

## 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.

Breakfast: 6.00 am - 11.00 am	Page	2 - 6
All Day Dining: 11.00 am - 10.30 pm	Page	7 - 12
Night Menu: 10.30 pm - 6.00 am	Page	13 - 14
Children's Menu	Page	15 - 16
TV Snacks	Page	17
Vegetarian Menu	Page	18
Beverage	Page	19 - 25
Dining By Design	Page	26 - 32

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

Vegetarian Option  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.

## BREAKFAST

### Continental

790

Bakery Basket (3 choices per order)

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

Natural Fiber and Cereal

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

890

Two local farm eggs

Choice of eggs: fried, scrambled, boiled

Choice of garnish: grilled tomato, mushrooms, potato, sausages, applewood-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

340

6 choices per order

Choice of bakery: croissant, banana-macadamia bread, chocolate croissant, brioche, soft rolls, Danish pastry, muffin, English muffin, low fat muffin, butter, cake, multigrain raisin, cinnamon toast, white toast, rye toast, whole wheat toast, bagel.

Served with butter or margarine, honey and fruit preserve

### Cereals and yoghurts

Raisin bran, cornflakes, muesli, all bran, Special k, Frosties

240

Homemade granola and dried fruit with low fat milk or yoghurt

290

Bircher muesli

290

Organic oatmeal with brown sugar, raisins and hot milk

240

Natural yoghurt, low fat yoghurt, fruit yoghurt

200

### Fruits

Selection of seasonal cut fruits

300

### Waffles and pancakes

340

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

Two local farm eggs

360

Any style with the choice of your favorite garnish: grilled tomato, potato, mushrooms, chicken, pork or veal sausages, apple wood smoked bacon

Omelet

300

With the choice of your favorite filling: tomato, Mushroom, onion, bell pepper, ham, cheese, smoked salmon, spinach

Eggs Benedict 

300

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 	340
Scottish salmon with pumpernickel bread, chive butter and lemon	490
Charcuterie and cheese platter 	720
Selection of cold cuts, cheese, pickles, dried fruits and French baguette	




## Asian flavors

<b>Jok</b> 	280
Thai rice congee with minced pork, sliced ginger, soft-boiled egg	
<b>Kaow thom</b>	360
Thai rice porridge - chicken, prawn or pork, crispy noodles, spring onions, ginger, peanuts, soft boiled eggs and chili	
<b>Noodle soup</b>	320
With your choice of chicken, beef, prawns or pork served with condiments	
<b>Kaow Phad Gai, Moo, Nua, Goong, Poo</b>	470
Fried rice with a choice of chicken, pork, beef, prawns or crab meat	

## Coffee

<b>Espresso</b>	120
Freshly ground coffee	
<b>Espresso Doppio</b>	160
Double espresso	
<b>Tiramisu cappuccino</b>	140
Espresso with of hot steamed mascarpone milk	
<b>Marocchino</b>	140
Espresso with hot thick chocolate, cocoa and hot milk	
<b>Caffè All 'Americana</b>	120
Espresso serves with hot water	
<b>Cappuccino</b>	140
Espresso with hot steamed milk	
<b>Caffè Latte</b>	140
Espresso with hot milk	

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## 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

#### Gunpowder Supreme

Thick and strong like a soft honey, but with a smoky flavor and an aftertaste that is slightly coppery

#### 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

#### Passion Fruit Tea

A sweet and aromatic infusion created by an exceptional. TWG Tea blend of passion fruit and rich black tea

#### Chocó Mint Truffle

With soft notes of vanilla, rich chocolate and a hint of mint. TWG Tea red tea of South Africa is a dessert in itself. Sweet and intoxicating

#### 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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**Summer Palace**

This green tea is enhanced by the elegant alchemy of cherry blossoms- sprinkled with a bouquet of red fruits, which yields a pleasant and addictive infusion.

**Thé Bellini**

This rich and flavorful blend boasts a warm black tea blended with autumn nuts, peach and fire-red blossoms. Unforgettable.

**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

**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

<b>Classical Caesar salad</b>	380
Romaine lettuce, anchovies, croutons, classical Caesar dressing	
<b>Grilled chicken breast</b>	480
<b>Grilled prawns</b>	530
<b>Caprese salad</b> 🌿	450
Organic roma tomato, buffalo mini mozzarella and basil oil	
<b>Red Quinoa and chickpea salad</b> 🌿	450
Sun-dried tomato pesto, roasted red pepper, tahini lemon dressing, artichoke hearts, toasted walnuts, cucumber, cherry tomatoes, garbanzo beans, cooked red quinoa, zucchini noodles, and Kalamata olives.	
<b>Rainbow protein packed salad</b>	410
Goji berries, yellow peppers, and cucumbers, ginger dressing, chickpeas. Top with extra protein like tofu, grilled chicken and sunflower seeds	
<b>Crab cakes with ginger and cilantro</b>	480
remoulade sauce and Japanese salad	
<b>Sa-tay ruam</b> 🐷	380
Assorted Grilled Chicken, Beef, Pork, and Shrimp Satay with Peanut Sauce	
<b>Soups</b>	
<b>Roasted tomato bread soup</b> 🌿	350
Garlic pesto baguette	
<b>Roasted pumpkin cream soup</b>	340
with coconut cream and curry dust	

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## Burgers

### Layan gourmet burger

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

#### Choose your patty

**Black Angus beef**

580

**Free range chicken breast**

480

#### Select your 3 toppings

Bacon, Fried egg, Crisp onions, Peppers, Rocket, Avocado, Sautéed mushroom

Emmental cheese, Cheddar cheese, Blue cheese

BBQ sauce, Sour cream

#### Additional toppings

90

## Sandwiches

### The club Layan sandwich

57

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

### The Italian sandwich

580

Dry cured prosciutto ham, mortadella, Milano salami, coppa, cream cheese, shredded lettuce, tomato, red wine vinaigrette and Italian seasoning on ciabatta bread.

### House roasted roast beef sandwich

510

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


### The caprese sandwich

480

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

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**Pizza** Gluten free pizza dough available upon request

**Margherita** 

Mozzarella, tomato sauce and oregano

510

**Diavola** 

Mozzarella, tomato sauce, spicy Calabrese salami

550

**Frutti di mare**

Mozzarella, tomato sauce and seafood

570

**Extra toppings**

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

90

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

**Arrabiata** 

Spicy tomato sauce

490

**Frutti di Mare**

Andaman seafood in tomato sauce

570

**Pomodoro** 

Chunky tomato sauce and basil

470

**Bolognese**

Black Angus beef ragout

510

**Funghi** 

Creamy rich sautéed mushroom, garlic and parmesan

490

**Aglia Olio e Peperoncino** 

Extra virgin olive oil, garlic and dry chili flakes

450

**Gnocchi sorrentina** 

Potato dumpling with rich tomato and basil sauce topped with buffalo mozzarella

650


**Risotto tartufo** 

Carnaroli rice infused with black truffle and parmesan

780

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## 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

Sea bass fillet 250g	890
Salmon steak 250g	910
Yellow fin tuna steak 250g	910
Black tiger prawns 300g	990
Grain fed lamb cutlets 200g	1,300
Australian grain fed sirloin 200g	1,400
Spiny lobster 600g/700g	2,400

### Extra Sides

French fries	
Grilled asparagus	
Potato gratin	
Baked potato	
Wild mushrooms in creamy sauce	
Steamed seasonal vegetables	
Steamed jasmine rice	120

### Extra Sauces

Mushroom sauce	
Garlic and herb butter	
Pepper sauce	
Rosemary glaze sauce	
Lemon butter	
Hollandaise sauce	
Grain mustard sauce	70

## Layan Seafood Platter (For two)

from our grill: lobster, king crab, tiger prawns, tuna steak, sea bass fillet, calamari and green lip mussels, served with layered ratatouille and lemon creamy butter, piri piri sauce and confit garlic aioli

5,200

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## Our Thai heritage

### Poh Pia Thord

Deep-fried spring rolls with crab meat

410

### Phuket Fresh Spring Rolls

Filled with carrot, cucumber, crisp onions and served with a sweet and sour tamarind sauce

350

### Larb Gai,

Salad of spicy minced chicken

380

### Sa-Tay Ruam

Assorted grilled chicken, beef, pork, and shrimp satay with peanut sauce

380

### Tom Yam Goong

Spicy prawns soup with lemongrass

480

### Tom Kha Gai

Fragrant coconut milk soup with chicken

410

### Pad Thai Khai Hor

Fried rice noodles with prawns wrapped in egg net

500

### Kaow Phad Sapparod Goong

Pineapple fried rice with prawn

470

### Kaow Phad Gai, Moo, Nua, Goong, Poo

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

470

### Pad Ka-Praow Gai Khai Dao

Stir-fried chicken with chili and basil leaves served with a Thai style fried egg

470

### Pad See Ew Gai

Stir fried soy sauce noodles with chicken

430


### Gaeng Kiew Warn Gai


Green curry with chicken in coconut milk, served with jasmine rice

480

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## Desserts

### Guanaja chocolate torte

Caramelized poached pear and Chantilly cream

300

### Tiramisu

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

300

### Baked passion fruit cheese cake

Served with a cocoa-nibs tuille

300

### Ripe mango with sticky rice

Served with coconut sauce and roasted black sesame

280

### Fresh fruit platter

Sliced exotic fruit served with stevia syrup dip

300

### Selection of ice cream, sherbet and frozen yogurts

110

#### Ice cream:

- Vanilla
- Chocolate
- Strawberry
- Oreo cookie cream

#### Sherbet:


- Strawberry
- Mango
- Coconut
- Passion fruit
- Lime


#### Frozen yogurt:

- Plain
- Mix berries

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## NIGHT MENU

<b>Classical Caesar salad</b> Romaine lettuce, anchovies, croutons, classical Caesar dressing	380
<ul style="list-style-type: none"> <li>• <b>Grilled chicken breast</b></li> </ul>	480
<ul style="list-style-type: none"> <li>• <b>Grilled prawns</b></li> </ul>	530
<b>Crab cakes with ginger and cilantro</b> remoulade sauce and Japanese salad	480
<b>Beef burger</b> Sesame bun, juicy top side beef burger, romaine lettuce, tomatoes and red onion rings, served with French fries	580
<b>The club sandwich</b> 🐷 House roasted chicken breast, Apple wood smoked bacon, shredded lettuce, sliced tomatoes, smashed avocado, mayonnaise on three slices of toasted multigrain bread.	570
<b>The Italian sandwich</b> 🐷 Dry cured prosciutto ham, mortadella, Milano salami, coppa, cream cheese, shredded lettuce, tomatoes, red wine vinaigrette and Italian seasoning on ciabatta bread.	580
<b>Pizza Margherita</b> 🌿 Mozzarella, tomato sauce & oregano	510
<b>Pizza Diavola</b> Mozzarella, tomato sauce, spicy Calabrese salami	550
<b>Pasta favorites</b> Spaghetti, fusilli or penne with your choice of sauce	
<ul style="list-style-type: none"> <li>• <b>Pomodoro</b> - chunky tomato sauce &amp; basil 🌿</li> <li>• <b>Bolognese</b> - black angus beef ragout</li> <li>• <b>Frutti di Mare</b> Andaman seafood in tomato sauce</li> </ul>	470 510 570

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## Our Thai heritage

### Tom Yam Goong

Spicy prawns soup with lemongrass

480

### Pad Thai Khai Hor

Fried rice noodles with prawns wrapped in egg net

500

### Kaow Phad Gai, Moo, Rue Nua, Goong, Rue Poo

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

470

### Pad Ka-Praow Gai Khai Dao

Stir-fried chicken with chili and basil leaves served with a Thai style fried egg

470

### Pad See Ew Gai

Stir fried soy sauce noodles with chicken

430

## Dessert

### Guanaja chocolate torte

Caramelized poached pear and Chantilly cream

300

### Tiramisu

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

300

### Baked passion fruit cheese cake

Served with a cocoa-nibs tuille

300

### Ripe mango with sticky rice

Served with coconut sauce and roasted black sesame

280

### Fresh fruit platter

Sliced exotic fruit served with stevia syrup dip


300

### Selection of ice cream, sherbet and frozen yogurts

110

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## CHILDREN'S MENU

### Main course and sandwiches

<b>Crunchy Boats in a Vegetable Sea</b> 	180
Vegetables soup with bread croutons	
<b>“O Pomodoro”</b> 	200
Tomato cream soup with egg stracciatella	
<b>Children's Chopped Salad</b> 	200
Roma tomatoes, cucumber and green salad with a ranch dressing	
<b>Mickey Cheesy Macaroni</b>	220
Macaroni pasta in cheese sauce served with barbecued chicken drumlets	
<b>Spaghetti or Penne with your choice of sauce</b>	220
Tomato	
Butter and parmesan cheese	
Chicken, cream and green peas	
Green pesto	
Meatballs	
Mushrooms	
<b>Seafood or Chicken Fried Rice</b>	200
Fried rice with prawns, crab sticks, or sliced chicken breast and diced vegetables, served with an egg sunny-side-up.	
<b>Fish and Mash</b>	240
Grilled fish fillet with mash potato and green salad	
<b>Chicken Nuggets</b>	240
Crispy tender chicken with fries	
<b>The Jr. Burger Classic</b>	240
2 small cheese burgers, also available without cheese served with fries	
<b>The Easy Hot Dog</b> 	220
Chicken sausage in a bun with mayonnaise and ketchup	

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**Sandwiches - White bread – toasted or plain**

200

**The 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

**Desserts****Old-Fashioned Apple Crumble**

140

Apple crumble with Vanilla sauce and Ice cream

**Chocolate fudge brownie**

140

A rich and moist brownie with semi-sweet chocolate chunks, topped with creamy fudge icing.

**Macedonia**

140

Cubes of seasonal fruit with lemon juice and sugar, topped with whipped cream

**Mickey Mouse**

140

French pancake with diced fresh fruit and vanilla ice cream

**Ice cream and sorbet selection**

140

Vanilla, chocolate, coconut, strawberry, mango, oreo cookie cream

**Drinks****Yellow Cookie Monster**

220

Pineapple, cookies, honey and milk. We know that the cookie monster is blue, but blue pineapples haven't been invented yet.

**Wheat-Abix Muesli**

220

Wheat, oats, dry raisins, agave syrup and milk. Your morning porridge drinkable at any time of the day



**BB and B Junior**

220

Crafted to refresh at any time of the day our young and less younger guests.

Banana, blueberries, and oat biscuits with yoghurt

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## TV SNACKS




<b>Salsa &amp; Chips</b> Mild spicy pico de gallo, homemade guacamole, salsa de queso, served with baked nachos integrales	300
<b>Louisiana Wings</b> Smoky spicy jumbo Buffalo wings with rancho sauce, blue cheese dip and crudités	300
<b>Slider Tailgate</b> Three sliders of grilled Black Angus beef patty, sautéed onion, pickles and cheddar cheese on a bun	300
<b>Prawn Bucket</b> Cajun fried prawns with Creole remoulade	500
<b>Po Pia Tod</b> Mini vegetables fried spring rolls with sweet chili sauce	300
<b>Popcorn</b> Freshly made popcorn with a choice of butter, salted or plain	180

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## Vegetarian







### Starters

- Por pia pak**  350  
Duo of spring rolls, deep fried and fresh with cabbage, carrots and shitake mushrooms with plum sauce and tamarind
- Laab hed**  350  
Spicy assorted mushrooms salad with shallot, spring onion, mint leave and lime dressing
- Pak thod ruammit**  380  
Deep fried carrot, asparagus onion, pumpkin, eggplant tempura with sweet chili and plum sauce




### Soups

- Tom jead tao hoo woon sen**  330  
Vegetable clear soup with soft bean curd, glass noodles, jelly mushrooms, Thai celery spring onion and Chinese cabbage
- Tom khar hed ruam**  330  
Coconut cream soup with shitake mushroom, oyster mushroom, shimeji mushroom, straw mushroom

### Main courses

- Pad pak ruammit**  370  
Wok fried mixed vegetables with mushroom sauce and garlic
- Pad kra pao pak jay**  370  
Stir fried asparagus, assorted mushrooms with chili, hot basil and soya sauce
- Geang keaw wan tao hoo**  380  
Homemade green curry paste and coconut milk with Thai eggplants, eggplant pea, carrot, cauliflower, Thai broccoli and tofu
- Geang kua**  380  
Southern style red curry paste and coconut milk with pineapple, tomato cherry and kaffir lime leave
- Phad Thai**  380  
Wok fried rice noodle with bean sprout, tofu, shallot, white cabbage, chive, carrot with tamarind sauce
- Khao pad supparod**  370  
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 Brut Impérial, Champagne, France	1,500

##### White

2017 Monsoon Valley Anantara Art Label Colombard, Hua Hin, Thailand	320
2016 Mezzacorona Pinot Grigio IGT, Veneto, Italy	340
2016 Sileni Sauvignon Blanc, Marlborough, New Zealand	390
2016 Stonefish Chardonnay, Western Australia, Australia	360
2015 Ronan by Chateau Clinet Bordeaux Blanc AOC, Bordeaux, France	440
2016 Fournier Pere & Fils Chablis Vincent Tremblay AOC, Burgundy, France	470

##### Rosé

2017 Monsoon Valley Anantara Private Label White Shiraz, Hua Hin, Thailand	320
2016 Antinori Cipressetto IGT, Tuscany, Italy	350
2016 Chateau d'Esclans Whispering Angel Rosé, Provence, France	470

##### Red

2014 Monsoon Valley Anantara Art Label Shiraz, Hua Hin, Thailand	320
2015 Yering Station Pinot Noir, Yarra Valley, Australia	330
2014 Hugo Casanova Reserva Cabernet Sauvignon, Maule Valley, Chile	350
2014 Fonterutoli Mazzei Chianti Classico DOCG, Tuscany, Italy	440
2015 Alta Vista Premium Estate Malbec Cuvee, Mendoza, Argentina	480
2014 Stonefish Reserve Shiraz, Barossa Valley, South Australia	450

#### Wine Selection by Bottle

##### Champagne

NV Billecart-Salmon Brut Réserve	3,900
NV Moët & Chandon Brut Impérial	7,500
NV Veuve Clicquot Yellow Label Brut	8,100
NV Louis Roederer Brut Premier	8,250
NV Bollinger Brut Spécial Cuvée	9,950

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

Vegetarian Option 

Spicy Dishes 

Contains Pork 

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**Sparkling**

NV Casirello del Diablo Brut, Concha Y Toro, Limari Valley, Chile	2,100
NV Domaine Chandon Brut, Yarra Valley, Australia	2,300
NV Ferrari Maximum Brut Rose, Trentino DOC, Italy	3,300

**White Wines****Chardonnay**

2015 Terrazas de los Andes Altos del Plata Chardonnay, Mendoza, Argentina	1,850
2015 Xanadu DJL Chadonnay, Margaret River, Australia	2,000
2015 Miles from Nowhere Best Blocks Chardonnay, Margaret River, Australia	2,500

**Sauvignon Blanc / Sauvignon Blanc Blends**

2014 Casillero del Diablo Reserva Sauvignon Blanc, Central Valley, Chile	1,900
2012 Fermoy Estate Sauvignon Blanc, Margaret River	2,550
2015 Cape Mentelle Sauvignon/Sémillon, Margaret River	3,750

**Pinot Grigio / Pinot Gris**

2015 Caldora Pinot Grigio, Sicilia	2,100
2015 Sensi Collezione Pinot Grigio IGT, Veneto, Italy	2,550
2013 Wairau River Estate Pinot Gris, Marlborough, New Zealand	2,550

**Gewurztraminer / Riesling**

2013 Valckenberg Gewürztraminer, Pfalz, Germany	2,550
2013 Liebfrauen Hessen Riesling Qualitätswein Trocken, Rheinhessen, Germany	2,550
2014 Wairau River Estate Gewürztraminer, Marlborough, New Zealand	2,550

**Others Famous Varietals**

2013 Castell del Remei, Gotim Blanc, Costers Del Segre DO, Spain	2,200
2015 Grosset Riesling, Alea, Clare Valley, Australia	2,600

**Rosé Wines**

2014 Ackerman Rose d'Anjou, Loire Valley, France	1,650
2015 Terre di Talamo, Piano Piano Rosato, Tuscany, Italy	2,300
2014 Domaine Ott Rose Clos Mireille Rose, Provence, France	4,100

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## Red Wines

### French Reds

2008 Château Beausejour, Cru Bourgeois, Fronsac AOC, Bordeaux	2,400
2014 Domaine Vacheron Sancerre Rouge, Loire Valley	3,950
2010 Château Mauvinon, Grand cru Saint Emilion, Bordeaux	4,500

### Italian Reds

2014 Luccarelli Negroamaro IGP, Puglia	1,700
2012 Nicolis Ripasso Valpolicella Classico Superiore DOC, Veneto	3,700
2014 Le Volte dell'Ornellaia Toscana IGT, Tuscany	3,250

### Cabernet Sauvignon / Cabernet Blends

2014 Terrazas de los Andes Altos del Plata Cabernet Sauvignon, Mendoza, Argentina	1,850
2014 Casillero del Diablo Reserva Cabernet Sauvignon, Central Valley, Chile	1,900
2005 Morgenster Lourens River Valley, Stellenbosch, South Africa	2,700
2013 Errazuriz Reserva Cabernet Sauvignon, Aconcagua, Chile	2,950

### Shiraz / Shiraz Blends

2011 Dominio del Plata Crios de Susana Balbo Syrah/Bonarda, Mendoza, Argentina	1,850
2011 Schild Estate Grenache/Syrah/Mourvedre, Barossa Valley, South Australia	1,950
2008 Ataraxia Serenity, Hemel-en-Aarde Valley, South Africa	2,600

### Pinot Noir

2014 Felton Road Pinot Noir, Central Otago, New Zealand	4,950
2010 Pegasus Bay Pinot Noir, Canterbury, New Zealand	5,250
2012 Felton Road Block 3 Pinot Noir, Bannockburn, New Zealand	8,300

### Other Famous Red Varietals

2012 Ventisquero Merlot Yali Limited Edition, Colchagua Valley, Chile	2,100
2013 Nashwauk Tempranillo, McLaren Vale, Australia	2,600

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## Cocktails

### Classico

Caipirinha, Cuba Libre, Daiquiri, Kamikaze, Pina Colada 290

Bloody Mary, Cosmopolitan, Margarita, Negroni, Gibson, John Collins, Vodka Martini, Gin Martini 350

### Layan Old Fashion

390

Inspired by classic old fashioned. The Old Fashion was developed during the 19th century.

Angostura bitters, cinnamon syrup, Hennessy VSOP, Maker's mark, Rittenhouse rye whiskey

### The Sacred Mountain

290

Martini bianco and crème de peche built with jade africa tea, lemongrass and ginger finished with a lemon wedge

### Touch Down

350

Inspired by Guarapita, a drink sampled in Reggae Bar in Samui. Guarapita means literally "little sugarcane drink".

Captain morgan, mango juice, pineapple juice, lime juice, simple syrup, passion fruit

### Porto Alegre

350

Porto alegre is the capital and largest city in the Brazilian state of Rio Grande do Sul.

Chalong bay rum, lime juice, simple syrup, dow's port, guava juice

### Layarinha Signature Cocktail

290

Inspired by the Japanese population of Brazil. Chalong bay rum, passion fruit, pomelo, lime juice simple syrup

## Mocktails

### Thai Lassy Therapy

220

Fresh mango, Yoghurt, Mint leaf, Salt, Mango juice Simple syrup, Lime juice

### Tiki Tiki Runner

220

A healthy alternative to the pina colada, pineapple and local banana blended with coconut milk, honey nectar,

pineapple juice and lime juice

### Breathe in, breathe out

220

Lemongrass, ginger, papaya, passion fruit and lemon juice

## Local Craft Beer


250


Chalawan

Inspire by Thai Folkloric tale, Chalawan king of Alligator. Citrus with lychee notes. Bold but smooth in flavor

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## 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

220

Campari

220

Ricard

220

Jägermeister

290

### Port and Sherry

Dow's Late Bottled Vintage Port 2009

500

Osborne Sherry Fino (Pale Dry)

220

### Vodka

Smirnoff Red

240

Ketel One

350

Grey Goose Original

400

Ciroc

550

Crystal Head

550

### Japanese Whisky

Hakushu 10 YO


550


Hakushu 12 YO

650

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**Gin**

Beefeater	220
Broker's	240
Tanqueray	240
Citadelle	500
Hendrick's	500

**Rum and Cachaca**

Leblon Cachaça	330
Pampero Blanco	200
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

**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

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**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




**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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## 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, on the pool deck 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

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




Candlelight on the beach	2,400
Candlelight tree	2,400
Wedding chapel	2,800
In villa	2,200

### 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

### Signature “Layan” seafood dinner (per person)

6,000

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 mud 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


#### On the side

Tossed mesclun salad greens with balsamic dressing, jacket potato with, bacon, sour cream and chives  
grilled herbs marinated zucchini, eggplants and asparagus

#### Sauces & mustards

Mushrooms, green peppercorn, lemongrass butter, chili soy, grain, dijon, honey-lime and red wine

nam phrik, savory chili and lime relish 

nam jim jaew, spicy dry chili and roast rice sauce 

sweet chili and roasted garlic sauce 


#### Desserts

Lemon grass and lime spiked crème brûlée

Imported & local selection of seasonal tropical fruits

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Spicy Dishes 

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## “Open Flame Barbecue” (per person)

Please select one of the following options

### Ocean grill

5,200

#### 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 spiny lobster  
New Zealand green lip mussels

### Australian grill

4,200

#### A selection of Australian meats to please your palate

Black Angus beef ribeye, grain fed lamb cutlets, korubuta chops, marinated chicken skewers, duck breast

### Meat and seafood grill

4,600

#### A bit of both - seafood and meat

Fish supreme, king prawns, beef rib eye, marinated breast chicken skewer, New Zealand mussels, pork fillet wrapped in bacon  
Blue swimmer crab in chili and ginger

#### 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

#### On the side

Tossed mesclun salad greens with balsamic dressing, jacket potato with, bacon, sour cream and chives,  
Grilled herbs marinated zucchini, eggplants and asparagus

#### 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


Mango millefeuille with passion fruit coulis


#### Or

Sicilian style cannoli stuffed with ricotta cheese and crushed roasted pistachios

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Vegetarian Option 

Spicy Dishes 

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## In villa BBQ (per person)

3,800

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

Caesar chicken salad, mixed green salad, tzatziki, bowl of jasmine steamed rice, jacket potatoes

### Fish

White snapper fish fillet, yellow fin tuna steak, jumbo tiger prawn, calamari, mussels  
Phuket lobster (2,400 THB)

### Meat

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

### Vegetables to grill:

Eggplant – Zucchini - Peppers  
Asparagus - Pre-blanching potatoes

### Condiments and dressings

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

### Sliced fresh fruit

A dessert of your choice

Basil and white chocolate panna cotta




**Or**

Mango millefeuille with passion fruit coulis

**Or**

Sicilian style cannoli stuffed with ricotta cheese and crushed roasted pistachios

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## Thai Family style Menus

### The four regions of the Kingdom

4,100

#### 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)

4,100

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 course

#### 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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## Romantic Menus

### Romantic Dinner (per person)

4,000

#### 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 sundried tomato pesto and tzatziki

#### Entree

Seafood minestrone with roasted pine nuts and sesame sticks

#### Main course

Black Angus beef medallion with truffle jus, mustard & parmesan Gratinated tiger prawns  
Sautéed broccoli

#### Or

Yellow fin tuna steak with potato tortilla, romanesco, caper and lime emulsion

#### Dessert

Guanaja chocolate and berries torte with strawberry salad

### Lobster Dinner (per person)

6,000

#### Amuse bouche

Grilled lobster mini skewer, mango foam and vanilla oil

#### Appetizer

“Oak” lobster Carpaccio with saffron rouille, flying fish roes and red Russian kale micro herb

#### Entree

Creamy “carnaroli” rice with lobster medallion and porcini mushrooms, rosemary emulsion




#### Main course

Grilled lobster with asparagus, tomato relish, herbs extra virgin olive oil

#### Dessert

Mocha dacquoise slice with young coconut and passion fruit coulis

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