gazpacho** - avocado, poached shrimp, quail egg
Croutons garnish 300
- ◊ **Pumpkin soup** – carrot, orange, pumpkin confit, dill 300

PIZZA

- ◊ **Margherita** – tomato passata, mozzarella, pecorino, oregano, basil 480
- ◊ **Diavola** – tomato passata, mozzarella, spicy chorizo, nduja sausage
Oregano 540
- ◊ **Frutti di mare** – tomato passata, mozzarella, garlic, seafood
Virgin oil 590
- ◊ **Carbonara** – tomato passata, mozzarella, guanciale ham, onion
Egg, pecorino, black pepper 530
- ◊ **Cheeses** – tomato passata, mozzarella, four cheeses 540
- ◊ **Burrata** – tomato passata, mozzarella, burrata, jamon joselito
Wild rocket, truffle puree 1200

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PASTA

- **Spaghetti** - 'cacio e pepe', pecorino romano, black pepper, lemon zest 450
- **Rigatoni** - 'amatriciana', guanciale ham, dried chili, onion, tomato Pecorino romano 450
- **Linguine** - 'vongole', garlic, chili, cherry tomato, clams White wine, parsley 580
- **Penne** - 'bolognese', beef ragu, butter, parmigiano cheese 580

BURGERS

All served with garlic - parmesan potato wedges

- **Beach house signature burger** - wagyu pattie, caramelized onion Back bacon, aged cheddar, jalapenos, romaine, Tomato on brioche bun 690
- **Classic cheeseburger sliders** - four mini burgers, juicy beef patties Aged cheddar, lettuce, pickled cucumber 520
- **Buttermilk fried chicken burger** - cajun seasoned chicken thigh Avocado guacamole, lettuce, tomato, slaw 490
- **Beach house vegan burger** - vegan pattie, avocado guacamole Tomato, cilantro, green on a grains crusted brioche bun Vegan house dressing 520

MAINS

- **Steak frites** - wagyu striploin, shoestring potato, maître d'hotel butter 1350
- **Grilled lamb chop** - smoky eggplant salad, yogurt, mint leaf Cumin essence 1080
- **Roasted chicken** - rotisserie young chicken Burnt black pepper-paprika, new potato, roasting jus 550
- **Butter poached seabass** - vegetable ratatouille, fennel Saffron beurre blanc 590
- **Breaded pork 'milanese'** - rocket, radish, salpicon, lemon 710
- **Falafel tajine** - tangy tomato sauce, olives, capers, moroccan spices Herbs 450

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THE SIGNATURES

Platters to share.

- **Cold mixed seafood platter** – lobster, fines de claire oysters, prawns 5600
Blue crab, seabass ceviche, mussels, peruvian scallop, soy marinated tuna
- *Lemon and lime, mignonette, nahm jim seafood, cocktail sauce*
 - **Hot mixed seafood platter** – lobster, tiger prawns, white prawns 5600
Blue crab, scallop, mussels seabass fillet, soft shelled crab
- *Lemon and lime, nahm jim seafood, lemon butter garlic sauce, chimichurri*
 - **Mediterranean mixed seafood and meats** – beef tenderloin, lamb chops 5200
Marinated chicken, beef ribs, rock lobster, tiger prawn, white prawn
Blue crab, scallop mussels, seabass
- *Lemon, lime, nahm jim seafood, bernaise, pepper sauce, chimichurri*
Lemon garlic butter
- Side** : mashed potato, roasted potato with herbs, sautéed kale
Parmesan house fries

OUR THAI HERITAGE

- **Laab salmon** - grilled salmon fillet flaked over thai herbs 680
Toasted ground rice, spicy lime dressing
- **Yum woongsen thalay** - spicy seafood salad, glass noodles, celery leaf 520
Nam yam dressing
- **Somtum goong yang** - green papaya salad, garlic, chili, peanuts, lime 520
Grilled tiger prawns
- **Poh phia poo thod** - crispy fried crab spring rolls 430
- **Peek gai rod larb** - fried chicken wings, spicy 'larb' flavors 450
Spicy tamarind sauce
- **Poh phia sot phuket** - avocado, prawn, carrot, cucumber, crispy shallot 370
Orange, tamarind sauce
- **Satay ruam** - grilled chicken, beef, pork, prawn satay with spicy peanut 400
Sauce
- **Phad thai goong** - fried rice noodles, white prawn, bean sprout, tofu, egg 620
Tamarind sauce
- **Kaow phad** - egg, vegetables, spring onion, fish sauce 500
 - chicken or pork 620
 - prawn or crab meat

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DESSERTS

○ Panna cotta with berries	350
○ Passion fruit crème brûlée with coconut granité	350
○ Key lime pie with lemon espuma	350
○ Mille-feuille chantilly and marinated mango	350
○ Pavlova with exotic fruit and passion fruit sauce	350
○ Strawberry granité	350
○ Phuket pineapple carpaccio, coconut sorbet, kaffir leaf	350
○ Ice-cream – vanilla / chocolate / strawberry / rum raisin Cookie cream / midnight brownie	<i>per scoop</i> 200
○ Sorbet- mango/ passionfruit/ coconut / lychee / lime	<i>per scoop</i> 200