# 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.

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

# **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 "Guest Service Center" 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 "Guest Service Center"

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

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)

2.200

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

# 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

# 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

# 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

## **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

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

# 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

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

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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

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

# 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 Course**

Grilled 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

Petit Four

# 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

## 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

# 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 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 | 360                             |
|---|---------------------------------|
| Cereals and Yoghurts Raisin bran, cornflakes, muesli, all bran, Special k or Frosties with milk or yoghurt Homemade granola and dried fruit with low fat milk or yoghurt Bircher muesli Organic oatmeal with brown sugar, raisins and hot milk Natural yoghurt, low fat yoghurt, fruit yoghurt                                      | 260<br>310<br>310<br>250<br>210 |
| Fruits Selection of seasonal fruits   | 340                             |
| Waffles and Pancakes 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  | 360                             |
| Eggs 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  | 320                             |
| Omelet With the choice of your favorite filling: tomato, mushroom, onion, bell pepper, ham, cheese, smoked salmon, spinach  | 320                             |
| Eggs benedict Two poached eggs, English muffin, hollandaise sauce with a choice of Parma ham, smoked salmon or spinach  | 320                             |

| Favorites Fried eggs with Hash browns and crispy bacon **  | 360        |
|--|------------|
| Scottish salmon with pumpernickel bread, chive butter and lemon Charcuterie and cheese platter Selection of cold cuts, cheese, pickles, dried fruits and French baguette | 550<br>760 |
| Asian flavors  Jok Thai rice congee with minced pork, sliced ginger, soft-boiled egg   | 290        |
| Kaow Thom Thai rice porridge - chicken, prawn or pork, crispy noodles, spring onions, ginger, peanuts, soft boiled eggs and chili  | 380        |
| <b>Noodle Soup</b> Selection of egg noodle or rice noodle and with your choice of chicken, beef, prawns or pork served with condiments                                   | 340        |
| Kaow Phad Gai, Moo, Nua, Goong, Poo<br>Fried rice with a choice of chicken, pork, beef, prawns or crab meat  | 500        |
| Coffee American coffee Espresso serves with hot water  | 120        |
| Cappuccino Espresso with hot steamed milk  | 140        |
| Caffè Latte Espresso with hot milk   | 140        |
| Espresso Freshly ground coffee   | 120        |
| Espresso Doppio Double espresso  | 160        |
| Marocchino Espresso with hot thick chocolate, cocoa and hot milk   | 140        |

#### 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   | 220 |

#### **Guava Palm**

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

## **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 from11.00a.m. – 10.30p.m.)

# Appetizers and salads

| Classic Caesar salad Romaine lettuce, anchovies, croutons, classical Caesar dressing, crispy bacon  | 480 |
|---|-----|
| With GRILLED Chicken Breast   | 510 |
| With Grilled Prawns   | 560 |
| With Grilled Salmon   | 650 |
| Caprese Salad  Organic roma tomato, fresh mozzarella and pesto sauce  | 480 |
| Energy Salad Bowl   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 | 500 |
| Cold Mezze and Pita Bread Baba Ganoush, hummus, tabbouleh and olive   | 580 |
| Soups  Minestrone   Hearty vegetables soup with pesto and bread croutons  | 350 |
| Roasted Pumpkin Cream Soup With coconut cream and curry dust  | 360 |

# 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,                              | 690<br>100 |
| Gluten free bun available upon request   | 100        |
| The Impossible burger Impossible pattie, truffle sautéed mushrooms, fresh avocado, tomato relish, crisp romain, vegan bun  | 690        |
| 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   | 540        |
| Try out our vegan mozzarella! V  | 520        |
| Diavola Mozzarella, tomato sauce, spicy Calabrese salami   | 580        |
| Frutti di Mare<br>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        |

# Pastas, Gnocchi and Risotto

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

| Arrabiata V 🗲 Spicy tomato sauce  | 520 |
|---|-----|
| Frutti di Mare Andaman seafood in tomato sauce                                    | 600 |
| Pomodoro <sup>V</sup> Chunky tomato sauce and basil                               | 500 |
| Bolognese Black Angus beef ragout   | 570 |
| Aglio Olio e Peperoncino V<br>Extra virgin olive oil, garlic and dry chili flakes | 480 |
| Potato Gnocchi // With basil pesto sauce  | 690 |
| Risotto Tartufo  Carnaroli rice, black truffle and parmesan                       | 820 |

# 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   |
| Black tiger prawns 300g | 1,040 |
| Wagyu Striploin 250g    | 1,570 |
| Wagyu Tenderloin 250g   | 2,100 |
| 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

Lemon butter

Hollandaise sauce

Grain mustard sauce

# Our Thai heritage

| Por Pia Thod (4 pieces) Deep-fried spring rolls with crab meat  | 450 |
|---|-----|
| Phuket Fresh Spring Rolls (8 pieces) ♥   Filled with carrot, cucumber, crisp onions and served with a sweet and sour tamarind sauce | 370 |
| Laab Gai 🔰<br>Salad of spicy minced chicken   | 420 |
| Sa-Tay Ruam 🥽 (4 pieces) Assorted grilled a chicken, a beef, a pork, and a shrimp satay with peanut sauce                           | 440 |
| Tom Yam Goong 🗲 Spicy prawns soup with lemongrass   | 550 |
| Tom Kha Gai<br>Fragrant coconut milk soup with chicken  | 440 |
| Pad Thai Khai Hor<br>Fried rice noodles with prawns wrapped in egg net  | 720 |
| Kaow Phad Sapparod Goong Pineapple fried rice with prawn  | 680 |

| Kaow Phad Gai, Moo, Nua, Goong, Poo<br>Fried rice with a choice of chicken, pork, beef, prawns or crab meat                | 520 |
|--|-----|
| Ka-Praw Gai Khai Dao   Stir-fried chicken with chili and basil leaves served with a Thai style fried egg with jasmine rice | 580 |
| Pad See Ew Gai<br>Stir fried soy sauce noodles with chicken  | 540 |
| Gaeng Keaw Wan Gai   Green curry with chicken in coconut milk, served with jasmine rice                                    | 590 |
| Gang Phed Red curry cooked with Thai spices and eggplant for a spicy bite with your choice of pork neck or chicken thigh   | 570 |

# **Desserts**

| Thai Coconut Crème Brulee<br>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:Sorbet:• Vanilla• Strawberry• Chocolate• Mango• Chocolate chip• Young Coconut• Strawberry• Passion fruit• Banana• Lime

# CHILDREN'S MENU

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

# **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 Vanilla, Chocolate, Chocolate chip, Strawberry, Young Coconut                      | 150 |

# NIGHT MENU (available from 10.30 p.m. – 6.30 a.m.)

| Classic Caesar salad  Romaine lettuce, anchovies, croutons, classic Caesar dressing, crispy bacon   | 480        |
|---|------------|
| 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,                       | 690        |
| Gluten free bun available upon request  | 100        |
| Layan Vegan Burger ♥ Gluten free bun, mushroom and nuts vegan patty, avocado, veganaise sauce   | 520        |
| The Club Sandwich   House roasted pulled chicken breast, smoked bacon, shredded lettuce, sliced tomatoes, smashed avocado, Mayonnaise on three slices of toasted multigrain bread | 600        |
| Margherita Pizza Mozzarella, tomato sauce and oregano   Try out our vegan mozzarella!   √   | 540<br>520 |
| Pizza Diavola Mozzarella, tomato sauce, spicy calabrese salami  | 580        |

| Spaghetti, fusilli or penne with your choice of sauce   |     |
|---|-----|
| <ul> <li>Pomodoro - chunky tomato sauce &amp; basil √</li> </ul>  | 500 |
| Bolognese - black angus beef ragout   | 570 |
| Frutti di Mare Andaman seafood in tomato sauce  | 600 |
|   |     |
| Our Thai heritage   |     |
| Por Pia Thod (4 pieces) Deep-fried spring rolls with crab meat  | 450 |
| 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<br>Spicy prawns soup with lemongrass  | 550 |
| Phad Thai ► V Wok fried rice noodle with bean sprout, tofu, shallot, white cabbage, chive, carrot with tamarind sauce               | 400 |
| Kaow Phad Gai, Moo, Rue Nua, Goong, Rue Poo<br>Fried rice with a choice of chicken, pork, beef, prawns or crab meat                 | 520 |
| Ka-Praw Gai Khai Dao 🗲<br>Stir-fried chicken with chili and basil leaves served with a Thai style fried egg                         | 580 |
| Pad See Ew Gai Stir fried soy sauce noodles with chicken  | 540 |

**Pasta Favorites** 

| Laab Gai   Salad of spicy minced chicken  | 420 |
|---|-----|
| Sa-Tay Ruam (4 pieces) Assorted grilled a chicken, a beef, a pork, and a shrimp satay with peanut sauce | 440 |
| Tom Kha Gai<br>Fragrant coconut milk soup with chicken  | 440 |
|   |     |
| Dessert   |     |
| 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, Sorbet<br>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 Moët & Chandon Brut Impérial Veuve Clicquot Yellow Label Brut Louis Roederer Brut Premier Bollinger Brut Spécial Cuvée Casillero del Diablo Brut, Limari Valley, Chile Domaine Chandon Brut, Yarra Valley, Australia Ferrari Maximum Brut Rose, Trento DOC, Italy  | 3,950<br>7,600<br>8,100<br>8,250<br>9,950<br>2,100<br>2,400<br>3,300 |
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| White Wine Terrazas de los Andes Altos del Plata Chardonnay, Mendoza, Argentina Xanadu DJL Chadonnay, Margaret River, Australia Fermoy Estate Sauvignon Blanc, Margaret River, Australia Wairau River Estate Pinot Gris, Marlborough, New Zealand Grosset Riesling, Alea, Clare Valley, Australia Weingut Laurenz V. Grüner Veltliner, Kremstal, Austria Kruger Family Reserve Chardonnay, Stellenbosch, South Africa | 2,250<br>2,400<br>2,550<br>2,550<br>2,600<br>2,700<br>2,800          |
| Rose Wine Chateau Roubine La Vie en Rosé, Provence, France Terre di Talamo, Piano Piano Rosato, Tuscany, Italy Domaine Ott Rosé Clos Mireille, Provence, France   | 2,400<br>2,500<br>4,100  |

| Red Wine Terrazas de los Andes Altos del Plata Cabernet Sauvignon, Mendoza, Argentina Xanadu DJL Shiraz, Margaret River, Australia Errazuriz Reserva Cabernet Sauvignon, Aconcagua Valley, Chile Giesen Pinot Noir, Marlborough, New Zealand Le Volte dell'Ornellaia Toscana IGT, Toscana, Italy Kanonkop Pinotage, Stellenbosch, South Africa Nicolis Ripasso Valpolicella Classico Superiore DOC, Veneto, Italy Domaine Vacheron Sancerre Rouge, Loire Valley, France | 2,250<br>2,400<br>2,950<br>3,100<br>3,250<br>3,550<br>3,700<br>3,950 |
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| Cocktail Available from 8.00a.m Midnight  |  |
| Sour Experience Whisky, Gin, Rum Amaretto Ginger Whisky Sour  | 320<br>360<br>400  |
| Layarita Inspired by Margarita cocktail, Chalong Bay rum, Ginger liqueur, Lime juice,   | 330  |
| Aperol, Soda Water, Prosecco  | 400  |
| Mai-Tai  Bacardi Rum, Captain Morgan rum, Triple Sec, Pineapple Juice, Orange Juice   | 400  |
| Bloody Mary Smirnoff Vodka, Tomato juice, Worcestshiresauce, Tabasco, Lime Juice  | 400  |
| Mocktails   |  |
| Thai Lassy Therapy Fresh Mango, Yoghurt, Mint Leaf, Salt, Mango Juice Simple Syrup, Lime Juice  | 240  |
| 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  |

| Purity<br>Still   |                   |
|---|-------------------|
| Panna 1 liter Panna 500ml Evian 750ml   | 330<br>200<br>300 |
| Sparkling San Pellegrino 1 liter San Pellegrino 500ml Perrier 750ml   | 380<br>280<br>330 |
| Local Craft Beer Chalawan Citrus with lychee notes, bold but smooth in flavor Bussaba Thai twist from ginger flower.Tropicalfruits, clove and floral ChatrilPA Juicy grapefruit with good balance of citrus notes | 280               |
| <b>Thai Beers</b> Singha, My Beer, Chang  | 220               |
| Imported Beers Heineken, Asahi, Tiger Corona  | 230<br>350        |
| Spirits Aperitif and Vermouth Martini Bianco, Martini Dry, Martini Rosso Aperol Campari   | 290<br>230<br>230 |
| Vodka<br>Ketel One<br>Grey Goose Original   | 350<br>400        |

| Gin Tanqueray Hendrick's  | 260<br>520        |
|---|-------------------|
| Rum Bacardi Superior Havana Club 7 YO   | 230<br>290        |
| Scotch Blended and Single Malt Whisky Chivas Regal 12 YO Johnnie Walker Black Label Glenfiddich 12 YO | 350<br>420<br>450 |
| Japanese Whisky Hakushu 10 YO Hakushu 12 YO   | 550<br>650        |
| Bourbon, Tennessee and American Maker's Mark Wild Turkey 81 Jefferson's Reserve                       | 400<br>380<br>650 |
| Liqueur and Bitter Amaretto Disaronno Bailey's Irish Cream Fernet Branca                              | 220<br>260<br>390 |