

IN VILLA DINING

To ensure that you experience the very best of Anantara Layan Phuket Resort, we have create 'In Villa' service combining a variety of cuisines from each of our unique restaurant menus, with dining experiences that are gracious, comforting and truly memorable.

Start your day decadently, with a choice from our extensive breakfast menu. Choices range from a healthy 'Vitality' selection to a more exotic Asian breakfast, all delivered to the privacy of your villa terrace whilst you wake slowly to a Phuket sunrise.

Our supremely talented culinary team, have carefully chosen a menu to suit all tastes, but should there be anything that we have missed, we are more than happy to accommodate your request where possible.

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For enquiries and all in villa dining orders, please dial "At Your Service".

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

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

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

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DINING BY DESIGN MENU SELECTION

MAJOR AFFAIR (per person, minimum 2 pax)

80,000

Included: 4 hours private boat trip of sightseeing tour, hotel transfer, set-up fee with your own private chef & waiter to ensure your experience is simply magical

Please keep in mind that this excursion is subject to availability as well as weather and tide conditions.

An Assortment of Hot and Cold Appetizers

Pan fried scallops on celery puree and porcini mushroom

Certified Angus beef carpaccio with shaved Parmigiano Reggiano, crisp organic baby rocket leaves and truffle essence

Seared Tuna sashimi roll filled with avocado and jumbo crab meat, salmon roe and pink pepper corn

Energy salad, fresh baby spinach with golden raisin, cherry tomatoes, green apple, fennel and avocado

Main Course - BBQ Feast Prepared Live on the Grill

Wagyu beef tenderloin medallions, New Zealand organic lamb chops, Yellow corn fed chicken breast

Imported Atlantic salmon, Line caught fresh fillet of seabass, Yellow fin tuna,

Tiger prawns with fresh herbs and olive oil

Phuket lobster 450-500gr (3,050 THB)

BBQ items served with a variety of sauces

Salmoriglio, Garlic lemon butter sauce, Ginger and coconut beurre blanc, provençale dressing, Red wine sauce

Side Dish

Roasted baby potatoes with garlic and herbs, Vegetables braised Sicilian caponata with capers and Kalamata olives

Black truffle mashed potatoes, Superfood salad, Green salad, Caesar Salad, Baked potatoes with sour cream,

Chives and crispy bacon, Grilled marinated Vegetables

Dessert

Tropical fruit skewers satay or sliced

Mille-feuille of puff pastry

Fresh raspberry and meringue,

Vanilla cream

Chocolate mousse with mango sauce and strawberry salad

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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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INDIGENOUS 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 and avocado ice cream

Or

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

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SIGNATURE “LAYAN” SEAFOOD DINNER (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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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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IN VILLA BBQ (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

Basil and white chocolate panna cotta

Or

Local selection of sliced seasonal tropical fruits

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ROMANTIC DINNER (per person)

4,600

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 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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“OPEN FLAME BARBECUE”

Please select one of the following options

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

Ocean grill (per person)

5,500

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

Petit four

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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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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

830

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

930

Serve with selection of continental

Two Local Farm Eggs

Choice of eggs: fried, scrambled, boiled

Choice of garnish: grilled tomato, mushrooms, potato, 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 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	140
Espresso with hot steamed milk	

Caffè Latte	140
Espresso with hot milk	

Espresso	120
Freshly ground coffee	

Espresso Doppio	160
Double espresso	

Tiramisu Cappuccino	140
Espresso with of hot steamed mascarpone milk	

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

Classical Caesar salad 🐷	480
Romaine lettuce, anchovies, croutons, classical Caesar dressing, crispy bacon	
With Polenta Crusted Chicken Breast	510
With Grilled Prawns	560
With Grilled Salmon	650
Caprese Salad 🌿	480
Organic roma tomato, fresh mozzarella and pesto sauce	
Energy Salad Bowl ✓	480
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	
Rainbow Protein Packed Salad ✓	460
Goji berries, yellow peppers, and cucumbers, ginger dressing, chickpeas. Top with extra protein like tofu, tempeh and sunflower seeds	
Cold Mezze and Pita Bread	580
Baba Ganoush, hummus, tabbouleh and olive	
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

All of our gourmet burgers come with sesame seeds bun, a choice of French fries or steak fries, as well homemade creamy coleslaw

Gluten free bun available upon request

Choose your Patty

Pulled Chicken Breast

510

Black Angus Beef

610

Wagyu Beef

760

Select your 3 Toppings

- Bacon, Fried egg, Crispy onions, Peppers, Rocket, Avocado, Sautéed mushroom
- Emmental cheese, Cheddar cheese, Blue cheese
- BBQ sauce, Sour cream

Additional toppings

100

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

House Roasted Beef Sandwich

House roasted beef sirloin, gruyere cheese, fried onions, shredded lettuce, Sliced tomato and rouille on ciabatta.

540

Caprese Sandwich

Heirloom tomato, buffalo mozzarella cheese, basil leaves, shaved parmesan cheese, shredded lettuce with aged balsamic and extra virgin olive oil on a soft focaccia

510

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Pizza

Gluten free pizza dough available upon request

Margherita

Mozzarella, tomato sauce and oregano 🌿

540

Try out our vegan mozzarella! 🌿

520

Diavola 🐷

580

Mozzarella, tomato sauce, spicy Calabrese salami

Frutti di Mare

600

Mozzarella, tomato sauce and seafood

Extra Toppings

100

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

Pastas, Gnocchi and Risotto 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

Caramelized Onions and Shiitake 🌿

540

Caramelized onions, shiitake mushroom, white wine and coconut-cream sauce, rocket leave

Aglia Olio e Peperoncino 🌿🌶️

480

Extra virgin olive oil, garlic and dry chili flakes

Potato Gnocchi 🌿

690

With basil pesto sauce

Risotto Tartufo 🌿

820

Carnaroli rice, black truffle and parmesan

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Vegan 🌿 Vegetarian 🌿 Spicy Dishes 🌶️ Contains Pork 🐷

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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
Red tuna steak 250g	980
Whole bass 500g	1,270
Black tiger prawns 300g	1,040
Grain fed lamb cutlets 250g	1,560
Wagyu Striploin 250g	1,570
Wagyu Tenderloin 250g	2,310
Phuket lobster 450-500g	3,050

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
Rosemary glaze sauce
Lemon butter
Hollandaise sauce
Grain mustard sauce

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Our Thai heritage

Por Pia Thod (4 pieces)	430
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	
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	
Pad Thai Khai Hor	530
Fried rice noodles with prawns wrapped in egg net	
Kaow Phad Sapparod Goong	500
Pineapple fried rice with prawn	
Kaow Phad Gai, Moo, Nua, Goong, 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 with jasmine rice	
Pad See Ew Gai	460
Stir fried soy sauce noodles with chicken	
Gaeng Keaw Wan Gai 🌶️	510
Green curry with chicken in coconut milk, served with jasmine rice	

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Desserts

Thai Coconut Crème Brulee Served with young coconut sorbet	300
Black Forest Cake Served with chocolate sauce	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
- Banana
- Caramel
- Pink Pomelo
- Mango Avocado
- Rum and Raisin
- Orange and Campari

Sherbet:

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

Frozen yogurt:

- Plain
- Mix Raspberry Yogurts





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CHILDREN'S MENU

Main course and sandwiches

Crunchy Boats in a Vegetable Sea 	190
Vegetables soup with bread croutons	
“O Pomodoro” 	210
Tomato cream soup with egg stracciatella	
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	
The Easy Hot Dog	240
Chicken sausage in a bun with mayonnaise or ketchup	
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 	




*Selection of freshly made fruit and vegetable purees available upon request

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Kid Vegan Menu




Appetizers and salads

Children's Chopped Salad 	210
Roma tomatoes, cucumber and green salad with a vegan mayonnaise dressing	
Energy Salad Bowl 	240
Baby spinach, cherry tomatoes, green apple, carrots, mint, raisins and walnuts, served in a creamy coconut and lime dressing with cashew nut parmesan	
Rainbow Protein Packed Salad 	230
Goji berries, and cucumbers, vegan mayonnaise dressing, chickpeas. Top with extra protein like tofu, tempeh and sunflower seeds	

Burger and pizza

Layan Vegan Burger 	310
Gluten free bun, mushroom and nuts vegan patty, avocado, veganaise sauce	
Margherita Pizza 	310
Vegan mozzarella, tomato sauce	

Pastas, Gnocchi and Risotto Spaghetti, fusilli, linguine or penne with your choice of sauce

Pomodoro 	220
Chunky tomato sauce and basil	
Caramelized Onions and Shiitake 	220
Caramelized onions, shiitake mushroom, coconut-cream sauce and rocket leaves	
Aglio Olio 	220
Extra virgin olive oil and garlic	

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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
Macedonia Cubes of seasonal fruit with lemon juice and sugar, topped with whipped cream	150
Mickey Mouse French pancake with diced fresh fruit and vanilla ice cream	150
Ice Cream and Sorbet Selection	150

Drinks

Yellow Cookie Monster Pineapple, cookies, honey and milk. We know that the cookie monster is blue, but blue pineapples haven't been invented yet	240
Wheat-Abix Muesli Wheat, oats, dry raisins, agave syrup and milk. Your morning porridge drinkable at any time of the day	240
BB and B Junior Crafted to refresh at any time of the day our young and less young guests Banana, blueberries, and oat biscuits with yoghurt	240

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TV SNACKS

Salsa & Chips Mild spicy pico de gallo, homemade guacamole, cheese sauce, served with corn chips	320
Louisiana Wings Smoky spicy jumbo Buffalo wings with rancho sauce, blue cheese dip and crudités	320
Slider Tailgate Three sliders of grilled Black Angus beef patty, sautéed onion, pickles and cheddar cheese on a bun	400
Por Pia Tod Mini vegetables fried spring rolls with sweet chili sauce	370
Popcorn Freshly made popcorn with a choice of butter, salted or plain	200
Grilled vegetable Wrapped in a tortilla bread	220
Spicy Edamame	200
Deep fried fish finger With sweet chilly and plum sauce	200
Marshmallow	150

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NIGHT MENU

Classical Caesar salad 🐷	480
Romaine lettuce, anchovies, croutons, classical Caesar dressing, crispy bacon	
With Polenta Crusted Chicken Breast	510
With Grilled Prawns	560
With Grilled Salmon	650
Angus Beef Burger	610
Sesame bun, juicy top side beef burger, iceberg lettuce, tomatoes and red onion rings, served with French Fries	
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	540
Mozzarella, tomato sauce and oregano 🌿	
Try out our vegan mozzarella! ✓	520
Pizza Diavola 🐷	580
Mozzarella, tomato sauce, spicy calabrese salami	
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

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Our Thai heritage

Tom Yam Goong 	510
Spicy prawns soup with lemongrass	
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	
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	
Dessert	
Thai Coconut Crème Brulee	300
Served with young coconut sorbet	
Black Forest Cake	300
Served with chocolate sauce	
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, Sherbet and Frozen Yogurts	160
Vanilla, Chocolate, Chocolate chip, Strawberry, Banana, Caramel, Pink Pomelo, Young Coconut, Passion fruit, Plain Frozen Yogurts, Mix Raspberry Yogurts	




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Vegetarian & Vegan







Starters

Por Pia Pak 	370
Duo of spring rolls, deep fried and fresh with cabbage, carrots and shitake mushrooms with plum sauce and tamarind	
Laab Hed 	370
Spicy assorted mushrooms salad with shallot, spring onion, mint leave and lime dressing	
Pak Thod Ruammit 	400
Deep fried carrot, asparagus onion, pumpkin, eggplant tempura with sweet chili and plum sauce	

Soups

Tom Yum Hed Nam Kon 	450
Thailand's famous Cream sour soup with oyster mushrooms, shiitake and straw mushrooms with kaffir lime leaves, coconut cream and soy-lime sauce	
Tom Khar Hed Ruam 	350
Coconut cream soup with shitake mushroom, oyster mushroom, shimeji mushroom, straw mushroom	

Main courses

Pad Pak Ruammit 	390
Wok fried mixed vegetables with mushroom sauce and garlic	
Pad Kra Pao Pak Jay 	390
Stir fried asparagus, assorted mushrooms with chili, hot basil and soya sauce	
Geang Keaw Wan Tao Hoo 	400
Homemade green curry paste and coconut milk with Thai eggplants, eggplant pea, carrot, cauliflower, broccoli and tofu	
Geang Kua 	400
Southern style red curry paste and coconut milk with pineapple, tomato cherry and kaffir lime leave	
Phad Thai 	400
Wok fried rice noodle with bean sprout, tofu, shallot, white cabbage, chive, carrot with tamarind sauce	
Khao Pad Sapparod 	390
Fried rice with pineapple, onion, carrot, raisin tomato cherry, cashew nuts and spring onion (contain nuts)	

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DRINK

Wine

Wine Selection by Glass

Champagne & Sparkling

NV	Sette Cascine Prosecco Spumante Brut DOC, Veneto, Italy	340
NV	Billecart Salmon Brut Réserve, Champagne, France	780
NV	Moët & Chandon Ice Impérial, Champagne, France	980
NV	Moët & Chandon Brut Impérial Piccolo, Champagne, France	1,500

White

2016	Domaine Louis Moreau Chablis AOC, Burgundy, France	470
2017	Monsoon Valley Anantara Art Label Colombard, Hua Hin, Thailand	320
2016	Bottega Pinot Grigio delle Venezie IGT, Italy	340
2017	Stonefish Chardonnay, Margaret River, Western Australia	360
2017	Sileni Cellar Selection Sauvignon Blanc, Marlborough, New Zealand	390

Red

2016	Stonefish Reserve Shiraz, Barossa Valley, South Australia	450
2016	Alta Vista Premium Estate Malbec Cuvee, Mendoza, Argentina	480
2015	Monsoon Valley Anantara Art Label Shiraz, Hua Hin, Thailand	320
2015	Hugo Casanova Reserva Cabernet Sauvignon, Maule Valley, Chile	350
2015	Yering Station Pinot Noir, Yarra Valley, Australia	330
2015	Casillero del Diablo Reserva Cabernet Sauvignon, Central Valley, Chile	390

Rosé

2017	Chateau d'Esclans Whispering Angel Rosé, Provence, France	470
2015	Monsoon Valley Anantara Private Label White Shiraz, Hua Hin, Thailand	320

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Wine Selection by Bottle

Champagne

NV	Philipponnat Royale Reserve Brut	3,500
NV	Billecart Salmon Brut Réserve	3,900
NV	Moët & Chandon Ice Impérial	4,900
NV	Moët & Chandon Brut Impérial	7,500
NV	Veuve Clicquot Yellow Label Brut	8,100
NV	Louis Roederer Brut Premier	8,250

Sparkling Wines

NV	Bottega Spumante Rose, Veneto, Italy	2,200
NV	Domaine Chandon Brut, Yarra Valley, Australia	2,300
NV	Bottega Prosecco Gold Brut, Veneto, Italy	3,300

Rosé Wines

2017	Chateau d'Esclans Whispering Angel Rosé, Provence, France	2,550
2016	Terre di Talamo, Piano Piano Rosato, Tuscany, Italy	2,300

White Wines

Chardonnay

2015	Xanadu DJL Chardonnay, Margaret River, Western Australia	2,000
2017	Penfolds Koonunga Hills Chardonnay, South Australia	2,400
2016	Wente Vineyards Morning Fog Chardonnay, San Francisco Bay, USA	2,850

Sauvignon Blanc / Sauvignon Blanc Blends

2016	Stonefish Sauvignon Blanc, Margaret River, Western Australia, Australia	2,000
2016	Baron de Lestac, AOP Bordeaux, France	2,200
2015	Duckhorn Vineyards Sauvignon Blanc, Napa Valley, USA	3,250

Pinot Grigio / Pinot Gris

2016	Sensi Collezione Pinot Grigio, Veneto, Italy	2,550
2016	Wairau River Estate Pinot Gris, Marlborough	2,550
2017	Villa Maria Private Bin Gewurztraminer, East Coast	2,300

Gewurztraminer / Riesling

2015	Hewitson Gun Metal Riesling, Eden Valley, Australia	2,350
2016	E.Guigal Côtes-du-Rhône Blanc, AOC Côtes-du-Rhône, France	2,500
2015	Joh. Jos. Prüm Graacher Himmelreich Riesling Spätlese, Mosel, Germany	3,550

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Others Famous Varietals

2012 Cérvoles Colors Blanc, Costers Del Segre DO, Spain	2,300
2016 Ken Forrester Petit Chenin Blanc, Stellenbosch, South Africa	2,550
2010 Trimbach Pinot Blanc, AOC Alsace, France	3,800

Classic Italian White Varietals

2015 Talamonti 'Trabocchetto' Pecorino Colline Pescaresi IGT, Abruzzi	1,700
2016 St. Pauls Pinot Bianco Plotzner DOC Alto Adige, Trentino-Alto Adige	2,100
2014 Ca dei Frati 'I Frati' Lugana DOC, Lombardia	2,800

Red Wines**French Reds**

2014 Domaine Vacheron Sancerre Rouge, Loire Valley	3,950
2016 Domaine de Bellevue Champ des Cailloux, IGP Loire Valley (Organic)	2,950
2014 Chateau Smith Haut Lafitte Rouge, Pessac-Leognan, Graves	7,200

Italian Reds

2016 Luccarelli Negroamaro IGP, Puglia	1,700
2016 Luccarelli Primitivo IGP, Puglia	1,900
2015 Fonterutoli Mazzei Chianti Classico DOCG, Toscana	2,200

Cabernet Sauvignon / Cabernet Blends

2015 Hugo Casanova Reserva Cabernet Sauvignon, Maule Valley, Chile	1,700
2016 Terrazas de los Andes Altos del Plata Cabernet Sauvignon, Mendoza, Argentina	1,850
2015 Casillero del Diablo Reserva Cabernet Sauvignon, Central Valley, Chile	1,900

Merlot / Malbec

2013 Stimson Estate Cellars Merlot, Washington State, USA	2,000
2016 Alta Vista Premium Estate Malbec Cuvee, Mendoza, Argentina	2,400
2015 Terrazas de los Andes Reserva Malbec, Mendoza, Argentina	4,550

Shiraz / Shiraz Blends

2014 Xanadu DJL Shiraz, Margaret River, Western Australia	2,000
2016 Stonefish Reserve Shiraz, Barossa Valley, South Australia	2,300
2016 Penfolds Max's Shiraz, South Australia	2,800

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Pinot Noir

2010/2013 Pegasus Bay Pinot Noir, Canterbury, New Zealand	5,250
2016 Felton Road Pinot Noir, Central Otago, New Zealand	4,950
2016 Yering Station Pinot Noir, Yarra Valley, New Zealand	1,600

Other Famous Red Varietals

2015 Kanonkop Pinotage, Stellenbosch	3,550
2010 Cérvoles Colors Negre, Costers Del Segre DO, Spain	2,900
2013 Nashwauk Tempranillo, McLaren Vale, South Australia	2,600

Cocktails**Classico**

Caipirinha, Cuba Libre, Daiquiri, Kamikaze, Pina Colada	290
Bloody Mary, Cosmopolitan, Margarita, Negroni, Gibson, John Collins, Vodka Martini, Gin Martini	390

Layan Colada

Inspired by our Sunshine Butlers. Midori, Malibu, Pineapple Juice, Coconut Milk	390
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Peach Frosé

Inspired by Monsoon Valley Thai Wine Monsoon Valley Rosé Wine, Crème De Pêche, Basil leaves	420
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River Journey

Created for a Special Event Featuring Thailand Spirits. Mekhong Rum, Angostura Bitter, Brown Sugar, Mint, Lime Wedge	390
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Spicyrinha

Chalong Bay Rum, Ginger, Lime, Chili	320
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Layarinha Signature Cocktail

Inspired By The Japanese Population of Brazil. Chalong Bay Rum, Passion Fruit, Pomelo, Lime Juice Simple Syrup	320
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Mocktails

Thai Lassy Therapy 230
Fresh Mango, Yoghurt, Mint Leaf, Salt, Mango Juice Simple Syrup, Lime Juice

Tiki Tiki Runner 230
A Healthy Alternative to the Pina Colada, Pineapple and Local Banana Blended with Coconut Milk, Honey Nectar, Pineapple Juice and Lime Juice

Island Fruit Punch 230
Mango, Passion Fruit and Watermelon Muddled Together Crushed Ice and Topped with Soda

Local Craft Beer

Chalawan 270
Inspire by Thai Folkloric tale, Chalawan king of Alligator. Citrus with Lychee Notes. Bold but Smooth in Flavor

Beer

Singha Light, Chang, Asahi, Tiger 220

Purity

Still
Panna 1 liter 330
Panna 500ml 200
Evian 750ml 300

Sparkling

San Pellegrino 1 liter 380
San Pellegrino 500ml 280
Perrier 750ml 330

Spirits

Aperitif and Vermouth
Martini Bianco, Martini Dry, Martini Rosso 290
Aperol 230
Campari 230
Ricard 220
Jägermeiste 290

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Port and Sherry

Dow's Late Bottled Vintage Port 2009	500
Tio Pepe	400

Vodka

Smirnoff Red	250
Ketel One	350
Grey Goose Original	400
Ciroc	550
Crystal Head	550

Japanese Whisky

Hakushu 10 YO	550
Hakushu 12 YO	650

Gin

Beefeater	230
Broker's	240
Tanqueray	240
Citadelle	500
Hendrick's	500

Rum and Cachaca

Leblon Cachaça	330
Pampero Blanco	220
Bacardi Superior	220
Havana Club 7 YO	290
Mount Gay Rum	350
El Dorado 12 YO	650
Flor de Cana 12 YO	350
Flor de Cana 18 YO	550
Plantation Grande Reserve Rum	400
Pyrat Rum XO Reserve	450

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Scotch Blended and Single Malt Whisky

Chivas Regal 12 YO	350
Johnnie Walker Black Label	400
Johnnie Walker Double Black	450
Johnnie Walker Gold Label	550
Johnnie Walker Blue Label	1,400
Glenfiddich 12 YO	450
Glenfiddich 15 YO	650
Singleton 12 YO	550
Ardbeg 10 YO	650
Glenmorangie the Quinta Ruban	750
Macallan Fine Oak 12 YO	850

Bourbon, Tennessee and American

Maker's Mark	390
Wild Turkey 81	380
Jefferson's Reserve	650

Tequila

El Jimador Blanco	220
El Jimador Reposado	220
Don Julio Reposado	450
Herradura Añejo	550

Calvados, Cognac, Armagnac, Grappa

Calvados Dupont du Pays d'Auge Reserve	550
Calvados Père Magloire XO (Pays d'Auge)	790
Eau de Vie Gabriel Boudier Mirabelle	350
Eau de Vie G.E. Massenez Poire Williams Prisonnière	450
Cognac Camus VSOP Elegance	640
Cognac Deau XO	750
Bas Armagnac Chateau de Laubade XO	1,090
Grappa Nonino Friulano	300

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Liqueur and Bitter

Amaretto Disaronno	220
Bailey's Irish Cream	250
Chartreuse Jaune	490
Chartreuse Verte	790
Cherry Heering	290
Cointreau	300
D.O.M Benedictine	390
Fernet Branca	390
Frangelico	290
Grand Marnier Cordon Rouge	330
Kahlua	290
Sambuca Extra Molinari	250
Southern Comfort	250

Shochu

Anatani Hitomebore Kuro	280
Suntory Kuromaru	280

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