



BY ANANTARA

THE BEACH BAR

Breeze, where sand and sea join Bring everything but time to Breeze by Anantara Seaside comfort with a stylish bite

WELLNESS

We highlight 'wellness cuisine' for items that feature synergistic combinations of notably nutrient dense ingredients that have been prepared with cooking methods that retain and enhance nutrient bio-availability whilst being eco-friendly

BREEZE 24 HOURS SPECIALS

Veal milanese 'elephant ear'

French fries and garden salad, salpicon with raspberry

4800

Whole imported seabass in salt and herbs crust Roasted potatoes with herbs and grilled vegetables, Olive oil mayonnaise

6000

• Lobster and seafood stew with fregola with 2 phuket lobsters Crushed potato with parsley and olive oil, garden salad, fregola

7000

Dried aged beef fiorentina t - bone (1.4kg) Roasted potatoes, green bean and shallot salad, veal stock

4000

Dutch oven roasted corn fed chicken Roasted potatoes, mirepoix, garden salad, chicken stock

4000

Arabic grill Mezzeh, pickles, pita Koftas on charcoal grill, tahina sauce, oriental rice Accompaniments

4800

To share for 2 people or more

W : Beach house wellness cuisine

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

Locally Sourced Fish O 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

APPETIZERS, SUSHI, SASHIMI & SEAFOOD BAR

0	Edamame – green soybean, japanese salt	250
0	Misoshiru - miso soup, tofu, wakame, spring onion, sansho pepper	300
0	Saku Tartare - yellowfin tuna tartare, avocado, cucumber, seaweed, spring onion	500
0	Kaisen Salad – dry aged fish, tobiko, greens, cherry tomato, avocado, seaweed wasabi-soy dressing	580
0	Tori Karaage – fried chicken thigh, tomato, sweet cabbage, mayo, lemon	500
0	Akahata sashimi - dry aged sashimi of coral trout, chive, garlic chips, lime, extra virgin olive oil.	650

Rolled sushi

	0	California roll, crab meat, avocado, cucumber, tobiko	740		
	0	Spicy seafood roll, tuna, salmon, crab, tabasco, piquillo pepper	840		
	0	Tempura roll, tiger prawns, avocado, asparagus, sesame seeds, salmon roe	900		
	0	Beach house roll, unagi, avocado, cucumber, puffed rice, unagi sauce	900		
	0	Layan roll, salmon, philly cheese, mango, sesame seeds, soft-shelled crab Ikura	840		
W	0	Vegan roll, shiitake mushroom, tofu, kimchi, padron pepper, tofu mayo shiitake is well known as both a culinary medicinal mushroom, due to its vast array of health benefits. Enjoy it alongside protein-rich organic tofu, our house-made kimchi which is brimming with pre-and probiotics, and a vitamin C kicks from padron pepper	700		
	Nigiri sushi, today's selection; salmon, tuna, yellow tail, shrimp, unagi (2 each) 740				
	Ch	irashi sushi, sushi rice, topped with salmon, tuna tartare, avocado, edamame shrimp, salmon roe, lotus chips	700		
	Sa	shimi moriawase, akami tuna, salmon, yellow tail, scallop, shrimp, salmon roe	2500		
	Premium sashimi				
		Akami tuna Salmon Yellow tail Hotate (scallop) Yellow fin tuna	800 400 500 550 380		
	0	'New style sashimi' - yellow tail, yuzu, soy, cress, hot sesame oil	680		
	0	Salmon tiradito – tiger milk, coriander, jalapeño, radish, crispy shallot	650		

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	С	YSTERS & CAVIAR	Half Dozen	Doze.n
	0	Fine de clair no. 2	1200	2300
	0	Tsarskaya no 2	1350	2600
	0	Muirgen Irish no 2	1400	2700
	0	Beach house oscietra caviar	3500	5500
		blini and condiments of: egg white and egg yolk spring onion, sour cream, french butter, lemon wedges (Sustainable farming)	30g	50g
	S	ALADS, SOUP		
	0	Classic niçoise - greens, new potatoes, seared tuna, quail eggs green beans, cherry tomato, anchovy, preserved lemon vinai	grette	630
W	0	Reformed greek salad – quinoa, buckwheat, grilled onion, peppers kalamata olive (vegan without feta) quinoa and buckwheat are each a complete source of plant p as they contain all nine essential amino acids, and are synerg combined with antioxidant rich vegetables, particularly kalam which cotain significant amounts of iron, calcium, copper, and	protein, istically nata olive	550
W	 Green goddess bowl – rice berry, charred broccoli, edamame, greens purple carrot, cashew cheese, avocado, kimchi (vegan) enjoy the benefits of a rainbow of plant pigments, plant protein, probiotics and prebiotics soluble and insoluble fiber and that provide a storehouse of phytonutrients that combat inflammation and free radicals, leaving you refreshed and nourished 		550	
W	 Mezzeh – hummus, tabbouleh, fattoush, muhammara, labneh, pickles pita bread (vegetarian) this mezza plate will delight both your senses and your microbome. with an enriching range prebiotic fiber found in the chickpea and the walnuts combined with a complex range of beneficial plant compounds from the diverse range of potent herbs and spices, this dish is sure to support overall health and longevity 		680	
W	0	Superfood bowl – avocado, quinoa, chickpea, almonds, orange fill sprouts, tempeh, hummus (vegan) boost your mind and body with this potent bowl of superfood essential nutrients, fiber, antioxidants, and protein. Tempeh is delicacy, made by a natural fermentation process that binds a form, resulring in an excellent source of probiotics, whilst also	ls, providing you wit an Indonesian soybeans into a cak	
	0	 Caesar salad – baby cos, anchovies, crispy pancetta, parmesan vir with crispy soft shells crab with grilled tiger prawns With rotisserie chicken 	naigrette	500 750 650 580
		W/ - Reach house wellness quising		

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SALADS, SOUP

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Q 0	White snapper ceviche – passion fruit, ginger, chili, lotus chips, coriander snapper is a great source of healthy fats including omega-3, which can protect against inflammation and support brain function. zesty ginger aids in digestion, and provides unique plant compounds Along with passion fruit, coriander, chili, and ginger.	650
0	Seared peruvian scallops - tiger milk, orange zest, sweet corn piquillo pepper, pink peppercorn callops offer a delicious source of selenium, zinc, magnesium, protein and omega 3 fatty acids, plus a healthy dose of vitamin B12. Orange zest contains the beneficial essential oil, limonene, known for its anti-inflammatory benefits	800
0	Roasted octopus ceviche – red onion, avocado, cherry tomato, lime, roasted chili a refreshing synergy of tender octopus, a great source of omega 3 fatty acids and protein combined with fresh vegetables providing and highly nourishing mélange of phytonutrients, fiber, and vitamins whilst offering also a great amount of fiber	760
0	Tuna poké bowl – tuna fillet, avocado, edamame, seaweed, ginger, spicy soy – wasabi dressing	650
0	Beach house gazpacho - avocado, poached shrimp, quail egg croutons garnish (vegan without shrimp + egg) this refreshing and alkalizing soup is made of the freshest of vegetables in order to retain the full nutritional profile. avocado is truly a favourite supperfood, as it provides an unusually high quantity of nutrients and plant compounds and healthy fats	430
0	Caprese – burrata, heirloom cherry tomato, basil, extra virgin olive oil sicilian oregano, sea salt this classic Italian dish offers a burst of nutrient dense flavour. Burrata provides probiotics, calcium and protein. Olive oil aids in the body's absorption of vitamin A, E and K, whilst providing potent antioxidant properties. Oregano is highly beneficial for boosting the immune system.	650
J,	APANESE TOUCH	
0	Yakisoba - stir-fried soba noodles, vegetables, chicken, bonito flakes	600
0	Yasai tempura - seasonal vegetables, shichimi salt, lime, daikon, tendashi sauce	600

- Tempura morivase seafood and vegetables, shichimi salt, daikon, tendashi sauce 980
- o Tori teriyaki grilled chicken thigh, shiitake mushrooms, green beans, teriyaki sauce 700
- Wagyu spicy yakiniku grilled Japanese A5 wagyu, sweet garlic, padron peppers, shiitake mushrooms
- Saikyo miso hamachi grilled yellow tail in miso, shiitake mushroom, green bean 800
- Shioyaki sakana grilled dry aged today's catch, shichimi salt, lime, broccolini, crushed
 950 avocado
- Katsu curry Japanese rice, curry with breaded pork cutlet with potato, onion, carrot, pickled ginger

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BURGERS, MAINS

0	Beach house signature burger - wagyu pattie, caramelized onion back bacon, aged cheddar, jalapeño, lettuce tomato on brioche bun with fries	780
0	Classic cheeseburger sliders - four mini burgers, juicy angus beef aged cheddar, lettuce, pickled cucumber, fries	700
0	Buttermilk fried chicken burger – cajun seasoned chicken thigh avocado guacamole, lettuce, tomato, coleslaw, fries	650
0	Beach house vegan burger – vegan pattie, guacamole tomato, cilantro, greens on a grains crusted brioche bun vegan house dressing, fries (vegan)	650
0	Battered fish burger - bibb lettuce, tomato, tartare sauce, pickled onion and cucumber, coleslaw, fries	700
0	Smoked brisket burger – 24hrs smoked brisket, bibb lettuce, pickled onion, slaw gherkins, spiced fries	700



s w	0	Grilled steak – wagyu striploin or wagyu ribeye shoestring potato, broccolini caper-anchovy butter, veal jus (dry aged, 2 GR full blood Australian wagyu)	/2400
	0	Roasted Chicken - rotisserie young chicken, burnt black pepper- paprika, new potato, roasting jus	700
W	0	Poached seabass – fennel ,vegetable ratatouille, saffron burred blanc (with sauce vierge in the W version) an highly balanced nourishing dish, with healthy omega 3 fatty acids, easy to metabolize proteins and a wide range of spices, herbs and vegetables that will promote an healthy digestion whilst supporting and optimal health, refreshing sauce vierge is rich n vitamins and polyphenolics	750
© w	0	Bread veal 'Milanese' – rocket, radish, salpicon, lemon, fries	1800
	0	Falafel tajine - tangy tomato sauce, olives, capers, moroccan spices herbs (vegan) falafel are an exceptional source of plant protein, alongside potent herbs and spices that offer unique nutritional benefits including antioxidant effects and essential vitamins and minerals	600
	0	Tiger prawns - simply grilled jumbo prawns, citrus zest, evoo, garden salad, avocado enjoy freshly grilled prawns, brimming with B vitamin to help the body produce energy, as well as trace minerals such as iodine, zinc and selenium. Zesty avocado salad with fresh greens give a healthy dose of minerals, vitamins and healthy fats	1600

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0

0	Focaccia marinara – tomato, chili, garlic, oregano (vegan)	480
0	Margherita – tomato passata, mozzarella, pecorino, oregano, basil	550
0	Diavola – tomato passata, mozzarella, spicy chorizo, ndujia sausage oregano	700
0	Frutti di mare – tomato passata, mozzarella, garlic, seafood virgin oil	700
0	Carbonara – mozzarella, guanciale ham, onion, egg, pecorino, black pepper Cheeses & truffle – mozzarella, four cheeses, cream of black truffle, fresh truffle, pecorino	650 850
0	Porchetta & pecorino – mozzarella piennolo tomato, porchetta, rocket, pecorino, black pepper	650
\square	ESSERTS	
0	The pastry chef basket – today's selection of our petit desserts for two people or more	600
é o	Tiramisu - mascarpone cream, espresso, sponge, cocoa	380
0	Coconut crème brulée passion fruit granità	380
0	Pavlova, exotic fruit passion fruit sauce, meringue garnish	380
10	Churros, cinnamon sugar, valrhona araguani chocolate sauce	450
0	Phuket pineapple carpaccio, coconut sorbet, kaffir leaf (vegan) a vitamins and minerals packed healthy dessert, with potassium & magnesium helps to restore essential minerals lost due to perspiration whilst boosting the immune	380

system thanks to the high vitamin C contents the coconut sorbet offers healthy fats whilst supplying iron and magnesium Ice-cream – vanilla / chocolate / strawberry / rum raisin 0 per scoop 230 cookie cream / midnight brownie per scoop Sorbet-mango/passionfruit/coconut/lychee/lime

230

Chef Aroon signature dessert

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