

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 

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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)

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

ليلة للمشويات الشرقية

للشخص الواحد 4,900 بات

المزة

غُمس حمص، هريس الحمص مع الطحينة
مُتبّل باذنجان مُدخن مع الطماطم والبصل
لبنة، زيادي 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 الطحينة
المخللات والزيتون وجبنة الفيتا الفارسية
خبز الزعتر اللبناني

المشويات

دجاج متبل بالتوابل مغربية
كفتة مفروم اللحم الضأن وصلصة الزيادي والكزبرة
أسيخ لحم البقر متبل على الطريقة اللبنانية
مشوى مع الثوم والليمون "تايجر" جمبري
فيليه سمك القاروص، السماق، الليمون والبيقدونس
صلصة الطحينة، بعصير رأس الحنوط وخيار رايتا

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

حلوى التاباس العربية

المرزبان بنمر 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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Vegan Vegetarian Spicy Dishes Contains Pork Halal Locally Sourced Fish Locally Sourced Dish

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THE *à la carte* 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 *à la carte* 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)

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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TOMAHAWK BARBEQUE

THB 6,000 (per person)

Starters and salads

Half dozen 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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LAYAN SOUTHERN THAI SET DINNER

THB 5,000 (per person)

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

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

THB 2,300 (per person)



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 7am till 12 pm

Continental

990

Bakery basket (3 choices per order)

Choice of bakery: croissant, chocolate croissant, brioche, danish pastry, muffin

English muffin, butter cake, multigrain toast, white toast, rye toast

Whole wheat toast, bagel served with butter or margarine, honey, jam or marmalade

Natural fibers and cereals (1 choice)

Choice of cereal: bircher muesli, muesli, cornflakes, banana nut crunch, shredded frosted wheat

Served with full cream or low fat milk, selection of seasonal fruit

Fruit juice

Choice of fruit juice: pineapple, orange, watermelon, mango, papaya

Tea or coffee

Choice of: freshly brewed coffee, tea or hot chocolate

American

1150

Served as additional of continental breakfast

Two local farm fresh eggs

Any style with the choice of your favorite garnish:

Grilled tomato, mushrooms, hash brown, sausages, bacon 

Or

Omelet

Plain omelet or egg white

Choice of filling: tomato, mushroom, onion, bell pepper, ham , cheese

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A LA CARTE BREAKFAST


Fresh from the bakery	440
4 choices per order	
Choice of bakery: croissant, banana bread, chocolate croissant, brioche, danish pastry, muffin	
Butter cake, multigrain toast, cinnamon toast, white toast, whole wheat toast	
Bagel served with butter or margarine, honey and jam selection or marmalade	
Cereals, yoghurts	
Raisin bran, cornflakes, muesli, all bran, special k or frosties with milk or yoghurt	320
Homemade granola and dried fruit with low fat milk or yoghurt	320
Bircher muesli	320
Organic oatmeal with dried fruits and nuts	320
Natural yoghurt, low fat yoghurt	320
Fruits	380
Selection of seasonal fruits	
Waffles,pancakes, french, toast	390
Belgian waffle, chocolate sauce, whipped cream	
French toast, choice of chocolate or caramel with banana	
Pancakes with chocolate chips, banana or maple syrup	
Classic accompaniments of maple, honey, nutella, whipped cream	
Eggs	380
Two local farm fresh eggs	
Any style with the choice of your favorite garnish: grilled tomato, potato, mushrooms, chicken	
Pork or veal sausages, smoked bacon 🐷	
Omelet	380
With the choice of your favorite filling: tomato, mushroom, onion, bell pepper, ham 🐷, cheese	
Smoked salmon, spinach	
Eggs benedict	420
Two poached eggs or on english muffin with hollandaise sauce with back bacon 🐷 or smoked salmon	

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Favorites


Fried eggs with hash browns and crispy bacon 	390
Scottish salmon on pumpernickel bread, cream cheese, capers, onion, lemon	650
Charcuterie and cheese platter	800
Selection of cold cuts, cheese, pickles, dried fruits and french baguette	

Asian flavors

Jok	350
Thai rice congee with minced pork  , ginger and soft-boiled egg	

Kaow tom	380
Thai rice porridge with a choice of chicken, prawn or pork  , crispy noodles, spring onions, ginger Peanuts, soft boiled egg, chili	

Noodle soup	400
Selection of egg noodle or rice noodle and with your choice of chicken, beef, prawns or pork  , served with condiments	

Kaow phad gai, moo, neua, goong, puu	580 / 680
Fried rice with a choice of chicken, pork  , beef, prawns or crab meat	

Coffee

American coffee	120
Cappuccino	150
Caffè latte	150
Espresso	120
Espresso doppio	160
Marocchino	140

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Tea 160

Hot

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 green tea

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

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

Ice

Vanilla bourbon 180

Red tea from south africa blended with sweet TWG vanilla

Lemon bush tea 200

Red tea from south africa blended with wild citrus fruits

Thai iced tea 200

Known as "cha-yen" made from strongly-brewed ceylon tea, sweetened with sugar and condensed milk

Fresh and preserved juices 200

Apple, guava, mango, pineapple, carrot, banana, thai orange, whole coconut, papaya, cranberry, tomato

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Healthy smoothies

250

- W Banana berries
Banana, raspberry, strawberry, honey, coconut cream, lemon
- W Mango lassi
Mango, yoghurt, cracked pistachio
- W Phuket pineapple
Pineapple, banana, yoghurt, coconut milk, honey

ALL DAY DINING

From 12pm till 10pm

Salads

- Caesar salad 520
Baby cos, anchovies, crispy pancetta, poached egg, parmesan vinaigrette
- with grilled tiger prawns 680
 - with grilled 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, tempeh, hummus ✓
- W Burrata 'caprese' 700
Heirloom tomato, basil, extra virgin olive oil, sicilian oregano, sea salt 🌿
- W Green goddess bowl 600
Rice berry, charred broccoli, edamame, greens purple carrot, cashew cheese, avocado, kimchi ✓
- W Mezzeh 720
Hummus, mouthabal, tarator, foul modamas, dolmades vegetable crudité, zaatar bread ✓

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

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Soups

- W Beach house gazpacho 480
Avocado, poached shrimp, quail egg croutons garnish *(vegan without shrimp and egg)*
- W Pumpkin soup 480
Carrot, orange, pumpkin confit, dill 🌿

Burger

- Beach house signature burger 800
Wagyu pattie, caramelized onion, back bacon 🐷, aged cheddar, jalapenos, lettuce
Tomato on brioche bun, fries
- Classic cheeseburger sliders 720
Four mini burgers, juicy beef patties, aged cheddar, lettuce, pickled cucumber, fries
- Buttermilk fried chicken burger 680
Cajun seasoned chicken thigh, avocado guacamole, lettuce, tomato, slaw, fries
- Beach house vegan burger 680
Vegan pattie, avocado guacamole, tomato, coriander, lettuce on a grains crusted brioche bun
Vegan house dressing, fries
- Battered fish burger – bibb lettuce, tomato, tartare sauce, pickled onion and cucumber, straw, broccoli, fries 750

Sandwiches

- The club sandwich 700
Grilled chicken breast, bacon 🐷, lettuce, tomato, avocado, fried 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

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Carbonara 680
Mozzarella, guanciale ham 🐷, onion, egg, pecorino, black pepper

Cheeses & truffle 880
Mozzarella, four cheeses, cream of black truffle, fresh truffle, pecorino

Pasta

Troccoli 580
'Cacio e pepe', pecorino romano, black pepper, lemon zest 🍋

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 660
'Vongole', garlic, chili, cherry tomato, clams, white wine, parsley

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

The signatures

Chilled seafood platter to share for two people or more

Lobster, fines de claire oysters, prawns, blue crab, seabass ceviche, mussels, peruvian scallop, soy marinated tuna 5,600
Oscietra caviar

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

Mediterranean mixed seafood and meats 5,200

Beef tenderloin, lamb chops, marinated chicken, rock lobster, tiger prawns, white prawns, blue crab

Scallop mussels, seabass



- *Lemon, lime, nam jim seafood, bernaise, pepper sauce, chimichurri, lemon garlic butter*

Side: truffle mashed potato, roasted potato with herbs, broccolini, garden salad, tomato salad

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Mains

Grilled steaks Wagyu striploin or ribeye ; shoestring potato, broccolini, anchovy-caper butter (dry aged, 2 GR full blood Australian wagyu)	2,150 – 2,450
Grilled lamb chop Mashed potato, spinach, black garlic jus, olive oil	1,450
Roasted chicken Rotisserie young chicken, burnt black pepper-paprika, new potato, roasting jus	750
Butter poached seabass Vegetable ratatouille, fennel, saffron beurre blanc	780
Breaded veal 'milanese' Rocket, radish, salpicon, lemon	1,850
W Falafel tajine Tangy tomato sauce, olives, capers, moroccan spices, herbs 	640
Thai favorites and asian	
W Poh phia 'Krapraow' Crispy fried spicy 'chicken – basil' spring rolls, sweet plum dip	510
Summer roll Avocado, prawns, orange, fresh herbs (vegan without prawns)	510
W Somtum 'mortar' Green papaya salad, grilled free range chicken	870
Larb wings Fried chicken wings, spicy 'larb' flavors, spicy tamarind sauce 	570

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Satay club grilled tiger prawns satay on charcoal grill with spicy peanut sauce, cucumber ajar 🌶️	700
Tom yam goong Spicy and sour prawns soup with lemongrass, galangal and kaffir lime 🌶️	600
Tom kha gai Fragrant coconut milk soup with chicken and thai herbs	500
W Pho bo, Hanoi style beef - noodle soup with fresh herbs chili, lime	620
Phad thai goong Fried rice noodles, white prawns, bean sprout, tofu, egg, tamarind sauce (with tofu 🌿)	680
Kaow phad goong rue puu Fried rice with a choice of prawns or crab meat	680
Phad ka-praw gai khai dao Stir-fried chicken with chili and basil leaves with a thai style fried egg 🌶️	550
Dal makhani Black lentils curry, accompaniments, basmati rice 🌿	720
W Gaeng keaw wan gai Green curry of chicken or tofu in coconut milk with sweet basil (with tofu) 🌶️	700

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

Desserts







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

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CHILDREN'S MENU

Halloween pumpkin Puree of pumpkin soup with croutons 	350
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 an 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 egg, lettuce	450
The junior margherita pizza Tomato, mozzarella cheese 	400
NYC hot dog Pork  or chicken, mayonnaise, sweet mustard	380

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Layan toddlers

Puree of pumpkin and carrot with seabass fillet and EVOO	300
Puree of broccoli and spinach with zucchini and chicken breast	300
Puree of apple with banana, mango and avocado	300

Kids desserts

Tiramisu	400
Chocolate fudge brownie with whipped cream	400
Ice-cream (per scoop) Vanilla / chocolate / strawberry / rum raisin / cookie cream / midnight brownie	250
Sorbet (per scoop) Mango/ passionfruit/ coconut / lychee / lime	250

Kids milk shakes

Vanilla / chocolate / strawberry / banana	280
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NIGHT MENU

From 10pm till 7am


Caesar salad	520
Baby cos, anchovies, crispy pancetta  , poached egg, parmesan vinaigrette	600
▪ with grilled chicken breast	
Beach house signature burger	800
Wagyu pattie, caramelized onion, back bacon  , aged cheddar, jalapenos, romaine Tomato on brioche bun	
The club sandwich	680
Grilled chicken breast, bacon  , lettuce, tomato, avocado, fried egg, mayonnaise on three slices of toasted Multigrain bread with french fries	
Margherita	570
Tomato passata, mozzarella, pecorino, oregano, basil 	
Diavola	620
Tomato passata, mozzarella, spicy chorizo  , ndujia sausage, oregano	
Rigatoni	570
'Amatriciana', guanciale ham  , dried chili, onion, tomato, pecorino romano	
Penne	650
'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	550
Stir-fried chicken with chili and basil leaves with a thai style fried egg 	

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 charge

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