

BREEZE

BY ANANTARA

L 'ITALIANO AT BEACH HOUSE

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

KINDLY PRE-ORDER YOUR DESIRED ITEM THE DAY BEFORE.

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

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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

SPECIALITÁ

OYSTERS & SEAFOOD

		<i>Half</i>	
		<i>Dozen</i>	<i>Dozen</i>
○	Fine de claire no. 1 Lodine rich, crispy and delicate, nutty and light-colored	1200	2300
○	Tsarskaya no. 2 Mineral, firm with a hint of acidity	1350	2600
○	Muirgen Irish no. 2 Sweet, meaty and delicate	1400	2700
○	Sicilian red shrimp crudo, citrus, virgin oil		1200
W ○	Avocado and swimmer crab salad, celery, cucumber, lettuce, dill, Lemon		900
○	Poached king prawns with cocktail sauce		600
○	Salmon tartare, fresh horseradish, salmon roe		500
W ○	Green lip mussels, spicy nahm jim, vegetables crudite'		440
○	Grilled phuket lobster, lemon garlic butter		1800
○	Chilled seafood ' Plateau ' to share for two or more, condiments And accompaniments		5800
○	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

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SHARING

- **Tagliere** - board of italian cold cuts and artisanal cheeses, olives
Pickles, sour dough loaf 900
- **Focaccia tartufata** - truffle cream, mascarpone, mozzarella, green
Onion (vegetarian) 600
- **Focaccia marinara** - tomato, chili, garlic, oregano (vegetarian) 420
- **Paté di fegatini** - chicken liver pate, caramelized balsamic onion,
Black pepper, sourdough loaf 600
- **Bruschetta pomodoro** - heirloom cherry tomatoes, roasted chili,
Garlic, basil (vegetarian) 350
- **Bruschetta stracciatella** - wild rocket, tomato, jamon, aged balsamic 500
- W ○ **Hummus bowl** - vegetable crudite', torched cherry tomatoes,
Chickpea crackers (vegan - gluten free) 350

ANTIPASTI, INSALATE, ZUPPE

- W  ○ **Tartara di dentice** - white snapper tartare, kalamata olive, caper leaf
Spring onion, chickpea crackers 450
- **Polpo ai ferri** - grilled octopus, pickled sweet peppers, celery, paprika 600
- **Carpaccio di manzo** - beef carpaccio, wild rocket, 'arrigo cipriani'
Vinaigrette 600
- **Caprese** - burrata, heirloom cherry tomato, basil, extra virgin olive oil
Sicilian oregano, sea salt (vegetarian) 600
- **Tonno crudo** - crudo of yellow fin tuna, bottarga, stracciatella
Crispy zucchini 600
- W ○ **Lattughino** - butter head, green apple, mango, macadamia,
Chickpeas, poppy seed vinaigrette (vegan) 500
- **Rape rosse** - roasted beetroot, wild rocket, hazelnut, crispy
Jamon, dried ricotta, orange vinaigrette 500
- **Insalata cesare** - baby cos, anchovies, crispy pancetta
Parmesan vinaigrette, croutons 440
- **Pappa al pomodoro** - tomato and tuscan bread soup, basil, evoo
Chili flakes (vegetarian) 350
- W  ○ **Crema di zucca** - pumpkin soup, carrot, orange, pumpkin confit,
Dill (vegan) 450

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PASTA & RISOTTO

- Troccoli - 'cacio e pepe', pecorino romano, black pepper
Lemon zest (vegetarian) 500
- Rigatoni - 'amatriciana', guanciale ham, dried chili, onion, tomato
Pecorino romano 500
- Linguine - 'vongole', garlic, chili, cherry tomato, clams
White wine, parsley 580
- Penne - 'bolognese', beef ragu, butter, parmigiano 580
- 📍 ○ Fettuccine - 'frutti di mare', andaman seafood, garlic, chili, fresh
Tomato sauce 700
- Lasagna - 'pesto e besciamella', basil pesto lasagna, provolone
(vegetarian) 500
- Risotto - 'parmigiano reggiano', stracciatella, evoo, tomato dust
(vegetarian) 600
- Risotto - 'tartufo e porcini', truffle, porcini truffle butter, fresh truffle 1300

SECONDI PIATTI

- Bistecca ai ferri - grilled wagyu striploin or ribeye, seasonal vegetables,
Maldon, salt, evoo (*dry aged, 2 GR full blood australian wagyu*) 1900/2200
- Agnello scottadito - grilled lamb chops, spinach, black garlic jus 1200
- Pollo alla diavola - rotisserie young chicken burnt black pepper-paprika
New potato, roasting jus 600
- W 🐟 ○ Dentice al forno- baked fillet of white snapper, crushed avocado, olives,
Fresh herbs salad, lemon 720
- 🐟 ○ Fritto misto - soft shells crab, prawn, squid, garlic, chili, lemon 900
- Milanese - breaded veal cutlet, rocket, radish, salpicon, lemon, chips 1600
- 🐟 ○ Gamberoni ai ferri - grilled jumbo tiger prawns, citrus zest, evoo, garden salad 1500
- W ○ Spigola - simply grilled whole seabass, aromatic olive oil, crushed potato 1300

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DESSERTS

-  ○ **Cesto del pasticcere** - basket of petit desserts to share
For two people or more **600**
-  ○ **Tiramisu** - mascarpone cream, espresso, sponge, cocoa **350**
- **Crema cotta** - coconut crème bruleé, passion fruit granità **350**
-  ○ **Tartelletta al limone** - table side lemon tart, burnt meringue, lemon zests
For two people or more **600**
- **Meringa** - pavlova, exotic fruit, passion fruit sauce, meringue garnish **350**
- **Frittelle** - choux, cinnamon sugar, valrhona araguaní chocolate sauce **450**
- W** ○ **Ananas** - phuket pineapple carpaccio, coconut sorbet, kaffir leaf **350**
- **Gelati** - ice-cream - vanilla / chocolate / strawberry / rum raisin *per scoop* **230**
Cookie cream / midnight brownie
- **Sorbetti** - mango/ passionfruit/ coconut / lychee / lime *per scoop* **230**

Chef Aroon signature dessert

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