

## DESIGNER DINING

### *Culinary Adventure*

Designer Dining, 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 flavors 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 Resort, 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 Designer Dining reservation.

### Designer dining 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

Vegan  | Vegetarian  | Spicy Dishes  | Contains Pork  | Halal  | 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.

## CINEMA UNDER THE STARS

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

### Movie theater pinto box

THB3,500 (per person)



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

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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

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 **ARABIC BARBEQUE NIGHT**

THB 4,900 (per person)  
*For a minimum of two people*

**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

Persian feta

Lebanese zaatar bread

**From the grill**

Moroccan spices marinated chicken

Lamb koftas served with yogurt-coriander sauce

Tiger prawns with garlic and lemon

Seabass fillet with sumac, lemon and parsley

Tahina, ras el hanout jus, cucumber raita

**Tapas dessert**

Daily selection of petit desserts with freshly cut fruits and dried fruits

Coffee or tea

Add grilled Phuket lobster (supplement of THB 3,200 per person)

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 **CLASSIC BARBEQUE**

THB 5,000 (per person)  
For a minimum of two people

### Starters and salads

Caesar salad, half dozens 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 3,200 per person

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 **SIGNATURE SEAFOOD BARBEQUE**

THB 5,800 (per person)  
For a minimum of two people

**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 3,200 per person

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 **TOMAHAWK BARBEQUE**

THB 6,000 (per person)  
*For a minimum of two people*

### Starters and salads

Half dozens of French oysters 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

1.4 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)

*For a minimum of two people*

### 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)  
For a minimum of two people

Smoked salmon, caviar, dill, lemon zest

Half dozen of fine de claire oysters

or

Tartare of salmon, salmon roe, spring onion

Truffle risotto

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

Phuket coconut textures

or

Chumphon cocoa pod

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