

## **DINING BY DESIGN**

### *Culinary Adventure*

Dining by Design, Anantara’s signature private dining concept invites you to indulge in a unique culinary journey curated especially for you. This tailored experience offers a selection of connoisseur menus prepared by a personal chef and enhanced by attentive, friendly service.

Creative flavours bring our appetite for adventure to light with tastes of Thailand, Arabia and the Mediterranean heightening the dining experience. Our wine list meanders around the globe and our cocktail menu ranges from old fashioned classics to new age inventions.

Anantara Layan Phuket Resorts’ beautiful, lush hillside setting overlooking golden Layan Bay presents a variety of captivating settings for your private dining journey – be it a romantic candlelight dinner on the beach, dinner in a glass enclosed cliffside terrace with stirring views of the Andaman Sea, a beach picnic or in the intimate surroundings of your own villa. Simply let us know your preferred venue and we’ll design the perfect setting befitting the occasion.

To ensure that we create a memorable bespoke dining experience for you, we ask that you give us 24 hours’ notice – this allows us the time we need to prepare your cuisine and to set up your private dining retreat.

Please dial “At Your Service” to make a Dining by Design reservation.

### **Dining by design venues**

The following destinations are a suggestion of the possibilities. All venues are weather dependent.  
Prices include the set up for your intimate dinner location

- In villa
- Candlelight on the beach
- Cliffside terrace

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



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Please inquire with senior management if you have any dietary restrictions, allergies or special considerations.



## BEACH BREAKFAST

THB 2,500 (per person)

### Fresh fruit juices:

Choice of orange, pineapple, mango or guava

or

Pineapple detox smoothie

or

Rossini, blended strawberry with prosecco

### Freshly cut fruits

(baby pineapple, mango, grapes, berries, melon, papaya with lime, dragon fruit, passion)

Healthy granola jar, yogurt, manuka honey

Panier du pâtissier (pastry chef basket, viennoiseries, brioche, muffins, toasts)

French butter with jams

### Egg a la carte with accompaniments

or

Grand marnier french toast on brioche, apple compote

or

Smoked salmon mini bagel, cream cheese, onion, capers, salmon roe

or

Light eggwhite frittata, semi dried tomato, rocket, burrata

### Sharing of

Cold cuts and artisanal cheeses, sour dough bread

Avocado with lemon vinaigrette (v)

coffee or tea

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Halal

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## CINEMA UNDER THE STARS

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



### 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

THB2,300 (per person)



### Sweet picnic on pinto box

Selection of macaroons  
Lemon meringue and chocolate tartlets

Chocolate dipped strawberry

Freshly baked cookies

### Beverages

A bottle of house bubbles

THB 2,400 (per couple)

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## PICNIC – CLASSIC PINTO BOX MENU

THB 6,000 (per couple)

### On ice

Classic selection of poached and chilled seafood and tuna tartare with condiments

### Salad and mains

Petit niçoise salad

Pizza focaccia with tomato, mozzarella and oregano

Roasted chicken marinated with herbs

Roasted beetroot salad, wild rocket, hazelnut, crispy jamon 

### Sweets

Energy bites and cookies, chocolate brownies, tropical fruits

### Beverages

A bottle of house bubbles

Juices selection; watermelon, guava, orange



## PICNIC – THAI PINTO BOX MENU

THB 5,200 (per couple)

### Appetizer and salad

Poh phia sot

Fresh thai lobster and avocado spring rolls

Kao tang

Rice crackers with curried tofu

Yum som o

Pomelo salad with shrimp

### Mains

Gai yang takrai

Grilled chicken with lemongrass

Sticky rice with crispy shallot

Laab nuea yang

North-eastern grilled beef salad with crudité

### Sweets

Khao niaow mamuang

Mango sticky rice, coconut sauce, sesame seeds

### Beverages

A bottle of house bubbles

Juice selection; watermelon, guava, orange

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## PLATED WELLNESS

**Vegan**  balance  
WELLNESS BY ANANTARA

THB 3,500 (per person)

**Hummus and moutabal** (served with freshly baked pita bread)  
Chickpea puree with tahini - smoky eggplant with lemon and herbs

**Roasted beetroot and pumpkin salad**  
With orange, hazelnut, white balsamic vinaigrette

**Field mushroom risotto**  
With almond-truffle butter

**Phuket pineapple carpaccio**  
Coconut sorbet, roasted pineapple

**Vegetarian**  balance  
WELLNESS BY ANANTARA

THB 3,900 (per person)

**Burrata caprese salad**  
Heirloom tomato, basil, olive oil, sicilian oregano

**Fettuccine pasta**  
Field mushroom sauce, shaved truffle, truffle butter

**Pumpkin risotto**  
Gorgonzola, hazelnut

**72% valrhona araguani chocolate tart**  
Vanilla ice cream

 balance  
WELLNESS BY ANANTARA **Balance Wellness by Anantara**

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## ARABIC BARBEQUE 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

### Arabic tapas dessert

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

Coffee or tea

Add grilled phuket lobster (supplement of THB 2,400 per person)

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## CLASSIC BARBEQUE

THB 5,000 (per person)

### Starters and salads

Caesar salad, half dozen of french oysters, prawns cocktail with marie rose sauce, burrata 'caprese' with caper leaf, tuna tartare  
Grilled garlic bread

### Seafood and meat

White snapper fillet in banana leaf, scallop in aromatic olive oil, tiger prawns, squid  
Rosemary lamb cutlets, wagyu striploin, herbs marinated chicken thigh

### Sides and sauce

Grilled seasonal vegetables, sea salt roasted potatoes with mascarpone, spring onion and truffle cream, garden greens  
Jus de viande, hollandaise sauce, lemon garlic - butter

### Desserts

Freshly cut tropical fruits  
Pastry chef basket of petit desserts

With grilled phuket lobster supplement of THB 2,400 per person

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## SIGNATURE SEAFOOD BARBEQUE

THB 5,800 (per person)

### Starters and salads

Chilled seafood 'plateau', scallops, tuna tartare, prawns cocktail, crab salad, french oysters, octopus tentacles  
Tossed caesar salad, burrata 'caprese' with caper leaf, grilled garlic bread

### Grilled mains

Scallops, tuna steak, white snapper fillet in banana leaf, squid, rock lobster and tiger prawns

### Sides and sauces

Grilled seasonal vegetables, sea salt roasted potatoes with mascarpone and spring onion, garden greens  
Lemon - garlic butter, nahm jim seafood, hollandaise sauce and chimichurri

### Desserts

Pastry chef basket of petit desserts  
Freshly cut tropical fruits

Add grilled phuket lobster supplement of THB 2,400 per person

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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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## ANANTARA LAYAN MOMENTS

THB 5,300 (per person)

Smoked salmon, caviar, dill, lemon zest

Half dozen of fine de claire oysters

Or

Tartare of salmon, salmon roe, spring onion

Truffle risotto (v)

Or

Fettuccine pasta, porcini mushroom, phuket lobster, truffle butter

Striploin of wagyu beef, asparagus, maître d'hôtel butter

Or

Butter poached seabass, ratatouille, fennel, saffron beurre blanc

Coconut crème brûlée with passionfruit granité

Or

Exotic fruit tart with orange caramel sauce

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**THE *age* PRIVATE CHEF EXPERIENCE**

THB 7,500 (per person)

**Amuse bouche**

Chef's creation

**Half dozen of fine de claire oysters**

Mignonette, nahm 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

***Cancellation policy***

To cancel your Dining by Design reservation, please dial "At Your Service"

A cancellation fee of 50% will be charged if the cancellation is made less than 12 hours prior to your reservation.

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