

DINING BY DESIGN

Culinary Adventure

Dining by Design, 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 flavours 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 Resorts' 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 Dining by Design reservation.

Dining by design 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



Halal

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

or

Grand marnier french toast on brioche, apple compote

or

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

or

Light eggwhite frittata, semi dried tomato, rocket, burrata

Sharing of

Cold cuts and artisanal cheeses, sour dough bread

Avocado with lemon vinaigrette (v)

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.



Movie theater pinto box

Popcorn and spice edamame
Asian vegetarian spring roll

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

Marshmallow and cookies

THB1,700 (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 champagne

THB 4,000 (per couple)

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PICNIC – CLASSIC PINTO BOX MENU

THB 5,500 (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

Infused water

Juices selection; watermelon, guava, orange



PICNIC – THAI PINTO BOX MENU

THB 4,500 (per couple)

Appetizer and salad

Poh phia sot

Fresh thai lobster and avocado spring rolls

Yum som o

Pomelo salad with shrimp

Mains

Gai yang takrai

Grilled chicken with lemongrass

Sticky rice with crispy shallot

Sweets

Khao niaow mamuang

Mango sticky rice, coconut sauce, sesame seeds

Beverages

Infused water

Juice selection; watermelon, guava, orange

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PLATED WELLNESS

Vegan 

THB 3,500 (per person)

Hummus and moutabal (served with freshly baked pita bread)
Chickpea puree with tahini - smoky eggplant with lemon and herbs

Roasted beetroot and pumpkin salad
With orange, hazelnut, white balsamic vinaigrette

Field mushroom risotto
With almond-truffle butter

Phuket pineapple carpaccio
Coconut sorbet, roasted pineapple

Vegetarian 

THB 3,900 (per person)

Burrata caprese salad
Heirloom tomato, basil, olive oil, sicilian oregano

Fettuccine pasta
Field mushroom sauce, shaved truffle, truffle butter

Pumpkin risotto
Gorgonzola, hazelnut

72% valrhona araguani chocolate tart
Vanilla ice cream

 Balance Wellness by Anantara

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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 1,700 per person)

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CLASSIC BARBEQUE

THB 4,500 (per person)

Starters and salads

Caesar salad, half dozen 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 1,700 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 1,700 per person

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TOMAHAWK BARBEQUE

THB 6,000 (per person)

Starters and salads

Half dozen of french oyster 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**Bai cha pho thod goong**

Crispy betel leaves with prawns in curried batter

Yum hua plee hoy shell

Banana blossom salad with scallops, peanut, roasted coconut, crispy shallot in sweet and sour chili dressing

Satay gai

Grilled chicken satay with spicy sauce

Soup**Tom som khamin pla kapong**

Turmeric broth with seabass, wild ginger, tomato, spring onion, lime juice

Mains**Nahm choup goong saeb**

Grilled tiger prawns and assorted vegetables with smoked dried shrimp

Goong mang korn nahm makham

Phuket lobster in sweet and sour tamarind sauce

Massaman nuea

Massaman curry of slow cooked beef cheeks, sweet potato, onion and cashew nut

Pla thod khamin

Marinated crispy seabass with a garlic and fresh turmeric rub with nahm jim seafood sauce

Khao anchan

Steamed jasmine rice with butterfly pea flower

Dessert**Too boh nam kra ti phuket**

Phuket typical dessert of sweet potatoes, taro and red beans in sweet warm coconut milk

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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 (v)

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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THE *age* PRIVATE CHEF EXPERIENCE

THB 7,500 (per person)

Amuse bouche

Chef's creation

Half dozen of fine de claire oysters

Mignonette, nahm jim

Blue swimmer crab salad

Pickled kohlrabi, pil pil, mango, caviar

Beef tartare

Angus beef, capers, shallots, quails egg, whisky

From the grill

Jumbo prawns, phuket lobster, seabass

Wagyu ribeye, angus tenderloin, lamb chops

Sides

Age's potato purée, sautéed broccoli, pomelo salad with goat cheese

Sauces

Lemon garlic butter, black truffle sabayon, port jus, hollandaise, chimichurri

Dessert

Tapas desert, pastry chef creations

With royal oscietra caviar with accompaniments (30g) supplement of THB 3,100 per person

Cancellation policy

To cancel your Dining by Design reservation, please dial "At Your Service"

A cancellation fee of 50% will be charged if the cancellation is made less than 12 hours prior to your reservation.

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