## DESIGNER DINING

## Culinary Adventure

Designer Dining, Anantara's signature private dining concept invites you to indulge in a unique culinary journey curated especially for you. This tailored experience offers a selection of connoisseur menus prepared by a personal chef and enhanced by attentive, friendly service.

Creative flavors bring our appetite for adventure to light with tastes of Thailand, Arabia and the Mediterranean heightening the dining experience. Our wine list meanders around the globe and our cocktail menu ranges from old fashioned classics to new age inventions.

Anantara Layan Phuket Resort, beautiful, lush hillside setting overlooking golden Layan Bay presents a variety of captivating settings for your private dining journey – be it a romantic candlelight dinner on the beach, dinner in a glass enclosed cliffside terrace with stirring views of the Andaman Sea, a beach picnic or in the intimate surroundings of your own villa. Simply let us know your preferred venue and we'll design the perfect setting befitting the occasion.

To ensure that we create a memorable bespoke dining experience for you, we ask that you give us 24 hours' notice – this allows us the time we need to prepare your cuisine and to set up your private dining retreat.

Please dial "At Your Service" to make a Designer Dining reservation.

### **Designer dining venues**

The following destinations are a suggestion of the possibilities. All venues are weather dependent. Prices include the set up for your intimate dinner location.

> In villa Candlelight on the beach Cliffside terrace

> > Prices are in Thai Baht and are subject to 10% service charge and applicable government tax





















# Fresh fruit juices:

Choice of orange, pineapple, mango or guava

or

Pineapple detox smoothie

Rossini, blended strawberry with prosecco

## Freshly cut fruits

(baby pineapple, mango, grapes, berries, melon, papaya with lime, dragon fruit, passion)

Healthy granola jar, yogurt, manuka honey

Panier du pâtissier (pastry chef basket, viennoiseries, brioche, muffins, toasts) French butter with jams

## Egg a la carte with accompaniments

Grand Marnier French toast on brioche, apple compote

Smoked salmon mini bagel, cream cheese, onion, capers, salmon roe

Light egg white frittata, semi dried tomato, rocket, burrata

## Sharing of

Cold cuts and artisanal cheeses, sour dough bread Avocado with lemon vinaigrette

Coffee or tea

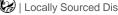














#### **CINEMA UNDER THE STARS**

Choose your favorite movie while dining under the stars in a truly unique setting.



# Movie theater pinto box

THB2,300 (per person)

Popcorn and spice edamame Asian vegetarian spring roll

Mini angus beef sliders with cheddar cheese and caramelized onion or Crispy fried fish fingers with sweet chili and plum sauce

Marshmallow and cookies

# Sweet picnic on pinto box

THB 2,300 (per person)

Selection of macaroons Lemon meringue and chocolate tartlets

Chocolate dipped strawberry Freshly baked cookies

# **Beverages**

A bottle of house bubbles











## PICNIC - CLASSIC PINTO BOX MENU



THB 6,000 (per couple)

#### On ice

Classic selection of poached and chilled seafood and tuna tartare with condiments

#### Salad and mains

Petit niçoise salad

Pizza focaccia with tomato, mozzarella and oregano

Roasted chicken marinated with herbs

Roasted beetroot salad, wild rocket, hazelnut, crispy jamon im-



#### **Sweets**

Energy bites and cookies, chocolate brownies, tropical fruits

# **Beverages**

A bottle of house bubbles

Juices selection; watermelon, guava, orange

# PICNIC - THAI PINTO BOX MENU

THB 5,200 (per couple)

# Appetizer and salad

## Kao tang

Rice crackers with curried tofu

# Poh pia sot

Fresh thai lobster and avocado spring rolls

#### Yum som o

Pomelo salad with shrimp

#### **Mains**

# Gai yang takrai

Grilled chicken with lemongrass

# Laab neua yang

North-Eastern grilled beef salad with Thai herbs

Sticky rice with crispy shallot

#### **Sweets**

### Khao niow mamuang

Mango sticky rice, coconut sauce, sesame seeds

## **Beverages**

A bottle of house bubbles Juice selection; watermelon, guava, orange











# ARABIC BARBEQUE NIGHT

THB 4,900 (per person)

#### Mezzeh

Hummus (chickpea puree with tahina)

Moutabal (smoky aubergine with tomato and onion) Labneh dip (creamed yoghurt with garlic and olive oil) Muhammara (bell peppers and walnut dip)

Fattoush (romaine lettuce, red onion, cucumber) Pomegranate, pita chips Kibbeh (minced lamb and bulgur meatballs with tahina sauce) Pickles, olives, persian feta Lebanese zaatar bread

# From the grill

Moroccan chicken Lamb koftas served with yogurt-coriander sauce Lebanese beef skewers Tiger prawns with garlic and lemon Seabass fillet with sumac, lemon and parsley Tahina, ras el hanout jus, cucumber raita

## **Arabic tapas dessert**

Marzipan medjool dates Cornes de gazelle cookies Pistachio and rose water cake Lemon saffron tartlet with almonds

Coffee or tea

Add grilled Phuket lobster (supplement of THB 2,400 per person)

Prices are in Thai Baht and are subject to 10% service charge and applicable government tax







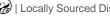














# **CLASSIC BARBEQUE**

THB 5,000 (per person)

#### Starters and salads

Caesar salad, half dozens of French oysters, prawns cocktail with marie rose sauce, burrata 'caprese' with caper leaf, tuna tartare Grilled garlic bread

#### Seafood and meat

White snapper fillet in banana leaf, scallop in aromatic olive oil, tiger prawns, squid Rosemary lamb Cutlets, wagyu striploin, herbs marinated chicken thigh

#### Sides and sauce

Grilled seasonal vegetables, sea salt roasted potatoes with mascarpone, spring onion and truffle cream, garden greens Jus de viande, hollandaise sauce, lemon garlic - butter

#### **Desserts**

Freshly cut tropical fruits Pastry chef basket of petit desserts

With grilled Phuket lobster supplement of THB 2,400 per person

















# SIGNATURE SEAFOOD BARBEQUE

THB 5,800 (per person)

#### Starters and salads

Chilled seafood 'plateau', scallops, tuna tartare, prawns' cocktail, crab salad, French oysters, octopus tentacles

Tossed caesar salad, burrata 'caprese' with caper leaf, grilled garlic bread

#### **Grilled mains**

Scallops, tuna steak, white snapper fillet in banana leaf, squid, rock lobster and tiger prawns

#### Sides and sauces

Grilled seasonal vegetables, sea salt roasted potatoes with mascarpone and spring onion, garden greens

Lemon - garlic butter, nahm jim seafood, hollandaise sauce and chimichurri

#### **Desserts**

Pastry chef basket of petit desserts Freshly cut tropical fruits

Add grilled Phuket lobster supplement of THB 2,400 per person



















# **TOMAHAWK BARBEQUE**

THB 6,000 (per person)

#### Starters and salads

Half dozens of French oysters on ice, beef tartare with truffle vinaigrette, tossed caesar salad, Prawns cocktail with marie rose sauce Burrata caprese with caper leaf Grilled garlic bread

#### Grilled

1.8 kg tomahawk of black angus beef

#### Sides and sauces

Grilled seasonal vegetables, sea salt baked potatoes with mascarpone and truffle cream, garden greens Jus de viande, hollandaise sauce, nahm jim jaew and aromatic olive oil

#### Dessert

Freshly cut tropical fruits Valrhona chocolate lava cake Vanilla ice cream















THB 5,000 (per person)

# **LAYAN SOUTHERN THAI SET DINNER**

# **Appetizers**

# **Goong sarong**

Tiger prawns in crispy noodles, sweet chili sauce

#### Pla tuna

Marinated tuna fillet, fresh Thai herbs in chili paste dressing

# Satay gai

Grilled chicken satay with peanut sauce

## Soup

# Tom som khamin pla kao

Turmeric broth of grouper, wild ginger, tomato, spring onion, lime juice

#### **Mains**

## Lon goong

Poached shrimps dip in creamy coconut milk, fresh vegetables, rice crackers

# Goong mang korn nahm makham

Phuket lobster with Thai herbs in sweet chili sauce

# Gaeng phad ped yang

Red curry of roasted duck

### Pla nung see ew

Steamed seabass with soy sauce and herbs

### Khao anchan

Steamed jasmine rice with butterfly pea flower

### Dessert

# Bua loi phueak

Taro in sweet coconut milk with young coconut

Prices are in Thai Baht and are subject to 10% service charge and applicable government tax



















# **ANANTARA LAYAN MOMENTS**

Smoked salmon, caviar, dill, lemon zest

Half dozen of fine de claire oysters

or

Tartare of salmon, salmon roe, spring onion

Truffle risotto

Fettuccine pasta, porcini mushroom, Phuket lobster, truffle butter

Striploin of wagyu beef, asparagus, maître d'hôtel butter

or

Butter poached seabass, ratatouille, fennel, saffron beurre blanc

Coconut crème brulée with passionfruit granité

Exotic fruit tart with orange caramel sauce















