

## IN RESIDENCE DINING AND DINING BY DESIGN

*Food isn't just about nourishment, it is life!*

For intimate moments to special occasions, Layan Residences by Anantara offers private culinary journeys that have the makings of memories that will last a lifetime. Enjoy a selection of gourmet, laidback and fun menus perfect for sharing, prepared by your own personal chef with discreet butler service.

With unparalleled views that overlook the entire resort and sprawling Andaman Sea, indulge in a luxurious, private, Dining by Design, enhancing your overall experience, making it more than just a meal. It is a ritual - a gathering of food, wine, family and friends. Our menus are inspired by the island's natural abundance and every meal is served with a view. Savour flavourful dishes from the Mediterranean, Arabia, Thailand, Japan and beyond.







Should you desire, you can also choose another venue set within the resort, be it a secluded candlelight dinner on the beach, an exquisite meal set up at the cliffside terrace, a private movie screening under the stars or a beach picnic. Simply let us know your preferred venue and we will create the perfect culinary journey befitting the occasion.

Layan residences BBQ	Page	2
Arabic BBQ Menu	Page	3
The AGE experience	Page	4
Italian family dinner	Page	5
Japanese omakase dinner	Page	6
Layan southern thai set dinner	Page	7
Cinema under the stars	Page	8
Breakfast: 7.00am – 12.00am	Page	9 – 13
All day dining: 12.00pm – 10.00pm	Page	13 - 18
Children's menu	Page	19 - 20
Night menu: 10.00pm – 7.00am	Page	21

To ensure that we create a memorable evening we recommend one day in advance notice, this allows us the time we need to prepare your cuisine and to set up your own private dining retreat.

Kindly contact your personal butler or please dial “guest service center” allowing for 24 hours notice.

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

Vegan  Vegetarian  Spicy Dishes  Contains Pork  Halal   : Wellness cuisine  
 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.



## LAYAN RESIDENCES BBQ

THB 4,800 (per person)

Salads (selection of two salads per BBQ)

Burrata'caprese', heirloom tomato, basil, extra virgin olive oil, sicilian oregano, sea salt

Lattughino, butter head, green apple, mango macadamia, chiang mai goat's cheese, poppy seed vinaigrette

Caesar salad, baby cos, anchovies, poached egg, parmesan vinaigrette

Roasted beetroot salad, wild rocket, hazelnut, dried ricotta, orange vinaigrette

House grilled garlic bread

### Grilled mains (selection of one set per BBQ)

#### A bit of both

Seabass fillet, king prawns, blue swimmer crab, squid, marinated chicken, sirloin steak, lamb cutlets

#### Meat lover

Wagyu beef sirloin, lamb cutlets, marinated chicken

#### Andaman grilled

Tiger prawns, blue swimmer crab, seabass fillet, scallops, squid, yellow fin tuna

Accompanied by: garden greens with lemon vinaigrette, jacked potato with herbs butter, grilled mediterranean vegetables

Sauces: jus de viande, lemon-garlic butter, namjim seafood, namjim jaew, soy-chili mustards

### Desserts (selection of two desserts per BBQ)

Tapas dessert, pastry chef selection of petit dessert to share







Panna cotta with berries

Pavlova with exotic fruit and passion fruit sauce

Tropical fruit

With grilled phuket lobster supplement of THB 1,700 per person

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## ARABIC BBQ 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

Add grilled phuket lobster (supplement of THB 1,700 per person)

### Arabic tapas dessert

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

Coffee or tea

## ليلة للمشويات الشرقية

للشخص الواحد 4,900 بات

### المزة

غُمس حمص، هريس الحمص مع الطحينة  
مُتبّل باذنجان مُدخن مع الطماطم والبصل  
لبنة، زيادي سميك مع الثوم وزيت الزيتون  
غُمس المحمرة والفلفل الحلو والجوز  
فتوش، خس روماني، بصل أحمر، خيار، رمان، رقائق عيش البيتا المحمر  
الكبة، اللحم الضأن المفروم والبورغول وصلصة الطحينة  
المخللات والزيتون وجبنة الفيتا الفارسية  
خبز الزعتر اللبناني

### المشويات

دجاج متبل بالتوابل مغربية  
كفتة مفروم اللحم الضأن وصلصة الزبادي والكزبرة  
أسيخ لحم البقر متبل على الطريقة اللبنانية  
مشوى مع الثوم والليمون "تايجر" جمبري  
فيليه سمك القاروص، السماق، الليمون والبقدونس  
صلصة الطحينة، بعصير رأس الحنوط وخيار رايتا






مع استاكوزا فوكيت، يرجى إضافة 1,700 بات للشخص الواحد

### حلوى التاباس العربية

المرزبان بنمر المجدول، الذرة دي غزال، الفستق وكعكة ماء الورد، تارتليت الزعفران، تورتة  
اللوز والليمون  
فاكهة استوائية مقطعة طازجة  
المشروبات الساخنة

قهوة أو شاي

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**THE *à la carte* PRIVATE CHEF EXPERIENCE**

THB 7,500 (per person)

**Amuse bouche**

Chef's creation

**A dozen fine de claire oysters**

Mignonette, fermented soy-chili sauce

With royal oscietra caviar (30g) supplement of THB 2,000 per person

**Beef tartare**

Angus beef, capers, shallots, quails egg, whisky

Or

Alaskan king crab salad, pickled kohlrabi, yuzu, avocado, mango, caviar

**Selection of grilled seafood**, jumbo prawns, phuket lobster, scallops, seabass

Or

**Selection of grilled dry aged red meat**, wagyu ribeye, grass fed tenderloin, lamb cutlets**Sides**

Dauphinoise potatoes, age's potato purée, sautéed broccoli, josper vegetable, orange, pomelo, spinach, avocado goat cheese salad

**Sauces**

Sauce vierge, garlic butter, black truffle sabayon, port jus, hollandaise, mustard

**Dessert**

Trio of tartlets

Or

Ferrero rocher brûlée

Hazelnut and dark chocolate

**THE *à la carte* SIGNATURE**







THB 5,600 (per person)

Chilled seafood platter

Lobster, fines de claire oysters, prawns, blue crab, seabass ceviche, mussels, peruvian scallop, soy marinated tuna, beluga caviar

- *Lemon and lime, mignonette, nam jim seafood, cocktail sauce*

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## ITALIAN FAMILY DINNER

(Recommended for four people or more)

THB 4,500 (per person)

### Antipasti to share

'Caprese', heirloom cherry tomato, burrata, caper leaf

'Tartare di dentice', snapper tartare, black olive, herbs, lemon, croutons

'Bruschetta', fresh tomato, garlic, basil, pecorino

'Bresaola', cured beef, rocket, ricotta, lemon zest, parmesan

### Tasting of pasta

Rigatoni, spicy and tangy 'puttanesca' sauce

Penne 'bolognese'

Lasagna, 'pesto genovese', bechamel, provolone

### Choice of mains

'Milanese', breaded veal cutlet, burnt lemon, tomato salpicon

Or

'Gamberoni', grilled tiger prawns, garden greens, citrus zests, olive oil

### Sweets

Pastry chef desserts basket from the italian tradition

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## JAPANESE OMAKASE DINNER

(For two people or more)

THB 6,000 (per person)

### Lobster sashimi

Daikon, shiso leaf, passion fruit

### Maguro tartare

Spring onion, beluga caviar, avocado, wasabi mayonnaise

### Miso soup

Seaweed, porcini mushrooms, tofu

### Sushi

'Aburi' salmon nigiri sushi, pickled horse radish

And

House made 'unagi' roll, sweet piquillo pepper, salty padron pepper







### Wagyu beef tataki

Sesame jus, green yuzu paste, purple carrot

### Sweets

Green tea tiramisu, sake, green tea macaroon

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## LAYAN SOUTHERN THAI SET DINNER

THB 5,000 (per person)

### Appetizers

#### Bai cha pho thod goong

Crispy betel leaves with prawns in curried batter

#### Yum hua plee hoy shell

Banana blossom salad with scallops, peanut, roasted coconut, crispy shallot in sweet and sour chill dressing

#### Satay gai

Grilled chicken satay with spicy sauce

### Soup

#### Tom som khamin pla kapong

Turmeric broth with seabass, wild ginger, tomato, spring onion, lime juice

### Mains

#### Narm choup goong saeb

Grilled tiger prawns and assorted vegetables with smoked dried shrimp

#### Goong mang korn nam makham

Phuket lobster in sweet and sour tamarind sauce

#### Massaman nuea

Massaman curry of slow cooked beef cheeks, sweet potato, onion and cashew nut

#### Pla thod khamin

Marinated crispy seabass with a garlic and fresh turmeric rub with nam jim seafood sauce

#### Khao anchan







Steamed jasmine rice with butterfly pea flower

### Dessert

#### Too boh nam kra ti phuket

Phuket typical dessert of sweet potatoes, taro and red beans in sweet warm coconut milk

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## CINEMA UNDER THE STARS

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



### Movie theater pinto box

Popcorn and spice edamame  
Asian vegetarian spring roll

Mini angus beef sliders with cheddar cheese and caramelised onion

Or

Crispy fried fish fingers with sweet chili and plum sauce

Marshmallow and cookies

THB 1,700 (per person)



## VEGETARIAN

THB 3,900 (per person)

### Burrata caprese salad

Heirloom tomato, basil, olive oil, sicilian oregano

### Fettuccine pasta

Field mushroom sauce, aged ricotta, truffle butter

### Pumpkin and goat's cheese risotto

Balsamic reduction






### 72% valrhona araguani chocolate tart

Vanilla ice cream



Balance Wellness by Anantara

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## BREAKFAST

*From 7am till 12am*

### Continental

850

Bakery basket (3 choices per order)

Choice of bakery: croissant, chocolate croissant, brioche, danish pastry, muffin

English muffin, butter cake, multigrain toast, white toast, rye toast

Whole wheat toast, bagel served with butter or margarine, honey, jam or marmalade

Natural fibers and cereal (1 choice)

Choice of cereal: bircher muesli, muesli, cornflakes, banana nut crunch, shredded frosted wheat

Served with full cream or low fat milk, selection of seasonal fruit

Fruit juice

Choice of fruit juice: pineapple, orange, watermelon, mango, papaya

Tea or coffee

Choice of: freshly brewed coffee, tea or hot chocolate


### American

950

Served as additional of continental breakfast

Two local farm fresh eggs

Any style with the choice of your favorite garnish:

Grilled tomato, mushrooms, hash brown, sausages, bacon 







Or

Omelet

Plain omelet or egg white

Choice of filling: tomato, mushroom, onion, bell pepper, ham  , cheese







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## A LA CARTE BREAKFAST

<b>Fresh from the bakery</b>	360
4 choices per order	
Choice of bakery: croissant, banana bread, chocolate croissant, brioche, danish pastry, muffin	
Butter cake, multigrain toast, cinnamon toast, white toast, whole wheat toast	
Bagel served with butter or margarine, honey and jam selection or marmalade	
<b>Cereals, yoghurts</b>	
Raisin bran, cornflakes, muesli, all bran, special k or frosties with milk or yoghurt	260
Homemade granola and dried fruit with low fat milk or yoghurt	310
Bircher muesli	310
Organic oatmeal with dried fruits and nuts	250
Natural yoghurt, low fat yoghurt	210
<b>Fruits</b>	340
Selection of seasonal fruits	
<b>Waffles,pancakes, french, toast</b>	360
Belgian waffle, chocolate sauce, whipped cream	
French toast, choice of chocolate or caramel with banana	
Pancakes with chocolate chips, banana or maple syrup	
Classic accompaniments of maple, honey, nutella, whipped cream	
<b>Eggs</b>	320
Two local farm fresh eggs	
Any style with the choice of your favorite garnish: grilled tomato, potato, mushrooms, chicken	
Pork or veal sausages, smoked bacon 	
<b>Omelet</b>	320
With the choice of your favorite filling: tomato, mushroom, onion, bell pepper, ham  , cheese	
Smoked salmon, spinach	
<b>Eggs benedict</b>	380
Two poached eggs or on english muffin with hollandaise sauce with back bacon  with smoked salmon	

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## Favorites

Fried eggs with hash browns and crispy bacon 🐷	360
Scottish salmon on pumpernickel bread, cream cheese, capers, onion, lemon	550
Charcuterie and cheese platter	760
Selection of cold cuts, cheese, pickles, dried fruits and french baguette	

## Asian flavors

<b>Jok</b>	290
Thai rice congee with minced pork 🐷, ginger and soft-boiled egg	
<b>Kaow thom</b>	380
Thai rice porridge with a choice of chicken, prawn or pork 🐷, crispy noodles, spring onions, ginger Peanuts, soft boiled egg, chili	
<b>Noodle soup</b>	340
Selection of egg noodle or rice noodle and with your choice of chicken, beef, prawns or pork 🐷, served with condiments	
<b>Kaow phad gai, moo, nua, goong, poo</b>	500
Fried rice with a choice of chicken, pork 🐷, beef, prawns or crab meat	

## Coffee

<b>American coffee</b>	120
<b>Cappuccino</b>	150
<b>Caffè latte</b>	150
<b>Espresso</b>	120
<b>Espresso doppio</b>	160
<b>Marocchino</b>	140

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## Tea

160

### Hot

French earl grey

A fragrant variation of the great classic, this TWG black tea has been delicately infused with citrus fruits  
And french blue cornflowers

Jasmine green tea

TWG jasmine flowers enhance the sparkling elegance of this delicately fashioned green tea

English breakfast

Very strong and full bodied with light floral undertones

Royal darjeeling

The king of Indian teas, this first flush boasts a remarkable aroma of red berries, with a round and vibrant taste

Tibetan secret

As dramatic and uplifting as the himalayan plains, this remarkably delicate TWG black tea is blended with sweet fruits and spicy  
Overtones to soothe and revive the spirit

### Ice

Vanilla bourbon

180

Red tea from south africa blended with sweet TWG vanilla

Lemon bush tea

200

Red tea from south africa blended with wild citrus fruits

Thai iced tea

200







Known as "cha-yen" made from strongly-brewed ceylon tea, sweetened with sugar and condensed milk

### Fresh and preserved juices

160

Apple, guava, mango, pineapple, carrot, banana, orange, coconut, papaya, cranberry, pomegranate, tomato

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## Healthy smoothies

220

Guava nectar

Guava, pomelo, apple juice, honey nectar, orange marmalade, coconut juice

Thai-lassi

Mango, coriander, yoghurt and cracked pistachio

Phuket pineapple

Fresh pineapple, banana, natural yoghurt, coconut milk, honey

## ALL DAY DINING

*From 12pm till 10pm*

### Salads

Caesar salad

480

Baby cos, anchovies, crispy pancetta, poached egg, parmesan vinaigrette

- with grilled tiger prawns
- with grilled chicken

620

520

W Beach house poke bowl

540

Yellow fin tuna fillet, avocado, edamame, seaweed, pickled ginger, lotus chips, spicy soy-wasabi dressing

Classic niçoise

580

Greens, new potatoes, seared tuna, quail eggs, green beans, cherry tomato, anchovy, preserved lemon vinaigrette

W Superfood bowl

450

Avocado, quinoa, chickpea, almonds, orange fillet, sprouts, tempeh, hummus ✓

W Burrata 'caprese'

620

Heirloom tomato, basil, extra virgin olive oil, sicilian oregano, sea salt 🌿

W Green goddess bowl

500

Rice berry, charred broccoli, edamame, greens purple carrot, cashew cheese, avocado, kimchi ✓

W Mezzeh

650

Hummus, mouthabal, tarator, foul modamas, dolmades vegetable crudité, zaatar bread ✓

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## Soups

- W Beach house gazpacho 300  
Avocado, poached shrimp, quail egg croutons garnish *(vegan without shrimp and egg)*
- W Pumpkin soup 300  
Carrot, orange, pumpkin confit, dill 🌿

## Burger

- Beach house signature burger 750  
Wagyu pattie, caramelized onion, back bacon 🐷, aged cheddar, jalapenos, romaine  
Tomato on brioche bun, fries
- Classic cheeseburger sliders 550  
Four mini burgers, juicy beef patties, aged cheddar, lettuce, pickled cucumber, fries
- Buttermilk fried chicken burger 520  
Cajun seasoned chicken thigh, avocado guacamole, lettuce, tomato, slaw, fries
- Beach house vegan burger 520  
Vegan pattie, avocado guacamole, tomato, cilantro, green on a grains crusted brioche bun  
Vegan house dressing, fries

## Sandwiches

- The club sandwich 600  
Grilled chicken breast, bacon 🐷, lettuce, tomato, avocado, fried egg, mayonnaise on three slices of toasted  
Multigrain bread with fries

## Pizza

- Margherita 540  
Tomato passata, mozzarella, pecorino, oregano, basil 🌿

## Diavola

- Tomato passata, mozzarella, spicy chorizo 🐷, ndujia sausage, oregano 580

- W **Focaccia marinara** 380  
Tomato, chili, garlic, oregano 🌿

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Carbonara	530
Tomato passata, mozzarella, guanciale ham 🐷, onion, egg, pecorino, black pepper	
Cheeses	540
Tomato passata, mozzarella, four cheeses 🌿	
Burrata	1,200
Tomato passata, mozzarella, burrata, jamon joselito 🐷, wild rocket, truffle oil	
<b>Pasta</b>	
Spaghetti	480
'Cacio e pepe', pecorino romano, black pepper, lemon zest 🌿	
Rigatoni	480
'Amatriciana', guanciale ham 🐷, dried chili, onion, tomato, pecorino romano	
W Fusili	500
'Pesto trapanese' whole wheat fusilli, sundried tomato, pesto, ricotta, black olive, pine nut ( <i>vegan without ricotta</i> )	
Linguine	600
'Vongole', garlic, chili, cherry tomato, clams, white wine, parsley	
Penne	600
'Bolognese', beef ragu, butter, parmigiano cheese	
<b>Mains</b>	
Steak frites	1,900
Wagyu striploin, shoestring potato, maître d'hotel butter ( <i>dry aged, 2 GR full blood wagyu</i> )	
Grilled lamb chop	1,400
Spinach, black garlic jus	
Roasted chicken	650
Rotisserie young chicken, burnt black pepper-paprika, new potato, roasting jus	

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Butter poached seabass Vegetable ratatouille, fennel, saffron beurre blanc	690
Breaded veal 'milanese' Rocket, radish, salpicon, lemon	1,450
Falafel tajine Tangy tomato sauce, olives, capers, moroccan spices, herbs	450
<b>Our thai heritage</b>	
Laab gai Salad of spicy minced chicken, roasted sticky rice, mint leaves, shallot, spring onion, lime 🌶️	420
Yum woonsen thalay Spicy glass noodle salad with seafood 🌶️	520
Somtum goong yang Green papaya salad with grilled tiger prawns 🌶️	520
Peek gai rod larb Fried chicken wings, spicy 'larb' flavors, spicy tamarind sauce 🌶️	450
Poh phia poo thod Crispy fried crab spring rolls	430
Poh phia sot phuket Avocado, prawns, carrot, cucumber, crispy shallot, orange, tamarind sauce	370
Satay ruam Assorted grilled satay of chicken or beef or pork 🐷, or shrimp with spicy peanut sauce	400
Tom yam goong Spicy and sour prawns soup with lemongrass, galangal and kaffir lime 🌶️	510

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Tom kha gai Fragrant coconut milk soup with chicken and thai herbs	430
Phad thai goong Wok fried rice noodle with prawns, bean sprout, tofu and chive in tamarind sauce	620
Kaow phad gai rue nue Fried rice with a choice of chicken or beef	500
Kaow phad goong rue poo Fried rice with a choice of prawns or crab meat	620
Phad ka-praw gai khai dao Stir-fried chicken with chili and basil leaves with a thai style fried egg 🌶️	480
Phad see ew gai Stir fried soy sauce noodles with chicken	580
Gaeng keaw wan gai Green curry of chicken in coconut milk with sweet basil 🌶️	580
<b>Southern dishes</b>	
Moo hong phuket Phuket style slow cooked pork belly 🐷 with soy sauce	620
Geang poo bai cha plu Phuket style yellow curry with crab meat and betel leave 🌶️	720
Kuakling moo rue gai Authentic homemade dry curry with mince pork 🐷 or chicken 🌶️	570
Massaman nue Massaman curry of slow cooked beef cheek, sweet potato, onion and cashew nut 🌶️	720
Pla thod khamin Deep fried marinated seabass with turmeric and black pepper coating	610







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

Vegan 🌱 Vegetarian 🌿 Spicy Dishes 🌶️ Contains Pork 🐷 Halal 🕌 W: Wellness cuisine  
 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.

## Desserts

Tiramisu mascarpone cream, espresso, sponge, cocoa	350
Coconut crème brulée with passionfruit granite	350
Lemon tart, burnt meringue, lemon zests	350
Pavlova with exotic fruit and passion fruit sauce	350
Kaoniaow mamuang Mango and sticky rice, coconut sauce, sesame	350
Ice-cream (per scoop) Vanilla / chocolate / strawberry / rum raisin / cookie cream / midnight brownie	200
Sorbet (per scoop) Mango/ passionfruit/ coconut / lychee / lime	200
Fresh tropical fruit	340

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## CHILDREN'S MENU

Halloween pumpkin Puree of pumpkin soup with croutons 🌿	190
Kids krudité Crunchy vegetable sticks with yogurt – olive oil dip 🌿	280
Mickey cheesy penne Penne pasta in cheese sauce served with grilled chicken breast	300
Spaghetti with your choice of sauce Tomato or butter and parmesan cheese or bolognese 🌿	300
Prawns or chicken fried rice Fried rice with prawns or sliced chicken breast and diced vegetables, served with an egg sunny-side-up	300
Fish and mash Grilled fish fillet with mashed potato and krudité	380
Golden chicken Crispy tender chicken fingers with fries	300
The Jr. burger classic 2 small cheese burgers with fries	350
Kids club sandwich Grilled chicken, tomato, bacon 🐷, fried egg, lettuce	350
The junior margherita pizza Tomato, mozzarella cheese 🌿	320
NYC hot dog Pork 🐷 or chicken, mayonnaise, sweet mustard	300

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### Layan toddlers

Puree of pumpkin and carrot with seabass fillet and EVOO	300
Puree of broccoli and spinach with zucchini and chicken breast	300
Puree of apple with banana, mango and avocado	300







### Kids desserts

Tiramisu	200
Chocolate fudge brownie with whipped cream	200
Ice-cream (per scoop)	200
Vanilla / chocolate / strawberry / rum raisin / cookie cream / midnight brownie	
Sorbet (per scoop)	200
Mango/ passionfruit/ coconut / lychee / lime	

### Kids milk shakes





Vanilla / chocolate / strawberry / banana	200
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## NIGHT MENU

From 10pm till 7am







Caesar salad	440
Baby cos, anchovies, crispy pancetta  , poached egg, parmesan vinaigrette	520
▪ with grilled chicken breast	
Beach house signature burger	720
Wagyu pattie, caramelized onion, back bacon  , aged cheddar, jalapenos, romaine Tomato on brioche bun	
The club sandwich	600
Grilled chicken breast, bacon  , lettuce, tomato, avocado, fried egg, mayonnaise on three slices of toasted Multigrain bread with french fries	
Margherita	480
Tomato passata, mozzarella, pecorino, oregano, basil 	
Diavola	540
Tomato passata, mozzarella, spicy chorizo  , nduja sausage, oregano	
Rigatoni	450
'Amatriciana', guanciale ham  , dried chili, onion, tomato, pecorino romano	
Penne	580
'Bolognese', beef ragù, butter, parmigiano cheese	
Kaow phad gai rue nue	500
Fried rice with a choice of chicken or beef	
Phad ka-praw gai khai dao 	480
Stir-fried chicken with chili and basil leaves with a thai style fried egg	

### Cancellation advice

To cancel your dining by design reservation, please dial "at your service"

A cancellation fee is applicable when canceling within 12 hours of your booking, a charge of 50% of the menu price will be charge

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