

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

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

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, SASHIMI & SEAFOOD BAR

Rolled sushi

- **California roll**, crab meat, avocado, cucumber, tobiko 740
- **Spicy seafood roll**, tuna, salmon, crab, tabasco, piquillo pepper 840
- **Tempura roll**, tiger prawns, avocado, asparagus, sesame seeds, salmon roe 900
- **Beach house roll**, unagi, avocado, cucumber, puffed rice, unagi sauce 900
- **Layan roll**, salmon, philly cheese, mango, sesame seeds, soft shelled crab Ikura 840
- W ○ **Vegan roll**, shiitake mushroom, tofu, kimchi, padron pepper, tofu mayo 700
 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 kick from padron pepper

Nigiri sushi

- Today's selection ; salmon, tuna, yellow tail, shrimp, unagi eel (2 each) 740

Chirashi sushi



- Sushi rice, topped with salmon, tuna tartare, avocado, edamame Shrimp, salmon roe, lotus chips 700

Sashimi moriwase, akami tuna, salmon, yellow tail, scallops, shrimp, salmon roe 2500

Premium sashimi

- Akami tuna 800
- Salmon 400
- Yellow tail 500
- Hotate (scallop) 550
- Yellow fin tuna 380

Sashimi, ceviche, poké

- 'New style sashimi' - yellow tail, yuzu, soy, cress, hot sesame oil 680
- **Salmon tiradito** – tiger milk, coriander, jalapeño, radish, crispy shallot 650
- 

 W ○ **White snapper ceviche** – passion fruit, ginger, chili, lotus chips, coriander 650
 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 ○ **Seared peruvian scallops** - tiger milk, orange zest, sweet corn 800
 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 ○ **Roasted octopus ceviche** – red onion, avocado, cherry tomato, lime 760
 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
- **Tuna poké bowl** – tuna fillet, avocado, edamame, seaweed, ginger, spicy Soy – wasabi dressing 650

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OYSTERS

	<i>Half Dozen</i>	<i>Dozen</i>
○ Fine de clair no. 2	1200	2300
○ Tsarskaya no 2	1350	2600
○ Muirgen Irish no 2	1400	2700
○ 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

○ Classic niçoise - greens, new potatoes, seared tuna, quail eggs Green beans, cherry tomato, anchovy, preserved lemon vinaigrette		630
W ○ 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		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 ○ 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		600
○ Caesar salad – baby cos, anchovies, crispy pancetta Poached egg, parmesan vinaigrette		500
• with crispy soft shells crab		750
• with grilled tiger prawns		650
• with grilled chicken		580

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SALADS, SOUP

- W ○ **Beach house gazpacho** - avocado, poached shrimp, quail egg 430
 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 ○ **Caprese** – burrata, heirloom cherry tomato, basil, extra virgin olive oil 650
 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.

PIZZA, PASTA

- **Focaccia marinara** – tomato, chili, garlic, oregano (vegan) 480
- **Margherita** – tomato passata, mozzarella, pecorino, oregano, basil 550
- **Diavola** – tomato passata, mozzarella, spicy chorizo, nduja sausage 700
Oregano
- **Frutti di mare** – tomato passata, mozzarella, garlic, seafood 700
Virgin oil
- **Carbonara** – mozzarella, guanciale ham, onion, egg, pecorino, black pepper 650
- **Cheeses & truffle** – mozzarella, four cheeses, cream of black truffle, 850
fresh truffle, pecorino
- **Troccoli** - 'cacio e pepe', pecorino romano, black pepper 550
Lemon zest
- W ○ **Zucchini ribbons** - 'pesto trapanese', sundried tomato pesto 600
 Black olive, pine nut, nutritional yeast (raw, vegan and gluten free)
 A wonderful low-carb alternative to traditional pasta, high in fibers acting
 As probiotic supporting the good bacteria in the gut.
 Rich in antioxidant and polyphenolics given by the extra virgin olive oil,
 The nutritional yeast offer essential amino acids and healthy proteins
- **Rigatoni** - 'amatriciana', guanciale ham, dried chili, onion, tomato 550
Pecorino romano
- **Linguine** – 'vongole', garlic, chili, cherry tomato, clams 630
White wine, parsley
- **Penne** – 'bolognese', beef ragu, butter, parmigiano cheese 630
- **Lasagna** – 'pesto e besciamella', basil pesto lasagna, provolone 550

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BURGERS, MAINS

- **Beach house signature burger** - wagyu pattie, caramelized onion 780
Back bacon, aged cheddar, jalapeño, lettuce
Tomato on brioche bun with fries
- **Classic cheeseburger sliders** - four mini burgers, juicy angus beef 700
Aged cheddar, lettuce, pickled cucumber, fries
- **Buttermilk fried chicken burger** – cajun seasoned chicken thigh 650
Avocado guacamole, lettuce, tomato, coleslaw, fries
- **Beach house vegan burger** – vegan pattie, guacamole 650
Tomato, cilantro, greens on a grains crusted brioche bun
Vegan house dressing, fries (vegan)
- **Battered fish burger** - bibb lettuce, tomato, tartare sauce, pickled onion and 700
Cucumber, coleslaw, fries
- **Grilled steak** – wagyu striploin, shoestring potato, broccolini 2100/2400
Caper-anchovy butter, veal jus (dry aged, 2 GR full blood Australian wagyu)
- **Roasted Chicken** - rotisserie young chicken burnt black pepper- paprika 700
misticanza, new potato, roasting jus
- 🌿 W ○ **Poached seabass – fennel ,vegetable ratatouille, saffron 750**
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
- **Bread veal 'Milanese'** – rocket, radish, salpicon, lemon, fries 1800
- W ○ **Falafel tajine - tangy tomato sauce, olives, capers, moroccan spices 600**
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 ○ **Tiger prawns - simply grilled jumbo prawns, citrus zest, evoo, garden 1600**
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

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ASIAN FAVORITES

- o **Poh phia 'Krapraow'** - crispy fried, spicy chicken & basil spring rolls, sweet plum dip 480
- o **Summer roll – avocado, prawns, orange, fresh herbs (vegan without prawns)** 480
Refreshing, alkalizing and nourishing – this dish provides a wide range
Of fibre, nutrients and antioxidant plant pigments. The tangy flavours
Of tamarind stimulate digestion, whilst providing significant proportion
Of magnesium and calcium
- o **Peek gai 'larb'** - fried chicken wings, spicy 'larb' flavors 530
Spicy tamarind sauce
- o **Satay club** - grilled tiger prawns satay our charcoal grill with spicy peanut sauce 680
Cucumber ajar
- o **Laab tuna** - grilled tuna fillet flaked over thai herbs 680
Toasted ground rice, spicy lime dressing
- W o **Pho bo, Hanoi style beef - noodle soup with fresh herbs chili, lime** 600
A classic, this nourishing soup is brimming with a potent range
Of medicinal herbs to support the immune system and overall vitality.
Fresh coriander, basil and spring onion give this tonic-soup its intense
Signature aroma and flavour, which provides potent immune boosting properties
- o **Malabar crab salad** – sweet and green mango, crab meat, chili, lime, herbs 730
Soft shelled crab garnish
- o **Somtam 'mortar' green papaya salad & grilled free range chicken** 850
Green papaya is an excellent source of fiber, whilst providing digestive
Enzymes to enhance the extraction and body's assimilation of nutrients.
Enjoy with beneficial flavours of garlic, lime and protein rich free range chicken
- o **Phad ka-praw gai khai dao** - stir-fried chicken with chili and basil leaves 500
With a thai style fried egg
- o **Phad thai goong** - fried rice noodles, white prawns, bean sprout, tofu 650
Egg, tamarind sauce (vegan with tofu)
- o **Kaow phad** fried rice with egg, vegetables, spring onion, fish sauce 550
• chicken or pork 650
• prawns or crab meat
- o **Dal makhani** – black lentils curry, accompaniments, basmati rice 700
- o **Sri-Lankan fish curry** - grouper, spices, tomato, coconut gravy, curry leaves 880
Basmati rice
- o **Kerala cardamon chicken** – green chili, lemon, coriander, coconut cream 700
Basmati rice

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Sustainably Fish



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ASIAN FAVORITES

- W
o
Gaeng keaw wan gai - green curry of chicken or tofu in coconut milk 630
With sweet basil (vegan with tofu)
 Thai green curries offer a guilt-free satiating comfort food – with deeply Nourishing aromatics, herbs and spices and coconut milk, rich in healthy Fats including medium chain triglycerides (MTCs), which prolong the Feeling of satiety, and are easily converted to energy by the body
-  
W
o
Pla neung manao - steamed fillet of local seabass with thai herbs, lime 700
And black garlic, steamed brown rice
 Fresh seabass provides an excellent source of protein and essential omega Fatty acids. The fermentation and aging process of black garlic enhances its Many health properties, especially its antioxidant and detoxifying properties

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 380
- o
Coconut crème brulée passion fruit granità 380
- o
Pavlova, exotic fruit passion fruit sauce, meringue garnish 380
- o
Churros, cinnamon sugar, valrhona araguani chocolate sauce 450
- 
W
o
Phuket pineapple carpaccio, coconut sorbet, kaffir leaf (vegan) 380
 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 230
 Cookie cream / midnight brownie *per scoop*
- o
Sorbet- mango/ passionfruit/ coconut / lychee / lime 230
per scoop

 Chef Aroon signature dessert

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