

IN VILLA DINING

To ensure that you experience the very best of Anantara Layan Phuket Resort, we have created an '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.

As your safety and health are our priority number one, explore our dining options thanks to our below contactless menus. Your in-room dining menu is also available contactless.



For enquiries and all in villa dining orders, please dial "Guest Service Center".

BREAKFAST *(available from 6.00 am - 11.00 am)*

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

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	

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
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Thai rice congee with minced pork, sliced ginger, soft-boiled egg

Kaow Thom	380
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Thai rice porridge - chicken, prawn or pork, crispy noodles, spring onions, ginger, peanuts, soft boiled eggs and chili

Noodle Soup	340
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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
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Fried rice with a choice of chicken, pork, beef, prawns or crab meat

Coffee

American coffee	120
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Espresso serves with hot water

Cappuccino	140
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Espresso with hot steamed milk

Caffè Latte	140
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Espresso with hot milk

Espresso	120
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Freshly ground coffee

Espresso Doppio	160
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Double espresso

Marocchino	140
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Espresso with hot thick chocolate, cocoa and hot milk

Tea

Hot

160

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

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

ALL DAY DINING *(available from 12pm to 10pm)*

Appetizers and salads

Caesar salad	250
Romaine lettuce, anchovies, croutons, classical Caesar dressing, crispy bacon	
With grilled chicken breast	320
With grilled Tiger prawns	380
Caprese Salad 🌿	390
Organic roma tomato, fresh mozzarella and pesto sauce	
Layan garden salad 🌿	250
Mixed lettuce, cucumber, tomato, red onion, avocado, carrot, celery, balsamic vinaigrette	
Potato Wedges 🌿	130
Potato wedges, fresh garlic, parmesan cheese, parsley, aioli	
Tempura Fries 🌿	130
Battered French fries, Cajun spice mix, aioli	

Burgers

served with garlic parmesan potato wedges or Cajun tempura French fries

The Layan Burger 🐷	420
Brioche bun, caramelized onion relish, Wagyu pattie, grilled back bacon, aged cheddar cheese, pickles, romaine lettuce, fresh tomato, Caesar garlic dressing	
Chef's Double Cheeseburger 🐷	340
Sesame bun, grilled bacon, cheddar cheese, bbq sauce, pickles on the side	
Buttermilk Fried Chicken Burger	340
seasoned fried chicken thigh, guacamole, raw slaw, Cajun mayonnaise, dill pickles	

Sandwiches

served with garlic parmesan potato wedges or Cajun tempura French fries

The Club Sandwich

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

220

Pizza

Gluten free pizza dough available upon request

Margherita

Mozzarella, tomato sauce and oregano 

290

Try out our vegan mozzarella! 

350

Diavola

Mozzarella, tomato sauce, spicy Calabrese salami

450

2 cheese

Brie, blue, honey, grapes, walnuts, balsamic

390

Tom Yum

Tom yum pizza sauce, river prawns, coriander, tomato's

390

Pastas

(Spaghetti, fusilli or penne with your choice of sauce)

Arrabiata

Spicy tomato sauce

460

Pomodoro

Chunky tomato sauce and basil

460

Bolognese

Black Angus beef ragout

460

Cabonara






Egg, parmesan cheese and bacon

460

From the grill

Wagyu Ribeye	1,690
Wagyu ribeye, braised beef cheek, garlic potato puree, grilled spring onion	
Snapper	980
Seared snapper, red onion and tomato salsa, fresh herbs, pesto, Italian basil	

Our Thai heritage

Por Pia Thod (4 pieces)	320
Deep-fried spring rolls with crab	
Phuket Fresh Spring Rolls (4 pieces) 	240
Filled with carrot, cucumber, crisp onions and served with a sweet and sour tamarind sauce	
Laab Gai 	240
Salad of spicy minced chicken	
Sa-Tay (4 pieces)	340
Assorted grilled a chicken satay with peanut sauce	
Tom Yam Goong 	410
Spicy prawns soup with lemongrass	
Tom Kha Gai	410
Fragrant coconut milk soup with chicken	
Pad Thai	410
Fried rice noodles with choices of chicken or prawns	
Kaow Phad Gai, Moo, Nua, Goong	300
Fried rice with a choice of chicken, pork, beef, prawns	
Ka-Praw Gai Khai Dao 	480
Stir-fried chicken with chili and basil leaves served with a Thai style fried egg with jasmine rice	
Gaeng Keaw Wan Gai 	390
Green curry with chicken in coconut milk, served with jasmine rice	

Massaman Nua 520
Southern dish of slow cooked, beef cheeks, crunchy peanut and onion, in a massaman curry, flavored with tamarind juice

Phad Pak Boong Fai Dang  240
Stir fried morning glory with oyster sauce

Desserts

Key lime pie 220
Classic key lime pie, Chantilly cream

Chocolate bread pudding 220
Chocolate, croissant baked pudding, vanilla ice cream

Selection of Ice Cream, Sherbet and Frozen Yogurts 150

Ice cream:

- Vanilla
- Chocolate
- Chocolate chip
- Strawberry
- Banana

Sorbet:

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

NIGHT MENU *(available from 10pm to 7am)*

Classic Caesar salad 🐷 Romaine lettuce, anchovies, croutons, classic Caesar dressing, crispy bacon	480
With Grilled Chicken Breast	510
With Grilled Prawns	560
With Smoked Salmon	650
Pasta Favorites Spaghetti, fusilli or penne with your choice of sauce	
• Pomodoro - chunky tomato sauce & basil 🌿	500
• Bolognese - black angus beef ragout	570

Our Thai heritage

Phuket Fresh Spring Rolls 🌿 (8 pieces) Filled with carrot, cucumber, crisp onions and served with a sweet and sour tamarind sauce	370
Tom Yam Goong 🌶️ Spicy prawns soup with lemongrass	510
Kaow Phad Gai, Moo, Rue Nua, Goong, Rue Poo Fried rice with a choice of chicken, pork, beef, prawns or crab meat	500
Sa-Tay Ruam 🐷 (4 pieces) Assorted grilled a chicken, a beef, a pork, and a shrimp satay with peanut sauce	400

Dessert

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
Fresh Fruit Platter Sliced exotic fruit	340
Selection of Ice Cream, Sorbet Vanilla, Chocolate, Chocolate chip, Strawberry, Young Coconut	160

Beverage (available from 8.00a.m. – 12.00 a.m.)

Wine

Champagne & Sparkling

Billecart Salmon Brut Réserve, Champagne	3,950
Moët & Chandon Brut Impérial	7,600
Veuve Clicquot Yellow Label Brut	8,100
Louis Roederer Brut Premier	8,250
Bollinger Brut Spécial Cuvée	9,950
Casillero del Diablo Brut, Limari Valley, Chile	2,100
Domaine Chandon Brut, Yarra Valley, Australia	2,400
Ferrari Maximum Brut Rose, Trento DOC, Italy	3,300

White Wine

Terrazas de los Andes Altos del Plata Chardonnay, Mendoza, Argentina	2,250
Xanadu DJL Chadonnay, Margaret River, Australia	2,400
Fermoy Estate Sauvignon Blanc, Margaret River, Australia	2,550
Wairau River Estate Pinot Gris, Marlborough, New Zealand	2,550
Grosset Riesling, Alea, Clare Valley, Australia	2,600
Weingut Laurenz V. Grüner Veltliner, Kremstal, Austria	2,700
Kruger Family Reserve Chardonnay, Stellenbosch, South Africa	2,800

Rose Wine

Chateau Roubine La Vie en Rosé, Provence, France	2,400
Terre di Talamo, Piano Piano Rosato, Tuscany, Italy	2,500
Domaine Ott Rosé Clos Mireille, Provence, France	4,100

Red Wine

Terrazas de los Andes Altos del Plata Cabernet Sauvignon, Mendoza, Argentina	2,250
Xanadu DJL Shiraz, Margaret River, Australia	2,400
Errazuriz Reserva Cabernet Sauvignon, Aconcagua Valley, Chile	2,950
Giesen Pinot Noir, Marlborough, New Zealand	3,100
Le Volte dell'Ornellaia Toscana IGT, Toscana, Italy	3,250
Kanonkop Pinotage, Stellenbosch, South Africa	3,550
Nicolis Ripasso Valpolicella Classico Superiore DOC, Veneto, Italy	3,700
Domaine Vacheron Sancerre Rouge, Loire Valley, France	3,950

Cocktail *Available from 8.00a.m. - Midnight*

Sour Experience

Whisky, Gin, Rum	320
Amaretto	360
Ginger Whisky Sour	400

Layarita

Inspired by Margarita cocktail, Chalong Bay rum, Ginger liqueur, Lime juice,	330
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Aperol Spritz

Aperol, Soda Water, Prosecco	400
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Mai-Tai

Bacardi Rum, Captain Morgan rum, Triple Sec, Pineapple Juice, Orange Juice	400
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Bloody Mary

Smirnoff Vodka, Tomato juice, Worcestshiresauce, Tabasco, Lime Juice	400
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Mocktails

Thai Lassy Therapy

Fresh Mango, Yoghurt, Mint Leaf, Salt, Mango Juice Simple Syrup, Lime Juice	240
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Tiki Tiki Runner

A Healthy Alternative to the Pina Colada, Pineapple and Local Banana Blended with Coconut Milk, Honey Nectar, Pineapple Juice and Lime Juice	240
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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

Local Craft Beer

Chalawan

Citrus with lychee notes, bold but smooth in flavor

Bussaba

Thai twist from ginger flower. Tropical fruits, clove and floral

ChatrilPA

Juicy grapefruit with good balance of citrus notes

Thai Beers

Singha, My Beer, Chang

220

Imported Beers

Heineken, Asahi, Tiger

Corona

230

350

Spirits

Aperitif and Vermouth

Martini Bianco, Martini Dry, Martini Rosso

Aperol

Campari

290

230

230

Vodka

Ketel One

Grey Goose Original

350

400

Gin

Tanqueray	260
Hendrick's	520

Rum

Bacardi Superior	230
Havana Club 7 YO	290

Scotch Blended and Single Malt Whisky

Chivas Regal 12 YO	350
Johnnie Walker Black Label	420
Glenfiddich 12 YO	450

Japanese Whisky

Hakushu 10 YO	550
Hakushu 12 YO	650

Bourbon, Tennessee and American

Maker's Mark	400
Wild Turkey 81	380
Jefferson's Reserve	650

Liqueur and Bitter

Amaretto Disaronno	220
Bailey's Irish Cream	260
Fernet Branca	390