

#### Food is the Foundation of Your Health

The Cocoon team are dedicated to helping you feel good in your body, and we believe the best way to do that is to feed you clean, wholesome food the way it was intended by nature; free from refined sugars, additives and chemicals.

We are obsessed with where your food comes from and how it got there. We continuously put our attention on sourcing to ensure we get the best quality ingredients and support other like minded local business that share our views and values. We use our wide network of local farmers and specialist organic producers in the region. We are committed to seasonal produce and go organic wherever possible.

**IMPORTANT NOTICE RE ALLERGEN INFORMATION:** If you have a food allergy do not go by the information presented here as it only refers to the ingredients we use. Additional information regarding possible traces of allergens from our supplier's facilities are set out in our allergen control document which you can request from our staff.

- PLANT BASED Dishes made entirely with vegan products avoiding all animal derived products. These dishes have the largest amounts of vitamins, nutrients and enzymes and alkalizing effect on the body as well as preventing suffering to ALL other life forms on the planet and is a powerful aid for spiritual transformation of the body, emotions and spirit.
- RAW FOODS These have the highest amount of nutrients and enzymes as a lot of these are destroyed when heated above 35 degrees.
- **GLUTEN FREE** Gluten, the protein in wheat, barley, and rye can cause digestive and health problems in people who are intolerant to it. Gluten intolerance has risen due to the GMO alteration of wheat to create stronger crops.
- DAIRY FREE It is estimated that 8 /10 people are intolerant to dairy due to the lack of the enzyme needed to break down lactose. This intolerance can lead to a series of health problems from general discomfort to allergies, bloating, etc. When consuming dairy it is better to opt for goat or sheep milk as it does not have the same growth factors found in cow's milk which interfere with human hormones. Not to mention the use of antibiotics in the over exploited cow milk industry.

### Superfood Smoothies

Raw, plant-based smoothies delicately sweetened with fruits, agave or stevia.

### SKIN GLOW @ © 240

Marine collagen and vitamin C blended with mixed berries and coconut probiotic yogurt. The ultimate beauty drink

#### GOJI REJUVENATOR 🕜 🕲

Antioxidant goji berries and cold-pressed coconut butter blended with banana and mango

#### PASSION & CHIA @ © 240

Tropical flavors of passion fruit and mango explode on the tongue, mellowed with a touch of banana, apple and activated chia seeds

#### CHOCOLATE MOOD LIFTER ③ 🕸 240

Guilt-free boost your serotonin with blended chocolate and banana, peanut butter, almond milk and topped with choc chips

#### ENERGIZER ③ ③ ⑧ 8 240

Avocado, parsley, ginger, banana, yoghurt, chia seed milk

## + Supplements

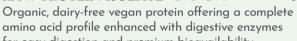
### Immunity Shots

- ANTI-VIRAL SHOT @ @ 18 80

  Lemon, ginger, vitamin C and oregano oil
- IMMUNITY BOOSTER @ @ \* 80
  Beetroot and collagen
- REBOOT SHOT © © ® 80
  Ginger and lemon
- PAINKILLER SHOT ® © ® ® 80

  Turmeric, ginger and lemon

#### RAW PROTEIN ISOLATE @ @ # 8



+80

+80

+60

# for easy digestion and premium bioavailability COLLAGEN ® ® ® ®

A premium beauty formula to support collagen production and skin function containing collagen type I and III in a highly bioavailable form with vitamin C.

#### SUPERFOOD @ @ (8)

Cacao nibs • chia seeds • sprouted flax • Matcha • ginger spirulina • pollen • vitamin C

240

### Pressed Juices

SUPER DETOX ③ ③ ④ Apple, ginger, spinach, avocado & pineapple	200	OCOON HOME-MADE LEMONADE @ @ * 120 ugar free health tonic with raw apple cider vinegar and lime juice	
GREEN GOODNESS ③ 🕸	200		
Banana, mango, kiwi, green apple, spirulina, coconut		GINGEMBRE ♥ ◎ ♥ Ø	120
juice		Fresh ginger, cinnamon syrup & lime with sparkling mineral water	
CARROT TWIST ③ 🕸	200		
Apple, carrot & ginger		ORGANIC HEALTHY @ @ * 8	120
		Original • white and green tea, green bliss • lavender,	
SWEET BEAT ® ®	200	lemon grass and spirulina • bloody booth and blueberries	
Apple, carrot, beetroot & apple juice		blueberries	
HYDRATOR ⊚ <b>®</b>	200	HOMEMADE ICED TEA @ @ # #	120
Mango, cucumber, coconut water & mint	200	Thai tea, cardamom, cinnamon, clove, anise, almond	120
		milk	
BURNING MAN (© )	200		
Banana, yoghurt, ginger, papaya, pineapple juice		FRESH ORANGE JUICE	120
		GLASS BOTTLE WATER (500ML)	330
		SPARKLING WATER (500ML)	330
		COCONUT WATER	180

Refreshments



### Organic Coffee

whipped cream

MILK OPTIONS

Carefully selected organic fair-trade coffee blends, offered with a selection of plant-based milks and natural sweeteners. All our teas and coffees are made using reverse-osmosis filtered water removing all trace chemicals.

COFFEE WITH MILK @ @ * 8	100
MINT COFFEE @ © * 8 Coffee espresso, mint, sesame milk	120
COCO COFFEE © © ® ® Coffee with coconut juice & almond milk	120
SWEET POTATO COFFEE @ @ * @ Coffee espresso, sweet potato, soy milk	120
CACAO COCO LATTE @ @ * ® Raw chocolate latte with o at milk and coconut	200

Oat • almond • walnut nut • soy milk • sesame milk

### Organic Monsoon Teas

Experience the unique flavours of sustainably grown tea from different regions of Northern Thailand. Discover two unique Anantara tea blends created by Monsoon tea masters.

ANANTARA BLEND GREEN ® ® ® 8 180
Green tea with vanilla, orange, mango, rose jasmine

ANANTARA BLEND SPECIALS ® ® ® 8 180
Black & green tea with coconut, orange, mango, rose jasmine



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.

+60

### Breakfast

DESIGN YOUR OWN BREAKFAST POT @ @ * * * * * * * * * * * * * * * * *	450 three	GRAB & GO BREAKFAST POTS, HOMEMA SET YOGHURT	DE AND
toppings: Goji berries • homemade granola • raisins • fresh banana • mixed berries • almonds • orange segments • oats • bircher muesli • honey/sunflower seeds • roasted almond slices • pumpkin seed • coconut oil • fresh mango • fresh coconut meat • fresh papaya • chia seed • homemade granola • mixed dried fruits		GREEK YOGHURT OR LOW-FAT YOGHURT • HOMEMADE GRANOLA • FRESH BERRIES @	© <b>8</b> 210
		GREEK YOGHURT OR LOW-FAT YOGHURT • FRESH BERRIES • CHIA SEED $\ \textcircled{3}\ \textcircled{8}$	250
		GREEK YOGHURT OR LOW-FAT YOGHURT • BANANA • HONEY ${}^{\otimes}$	210
ON TOAST, HOMEMADE WALNUT LOAF,		BIRCHER MUESLI • RAISINS • HONEY • MIXED DRIED FRUITS ${}^{\otimes}$	220
GLUTEN FREE AVAILABLE		LAYAN CHIA SEED PUDDING • FRESH MANGO • HOMEMADE GRANOLA ®	270
SMASHED AVOCADO, ROAST CHICKPEAS, EVOO, LEMON $\ {\mathscr C}$	280	+ ADD MORE POWER WITH	
BLUEBERRIES, RICOTTA, TOASTED ALMONDS, HONEY ${}^{\textcircled{g}}$	310	ORGANIC WHEY @ 80	) / SCOOP
BEETROOT HUMMUS, BALSAMIC BAKED PUMPKIN, SUNFLOWER SEEDS $ \mathscr{C} $	290		
CARAMELIZED ONION, ROAST CHERRY TOMATO, BASIL PESTO, FETA CHEESE $\ {}^{\textcircled{\tiny{6}}}$	310		

### Bowls

#### SALMON POKE BOWL. @ @

650

NICOISE SALAD @ 3

480

Organic black & brown rice, shaved cabbage, Atlantic salmon sashimi, cucumber, cherry tomatoes, orange seaments, roasted seaweed, spring onion, sesame seeds, ginger tamarind dressing

Hard cooked egg, mesclun greens, green beans, roasted almonds, kalamata olives, cherry tomatoes, sweet potatoes, oregano-red wine vinaigrette

#### TUNA POKE BOWI. @ @

650

GREEN BOWI. @ \*

480

Brown rice, raw carrot, cucumber, avocado, black sesame seeds, white sesame seeds, roasted seaweed, soy and mirin dressing

Raw zucchini, fresh spinach, green beans, roast broccoli, sliced avocado, ainaer pickled cabbage, sesame citrus dressina

#### BAKED SESAME TOFU @ @

PROTEIN POWER (8) 480

490

Sweet corn, cucumber, shaved cabbage, mint, coriander toasted sunflower seeds, wild rocket, lime squeeze, lime coriander vinaigrette

Low glycemic and protein rich, grilled chicken breast, spinach, black bean, quinoa, sweet potato, avocado topped with cream cheese and pomegranate

### Sandwiches

#### SIGNATURE SALMON SANDWICH (A)

520

COCOON CHICKEN GYRO (R)

470

Dark toast bread, skinless salmon fillet, greek yogurt, fresh dill cucumber salad, tomato, lettuce

Pita bread, marinated grilled chicken, cucumber salad, feta cheese, lettuce, tzatziki sauce

#### VEGGIE WRAP WITH GOAT CHEESE @ @



450

Whole grain taco, mash chickpeas, green bean, red pepper, goat cheese, lemon wedges, abalone mushroom



### Healthy Sorbets

LEMONGRASS @ @ # 8
AVOCADO @ @ ® ®
BANANA @ @ * 8
PASSIONFRUIT @ @ * ®
YOGURT SORBET @ @ # 8
BASIL @ @ ® Ø
SUGAR FREE STRAWBERRY & @ * *
SUGAR FREE RASPBERRY $@ @ \circledast $ $@$
VEGAN HAZELNUT @ @ # ®
VEGAN PISTACHIO @ @ * 8

### Dessert with Benefits

140	BLUEBERRY SCONES ®		340
140	STRAWBERRY SHORTCAKE ®		330
140	CARAMEL BROWNIE ®		350
140	CARROT AND DATE PUDDING ®		330
140	GLUTEN FREE COCOON MUFFIN ®		350
140	QUINOA CARROT CAKE <a>®</a>		350
170	BLUEBERRY GREEK YOGURT CAKE ®		340
170	GLUTEN FREE SPANISH AVOCADO CAKE	<b>*</b>	350
170	GREEN TEA CHIA SEED CHEESECAKE 🛭		380
170	GRANOLA COOKIES @	85	P/P
	OATMEAL BANANA COOKIES ®	85	P/P
	CHOCOLATE CHIP COOKIES ®	85	P/P





#### Anantara Layan Phuket Resort

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