

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

Vegan  | Vegetarian  | Spicy Dishes  | Contains Pork  | Halal  | Locally Sourced Fish  | Locally Sourced Dish 

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Please inquire with senior management if you have any dietary restrictions, allergies or special considerations.



BEACH BREAKFAST

THB 2,500 (per person)

Fresh fruit juices:

Choice of orange, pineapple, mango or guava

or

Pineapple detox smoothie

or

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

or

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

or

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

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CINEMA UNDER THE STARS

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



THB2,300 (per person)

 **Movie theater pinto box**
  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

THB 2,300 (per person)

 **Sweet picnic on pinto box**
 Selection of macaroons
 Lemon meringue and chocolate tartlets

Chocolate dipped strawberry
 Freshly baked cookies

Beverages

A bottle of house bubbles

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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 

Sweets

Energy bites and cookies, chocolate brownies, tropical fruits

Beverages

A bottle of house bubbles

Juices selection; watermelon, guava, orange

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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

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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)

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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

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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

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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

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LAYAN SOUTHERN THAI SET DINNER

THB 5,000 (per person)

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

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ANANTARA LAYAN MOMENTS

THB 5,300 (per person)

Smoked salmon, caviar, dill, lemon zest

Half dozen of fine de claire oysters

or

Tartare of salmon, salmon roe, spring onion

Truffle risotto

or

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 brûlée with passionfruit granité

or

Exotic fruit tart with orange caramel sauce

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