

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 potatoes, green bean and shallot salad, veal stock

4000

Dutch oven roasted corn fed chicken

Roasted potatoes, 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
- 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 kicks from padron pepper

Nigiri sushi, today's selection; salmon, tuna, yellow tail, shrimp, unagi (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, scallop, shrimp, salmon roe 2500

Premium sashimi

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

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

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 ○ **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 support brain function. zesty ginger aids in digestion, and provides unique plant compounds along with passion fruit, coriander, chili, and ginger.

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 ○ **Seared peruvian scallops** - tiger milk, orange zest, sweet corn 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 850

- **Roasted octopus ceviche** – red onion, avocado, cherry tomato, lime, roasted chili 760
 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



OYSTERS & CAVIAR

	<i>Dozen</i>	<i>Half Dozen</i>
○ Fine de clair no. 2	2300	1200
○ Tsarskaya no 2	2600	1350
○ Muirgen Irish no 2	2700	1400
○ Beach house oscietra caviar	5500	3500
Blini and condiments of egg white and egg yolk spring onion, sour cream, french butter, lemon wedges (Sustainable farming)	50 g	30 g

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SALADS, SOUP

- **Classic niçoise** - greens, new potatoes, seared tuna, quail eggs
green beans, cherry tomato, anchovy, preserved lemon vinaigrette 630

- **Reformed greek salad – quinoa, buckwheat, grilled onion, peppers, feta, kalamata olive (vegan without feta)** 550
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

- **Green goddess bowl – rice berry, charred broccoli, edamame, greens purple carrot, cashew cheese, avocado, kimchi (vegan)** 550
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

- W ○ **Mezzeh – hummus, tabbouleh, fattoush, muhammara, labneh, pickles pita bread (vegetarian)** 680
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

- W ○ **Superfood bowl – avocado, quinoa, chickpea, almonds, orange fillet sprouts, tempeh, hummus (vegan)** 600
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

- W ○ **Caesar salad – baby cos, anchovies, crispy pancetta, parmesan vinaigrette** 500
 - with crispy soft shells crab 750
 - with grilled tiger prawns 650
 - With rotisserie chicken 580

- W ○ **Beach house gazpacho - avocado, poached shrimp, quail egg, croutons garnish (vegan without shrimp + egg).** This refreshing and alkalizing soup is made of the freshest of vegetables to retain the full nutritional profile. Avocado is truly a favourite supperfood, as it provides an unusually high quantity of nutrients plant compounds and healthy fats 430

- 📍 W ○ **Caprese – burrata, heirloom cherry tomato, basil, extra virgin olive oil sicilian oregano, sea salt.** This classic Italian dish offers a burst of nutrient dense flavour. The body burrata provides probiotics, calcium, and protein. olive oil aids in the absorption of vitamin A, E, and K, whilst providing potent antioxidant properties. oregano is highly beneficial for boosting the immune system 650

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PIZZA, PASTA

- **Focaccia marinara** – tomato, chili, garlic, oregano (vegan) 480
- **Margherita** – tomato passata, mozzarella, pecorino, oregano, basil 550
- **Diavola** – tomato passata, mozzarella, spicy chorizo, ndujia sausage oregano 700
- **Frutti di mare** – tomato passata, mozzarella, garlic, seafood virgin oil 700
- **Carbonara** – mozzarella, guanciale ham, onion, egg, pecorino, black pepper 650
- **Cheeses & truffle** – mozzarella, four cheeses, cream of black truffle, fresh truffle, pecorino 850
- **Porchetta & pecorino** – mozzarella piennolo tomato, porchetta, rocket, pecorino, black pepper 650

- **Troccoli** - 'cacio e pepe', pecorino romano, black peppe lemon zest 550
- 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, pecorino romano 550
- **Linguine** – 'vongole', garlic, chili, cherry tomato, clams, white wine, parsley 630
- **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 back bacon, aged cheddar, jalapeño, lettuce tomato on brioche bun with fries 780
- **Classic cheeseburger sliders** - four mini burgers of juicy angus beef aged cheddar, lettuce, pickled cucumber, fries 700
- **Buttermilk fried chicken burger** – cajun seasoned chicken thigh avocado guacamole, lettuce, tomato, coleslaw, fries 650
- **Beach house vegan burger** – vegan pattie, guacamole tomato, cilantro, greens on a grains crusted brioche bun vegan house dressing, fries (vegan) 650
- **Battered fish burger** - bibb lettuce, pickled onion, slow, gherkins 700
- **Smoked brisket burger** – 24hrs smoked brisket, bibb lettuce, pickled onion, slaw gherkins 700
- **Grilled steak** – wagyu striploin or wagyu ribeye shoestring potato, broccolini caper-anchovy butter, veal jus (dry aged, 2 GR full blood Australian wagyu) 2100/2400
- **Roasted Chicken** - rotisserie young chicken, burnt black pepper- paprika, new potato, roasting jus 700
- 🌿 W ○ **Poached seabass – fennel ,vegetable ratatouille, saffron burred blanc (with sauce vierge in the W version)** 750
 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 n vitamins and polyphenolics
- **Bread veal 'Milanese'** – rocket, radish, salpicon, lemon, fries 1800
- W ○ **Falafel tajine - tangy tomato sauce, olives, capers, moroccan spices herbs (vegan)** 600
 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 salad, avocado** 1600
 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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SOUTH 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 enhance the extraction and body's assimilation of nutrients. Enjoy beneficial flavors 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 of 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 650
- 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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