

IN RESIDENCE DINING AND DINING BY DESIGN

Food isn't just about nourishment, it is life!

For intimate moments to special occasions, Layan Residences by Anantara offers private culinary journeys that have the makings of memories that will last a lifetime. Enjoy a selection of gourmet, laidback and fun menus perfect for sharing, prepared by your own personal chef with discreet butler service.

With unparalleled views that overlook the entire resort and sprawling Andaman Sea, indulge in a luxurious, private, Dining by Design, enhancing your overall experience, making it more than just a meal. It is a ritual - a gathering of food, wine, family and friends. Our menus are inspired by the island's natural abundance and every meal is served with a view. Savour flavourful dishes from the Mediterranean, Arabia, Thailand, Japan and beyond.

Should you desire, you can also choose another venue set within the resort, be it a secluded candlelight dinner on the beach, an exquisite meal set up at the cliffside terrace, a private movie screening under the stars or a beach picnic. Simply let us know your preferred venue and we will create the perfect culinary journey befitting the occasion.

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To ensure that we create a memorable evening we recommend one day in advance notice, this allows us the time we need to prepare your cuisine and to set up your own private dining retreat.

Kindly contact your personal butler or please dial "guest service center" allowing for 24 hours' notice.

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

Vegan  | Vegetarian  | Spicy Dishes  | Contains Pork  | Halal  | Locally Sourced Fish  | Locally Sourced Dish  | Wellness **W**

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.



LAYAN RESIDENCES BBQ

THB 5,200 (per person)

Salads (selection of two salads per BBQ)

Burrata'caprese', heirloom tomato, basil, extra virgin olive oil, sicilian oregano, sea salt

Lattughino, butter head, green apple, mango macadamia, Chiang mai goat's cheese, poppy seed vinaigrette

Caesar salad, baby cos, anchovies, poached egg, parmesan vinaigrette

Roasted beetroot salad, wild rocket, hazelnut, dried ricotta, orange vinaigrette

House grilled garlic bread

Grilled mains (selection of one set per BBQ)

A bit of both

Seabass fillet, king prawns, blue swimmer crab, squid, marinated chicken, sirloin steak, lamb cutlets

Meat lover

Wagyu beef sirloin, lamb cutlets, marinated chicken

Andaman grilled

Tiger prawns, blue swimmer crab, seabass fillet, scallops, squid, yellow fin tuna

Accompanied by: garden greens with lemon vinaigrette, jacked potato with herbs butter, grilled mediterranean vegetables

Sauces: jus de viande, lemon-garlic butter, namjim seafood, namjim jaew, soy-chili mustards

Desserts (selection of two desserts per BBQ)

Tapas dessert, pastry chef selection of petit dessert to share

Panna cotta with berries

Pavlova with exotic fruit and passion fruit sauce

Tropical fruit

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

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**ARABIC BBQ NIGHT**

THB 4,900 (per person)

ليلة للمشويات الشرقية

للشخص الواحد 4,900 بات

Mezzeh

Hummus (chickpea puree with tahina)
 Moutabal (smoky aubergine with tomato and onion)
 Labneh dip (creamed yoghurt with garlic and olive oil)
 Muhammara (bell peppers and walnut dip)
 Fattoush (romaine lettuce, red onion, cucumber)
 Pomegranate, pita chips
 Kibbeh (minced lamb and bulgur meatballs with tahina sauce)
 Pickles, olives, Persian feta
 Lebanese zaatar bread

From the grill

Moroccan chicken
 Lamb koftas served with yogurt-coriander sauce
 Lebanese beef skewers
 Tiger prawns with garlic and lemon
 Seabass fillet with sumac, lemon and parsley
 Tahina, ras el hanout jus, cucumber raita

Add grilled Phuket lobster (supplement of THB 1,700 per person)

Arabic tapas dessert

Marzipan medjool dates
 Cornes de gazelle cookies
 Pistachio and rose water cake
 Lemon saffron tartlet with almonds

Coffee or tea

المزة

غُمس حمص، هريس الحمص مع الطحينية
 مُتبل باننجان مُدخن مع الطماطم والبصل
 لبننة، زبادي سميك مع الثوم وزيت الزيتون
 غُمس المحمرة والفلفل الحلو والجوز
 فتوش، خس روماني، بصل أحمر، خيار، رمان، رقائق عيش البيتا المحمر
 الكبة، اللحم الضأن المفروم والبورغول وصلصة الطحينية
 المخلات والزيتون وجبنة الفيتا الفارسية
 خبز الزعتر اللبناني

المشويات

دجاج متبل بالتوابل مغربية
 كفتة مفروم اللحم الضأن وصلصة الزبادي والكزبرة
 أسياخ لحم البقر متبل على الطريقة اللبنانية
 مشوى مع الثوم والليمون "تايجر" جمبري
 فليله سمك القاروص، السماق، الليمون والبقدونس
 صلصة الطحينية، بعصير رأس الحنوط وخيار رايتا

مع استاكوزا فوكيت، يرجى إضافة 1,700 بات للشخص الواحد

حلوى التاباس العربية

لمرزيبان بتمر المجدول، الذرة دي غزال، الفستق وكعكة ماء الورد، تارتليت الزعفران، تورتة
 اللوز والليمون
 فاكهة استوائية مقطعة طازجة
 المشروبات الساخنة

قهوة أو شاي

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THE PRIVATE CHEF EXPERIENCE

THB 7,500 (per person)

Amuse bouche

Chef's creation

Half dozen of fine de claire oysters

Mignonette, nam jim

Blue swimmer crab salad

Pickled kohlrabi, pil pil, mango, caviar

Beef tartare

Angus beef, capers, shallots, quails egg, whisky

From the grill

Jumbo prawns, phuket lobster, seabass

Wagyu ribeye, angus tenderloin, lamb chops

Sides

Age's potato purée, sautéed broccoli, pomelo salad with goat cheese

Sauces

Lemon garlic butter, black truffle sabayon, port jus, hollandaise, chimichurri

Dessert

Phuket coconut textures

With royal oscietra caviar with accompaniments (30g) supplement of THB 3,100 per person

THE SIGNATURE

THB 5,600 (per person)

Chilled seafood platter

Lobster, fines de claire oysters, prawns, blue crab, seabass ceviche, mussels, peruvian scallop, soy marinated tuna, beluga caviar

- *Lemon and lime, mignonette, nam jim seafood, cocktail sauce*

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ITALIAN FAMILY DINNER

THB 4,500 (per person)

(Recommended for four people or more)

Antipasti to share

'Caprese', heirloom cherry tomato, burrata, caper leaf

'Tartare di dentice', snapper tartare, black olive, herbs, lemon, croutons

'Bruschetta', fresh tomato, garlic, basil, pecorino

'Bresaola', cured beef, rocket, ricotta, lemon zest, parmesan

Tasting of pasta

Rigatoni, spicy and tangy 'puttanesca' sauce

Penne 'bolognese'

Lasagna, 'pesto genovese', bechamel, provolone

Choice of mains

'Milanese', breaded veal cutlet, burnt lemon, tomato salpicon

Or

'Gamberoni', grilled tiger prawns, garden greens, citrus zests, olive oil

Sweets

Pastry chef desserts basket from the Italian tradition

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JAPANESE OMAKASE DINNER

(For two people or more)

THB 6,000 (per person)

6

Lobster sashimi

Daikon, shiso leaf, passion fruit

Maguro tartare

Spring onion, beluga caviar, avocado, wasabi mayonnaise

Miso soup

Seaweed, porcini mushrooms, tofu

Sushi

'Aburi' salmon nigiri sushi, pickled horse radish

And

House made 'unagi' roll, sweet piquillo pepper, salty padron pepper

Wagyu beef tataki

Sesame jus, green yuzu paste, purple carrot

Sweets

Green tea tiramisu, sake, green tea macaroon

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Starters and salads

Half dozens of French oyster on ice, beef tartare with truffle vinaigrette, tossed caesar salad, prawns cocktail with marie rose sauce
Burrata caprese with caper leaf
Grilled garlic bread

Grilled

1.8 kg tomahawk of black angus beef

Sides and sauces

Grilled seasonal vegetables, sea salt baked potatoes with mascarpone and truffle cream, garden greens
Jus de viande, hollandaise sauce, nahm jim jaew and aromatic olive oil

Dessert

Freshly cut tropical fruits
Valrhona chocolate lava cake
Vanilla ice cream

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Appetizers

Goong sarong

Tiger prawns in crispy noodles, sweet chili sauce

Pla tuna

Marinated tuna fillet, fresh Thai herbs in chili paste dressing

Satay gai

Grilled chicken satay with peanut sauce

Soup

Tom som khamin pla kao

Turmeric broth of grouper, wild ginger, tomato, spring onion, lime juice

Mains

Lon goong

Poached shrimps dip in creamy coconut milk, fresh vegetables, rice crackers

Goong mang korn nahm makham

Phuket lobster with thai herbs in sweet chili sauce

Gaeng phad ped yang

Red curry of roasted duck

Pla nung see ew

Steamed seabass with soy sauce and herbs

Khao anchan

Steamed jasmine rice with butterfly pea flower

Dessert

Bua loi phueak

Taro in sweet coconut milk with young coconut

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CINEMA UNDER THE STARS

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



Movie theater pinto box



THB 2,300 (per person)

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



VEGETARIAN



THB 3,900 (per person)

Burrata caprese salad

Heirloom tomato, basil, olive oil, sicilian oregano

Fettuccine pasta

Field mushroom sauce, aged ricotta, truffle butter

Pumpkin and goat's cheese risotto

Balsamic reduction

72% valrhona araguani chocolate tart

Vanilla ice cream



Balance Wellness by Anantara

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BREAKFAST*From 7 am till 12 pm***Continental**

1000

A fresh juice or a healthy smoothie

Choice of fresh juice; Thai tangerine, pineapple, watermelon, coconut, mango

or

Choice of smoothie; mango and yogurt lassi or banana and berries

Pastry basket with French butter and jam and marmalade

A tropical fruit plate

A choice of cereal; Bircher muesli, cornflakes, keto-paleo granola

Your selection of dairy

Freshly brewed coffee or tea

American

1300

A fresh juice or a healthy smoothie

Choice of fresh juice; Thai tangerine, pineapple, watermelon, coconut, mango


or

Choice of smoothie; mango and yogurt lassi or banana and berries

Pastry basket with French butter and jam and marmalade

A choice of cereal; Bircher muesli, cornflakes, keto-paleo granola

Your selection of dairy

Two Layan farm free range eggs any style with accompaniments of sausages, bacon , tomato, sauteed potato

or

Your favorite omelet of Layan farm free range eggs, plain or filled

Freshly brewed coffee or tea

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Phuket

1300

A fresh juice or a healthy smoothie

Choice of fresh juice; Thai tangerine, pineapple, watermelon, coconut, mango
or

Choice of smoothie; mango and yogurt lassi or banana and berries

A tropical fruit plate

Joke

Thai rice congee with fish fillet, ginger and spring onion

Khai jeaow

Layan farm free range eggs 'rolled omelet' with chicken, shallot, chili and coriander, sri racha sauce

Pak boong

Stir fried morning glory with chili and garlic

Freshly brewed coffee or tea

Wellness

1300

Glass of water with ACV

A fresh juice or a healthy smoothie

Choice of fresh juice; Thai tangerine, pineapple, watermelon, coconut, mango
or

Choice of smoothie; mango and yogurt lassi or banana and berries

Keto-paleo granola with coconut yogurt and dates

Smoked salmon on rye with pickled onion and fresh herbs

Egg white frittata with cherry tomato, burrata and avocado

Lemongrass, ginger, galangal infusion

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Morning favorites

| | |
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| Smoked salmon bagel, cream cheese, onion, tomato, capers, salmon roe and dill | 800 |
| Shashuka, tomato-bell peppers jam, fried free-range eggs, paprika, fresh herbs, grilled pita | 680 |
| Waffles, mascarpone, mango, manuka honey, macadamia, lemon zests | 780 |
| W Egg white frittata, cherry tomato, burrata, rocket, avocado, herbs, grilled sourdough | 680 |

Layan favorites

| | |
|---|-----|
| 'Kay yad sai kai' Thin local omelet, vegetables sauteed in chili-tomato sauce, steamed rice | 600 |
| 'Pik gai thod' Esaan spices chicken wings, green papaya salad, crudite', sticky rice | 700 |
| 'Kay jeaow' Layan farm free range eggs 'rolled omelet' with chicken, shallot, chili and coriander, sri racha sauce | 630 |
| W 'Joke' Thai rice congee with fish fillet, ginger, poached free range egg, crispy shallot and spring onion | 640 |

Eggs A la carte

600

Two cage free eggs any style with bacon, sausage or baked ham
 Cage free eggs benedict, your choice of ham, smoked salmon or spinach
 Scrambled cage free eggs, your choice of smoked salmon, salmon roe and dill, ham and spinach
 Or bacon and avocado

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| Coffee | 180 |
| American coffee, cappuccino, latte, espresso, mocha | |
| Hot Tea by TWG | 160 |
| French earl grey, jasmine green tea, English breakfast, royal darjeeling | |
| Iced | 200 |
| Red tea from vanilla bourbon, lemon bush tea, thai iced tea | |
| Fresh and preserved juices | |
| Apple, guava, mango, pineapple, carrot, banana, orange, whole coconut, papaya, cranberry, tomato | 200 |
| ^W Banana berries | 300 |
| Banana, raspberry, strawberry, honey, coconut cream, lemon, chia seeds | |
| ^W Mango lassi | 300 |
| Mango, yoghurt, pistachio, bee pollen | |
| ^W Phuket pineapple | 300 |
| Pineapple, spirulina, lime | |

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All DAY DINING

From 12 pm till 10 pm

Salads

| | |
|---|-----|
| Caesar salad | 520 |
| Baby cos, anchovies, crispy pancetta 🍖, parmesan, caesar dressing | |
| ▪ with grilled tiger prawn | 680 |
| ▪ with rotisserie chicken | 600 |
| ^W Beach house poke bowl | 700 |
| Yellow fin tuna fillet, avocado, edamame, seaweed, pickled ginger, lotus chips, Spicy soy-wasabi dressing | |
| Classic niçoise | 650 |
| Greens, new potatoes, seared tuna, quail eggs, green beans, cherry tomato, anchovy, Preserved lemon vinaigrette | |
| ^W Superfood bowl | 650 |
| Avocado, quinoa, chickpea, almonds, orange fillet, sprouts, feta, hummus 🌿 | |
| ^W Burrata 'caprese' | 700 |
| Heirloom tomato, basil, extra virgin olive oil, sicilian oregano, sea salt 🌿 | |
| ^W MezzeH | 720 |
| Hummus, tabbouleh, fattoush, muhammara, labneh, pickles pita bread (vegetarian) 🌿 | |

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Vegan 🌿 | Vegetarian 🌿 | Spicy Dishes 🌶️ | Contains Pork 🐷 | Halal 🕌 | Locally Sourced Fish 🐟 | Locally Sourced Dish 📍 | Wellness ^W

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Soup

| | |
|---|-----|
| W Beach house gazpacho | 480 |
| Avocado, poached shrimp, quail free range egg, croutons garnish | |

Burgers


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| Beach house signature burger | 800 |
| Wagyu pattie, caramelized onion, back bacon 🐷, aged cheddar, jalapenos, romaine tomato on brioche bun | |
| Classic cheeseburger sliders | 720 |
| Four mini burgers, juicy angus beef patties, aged cheddar, lettuce, pickled cucumber | |
| Buttermilk fried chicken burger | 680 |
| Cajun seasoned chicken thigh, avocado guacamole, lettuce, tomato, slaw | |
| Beach house vegan burger | 680 |
| Vegan pattie, avocado guacamole, tomato, cilantro, green on a grains crusted brioche bun Vegan house dressing | |
| Battered fish burger–bibb lettuce, tomato, tartare sauce, pickled onion and cucumber, | 750 |
| Slaw, broccoli, fries | |
| Smoked brisket burger–24hrs smoked brisket, bibb lettuce, pickled onion, slaw, gherkins, | 730 |
| Spiced fries | |

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Sandwich

The club sandwich 700
 Grilled chicken breast, bacon , lettuce, tomato, avocado, fried free-range egg, mayonnaise on three slices of toasted, multigrain bread with fries


Pizza

Margherita tomato passata, mozzarella, pecorino, oregano, basil  580

Diavola tomato passata, mozzarella, spicy chorizo , ndujia sausage, oregano 720

^w Focaccia marinara - tomato, chili,  garlic, oregano 500

Pasta

Rigatoni 580
 'Amatriciana', guanciale ham , dried chili, onion, tomato, pecorino romano

^w Zucchini ribbons 630
 'Pesto trapanese', sundried tomato, pesto, black olive, pine nut, nutritional yeast (raw, vegan and gluten free)

Linguine 580
 'Vongole', garlic, chili, cherry tomato, clams, white wine, parsley



Penne 660
 'Bolognese', beef ragu, butter, parmigiano cheese

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Mains

| | |
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| Grilled steaks | 2,150 – 2,450 |
| Wagyu striploin or ribeye; shoestring potato, broccolini, anchovy-caper butter (Dry aged, 2 GR full blood Australian wagyu)  | |
| Grilled lamb chop | 1,450 |
| Mashed potato, spinach, black garlic jus, olive oil | |
| Roasted chicken | 750 |
| Rotisserie young chicken, burnt black pepper-paprika, new potato, roasting jus | |
| Butter poached seabass | 780 |
| Vegetable ratatouille, fennel, saffron beurre blanc | |
| ^w Falafel tajine | 640 |
| Tangy tomato sauce, olives, capers, moroccan spices, herbs  | |








Thai favorites and Asian

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|---|-----|
| Poh phia 'krapraow' | 510 |
| Crispy fried spicy 'chicken – basil' spring rolls, sweet plum dip | |
| Somtum 'mortar' | 870 |
| Green papaya salad, grilled free range chicken | |
| Larb wings | 570 |
| Fried chicken wings, spicy 'larb' flavors, spicy tamarind sauce  | |

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| Satay club | 18 |
| Grilled tiger prawns satay on charcoal grill with spicy peanut sauce, cucumber ajar  | 700 |
| Tom yam goong | 600 |
| Spicy and sour prawns soup with lemongrass, galangal and kaffir lime  | |
| Tom kha gai | 500 |
| Fragrant coconut milk soup with chicken and Thai herbs | |
| W Pho bo, hanoi style beef - noodle soup with fresh herbs chili, lime | 620 |
| Phad thai goong | 680 |
| Fried rice noodles, white prawns, bean sprout, tofu, free range egg, tamarind sauce (with tofu ) | |
| Kaow phad goong rue puu | 680 |
| Fried rice with a choice of prawns or crab meat | |
| Phad ka-praw gai khai dao | 580 |
| Stir-fried chicken with chili and basil leaves with a Thai style fried free-range egg  | |
| Dal makhani | 720 |
| Black lentils curry, accompaniments, basmati rice  | |
| Gaeng keaw wan gai | 700 |
| Green curry of chicken or tofu in coconut milk with sweet basil (with tofu )  | |

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Desserts

| | |
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| Coconut crème brulée with passionfruit granite | 400 |
| Lemon tart, burnt meringue, lemon zests | 400 |
| Khao niaow mamuang | 400 |
| Mango sticky rice, coconut sauce, sesame seeds  | |
| Ice-cream (per scoop) | 250 |
| Vanilla / chocolate / strawberry / rum raisin / cookie cream / midnight brownie | |
| Sorbet (per scoop) | 250 |
| Mango/ passionfruit / coconut / lychee / lime | |
| Fresh tropical fruit platter | 380 |

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

Vegan  | Vegetarian  | Spicy Dishes  | Contains Pork  | Halal  | Locally Sourced Fish  | Locally Sourced Dish  | Wellness **W**

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.

Children's Menu

| | |
|--|-----|
| Kids krudité Crunchy vegetable sticks with yogurt – olive oil dip 🌿 | 350 |
| Mickey cheesy penne Penne pasta in cheese sauce served with grilled chicken breast | 380 |
| Spaghetti with your choice of sauce Tomato or butter and parmesan cheese or bolognese 🌿 | 380 |
| Prawns or chicken fried rice Fried rice with prawns or sliced chicken breast and diced vegetables, served with a free-range egg Sunny-side-up | 430 |
| Fish and mash Grilled fish fillet with mashed potato and crudité | 430 |
| Golden chicken Crispy tender chicken fingers with fries | 380 |
| The Jr. burger classic 2 small cheese burgers with fries | 450 |
| Kids club sandwich Grilled chicken, tomato, bacon 🐷, fried free-range egg, lettuce | 450 |
| The junior margherita pizza 🌿 Tomato, mozzarella cheese | 400 |
| NYC hot dog Pork 🐷 or chicken, mayonnaise, sweet mustard | 380 |

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

Vegan 🌿 | Vegetarian 🌿 | Spicy Dishes 🌶️ | Contains Pork 🐷 | Halal 🕌 | Locally Sourced Fish 🐟 | Locally Sourced Dish 📍 | Wellness 🏆

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NIGHT MENU*From 10 pm till 7 am*

| | |
|--|-----|
| Caesar salad | 520 |
| Baby cos, anchovies, crispy pancetta 🐷 , parmesan, caesar dressing | |
| ▪ with grilled chicken breast | 680 |
| Beach house signature burger | 800 |
| Wagyu pattie, caramelized onion, back bacon 🐷 , aged cheddar, jalapenos, romaine tomato on brioche bun. | |
| The club sandwich | 700 |
| Grilled chicken breast, bacon 🐷 , lettuce, tomato, avocado, fried free range egg, mayonnaise on three slices of toasted, multigrain bread with french fries. | |
| Margherita | 580 |
| Tomato passata, mozzarella, pecorino, oregano, basil. 🌿 | |
| Diavola | 620 |
| Tomato passata, mozzarella, spicy chorizo 🐷 , ndujia sausage, oregano | |
| Rigatoni | 580 |
| 'Amatriciana', guanciale ham 🐷 , dried chili, onion, tomato, pecorino romano | |
| Penne | 660 |
| 'Bolognese', beef ragù, butter, parmigiano cheese | |
| Kaow phad gai rue nue | 580 |
| Fried rice with a choice of chicken or beef | |
| Phad ka-praw gai khai dao | 580 |
| Stir-fried chicken with chili and basil leaves with a Thai style fried free-range egg 🌶️ | |

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

Vegan 🌱 | Vegetarian 🌿 | Spicy Dishes 🌶️ | Contains Pork 🐷 | Halal 🕌 | Locally Sourced Fish 🐟 | Locally Sourced Dish 📍 | Wellness 🏆

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