

BREEZE

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 potato, green bean and shallot salad, veal stock

4000

Dutch oven roasted corn fed chicken

Roasted potato, mirepoix, garden salad, chicken stock

4000

Moroccan style lamb saddle roast

Mashed potato in tajine, mirepoix, fregola

4800

To share for 2 people or more

W : Beach house wellness cuisine

Beachhouselayan.com | #DAWNTILDUSK

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



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

SUSHI & SEAFOOD BAR

Rolled sushi

- o California roll, crab meat, avocado, cucumber, tobiko 700
- o Spicy seafood roll, tuna, salmon, crab, tabasco, piquillo pepper 800
- o Tempura roll, tiger prawns, avocado, asparagus, lemon zest, salmon roe 800
- o Beach house roll, salmon teriyaki, salmon roe, guacamole, cholula sauce 800
- W o Vegan roll, shiitake mushroom, tofu, kimchi, padron pepper 600
 Shitake 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 kick from padron pepper

Nigiri sushi

- o Today's selection ; salmon, tuna, yellow tail, shrimp (2 each) 700


Chirashi sushi

- o Sushi rice, topped with salmon, tuna tartare, avocado, edamame Shrimp, salmon roe, lotus chips 650

Sashimi

- o New style sashimi of yellow tail, yuzu, soy, cress 600

Ceviche, tiradito, poké

-  W o White snapper ceviche – passion fruit, ginger, chili, lotus chips, coriander 600
 Snapper is a great source of healthy fats including omega-3, Which can protect against inflammation and supports brain function. Zesty ginger aids in digestion, and provides unique plant compounds Along with passion fruit, coriander, chili and ginger.
- W o Seared peruvian scallops - tiger milk, orange zest, sweet corn 700
 Piquillo pepper, pink peppercorn
 Scallops 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
- W o Roasted octopus ceviche – red onion, avocado, cherry tomato, lime 700
 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
- o Salmon tiradito – tiger milk, coriander, jalapeño, radish, crispy shallot 600
- o Tuna poké bowl – tuna fillet, avocado, edamame, seaweed, ginger, spicy Soy – wasabi dressing 600

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SPECIALITÀ

OYSTERS & SEAFOOD

	<i>Half Dozen</i>	<i>Dozen</i>
o Fine de claire no. 1	1200	2300
o Tsarskaya no 2	1350	2600
o Muirgen Irish no 2	1400	2700
o 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)	30 g	50 g

SALADS, SOUP

	o Classic niçoise - greens, new potatoes, seared tuna, quail eggs Green beans, cherry tomato, anchovy, preserved lemon vinaigrette	580
W	o Reformed greek salad – quinoa, buckwheat, grilled onion, peppers, feta, Kalamata olive (vegan without feta) Quinoa and buckwheat are each a complete source of plant protein, As they contain all nine essential amino acids, and are synergistically Combined with antioxidant rich vegetables, particularly kalamata olive Which contain significant amounts of iron, calcium, copper, And vitamins A and E	500
W	o 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	500
W	o Mezzeh – hummus, moutthabal, tarator, fowl modamas, dolmades vegetable Crudit�, zaatar bread (vegan) This Mezza plate will delight both your senses and your microbome. With an enriching range prebiotic fiber found in the chickpeas and Fava beans 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	650
W	o Superfood bowl – avocado, quinoa, chickpea, almonds, orange fillet Sprouts, tempeh, hummus (vegan) Boost your mind and body with this potent bowl of superfoods, Providing you with essential nutrients, fiber, antioxidants, and protein. Tempeh is an Indonesian delicacy, made by a natural fermentation Process that binds soybeans into a cake form, resulting in an excellent Source of probiotics, whilst also being a prebiotic	530
	o Caesar salad – baby cos, anchovies, crispy pancetta Poached egg, parmesan vinaigrette	440
	• with crispy soft shells crab	720
	• with grilled tiger prawns	620
	• with grilled chicken	520

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SALADS, SOUP

- W o Beach house gazpacho - avocado, poached shrimp, quail egg 380
 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
 Superfood, as it provides an unusually high quantity of nutrients
 And plant compounds and healthy fats
-  W o Caprese – burrata, heirloom cherry tomato, basil, extra virgin olive oil 600
 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.

BURGERS, MAINS

- o Beach house signature burger - wagyu pattie, caramelized onion 720
 Back bacon, aged cheddar, jalapeño, romaine
 Tomato on brioche bun with fries
- o Classic cheeseburger sliders - four mini burgers, juicy angus beef 620
 Aged cheddar, lettuce, pickled cucumber, fries
- o Buttermilk fried chicken burger – cajun seasoned chicken thigh 520
 Avocado guacamole, lettuce, tomato, slaw, fries
- o Beach house vegan burger – vegan pattie, guacamole 520
 Tomato, cilantro, greens on a grains crusted brioche bun
 Vegan house dressing, fries (vegan)
- o Steak frites – wagyu striploin, shoestring potato, maître d'hotel 1900
 Butter (dry aged, 2 GR full blood Australian wagyu)
- o Roasted Chicken - rotisserie young chicken burnt black pepper- paprika 600
 New potato, roasting jus
-  W o Poached seabass – fennel ,vegetable ratatouille, saffron 720
 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
 In vitamins and polyphenolics

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BURGERS, MAINS

- o Bread veal 'Milanese' – rocket, radish, salpicon, lemon 1400
- W o Falafel tajine - tangy tomato sauce, olives, capers, moroccan spices 500
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
-  W o Tiger prawns - simply grilled jumbo prawns, citrus zest, evoo, garden 1350
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

DESSERTS

-  o The pastry chef basket – today's selection of our petit desserts 600
For two people or more
-  o Tiramisu - mascarpone cream, espresso, sponge, cocoa 350
- o Coconut crème brûlée passion fruit granità 350
- o Pavlova, exotic fruit passion fruit sauce, meringue garnish 350
- o Churros, cinnamon sugar, valrhona araguani chocolate sauce 450
-  W o Phuket pineapple carpaccio, coconut sorbet, kaffir leaf (vegan) 350
A vitamins and minerals packed healthy dessert, with
Potassium & magnesium helps to restore essential
Minerals lost due to perspiration whilst boosting the immune
System thanks to the high vitamin C contents
The coconut sorbet offers healthy fats whilst supplying
Iron and magnesium
- o Ice-cream – vanilla / chocolate / strawberry / rum raisin *per scoop* 230
Cookie cream / midnight brownie
- o Sorbet - mango/ passionfruit/ coconut / lychee / lime *per scoop* 230

 Chef Aron signature dessert

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