

## DINING BY DESIGN

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

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

We are delighted to offer you the opportunity to create the perfect dining experience, be it a romantic candle lit dinner on the beach watching the sunset or on our sandbank or on the wedding chapel, nice scenery on the residence hill top or private cinema under the stars or on 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 kindly please ensure you book early as we only provide one reservation per setting to enable us to take personal care of you and to give you the privacy that is essential to that special evening.

### Dining by design venues

The following destinations are a suggestion of the possibilities. All venues are weather dependent.  
Prices include the set up for your intimate dinner location

- 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. 50% of the menu price will be charged .

## CINEMA UNDER THE STARS

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

### Movie theater pinto box (per person)



1,200

Popcorn and spice edamame 🌿

Asian vegetarian spring roll 🌿

Mini Angus beef sliders with cheddar cheese and caramelized onion

or

Crispy fried fish fingers with sweet chili and plum sauce

Marshmallow and cookies

### Sweet picnic on pinto box (per couple)



4,000

Selection of macaroons

Lemon meringue and chocolate tartlets

Chocolate strawberry

Freshly baked cookies

Beverages

A bottle of house champagne

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.

## PICNIC ON THE BEACH

4,500

Enjoy a luxurious picnic by the beach overlooking paradise

### Classic picnic on pinto box (per couple)

On ice

Selection of poached and chilled seafood, tuna tartare with condiments

Salads and mains

Petit nicoise salad

Pizza focaccia with tomato, mozzarella and oregano

Herbs roasted chicken

Roasted beetroot salad, wild rocket, hazelnut, crispy jamon

Sweets

Energy bites and cookies, chocolate brownies, tropical fruits

Beverages

Infused water

Picnic juices selection of watermelon, guava, orange

### Thai picnic on pinto box (per couple)

2,500

Appetizer and salad

Poh Phia Sot, fresh thai spring rolls with lobster and avocado

Yum Som O, pomelo salad with shrimp

Mains

Gai Yang Takrai, grilled chicken with lemongrass

Sticky rice with crispy shallot

Sweet

Kaoniaow mamuang, mango and sticky rice, coconut sauce, sesame

Beverages

Infused water

Picnic juices selection of watermelon, guava, orange

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Vegan  Vegetarian 

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Sunrise paddle board breakfast (per couple)



3,000

- Phuket pineapple detox (spirulina smoothie)
- Tropical fruits, bicher muesli jars
- Smoked salmon on pumpernickel, low fat cream cheese, capers, lemon
- Wellness energy square (Date, coconut, lime)
- Decadent chocolate brownie
- Iced coffee, iced tea, coconut water

With a bottle of house champagne

5,000



Balance Wellness by Anantara

## 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

### Salad

Superfood salad, mixed green salad, caesar salad

### Fish

White snapper fillet, yellow fin tuna steak, tiger prawn, calamari, mussels

### Meats

Grain fed lamb cutlets, australian grain fed sirloin, herbs marinated chicken thigh

### Vegetables

Eggplant, zucchini, bell peppers, asparagus

Marinated with extra virgin olive oil, garlic, herbs

### Condiments and dressings

Jus de viande, hollandaise sauce, lemon butter, lemon wedges, mustards, ketchup, bbq sauce, tabasco

Jasmine rice, jacket potatoes

### Dessert

House made pecan pie

or

Tropical fruits

or

Lemon and chocolate tartlets

With grilled phuket lobster supplement of THB 1,700 per person

Set up fee THB 2,800

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Vegan



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PLATED WELLNESS

Vegan (per person)



3,000

Hummus and mouttabel with warm pita bread

Puree of chickpea with tahini add smoked eggplant with lemon and herbs

Roasted beetroot and pumpkin salad, orange, hazelnut, white balsamic vinaigrette


Field mushroom risotto, almond-truffle butter

Chocolate and avocado mousse, fresh berries, coconut sorbet

Set up fee

THB 2,800

Vegetarian (per person)



3,400

Burrata caprese

Heirloom tomato, basil, EVOO, sicilian oregano, sea salt

Fettuccine pasta

Field mushroom sauce, aged ricotta, truffle butter

Pumpkin and goat's cheese risotto

Balsamic reduction

Key lime pie, lemon espuma

Set up fee

THB 2,800

## SIGNATURE LAYAN SEAFOOD BBQ (per person)

4,000

Cold seafood platter to share

Scallops, yellow fin tuna tartare, jumbo prawn cocktail, alaska king crab, poached mussel

Sauces and accompaniments

From the open flame BBQ

Scallops, yellow fin tuna steak mignon, white snapper fillet in banana leaf, calamari, blue swimmer crab, rock lobster

On the side

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

Grilled marinated zucchini, eggplants, asparagus, bell peppers

Grilled garlic bread

Sauces and condiments

Chimichurri, green peppercorn, lemon-garlic butter, chili-soy, mustards, red wine sauce

Nam jim jaew: spicy dry chili sauce, sweet chili sauce

Nam jim seafood: local seafood sauce

Dessert

Tapas dessert, a selection of petit dessert by our pastry chef

or

Tropical fruits

With grilled phuket lobster supplement of THB 1,700 per person

Set up fee

THB 2,800

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## SIGNATURE LAYAN BBQ (per person)

4,800

Cold seafood platter to share

Scallops, yellow fin tuna tartare, jumbo prawn cocktail, alaska king crab, poached mussel, rock lobster

Sauces and accompaniments

From open flame BBQ

A selection of meats

Wagyu beef sirloin, grain fed organic lamb cutlets, marinated chicken skewers

Angus tenderloin, pork chop 🐷

On The Side

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

Grilled marinated zucchini, eggplants, asparagus, bell peppers

Grilled garlic bread

Sauces & Condiments

Chimichurri, green peppercorn, chili-soy, lemon-garlic butter, mustards, red wine sauce

Nam jim jaew: spicy dry chili sauce, sweet chili sauce

Nam jim seafood: local seafood sauce (with the lobster option)

Dessert

Tapas dessert, a selection of petit dessert by our pastry chef

or

Tropical fruits

With grilled phuket lobster, supplement of THB 1,700 per person

Set up fee THB 2,800

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## LAYAN SOUTHERN THAI SET DINNER (per person)

4,500

### Appetizers

Bai Cha Pho Thod Goong

Crispy betal leaves with prawn in curried batter

Yum Hua Plee Hoy Chell

Banana blossom salad with scallops, peanut, roasted coconut, crispy shallot in sweet and sour chill dressing

Satay Gai

Grilled chicken satay with spicy sauce

### Soup

Tom Som Khamin Pla Kapong

Turmeric broth with seabass, wild ginger, tomato, spring onion, lime juice

### Mains

Narm Choup Goong Seab

Grilled tiger prawn and assorted vegetables with smoked dried shrimp

Moo Hong Phuket

Phuket style slow cooked pork belly in black soy sauce

Massaman Nue,

Massaman curry of slow cooked beef cheek, sweet potato, onion and cashew nut

Pla Thod Khamin

Marinated crispy seabass in garlic and fresh turmeric rub with nahm jim seafood

Khao Anchan

Steam jasmine rice with butterfly pea flower

### Dessert

Too Boh Narm Kra Ti Phuket

Phuket typical dessert with sweet potatoes, taro, red beans in sweet warm coconut milk

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## ANANTARA LAYAN MOMENTS (per person)

4,800

Cold smoked salmon, caviar, dill, lemon zest

Half dozen of fine de claire oysters, condiments

or

Seared peruvian scallops, tiger milk, orange zest, sweet corn

Pumpkin and goat's cheese risotto, balsamic reduction

or

Fettuccine pasta, porcini mushroom, phuket lobster, truffle butter

Striploin of wagyu beef, asparagus, maître d'hôtel butter

or

Butter poached seabass, ratatouille, fennel, saffron, beurre blanc

Passionfruit crème brûlée with coconut granite

or

Valrhona araguani chocolate tartlets, strawberry granite

Set up fee

THB 2,800

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## THE PRIVATE CHEF EXPERIENCE (per person)

7,500

House bread and butter

Amuse bouche

Chef's creations of the day

Caviar, age's oscietra 30g, condiments

or

A dozen of oysters, mignonette, fermented soy-chili sauce

Age's beef tartare, angus beef, capers, shallots, quail egg, age's whisky

or

Alaskan king crab legs, herbs, chili, aioli, avocado

Selection of grilled seafood, dry aged seabass, jumbo prawns, phuket lobster, scallops

or

Selection of grilled red meat, wagyu ribeye, grass fed tenderloin, lamb cutlets

### Sides

Dauphinoise potatoes, age's potato purée, sautéed broccoli, josper vegetable, orange, pomelo, spinach, avocado goat cheese salad

### Sauces

Sauce vierge, garlic butter, black truffle sabayon, port jus, hollandaise, mustard

Age trio of tartlets

or

Age's ferrero rocher brûlée

Hazelnut and dark chocolate crème brûlée

With the oscietra caviar option

9,500

Set up fee

2,800

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