



BREEZE

BY ANANTARA

DINNER

SPECIALITÀ

OYSTERS & SEAFOOD

	<i>Half Dozen</i>	<i>Dozen</i>
o Fine de claire no. 1 Lodine rich, crispy and delicate, nutty and light-colored	1200	2300
o Tsarskaya no. 2 Mineral, firm with a hint of acidity	1350	2600
o Muirgen Irish no. 2 Sweet, meaty and delicate	1400	2700
o Sicilian red shrimp crudo, citrus virgin oil		1200
o Avocado and snow crab salad, celery, dill, lemon		900
o Poached king prawns with cocktail sauce		600
o Salmon tartare, fresh horseradish, salmon roe		500
o Green lip mussels, spicy nahm jim		440
o Grilled phuket lobster, lemon garlic butter		1800
o Chilled seafood ' Plateau ' to share for two or more, condiments And accompaniments		5800
o Beach house oscietra caviar Blini and condiments of: egg white and egg yolk Spring onion, sour cream, french butter, lemon wedges (Sustainable farming)	3500 30 g	5500 50 g

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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

SHARING

- **Tagliere** – board of italian cold cuts and artisanal cheeses, olives
Pickles, sour dough loaf 900
- **Focaccia tartufata** – truffle cream, mascarpone, mozzarella, green
Onion 600
- **Focaccia marinara** – tomato, chili, garlic, oregano 420
- **Fritto misto** - soft shells crab, prawn, squid, garlic, chili, lemon 600
- **Bruschetta pomodoro** - heirloom cherry tomatoes, roasted chili,
Garlic, basil 350
- **Bruschetta stracciatella** - wild rocket, tomato, jamon, aged balsamic 500
- **Bruschetta pomodoro e pecorino** - garlic, basil, extra virgin olive oil,
tomato pecorino shavings 350

ANTIPASTI, INSALATE, ZUPPE

- **Tartara di dentice** - white snapper tartare, kalamata olive, caper leaf
Spring onion, sourdough crouton 450
- **Polpo ai ferri** – grilled octopus, pickled sweet peppers, celery, paprika 600
- **Carpaccio di manzo** - beef carpaccio, wild rocket, 'arrigo cipriani'
Vinaigrette 600
- **Caprese** – burrata, heirloom cherry tomato, basil, extra virgin olive oil
Sicilian oregano, sea salt 600
- **Tonno crudo** – crudo of yellow fin tuna, bottarga, stracciatella
Crispy zucchini 600
- **Lattughino** – butter head, green apple, mango, macadamia
Chiang mai goat's cheese, poppy seed vinaigrette 500
- **Rape rosse** - roasted beetroot, wild rocket, hazelnut, crispy
Jamon, dried ricotta, orange vinaigrette 500
- **Insalata cesare** – baby cos, anchovies, crispy pancetta
Parmesan vinaigrette 440
- **Pappa al pomodoro** – tomato and tuscan bread soup, basil, evoo 350
Chili flakes
- **Crema di zucca** - pumpkin soup, carrot, orange, pumpkin confit, dill 350

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SECONDI PIATTI, PIZZA

- o **Bistecca ai ferri** – grilled wagyu striploin, seasonal vegetables, maldon Salt, evoo (*dry aged, 2 GR full blood australian wagyu*) 1900
- o **Agnello scottadito** - grilled lamb chops, spinach, black garlic jus 1200
- o **Pollo alla diavola** - rotisserie young chicken burnt black pepper-paprika New potato, roasting jus 600
- o **Dentice al burro acido** – seared white snapper, vegetable Ratatouille, fennel, saffron beurre blanc, dill 720
- o **Milanese** – breaded veal cutlet, rocket, radish, salpicon, lemon, chips 1400
- o **Gamberoni ai ferri** – grilled tiger prawn, citrus zest, evoo, garden salad 1350
- o **Spigola** – simply grilled whole seabass, aromatic olive oil, crushed potato 1100
- o **Focaccia marinara** – tomato, chili, garlic, oregano (vegan) 420
- o **Margherita** – tomato passata, mozzarella, pecorino, oregano, basil 500
- o **Diavola** – tomato passata, mozzarella, spicy chorizo, ndujia sausage Oregano 540
- o **Frutti di mare** – tomato passata, mozzarella, garlic, seafood Virgin oil 590
- o **Carbonara** – tomato passata, mozzarella, guanciale ham, onion Egg, pecorino, black pepper 560
- o **Cheeses** – tomato passata, mozzarella, four cheeses 540

DESSERTS

-  o **Cesto del pasticcere** – basket of petit desserts to share For two people or more 600
- o **Tiramisu** - mascarpone cream, espresso, sponge, cocoa 350
-  o **Crema cotta** – coconut crème bruleé, passion fruit granità 350
-  o **Tartelletta al limone** – table side lemon tart, burnt meringue, lemon zests For two people or more 600
- o **Meringa** – pavlova, exotic fruit, passion fruit sauce, meringue garnish 350
- o **Frittelle** – choux, cinnamon sugar, valrhona araguani chocolate sauce 450
- o **Ananas** – phuket pineapple carpaccio, coconut sorbet, kaffir leaf 350
- o **Gelati** - ice-cream – vanilla / chocolate / strawberry / rum raisin *per scoop* 230
Cookie cream / midnight brownie
- o **Sorbetti** - mango/ passionfruit/ coconut / lychee / lime *per scoop* 230

 **Chef Aroon signature dessert**

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