

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

APPETIZERS, SUSHI, SASHIMI & SEAFOOD BAR

- o **Edamame** - green soybean, japanese salt 250
- o **Misoshiru** - miso soup, tofu, wakame, spring onion, sansho pepper 300
- o **Saku Tartare** - yellowfin tuna tartare, avocado, cucumber, seaweed, spring onion 500
- o **Kaisen Salad** – dry aged fish, tobiko, greens, cherry tomato, avocado, seaweed wasabi-soy dressing 580
- o **Tori Karaage** – fried chicken thigh, tomato, sweet cabbage, mayo, lemon 500
- o **Akahata sashimi** - dry aged sashimi of coral trout, chive, garlic chips, lime, extra virgin olive oil. 650

Rolled sushi

- o **California roll**, crab meat, avocado, cucumber, tobiko 740
- o **Spicy seafood roll**, tuna, salmon, crab, tabasco, piquillo pepper 840
- o **Tempura roll**, tiger prawns, avocado, asparagus, sesame seeds, salmon roe 900
- o **Beach house roll**, unagi, avocado, cucumber, puffed rice, unagi sauce 900
- o **Layan roll**, salmon, philly cheese, mango, sesame seeds, soft-shelled crab Ikura 840
- W o **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

- o Akami tuna 800
- o Salmon 400
- o Yellow tail 500
- o Hotate (scallop) 550
- o Yellow fin tuna 380
- o **'New style sashimi'** - yellow tail, yuzu, soy, cress, hot sesame oil 680
- o **Salmon tiradito** – tiger milk, coriander, jalapeño, radish, crispy shallot 650

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OYSTERS & CAVIAR

	<i>Half Dozen</i>	<i>Dozen</i>
○ Fine de clair no. 2	1200	2300
○ Tsarskaya no 2	1350	2600
○ Muirgen Irish no 2	1400	2700
○ 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)	30g	50g

SALADS, SOUP

○ Classic niçoise - greens, new potatoes, seared tuna, quail eggs green beans, cherry tomato, anchovy, preserved lemon vinaigrette	630
W ○ Reformed greek salad – quinoa, buckwheat, grilled onion, peppers, feta, kalamata olive (vegan without feta) 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	550
W ○ Green goddess bowl – rice berry, charred broccoli, edamame, greens purple carrot, cashew cheese, avocado, kimchi (vegan) 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	550
W ○ Mezze – hummus, tabbouleh, fattoush, muhammara, labneh, pickles pita bread (vegetarian) 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	680
W ○ Superfood bowl – avocado, quinoa, chickpea, almonds, orange fillet sprouts, tempeh, hummus (vegan) 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	600
○ 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

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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, 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, tomato, tartare sauce, pickled onion and cucumber, coleslaw, fries 700
- **Smoked brisket burger** – 24hrs smoked brisket, bibb lettuce, pickled onion, slaw gherkins, spiced fries 700

-  W

 - **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
 - **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

-  W

 - **Bread veal 'Milanese'** – rocket, radish, salpicon, lemon, fries 1800
 - **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
 - **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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PIZZA

- **Focaccia marinara** – tomato, chili, garlic, oregano (vegan) 480
- **Margherita** – tomato passata, mozzarella, pecorino, oregano, basil 550
- **Diavola** – tomato passata, mozzarella, spicy chorizo, nduja 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

DESSERTS

- **The pastry chef basket** – today's selection of our petit desserts for two people or more 600
-  ○ **Tiramisu** - mascarpone cream, espresso, sponge, cocoa 380
- **Coconut crème brûlée passion fruit granità** 380
- **Pavlova, exotic fruit passion fruit sauce, meringue garnish** 380
-  ○ **Churros, cinnamon sugar, valrhona araguani chocolate sauce** 450
- **Phuket pineapple carpaccio, coconut sorbet, kaffir leaf** (vegan) 380
a vitamins and minerals packed healthy dessert, with potassium & magnesium helps to restore essential minerals lost due to perspiration whilst boosting the immune system thanks to the high vitamin C contents the coconut sorbet offers healthy fats whilst supplying iron and magnesium
- **Ice-cream** – vanilla / chocolate / strawberry / rum raisin cookie cream / midnight brownie *per scoop* 230
- **Sorbet-** mango/ passionfruit/ coconut / lychee / lime *per scoop* 230

 Chef Aroon signature dessert

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Sustainably Fish



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