

DINING BY DESIGN

We hope you are enjoying the warm tropical weather of Phuket, our wonderful resort and friendly hospitality so renowned in Thailand.

Anantara Layan Phuket Resort invites you to join us for an unforgettable experience at a destination of your choice, select your cuisine from one of our extensive dining by design menus or simply create your own menu in collaboration with our chef.

We are delighted to offer you the opportunity to create the perfect dining experience, be it a romantic candle lit dinner on the beach watching the sunset on our sandbank, on the wedding chapel, nice scenery on the residence hill top, private cinema under the stars or in the beautiful surroundings of your own villa.

To ensure that we create a memorable evening we will require 24 hours' notice, this allows us the time we need to prepare your cuisine and to set up your own private dining retreat.

Please press "At Your Service" to reserve your dining by design arrangements and to avoid disappointment please ensure you book early, as we only provide one reservation per setting to enable us to take personal care of you and to give you the privacy that is essential to that special evening.

Dining by design venues

2,800

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
- Wedding chapel
- In Residence
- Cinema under the stars

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 charged, excluding the venue set up cost

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

Vegan  Vegetarian  Spicy Dishes  Contains Pork 
 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.

DINING BY DESIGN MENU SELECTION

MAJOR AFFAIRE (per person, minimum 2 pax)

80,000

Included: 4 hours private boat trip of sightseeing tour, hotel transfer, set-up fee with your own private chef & waiter to ensure your experience is simply magical

Please keep in mind that this excursion is subject to availability as well as weather and tide conditions.

An Assortment of Hot and Cold Appetizers

Pan fried scallops on celery puree and porcini mushroom

Certified Angus beef carpaccio with shaved Parmigiano Reggiano, crisp organic baby rocket leaves and truffle essence

Seared Tuna sashimi roll filled with avocado and jumbo crab meat, salmon roe and pink pepper corn

Energy salad, fresh baby spinach with golden raisin, cherry tomatoes, green apple, fennel and avocado

Main Course - BBQ Feast Prepared Live on the Grill

Wagyu beef tenderloin medallions, New Zealand organic lamb chops, Yellow corn fed chicken breast

Imported Atlantic salmon, Line caught fresh fillet of seabass, Yellow fin tuna,

Tiger prawns with fresh herbs and olive oil

Phuket lobster 450-500gr (3,050 THB)

BBQ items served with a variety of sauces

Salmoriglio, Garlic lemon butter sauce, Ginger and coconut beurre blanc, provençale dressing, Red wine sauce

Side Dish

Roasted baby potatoes with garlic and herbs, Vegetables braised Sicilian caponata with capers and Kalamata olives

Black truffle mashed potatoes, Superfood salad, Green salad, Caesar Salad, Baked potatoes with sour cream,

Chives and crispy bacon, Grilled marinated Vegetables

Dessert

Tropical fruit skewers satay or sliced

Mille-feuille of puff pastry

Fresh raspberry and meringue,

Vanilla cream

Chocolate mousse with mango sauce and strawberry salad

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ARABIC BBQ MENU (per person)

4,600

Cold Mezze

Marinate olives

Hummus: chick peas, tahini, olive oil

Moutabel: chopped grilled eggplant, tahini, lemon juice garlic

Tabouleh: Arabic parsley, tomato, onion, lemon juice, brown burger, salt

Pita bread

Hot Dish

Aromatic couscous with braised capsicum, raisin, coriander and stewed lamb shoulder

Classic Soup

Lentil soup with lemon & croutons

On the Grill

Whole 500 grams fresh lobster (one per person)

Shish taouk, Lamb kofta, oriental fish

Lamb chops, Shish kebab

Dessert

Om Ali: Egyptian bread pudding

Mohallabiah: Arabic milk, starch pudding

Petit Four

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INDIGENOUS PHUKET LOBSTER SET DINNER (per person)

5,800

Appetizer

Lobster and crab salad with tangy Thai pomelo, lime and lemongrass dressing, cilantro and shallots

First

Creamy Risotto with crustacean bisque, medallions of lobster, porcini mushroom

Main Course

Lobster tail poached on pumpkin puree, vegetables in white wine, butter emulsion and bisque

Or

Simply grilled with butter and lemon served with fragrant jasmine rice and seasonal vegetables

Dessert Choices

Chocolate bavaroise with wild berries, caramelize hazelnut, mango and avocado ice cream

Or

Sweet crepes filled with vanilla Chantilly cream, Strawberry salad marinated in aged balsamic vinegar, lemon and mint and fruit passion sherbet

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SIGNATURE “LAYAN” SEAFOOD DINNER (per person)

6,200

A sumptuous seafood platter consisting of only the best local and imported seafood and shell fish delicacies

Cold seafood platter to share

Hokkaido scallops, yellow fin tuna tartar, jumbo prawn cocktail, chilled Alaska crab, poached mussel

From the open flame BBQ

Seared scallops, Phuket lobster grilled with garlic butter, yellow fin tuna steak mignon, white snapper fillet, calamari, blue crab

On the side

Tossed mesclun salad greens with balsamic dressing, jacket potato with, bacon, sour cream and chives

Grilled herbs marinated zucchini, eggplants asparagus and capsicum

Sauces

Salmoriglio, green peppercorn, veganaise lemongrass butter, chili soy, grain mustard, Dijon mustard, honey-lime and red wine, Nam prik: savory chili and lime relish 🌶️, Nam jim jaew: spicy dry chili and roast rice sauce 🌶️, sweet chili and roasted garlic sauce 🌶️

Dessert

Layan garden: indigenous pandan cake and coconut

Or

Local selection of sliced seasonal tropical fruits

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CINEMA UNDER THE STARS (per person)

2,200

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

Finger Food Menu (4 choices)

Popcorn sweet or salty

Grilled vegetable wrapped in a tortilla bread

Asian vegetarian spring roll

Spicy Edamame

Mini Angus beef sliders with cheddar cheese and caramelized onion

Deep fried fish finger with sweet chili and plum sauce

Marshmallow

Fresh tropical slices fruits

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IN VILLA BBQ (per person)

4,000

Add your own unique touches to our personalized barbeque menu, all conveniently delivered to your villa terrace, personifying yourself into 'Master Chef'! We will provide all the tools and ingredients needed to prepare your most lavish barbeque lunch or supper to be enjoyed in the privacy of your villa with the most romantic and intimate settings

From us

Superfood salad, mixed green salad, veganaise, bowl of jasmine steamed rice, jacket potatoes

Fish

White snapper fish fillet, yellow fin tuna steak, Black tiger prawn, calamari, and mussels
Phuket lobster 450-500gr (3,050 THB)

Meat

Grain fed lamb cutlets, Australian grain fed sirloin, lime marinated chicken thigh

Vegetables to grill:

Eggplant – Zucchini - Peppers

Asparagus – marinated with extra virgin olive oil garlic and herbs

Condiments and dressings

Mushroom sauce

Hollandaise sauce

Lemon butter

Lemon wedges

Basket of classics: Mustards, Ketchup, BBQ sauce and Tabasco

Dessert

Basil and white chocolate panna cotta

Or

Local selection of sliced seasonal tropical fruits

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ROMANTIC DINNER (per person)

4,600

Amuse Bouche

Seared scallop with cauliflower puree and basil emulsion

Appetizer

Jumbo lump crabmeat kaffir lime cake with sweet and sour tamarind chili sauce 🌶️

Or

Wagyu beef tartar with mustard cream, pumpkins puree, white truffle oil, gherkins and extra virgin olive oil Bio

First course

Andaman Seafood soup with saffron essence and fresh tomato with garlic bread croutons

Main CourseGrilled Black Angus beef medallion with truffle jus, Baby spinach with drops of lemon and nuts,
Braised red cabbage**Or**

Yellow fin tuna steak with Kalamata black olives, capers, braised fresh tomato and oregano

Dessert

Guanaja chocolate and berries torte with strawberry salad

Or

Local selection of sliced seasonal tropical fruits

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“OPEN FLAME BARBECUE”

Please select one of the following options

Entrée

Yellow fin tuna tataki with ponzu, a thick citrus sauce, and crispy garlic chips

Or

Angus beef Carpaccio

Or

Semi dried roma tomato with buffalo mozzarella salad with basil pesto sauce

Ocean grill (per person)

5,500

Andaman seafood brushed with seasoned herbed marinade:

Tiger prawns, blue swimmer crab tossed with chili
and ginger scallops teased with fresh lime and spice, glazed Phuket lobster
New Zealand green lip mussels

Australian grill (per person)

4,500

Entre'

Avocado and Frisée salad with white quinoa pomegranate and toasted almond, hummus dressing

Or

Angus beef Carpaccio with rocket salad, shaved parmesan cheese, lemon dressing and white truffle oil

Or

Scallops Carpaccio with passion fruits dressing, marinated zucchini and beetroots

A selection of Australian meats to please your palate

Wagyu beef Sirloin, grain fed organic lamb cutlets

Pork fillet wrapped in bacon, marinated chicken skewers, duck breast

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Meat and seafood grill (per person)

4,800

Entrée

Nicoise Salad with seared red tuna loin

Or

Angus beef Carpaccio with shaved parmesan cheese, lemon dressing and white truffle oil

Or

Grilled Mediterranean Vegetables Salad, Goat's Cheese, Flax Seed, Sundried Tomato and Basil

A bit of both - seafood and meat

Fish supreme, king prawns, marinated breast

Chicken skewer, New Zealand mussels, pork fillet wrapped in bacon

Blue swimmer crab in chili and ginger

On the side

Tossed mesclun salad greens with balsamic dressing

Jacket potato with, bacon, sour cream and chives

Grilled herbs marinated zucchini, eggplants asparagus and capsicum

Sauces & mustards

Mushrooms, green peppercorn, lemongrass butter, chili soy,

Grain, Dijon, honey-lime and red wine

Nam Jim seafood, savory chili and lime relish

Nam Jim Jaew, spicy dry chili and roast rice sauce

Sweet chili and roasted garlic sauce

Selection of home-baked bread rolls, variety of sour dough and loaves**Dessert**

Basil and white chocolate panna cotta

OR

Local selection of sliced seasonal tropical fruits

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THAI FAMILY STYLE MENUS

The Four Regions of the Kingdom (per person)

4,300

Appetizers

Pha Goong Takrai Hom 🌶️

Prawns with lemongrass salad in spicy sweet chili sauce

Som Tum E-San 🌶️🌶️

Spicy green papaya salad, BBQ chicken

Soup

Yam Jeen Gai Muang 🌶️🌶️

Aroma chicken soup with Chiang Mai chili powder and coriander

Main courses

Hor Nueng Pla

Steam seabass fillet curry wrap in banana leave

Narm Prik Pla Yang Phak Sod 🌶️

Grilled hot and spicy fish dipping and roasted chili

Moo Hong 🐷

Slow cooking pork belly in black soy sauce and five spice

Khao Suey

Steam Jasmine Rice

Dessert

Too Boh Narm Kra Ti Phuket

Mix southern dessert with warm coconut milk

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Southern Thai dinner (per person)

4,300

A traditional Thai experience of food sharing from Phuket

Appetizers**Narm Chuup Goong Saeb** 🌶️🌶️

Grilled tiger prawn with smoke chili dipping served with mackerel fish and vegetable

Bai Cha Phu Thod Goong

Deep fried betel leaves with prawn in butter curry

Pha Goong Takrai Hom 🌶️

Prawns lemongrass salad in spicy sweet chili sauce

Soup**Tom Som Pla** 🌶️🌶️

Yellow turmeric soup with sea bass

Main Courses**Moo Hong Phuket** 🐷

Slow cooked pork belly in black soy sauce phuket style

Mussaman Neua

Massaman curry beef in coconut milk and potato

Pla Thod Khamin Samoon Prai

Marinated salmon in garlic and fresh turmeric

Khao Suey

Steam jasmine rice

Dessert**Bua Loy Puak**

Taro dumpling in coconut milk

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