

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 on our sandbank, on the wedding chapel, nice scenery on the residence hill top, private cinema under the stars 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

2,800

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
- Wedding chapel
- In Residence
- Cinema under the stars
- Picnic on the beach

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

Vegan  Vegetarian  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

CINEMA UNDER THE STARS (per person)

2,100

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

Finger Food Menu (4 choices)

Popcorn sweet or salty

Grilled vegetable wrapped in a tortilla bread

Asian vegetarian spring roll

Spicy Edamame

Mini Angus beef sliders with cheddar cheese and caramelized onion

Deep fried fish finger with sweet chili and plum sauce

Marshmallow

Fresh tropical slices fruits

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PICNIC ON THE BEACH (per couple)

4,500

Looking for a romantic afternoon with a special someone?

Enjoy our a luxurious picnic by the beach overlooking paradise

On the Ice

Oyster passion fruit Ginger / chili / mango

Heirloom radish / butter dipped with Fleur de Sel

Baby beetroot / beetroot sherbet / goat cheese snow

Melon & Truffle salt

Warm Snacks

Smoked quail egg caviar

Apple and bacon puff

Maldivian Tuna croquet / spicy aioli

Tomato variation on toast / ibérico ham cheese

Age Beef marmalade / seaweed chimichurri / Sri Lankan pickles

Sweets

Mini spiced cupcakes with cream cheese frosting

Age mini chocolate torte

Lemon tart

Mini fruit skewer

Beverage including with

Infused water (Rosemary and Orange)

Picnic juices selection of watermelon, guava and orange

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THE PICNIC SELECTION

Romantic Sunrise	1,800
Fresh baked pastries, Bircher muesli, fresh sliced fruits and mimosas	
Romantic Sunset	
Chocolate dipped strawberries,	
A bottle of sparkling wine	2,000
A bottle of Champagne	4,000
Ploughman's Picnic	
Aged cheddar cheese, truffle brie, york ham, house made pickles, crusty rye loaf, whipped butter	
Classic Western Picnic	
Chicken Caesar wrap, Smoked salmon and cream cheese on rye, potato salad, garden salad, quiche Lorraine, hummus, baba ghanoush, flat bread, fresh sliced fruit	
Thai Picnic	
Fresh Thai spring rolls, laab gai, pomelo salad, Gai Yang Takrai, mango sticky rice, fresh sliced fruit	

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IN VILLA BBQ, BE YOUR OWN MASTERCHEF (per person)

4,000

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

Superfood salad, mixed green salad, veganaise, bowl of jasmine steamed rice, jacket potatoes

Fish

White snapper fish fillet, yellow fin tuna steak, Black tiger prawn, calamari, and mussels
Phuket lobster 450-500gr (3,050 THB)

Meat

Grain fed lamb cutlets, Australian grain fed sirloin, lime marinated chicken thigh

Vegetables to grill:

Eggplant – Zucchini - Peppers
Asparagus – marinated with extra virgin olive oil garlic and herbs

Condiments and dressings

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

Dessert

House made Pecan pie

Or

Local selection of sliced seasonal tropical fruits

Petit four

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ARABIC BBQ MENU (per person)

4,600

Cold Mezze

Marinate olives

Hummus: chick peas, tahini, olive oil

Moutabel: chopped grilled eggplant, tahini, lemon juice garlic

Tabouleh: Arabic parsley, tomato, onion, lemon juice, brown burger, salt

Pita bread

Hot Dish

Aromatic couscous with braised capsicum, raisin, coriander and stewed lamb shoulder

Classic Soup

Lentil soup with lemon & croutons

On the Grill

Whole 500 grams fresh lobster (one per person)

Shish taouk, Lamb kofta, oriental fish

Lamb chops, Shish kebab

Dessert

Om Ali: Egyptian bread pudding

Mohallabiah: Arabic milk, starch pudding

Petit Four

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SIGNATURE “LAYAN” SEAFOOD BBQ (per person)

6,200

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 Alaska 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, blue crab

On the side

Tossed mesclun salad greens with balsamic dressing, jacket potato with, bacon, sour cream and chives

Grilled herbs marinated zucchini, eggplants asparagus and capsicum

Sauces

Salmoriglio, green peppercorn, veganaise lemongrass butter, chili soy, grain mustard, Dijon mustard, honey-lime and red wine, Nam prik: savory chili and lime relish , Nam jim jaew: spicy dry chili and roast rice sauce , sweet chili and roasted garlic sauce 

Dessert

Layan garden: indigenous pandan cake and coconut

Or

Local selection of sliced seasonal tropical fruits

Petit four

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CLASSIC BBQ

Please select one of the following options

Ocean grill (per person)

5,500

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 with basil pesto sauce

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 Phuket lobster
New Zealand green lip mussels

Australian grill (per person)

4,500

Entre'

Avocado and Frisée salad with white quinoa pomegranate and toasted almond, hummus dressing

Or

Angus beef Carpaccio with rocket salad, shaved parmesan cheese, lemon dressing and white truffle oil

Or

Scallops Carpaccio with passion fruits dressing, marinated zucchini and beetroots

A selection of Australian meats to please your palate

Wagyu beef Sirloin, grain fed organic lamb cutlets
Pork fillet wrapped in bacon, marinated chicken skewers, duck breast

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MEAT AND SEAFOOD GRILL (per person)

4,800

Entrée

Nicoise Salad with seared red tuna loin

Or

Angus beef Carpaccio with shaved parmesan cheese, lemon dressing and white truffle oil

Or

Grilled Mediterranean Vegetables Salad, Goat's Cheese, Flax Seed, Sundried Tomato and Basil

A bit of both - seafood and meat

Fish supreme, king prawns, marinated breast

Chicken skewer, New Zealand mussels, pork fillet wrapped in bacon

Blue swimmer crab in chili and ginger

On the side

Tossed mesclun salad greens with balsamic dressing

Jacket potato with, bacon, sour cream and chives

Grilled herbs marinated zucchini, eggplants asparagus and capsicum

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

Local selection of sliced seasonal tropical fruits

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PHUKET LOBSTER SET DINNER (per person)

5,800

Appetizer

Lobster and crab salad with tangy Thai pomelo, lime and lemongrass dressing, cilantro and shallots

First

Creamy Risotto with crustacean bisque, medallions of lobster, porcini mushroom

Main Course

Lobster tail poached on pumpkin puree, vegetables in white wine, butter emulsion and bisque

Or

Simply grilled with butter and lemon served with fragrant jasmine rice and seasonal vegetables

Dessert Choices

Chocolate bavaroise with wild berries, caramelize hazelnut, mango ice cream

Or

Sweet crepes filled with vanilla Chantilly cream, Strawberry salad marinated in aged balsamic vinegar, lemon and mint and fruit passion sherbet

Petit Four

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ROMANTIC DINNER (per person)

4,600

Amuse Bouche

Seared scallop with cauliflower puree and basil emulsion

AppetizerJumbo lump crabmeat kaffir lime cake with sweet and sour tamarind chili sauce **Or**

Wagyu beef tartar with mustard cream, pumpkins puree, white truffle oil, gherkins and extra virgin olive oil Bio

First course

Andaman Seafood soup with saffron essence and fresh tomato with garlic bread croutons

Main CourseGrilled Black Angus beef medallion with truffle jus, Baby spinach with drops of lemon and nuts,
Braised red cabbage**Or**

Yellow fin tuna steak with Kalamata black olives, capers, braised fresh tomato and oregano

Dessert

Guanaja chocolate and berries torte with strawberry salad

Or

Local selection of sliced seasonal tropical fruits

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THAI FAMILY STYLE MENUS

The Four Regions of the Kingdom (per person)

4,300

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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Vegan 

Vegetarian 

Spicy Dishes 

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Southern Thai dinner (per person)

4,300

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 Courses**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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BREAKFAST

Continental

850

Bakery Basket (3 choices per order)

Choice of bakery: croissant, banana, chocolate croissant, brioche, soft rolls, Danish pastry, muffin, English muffin, low fat muffin, butter cake, multigrain toast cinnamon toast, white toast, rye toast, whole wheat toast, bagel Served with butter or margarine, honey and fruit preserves

Natural Fiber and Cereal (1 choice)

Choice of cereal: Bircher muesli, muesli, cornflakes, banana nut crunch, shredded frosted wheat Served with full cream, low fat or soy milk, seasonal tropical fruit platter

Fruit Juice

Choice of fruit juice: pineapple, orange, watermelon, mango, papaya

Tea or Coffee

Choice of: freshly brewed coffee, tea or hot chocolate

American

950

Served with a selection of continental

Two Local Farm Eggs

YOUR Choice of eggs: fried, scrambled, boiled

YOUR SELECTION OF GARNISH: grilled tomato, mushrooms, HASH BROWN, sausages, smoked bacon

Or

Omelet

Choice of omelet: plain omelet, egg white omelet

Choice of filling: tomato, mushroom, onion, bell pepper, ham, cheese

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A LA CARTE BREAKFAST

Fresh From the Bakery	360
4 choices per order	
Choice of bakery: croissant, banana bread, chocolate croissant, brioche, soft rolls, Danish pastry, muffin, English muffin, low fat muffin, butter cake, multigrain toast, cinnamon toast, white toast, whole wheat toast, bagel	
Served with butter or margarine, honey and jam selection	
Cereals and Yoghurts	
Raisin bran, cornflakes, muesli, all bran, Special k or Frosties with milk or yoghurt	260
Homemade granola and dried fruit with low fat milk or yoghurt	310
Bircher muesli	310
Organic oatmeal with brown sugar, raisins and hot milk	250
Natural yoghurt, low fat yoghurt, fruit yoghurt	210
Fruits	340
Selection of seasonal fruits	
Waffles and Pancakes	360
Belgian Waffles and chocolate sauce	
French toast, choice of chocolate, blueberry or caramel with banana	
Pancakes with chocolate chips with banana or blueberry with maple syrup	
Crêpes with your choice of filling mixed berry or banana with chocolate	
Eggs	320
Two local farm FRESH eggs	
Any style with the choice of your favorite garnish: grilled tomato, potato, mushrooms, chicken, pork or veal sausages, smoked bacon	
Omelet	320
With the choice of your favorite filling: tomato, mushroom, onion, bell pepper, ham, cheese, smoked salmon, spinach	
Eggs benedict 🐷	320
Two poached eggs, English muffin, hollandaise sauce with a choice of Parma ham, smoked salmon or spinach	


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Favorites

Fried eggs with Hash browns and crispy bacon 	360
Scottish salmon with pumpernickel bread, chive butter and lemon	550
Charcuterie and cheese platter 	760
Selection of cold cuts, cheese, pickles, dried fruits and French baguette	

Asian flavors

Jok 	290
Thai rice congee with minced pork, sliced ginger, soft-boiled egg	
Kaow Thom	380
Thai rice porridge - chicken, prawn or pork, crispy noodles, spring onions, ginger, peanuts, soft boiled eggs and chili	
Noodle Soup	340
Selection of egg noodle or rice noodle and with your choice of chicken, beef, prawns or pork served with condiments	
Kaow Phad Gai, Moo, Nua, Goong, Poo	500
Fried rice with a choice of chicken, pork, beef, prawns or crab meat	

Coffee

American coffee	120
Espresso serves with hot water	
Cappuccino	150
Espresso with hot steamed milk	
Caffè Latte	150
Espresso with hot milk	
Espresso	120
Freshly ground coffee	
Espresso Doppio	160
Double espresso	
Marocchino	140
Espresso with hot thick chocolate, cocoa and hot milk	

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Tea

160

Hot

French Earl Grey

A fragrant variation of the great classic, this TWG black tea has been delicately infused with citrus fruits and French blue cornflowers

Jasmine Queen Tea

Intoxicating TWG jasmine flowers enhance the sparkling elegance of this delicately fashioned green tea

English breakfast

Very Strong and full bodied with light floral undertones

Royal Darjeeling

The king of Indian teas, this first flush boasts a remarkable aroma of red berries, with a round and vibrant taste

Red Chai

Striking red tea blended with the subtle mix of rare and aromatic Indian spices

Tibetan Secret

As dramatic and uplifting as the Himalayan plains, this remarkably delicate TWG black tea is blended with sweet fruits and spicy overtones to soothe and revive the spirit

Emperor Pu-Erh

Recognized for its medicinal qualities

TWG Tea matured tea yields a strong and earthy fragrance, with a warm taste of terroir. A perfect post - meal tea

Lemon Bush

Red tea from South Africa blended with wild citrus fruits. Refreshing

TWG Tea theine-free tea can be served warm or iced at any time of the day

Sakura! Sakura!

An ode to spring, this fragrant TWG Tea blend evokes Kyoto's most celebrated season

A scattering of cherry blossoms and green tea yield a most aromatic and elegant fragrance

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Iced**Vanilla Bourbon**

Red tea from South Africa blended with sweet TWG vanilla

180

Lemon Bush Tea

Red tea from South Africa blended with wild citrus fruits

200

Thai Iced Tea

Known as "cha-yen" made from strongly-brewed Ceylon tea,
Sweetened with sugar and condensed milk

200

Fresh juices

Apple, Guava, Mango, Pineapple, Carrot, Banana, Orange, Coconut, Papaya, Cranberry, Pomegranate, Tomato

160

Innocent**Guava Palm**

Guava, pomelo and apple juice are shaken with honey nectar and orange marmalade topped with coconut juice

220

Thai-Lassi Therapy

The all-time Indian drink favorite with a slight Thai touch. Mango, coriander, yoghurt,
pinch of salt blended sprinkled with cracked pistachio

Skinny Pineapple

A healthy alternative to the Pina Colada: fresh pineapple and local banana are blended with natural yoghurt,
coconut milk and honey






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ALL DAY DINING

Appetizers and salads

Classic Caesar salad 	480
Romaine lettuce, anchovies, croutons, classical Caesar dressing, crispy bacon	
With GRILLED Chicken Breast	510
With Grilled Prawns	560
Caprese Salad 	480
Organic roma tomato, fresh mozzarella and pesto sauce	
Energy Salad Bowl 	500
Baby Spinach, Cherry Tomatoes, Green Apple, Carrots, Mint and Golden Raisins and Walnuts, served in a creamy Coconut and Lime Dressing with Cashew Nut Parmesan	
Soups	
Minestrone 	350
Hearty vegetables soup with pesto and bread croutons	
Roasted Pumpkin Cream Soup 	360
With coconut cream and curry dust	

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Burgers

Layan Vegan Burger

Gluten free bun, mushroom and nuts vegan patty, avocado, veganaise sauce

520

Layan Gourmet Burger

Wagyu beef burger with bacon, bbq sauce, salad, sesame seed bun, homemade creamy coleslaw
a choice of French fries or parmesan wedges,
Gluten free bun available upon request

690

Buttermilk Fried Chicken Burger

seasoned fried chicken thigh, guacamole, raw slaw, Cajun mayonnaise, blue cheese, dill pickles

490

Sandwiches

The Club Sandwich

House roasted pulled chicken breast, smoked bacon, shredded lettuce, sliced tomato, smashed avocado,
mayonnaise on three slices of toasted multigrain bread

600

Pizza

Gluten free pizza dough available upon request

Margherita

Mozzarella, tomato sauce and oregano 

Try out our vegan mozzarella! 

540

520

Diavola

Mozzarella, tomato sauce, spicy Calabrese salami

580

Frutti di Mare

Mozzarella, tomato sauce and seafood

600

Extra Toppings

Double mozzarella, rocket salad, black olive, mushrooms, gorgonzola, egg, Parma ham, onions, tuna,
spicy salami, shrimps, bell pepper, tomatoes, anchovy

100


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Pasta selection

Spaghetti, fusilli, linguine or penne with your choice of sauce

Arrabiata   520
Spicy tomato sauce

Frutti di Mare 600
Andaman seafood in tomato sauce

Pomodoro  500
Chunky tomato sauce and basil

Bolognese 570
Black Angus beef ragout

Aglia Olio e Peperoncino   480
Extra virgin olive oil, garlic and dry chili flakes

Layan Seafood Platter (For two) 5,500

From our grill: Phuket lobster, king crab, tiger prawns, tuna steak, sea bass fillet, calamari and green lip mussels, lemon creamy butter and confit garlic

From the grill

All grilled dishes are served with mesclun salad in balsamic dressing and your choice of one sauce and one side dish

Main Dish

Salmon steak 250g 960
Black tiger prawns 300g 1,040
Wagyu Striploin 250g 1,570
Phuket lobster 450-500g 3,050

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Extra Sides	160
French fries	
Grilled asparagus	
Mashed potato	
Wild mushrooms in creamy sauce	
Steamed seasonal vegetables	
Steamed jasmine rice	
Extra Sauces	90
Mushroom sauce	
Garlic and herb butter	
Pepper sauce	
Lemon butter	
Hollandaise sauce	
Grain mustard sauce	

Our Thai heritage

Por Pia Thod (4 pieces)	450
Deep-fried spring rolls with crab meat	
Phuket Fresh Spring Rolls 🌿 (8 pieces)	370
Filled with carrot, cucumber, crisp onions and served with a sweet and sour tamarind sauce	
Phad Thai 🌿	400
Wok fried rice noodle with bean sprout, tofu, shallot, white cabbage, chive, carrot with tamarind sauce	
Pad Thai Khai Hor	530
Fried rice noodles with prawns wrapped in egg net	
Kaow Phad Gai, Moo, Rue Nua, Goong, Rue Poo	500
Fried rice with a choice of chicken, pork, beef, prawns or crab meat	

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Khao Pad Sapparod 	390
Fried rice with pineapple, onion, carrot, raisin tomato cherry, cashew nuts and spring onion (contain nuts)	
Ka-Praw Gai Khai Dao 	500
Stir-fried chicken with chili and basil leaves served with a Thai style fried egg	
Pad See Ew Gai	460
Stir fried soy sauce noodles with chicken	
Laab Gai 	420
Salad of spicy minced chicken	
Sa-Tay Ruam  (4 pieces)	440
Assorted grilled a chicken, a beef, a pork, and a shrimp satay with peanut sauce	
Tom Yam Goong 	550
Spicy prawns soup with lemongrass	
Tom Kha Gai	430
Fragrant coconut milk soup with chicken	
Gaeng Keaw Wan Gai 	510
Green curry with chicken in coconut milk, served with jasmine rice	

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Vegan  Vegetarian  Spicy Dishes  Contains Pork 

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Desserts

Thai Coconut Crème Brulee

Served with young coconut sorbet

300

Tiramisu

Espresso soaked savoiardi cookies with mascarpone cheese cream and mixed berries sauce

320

Baked Cheese Cake

Served with whipped cream and mixed berries compote

320

Ripe Mango with Sticky Rice

Served with coconut sauce and roasted black sesame

320

Fresh Fruit Platter

Sliced exotic fruit

340

Selection of Ice Cream, Sherbet and Frozen Yogurts

160

Ice cream:

- Vanilla
- Chocolate
- Chocolate chip
- Strawberry

Sorbet:

- Strawberry
- Mango
- Young Coconut
- Passion fruit
- Lime

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CHILDREN'S MENU

Crunchy Boats in a Vegetable Sea 	190
Vegetables soup with bread croutons	
Children's Chopped Salad 	210
Roma tomatoes, cucumber and green salad with a ranch dressing	
Mickey Cheesy Macaroni	240
Macaroni pasta in cheese sauce served with grilled chicken drumettes	
Spaghetti or Penne with your choice of sauce	240
Tomato, Butter and parmesan cheese, Chicken, cream and green peas, Green pesto, Meatballs, Mushrooms	
Seafood or Chicken Fried Rice	210
Fried rice with seafood sticks or sliced chicken breast and diced vegetables, served with an egg sunny-side-up	
Fish and Mash	260
Grilled a fish fillet with mash potato and green salad	
Chicken Nuggets	260
Crispy tender chicken with fries	
The Jr. Burger Classic	270
2 small cheese burgers, also available without cheese served with fries	
Sandwiches - White Bread – Toasted or Plain	210
Pirate's Sandwich - Tuna, mayonnaise, lettuce, tomatoes	
Chick n' Eggs - Chicken, mayonnaise, lettuce, tomatoes and boiled eggs	
Cheesy Piggy Snack - Ham & cheese and mayo 	

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Desserts







Old-Fashioned Apple Crumble Apple crumble with vanilla sauce and ice cream	150
Chocolate Fudge Brownie A rich and moist brownie with semi-sweet chocolate chunks, topped with creamy fudge icing	150
Mickey Mouse French pancake with diced fresh fruit and vanilla ice cream	150
Ice Cream and Sorbet Selection	150

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NIGHT MENU


Classic Caesar salad 	480
Romaine lettuce, anchovies, croutons, classic Caesar dressing, crispy bacon	
With Grilled Chicken Breast	510
With Grilled Prawns	560
With Grilled Salmon	650
Layan Gourmet Burger	
Wagyu beef burger with bacon, bbq sauce, salad, sesame seed bun, homemade creamy coleslaw a choice of French fries or parmesan wedges, Gluten free bun available upon request	100
Layan Vegan Burger 	520
Gluten free bun, mushroom and nuts vegan patty, avocado, veganaise sauce	
The Club Sandwich 	600
House roasted pulled chicken breast, smoked bacon, shredded lettuce, sliced tomatoes, smashed avocado, mayonnaise on three slices of toasted multigrain bread	
Margherita Pizza	
Mozzarella, tomato sauce and oregano 	540
Try out our vegan mozzarella! 	520
Pizza Diavola 	580
Mozzarella, tomato sauce, spicy calabrese salami	

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Pasta Favorites

Spaghetti, fusilli or penne with your choice of sauce


- **Pomodoro** - chunky tomato sauce & basil  500
- **Bolognese** - black angus beef ragout 570
- **Frutti di Mare** Andaman seafood in tomato sauce 600

Our Thai heritage


Por Pia Thod (4 pieces) 450
Deep-fried spring rolls with crab meat

Phuket Fresh Spring Rolls  (8 pieces) 370
Filled with carrot, cucumber, crisp onions and served with a sweet and sour tamarind sauce

Tom Yam Goong  550
Spicy prawns soup with lemongrass

Phad Thai  400
Wok fried rice noodle with bean sprout, tofu, shallot, white cabbage, chive, carrot with tamarind sauce




Kaow Phad Gai, Moo, Rue Nua, Goong, Rue Poo 500
Fried rice with a choice of chicken, pork, beef, prawns or crab meat

Ka-Praw Gai Khai Dao  500
Stir-fried chicken with chili and basil leaves served with a Thai style fried egg

Pad See Ew Gai 460
Stir fried soy sauce noodles with chicken

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Laab Gai 	400
Salad of spicy minced chicken	
Sa-Tay Ruam  (4 pieces)	400
Assorted grilled a chicken, a beef, a pork, and a shrimp satay with peanut sauce	
Tom Yam Goong 	510
Spicy prawns soup with lemongrass	
Tom Kha Gai	430
Fragrant coconut milk soup with chicken	
Dessert	
Thai Coconut Crème Brulee	300
Served with young coconut sorbet	
Tiramisu	320
Espresso soaked savoiardi cookies with mascarpone cheese cream and mixed berries sauce	
Baked Cheese Cake	320
Served with whipped cream and mixed berries compote	
Ripe Mango with Sticky Rice	320
Served with coconut sauce and roasted black sesame	
Fresh Fruit Platter	340
Sliced exotic fruit	
Selection of Ice Cream, Sorbet	160
Vanilla, Chocolate, Chocolate chip, Strawberry, Young Coconut	

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