

DINING BY DESIGN

We hope you are enjoying the warm tropical weather of Phuket, our wonderful resort and friendly hospitality so renowned in Thailand.

Anantara Layan Phuket Resort invites you to join us for an unforgettable experience at a destination of your choice, select your cuisine from one of our extensive dining by design menus or simply create your own menu in collaboration with our chef.

We are delighted to offer you the opportunity to create the perfect dining experience, be it a romantic candle lit dinner on the beach watching the sunset or on our sandbank, on the pool deck or in the beautiful surroundings of your own villa.

To ensure that we create a memorable evening we will require 24 hours' notice, this allows us the time we need to prepare your cuisine and to set up your own private dining retreat.

Please press "At Your Service" to reserve your dining by design arrangements and to avoid disappointment please ensure you book early, as we only provide one reservation per setting to enable us to take personal care of you and to give you the privacy that is essential to that special evening.

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

Candlelight on the beach	2,400
Candlelight tree	2,400
Wedding chapel	2,800
In villa	2,200

Cancellation advice

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

A cancellation fee is applicable when canceling within 12 hours of your booking, a charge of 50% of the menu price will be charged, excluding the venue set up cost

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

Vegetarian Option 

Spicy Dishes 

Contains Pork



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.

Dining by Design Menu Selection

Signature “Layan” seafood dinner (per person)

6,000

A sumptuous seafood platter consisting of only the best local and imported seafood and shell fish delicacies.

Cold seafood platter to share

Hokkaido scallops, yellow fin tuna tartar,
jumbo prawn cocktail, chilled mud crab, poached mussel

From the open flame BBQ

Seared scallops, Phuket lobster grilled with garlic butter,
yellow fin tuna steak mignon, white snapper fillet, calamari

On the side

Tossed mesclun salad greens with balsamic dressing
jacket potato with, bacon, sour cream and chives
grilled herbs marinated zucchini, eggplants and asparagus

Sauces & mustards

Mushrooms, green peppercorn, lemongrass butter, chili soy,
grain, dijon, honey-lime and red wine
nam phrik, savory chili and lime relish 🌶️
nam jim jaew, spicy dry chili and roast rice sauce 🌶️
sweet chili and roasted garlic sauce 🌶️

Desserts

Lemon grass and lime spiked crème brûlée
Imported & local selection of seasonal tropical fruits

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“Open Flame Barbecue” (per person)

Please select one of the following options

Ocean grill

5,200

Andaman seafood brushed with seasoned herbed marinade:

Tiger prawns, blue swimmer crab tossed with chili and ginger scallops teased with fresh lime and spice, glazed spiny lobster
New Zealand green lip mussels

Australian grill

4,200

A selection of Australian meats to please your palate

Black Angus beef ribeye, grain fed lamb cutlets
Korubuta chops, marinated chicken skewers, duck breast

Meat and seafood grill

4,600

A bit of both - seafood and meat

Fish supreme, king prawns, beef rib eye, marinated breast
Chicken skewer, New Zealand mussels, pork fillet wrapped in bacon
Blue swimmer crab in chili and ginger

Entrée

Yellow fin tuna tataki with ponzu, a thick citrus sauce, and crispy garlic chips

Or

Angus beef Carpaccio

Or

Semi dried roma tomato with buffalo mozzarella salad

On the side

Tossed mesclun salad greens with balsamic dressing
Jacket potato with, bacon, sour cream and chives
Grilled herbs marinated zucchini, eggplants and asparagus

Sauces & mustards

Mushrooms, green peppercorn, lemongrass butter, chili soy,
Grain, dijon, honey-lime and red wine
Nam jim seafood, savory chili and lime relish 🌶️
Nam jim jaew, spicy dry chili and roast rice sauce 🌶️🌶️
Sweet chili and roasted garlic sauce 🌶️

Selection of home-baked bread rolls, variety of sour dough and loaves

Dessert

Basil and white chocolate panna cotta

Or

Mango millefeuille with passion fruit coulis

Or

Sicilian style cannoli stuffed with ricotta cheese and crushed roasted pistachios

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Vegetarian Option 🌿

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In villa BBQ (per person)

3,800

Add your own unique touches to our personalized barbeque menu, all conveniently delivered to your villa terrace, personifying yourself into 'Master Chef'! We will provide all the tools and ingredients needed to prepare your most lavish barbeque lunch or supper to be enjoyed in the privacy of your villa with the most romantic and intimate settings

From us

Caesar Chicken Salad
Mixed Green Salad
Tzatziki
Bowl of jasmine steamed rice
Jacket potatoes

Fish

White Snapper fish fillet
Yellow Fin Tuna steak
Jumbo tiger prawn
Calamari
Mussels
Phuket lobster (2,400 THB)

Meat

Grain Fed Lamb Cutlets
Australian grain fed Sirloin
Lime marinated chicken thigh

Vegetables to grill:

Eggplant – Zucchini - Peppers
Asparagus - Pre-blanched potatoes

Condiments and dressings

Mushroom sauce
Lemon butter - Hollandaise sauce
Lemon wedges
Basket of classics: Mustards, Ketchup, BBQ sauce, Tabasco

Sliced fresh fruit

A dessert of your choice

Basil and white chocolate panna cotta

Or

Mango millefeuille with passion fruit coulis

Or

Sicilian style cannoli stuffed with ricotta cheese and crushed roasted pistachios

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Thai Family style Menus

The four regions of the Kingdom

4,100

Appetizers

Pha goong takrai hom 🌶️

Prawns with lemongrass salad in spicy sweet chili sauce

Som tum e-san 🌶️🌶️

Spicy green papaya salad, BBQ chicken

Soup

Yam jeen gai muang 🌶️🌶️

Aroma chicken soup with Chiang Mai chili powder and coriander

Main courses

Hor nueng pla

Steam seabass fillet curry wrap in banana leave

Narm prik pla yang phak sod 🌶️

Grilled hot and spicy fish dipping and roasted chili

Moo hong 🐷

Slow cooking pork belly in black soy sauce and five spice

Khao suey

Steam jasmine Rice

Dessert

Too boh narm kra ti Phuket

Mix southern dessert with warm coconut milk

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Southern Thai dinner (per person)

4,100

A traditional Thai experience of food sharing from Phuket

Appetizers

Narm chuup goong saeb 🌶️🌶️

Grilled tiger prawn with smoke chili dipping served with mackerel fish and vegetable

Bai cha phu thod goong

Deep fried betel leaves with prawn in butter curry

Pha goong takrai hom 🌶️

Prawns lemongrass salad in spicy sweet chili sauce

Soup

Tom som pla 🌶️🌶️

Yellow turmeric soup with sea bass

Main course

Moo hong phuket 🐷

Slow cooked pork belly in black soy sauce phuket style

Mussaman neua

Massaman curry beef in coconut milk and potato

Pla thod khamin samoon prai

Marinated salmon in garlic and fresh turmeric

Khao suey

Steam jasmine rice

Dessert

Bua loy puak

Taro dumpling in coconut milk

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Romantic Menus

Romantic Dinner (per person) 4,000

Amuse bouche

Seared scallop with cauliflower puree and basil emulsion

Appetizer

Jumbo lump crabmeat kaffir lime cake with sweet and sour tamarind chili sauce 

Or

Wagyu beef tartar with sundried tomato pesto and tzatziki

Entree

Seafood minestrone with roasted pine nuts and sesame sticks

Main course

Black Angus beef medallion with truffle jus, mustard & parmesan Gratinated tiger prawns
Sautéed broccoli

Or

Yellow fin tuna steak with potato tortilla, romanesco, caper and lime emulsion

Dessert

Guanaja chocolate and berries torte with strawberry salad

Lobster Dinner (per person) 6,000

Amuse bouche

Grilled lobster mini skewer, mango foam and vanilla oil

Appetizer

“Oak” lobster Carpaccio with saffron rouille, flying fish roes and red Russian kale micro herb

Entree

Creamy “carnaroli” rice with lobster medallion and porcini mushrooms, rosemary emulsion

Main course

Grilled lobster with asparagus, tomato relish, herbs extra virgin olive oil

Dessert

Mocha dacquoise slice with young coconut and passion fruit coulis

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