

## **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

Vegan 

Vegetarian 

Spicy Dishes 

Contains Pork 

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.

## 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 3,500 (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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**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

Add grilled phuket lobster (supplement of THB 1,700 per person)

**Arabic tapas dessert**

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

Coffee or tea

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 **BARBEQUE**

THB 4,500 (per person)

**Salad**

Superfood salad, mixed green salad, caesar salad, chilled andaman seafood

**Fish**

White snapper fillet in banana leaf, yellow fin tuna steak, tiger prawns, calamari, mussels

With grilled phuket lobster supplement of THB 1,700 per person

**Meat**

Grain fed lamb cutlets, wagyu striploin, herbs marinated chicken thigh

**Vegetables and rice**

Eggplant, zucchini, bell peppers, asparagus

Marinated with extra virgin olive oil, garlic, herbs

Jacket potatoes

Jasmine rice

**Condiments and dressings**

Jus de viande, hollandaise sauce, lemon butter, lemon wedges

**Dessert**

House made tiramisu

Or

Tropical fruits

Or

Lemon and chocolate tartlets

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Vegan Vegetarian Spicy Dishes Contains Pork Halal 

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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 - add smoked eggplant with lemon and herbs

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

**Field mushroom risotto**  
With almond-truffle butter

**Pineapple carpaccio**  
Served with coconut sorbet

**Vegetarian** 

THB 3,900 (per person)

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

**Fettuccine pasta**  
Field mushroom sauce, aged ricotta, truffle butter

**Pumpkin and goat's cheese risotto**  
Balsamic reduction

**72% valrhona araguani chocolate tart**  
Vanilla ice cream

 **Balance Wellness by Anantara**

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## SIGNATURE LAYAN SEAFOOD BARBEQUE

THB 4,800 (per person)

### Cold seafood platter to share

Scallops, yellow fin tuna tartare, jumbo prawns cocktail, poached crab salad, chilled mussel, french oyster  
Sauces and accompaniments

### Flame grilled

Scallops, yellow fin tuna steak, white snapper fillet in banana leaf, squid, blue swimmer crab, rock lobster

Add grilled phuket lobster supplement of THB 1,700 per person

### On the side

Tossed mesclun salad greens with balsamic vinaigrette, roasted potato, sour cream and spring onion  
Grilled marinated zucchini, eggplants, asparagus, bell peppers  
Grilled garlic bread

### Sauces and condiments

Chimichurri, lemon-garlic butter, chili-soy, mustards, red wine sauce  
Nam jim jaew: spicy dry chili sauce, sweet chili sauce  
Nam jim seafood: local seafood sauce

### Dessert

Tapas dessert, a selection of petit dessert by our pastry chef  
Or  
Tropical fruits

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## SIGNATURE LAYAN BARBEQUE

THB 5,500 (per person)

### Cold seafood platter to share

Scallops, yellow fin tuna tartare, jumbo prawns cocktail, poached crab salad, chilled mussel, rock lobster, french oysters  
Sauces and accompaniments

### Flame grilled

A selection of meats  
Wagyu beef striploin, lamb cutlets, marinated chicken skewers  
Angus tenderloin

### On the side

Tossed mesclun salad greens with balsamic vinaigrette, roasted potato with sour cream and spring onion  
Grilled marinated zucchini, eggplants, asparagus, bell peppers  
Grilled garlic bread

### Sauces and condiments

Chimichurri, chili-soy, lemon-garlic butter, mustards, veal jus  
Nam jim jaew: spicy dry chili sauce, sweet chili sauce  
Nam jim seafood: local seafood sauce (with the lobster option)

### Dessert

Tapas dessert, a selection of petit dessert by our pastry chef  
Or  
Tropical fruits

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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 chill 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

#### Narm choup goong saeb

Grilled tiger prawns and assorted vegetables with smoked dried shrimp

#### Goong mang korn nam 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 nam 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

Seared peruvian scallops, tiger milk, orange zest, sweet corn

Pumpkin and goat's cheese risotto, balsamic reduction

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 APE PRIVATE CHEF EXPERIENCE**

THB 7,500 (per person)

**Amuse bouche**

Chef's creation

**A dozen of fine de claire oysters**

Mignonette, fermented soy-chili sauce

With royal oscietra caviar (30g) supplement of THB 2,000 per person

**Beef tartare**

Angus beef, capers, shallots, quails egg, whisky

Or

Alaskan king crab salad, pickled kohlrabi, yuzu, avocado, mango, caviar

**Selection of grilled seafood**, jumbo prawns, phuket lobster, scallops, seabass

Or

**Selection of grilled dry aged red meat**, wagyu ribeye, grass fed tenderloin, lamb cutlets**Sides**

Dauphinoise potatoes, age's potato purée, sautéed broccoli, josper vegetable, orange, pomelo, spinach, avocado goat cheese salad

**Sauces**

Sauce vierge, garlic butter, black truffle sabayon, port jus, hollandaise, mustard

**Dessert**

Trio of tartlets

Or

Ferrero rocher brûlée

*Hazelnut and dark chocolate***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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