

CHEF'S RECOMMENDATIONS

MIANG PLA KAPONG

Deep-fried sea bass served with tamarind sauce, betel leaves, chili, ginger, lime, red onion, lemongrass, cashew nuts and roasted coconut **N DF GF, M**

390

GAENG POO BAI CHAPHOO

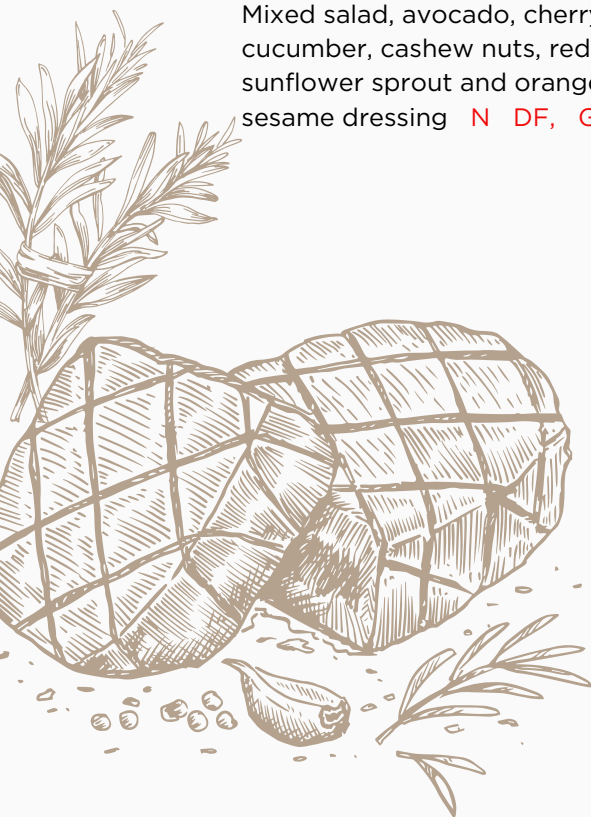
A local curry of southern thailand. Slightly spicy creamy curry with crab meat, betel leaves, crispy soft-shell crab, served with rice vermicelli **DF GF, S**

450

CHICKEN/SALMON AVOCADO SALAD

Mixed salad, avocado, cherry tomato, red onion, cucumber, cashew nuts, red radish, feta cheese, sunflower sprout and orange, served with lemon sesame dressing **N DF, GF,**

350/450



SMOKED SALMON AVOCADO WITH QUINOA

Smoked salmon, avocado, quinoa, sautéed pak choi, asparagus, broccoli, sun-dried tomato, lemon, served with spicy green herbal sauce **DF, GF M**

490

SALMON RISOTTO/ SEAFOOD RISOTTO

Grilled salmon or sautéed seafood served with risotto, asparagus, lemon, rocket salad, sun-dried tomato and parmesan cheese **GF**

550

AUSTRALIAN RIB EYE STEAK

Grilled australian rib eye 250g, grilled vegetables, caramelized onions, mashed potato, served with red wine sauce or black pepper sauce **DF, GF,**

950

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MIANG PLA KAPONG



GAENG POO BAI CHAPHOO



AUSTRALIAN RIB EYE STEAK



SMOKED SALMON AVOCADO
WITH QUINOA

THAI CUISINE

THAI APPERTIZERS & SALADS



DEEP FRIED TOFU 250

Deep-fried tofu served with sweet chili peanut sauce **VG N DF GF,**

VEGETABLE SPRING ROLLS 250

Deep-fried vegetable spring rolls served with sweet chili peanut sauce **VE N**

CHICKEN SATAY 300

Grilled chicken skewers served with peanut sauce and pickled cucumber, red onion and long chili **N DF, GF,**

PRAWN SPRING STICKS 350

Deep-fried prawn spring rolls served with sweet chili peanut sauce **N**

SHRIMP CAKES 350

Grounded shrimp with various spices, knead and coated with breadcrumbs and fried until crispy golden brown, serve with plum sauce **P**

LARB HED 300

Traditional thai style spicy mixed mushroom salad **VG N DF GF, M**

LARB (GAI, MOO) 300

Traditional thai style spicy minced chicken or minced pork **P, DF GF, M**

YUM TALAY 350

Traditional thai style spicy seafood salad with red onion, cherry tomato, chili, lime, spring onion, coriander and thai celery **N DF GF, M**

GRILLED BEEF AND EGGPLANT SALAD 390

Thai spicy grilled beef salad with red onion, cherry tomato, chili, lime, garlic, spring onion, coriander, thai celery and eggplant **DF GF, M**

MIANG PLA KAPONG 390

Deep-fried sea bass served with tamarind sauce, betel leaves, chili, ginger, lime, red onion, lemongrass, cashew nuts and roasted coconut **N DF GF, M**

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THAI CUISINE

THAI SOUP

TOM YUM HED

The trademark of thai spicy soup with mixed mushroom and thai herbs
VG DF GF, M

250

TOM YUM GAI/GOONG

The trademark of thai chicken or prawn herbal soup with tomato and mushroom **DF, GF, M**

300/390

TOM KHA GAI/GOONG

Thai chicken or prawn coconut soup with tomato, mushroom and spring onion **DF GF,**

300/390



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THAI CUISINE

THAI CURRY

GAENG SOM PHAK

A local curry of southern thailand. Slightly spicy hot sweet and sour with vegetables

VG DF GF, S

250

GAENG SOM PLA KA PONG

A local curry of southern thailand. Slightly spicy hot sweet and sour with sea bass, young coconut shoots

DF GF, S

390



GAENG KEAW WHAN PHAK

Authentic thai green curry with eggplant, broccoli, cauliflower, red chili and sweet basil

leaves VG DF GF, M

250

GAENG KEAW WAAN GAI

Authentic thai green curry with chicken thigh and leg, eggplant, brinjal and sweet basil leaves

DF GF,

350

GAENG DAENG GAI

Red curry with chicken thigh and leg, eggplant, cherry tomato, apple, grapes, pineapple and sweet basil leaves

DF GF, M

350

MASSAMAN TAOHU

Massaman curry with tofu, potato, red onion and peanuts

VG N DF GF, M

300

MASSAMAN GAI/NEUA

Massaman curry with chicken thigh and leg or beef, potato, onion, red onion and peanuts

N DF GF, M

350/390

PHANAENG GAI/NEUA

Slightly sweet chicken or beef hot curry, full of aroma

DF GF, M

350/390

CHOO CHEE PLA/GOONG

Thick and creamy red curry with seared sea bass 200g or prawn

DF, GF, M

450

GAENG POO BAI CHAPHOO

A local curry of southern thailand. Slightly spicy creamy curry with crab meat, betel leaves, crispy soft-shell crab, served with rice vermicelli

DF GF, S

450



***All Thai Curry Dishes are served with steamed rice

*** Except GAENG POO BAI CHAPHOO

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THAI CUISINE



THAI MAIN DISHES



TAOHU PHAD MED MAMUANG Stir-fried tofu with mushroom, sweet pepper, onion, carrot, spring onion and cashew nuts VG N DF GF, M	300
GAI PHAD MED MAMUANG Stir-fried chicken with mushroom, sweet pepper, onion, carrot, spring onion and cashew nuts N DF GF, M	350
GAI/MOO TORD KRATIAM Deep-fried chicken or pork with garlic P, N DF GF,	350
POO NIM TORD KRATIAM Deep-fried soft-shell crab with garlic DF GF,	450
NEUA PHAD NAM MAN HOI Stir-fried beef with oyster sauce, mushroom, sweet pepper, onion and spring onion N DF GF,	390
PHAD KRA PRAO TAOHU HED Stir-fried mixed tofu with mushroom, chili and hot basil leaves VG N DF GF, S	300
PHAD KRA PRAO GAI/MOO/NEUA Stir-fried minced chicken or minced pork or minced beef with chili, garlic and hot basil leaves P, N DF GF, S	350/390
PHAD PRIEW WHAN GAI/GOONG Stir-fried chicken or prawn with pineapple, sweet pepper, onion, cucumber and tomato N DF GF,	350/390
PHAD PAK RUAM Stir-fried mixed vegetables with oyster sauce VE N DF GF,	250
GOONG MAKHAM Deep-fried prawn served with tamarind sauce DF GF,	390
POO NIM PHAD PONG KARI Stir-fried onion, long red chili, spring onion, thai celery with egg, curry sauce and fried soft-shell crab	450

All Thai Main Dishes are served with steamed rice



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WESTERN CUISINE



STARTERS



<p>FRENCH FRIES</p>	<p>200</p>
<p>Deep-fried french fries served with garlic mayo sauce VG, DF</p>	
<p>ONION RINGS</p>	<p>200</p>
<p>Battered onion rings, deep-fried until crispy golden brown, served with bbq sauce VG, DF,</p>	
<p>BRUSCHETTA</p>	<p>250</p>
<p>Toasted french bread topped with fresh tomato, cherry tomato confit, sun-dried tomato, garlic, sweet basil leaves, black olives, feta cheese and pesto sauce VE N</p>	
<p>POTATO CROQUETTES</p>	<p>250</p>
<p>Potato croquettes loaded and stuffed with two kinds of cheese. Crispy on the outside, soft on the inside. Served with chili garlic VE</p>	
<p>VEGETABLE TEMPURA</p>	<p>250</p>
<p>Deep-fried pumpkin, broccoli, cauliflower, mushroom, carrot served with peanut sauce VG N DF</p>	
<p>PRAWN TEMPURA</p>	<p>350</p>
<p>Breadcrumbs battered prawn, deep-fried until crispy golden brown, served with bbq sauce DF, M</p>	
<p>CHICKEN WINGS</p>	<p>250</p>
<p>Toasted chicken wings in bbq sauce, served with cucumber and carrot DF, M</p>	
<p>CARPACCIO SMOKED SALMON/TUNA</p>	<p>390</p>
<p>Thin slices of smoked salmon/tuna, layered with red radish, orange, caper, rocket salad and dill cream cheese DF, GF</p>	
<p>PARMA HAM WITH MELON</p>	<p>390</p>
<p>Parma ham with sweet melon, served with rocket salad and balsamic dressing P DF GF,</p>	
<p>TUNA TARTARE WITH AVOCADO</p>	<p>390</p>
<p>Fresh tuna tartare served with diced avocado DF, GF M</p>	

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WESTERN CUISINE

SALADS

CAESAR SALAD 300

Lettuce, cos salad, cherry tomato, boiled egg, croutons and parmesan cheese, served with caesar dressing **VE DF, GF**

CAESAR SALAD WITH CHICKEN/SMOKED SALMON 350/450

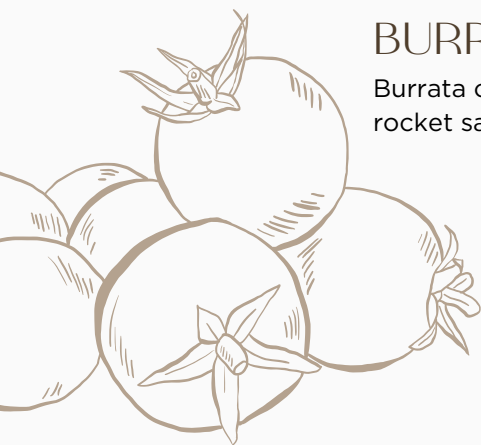
Lettuce, cos salad with chicken or smoked salmon, cherry tomato, boiled egg, crispy bacon, anchovy, croutons and parmesan cheese, served with caesar dressing **P, DF, GF,**

GREEK SALAD 300

Cherry tomato, cucumber, red onion, sweet pepper, black olives and feta cheese, served with balsamic dressing **VE DF, GF,**

CHICKEN/SALMON AVOCADO SALAD 350/450

Mixed salad, avocado, cherry tomato, red onion, cucumber, cashew nuts, red radish, feta cheese, sunflower sprout and orange, served with lemon sesame dressing **N DF, GF,**

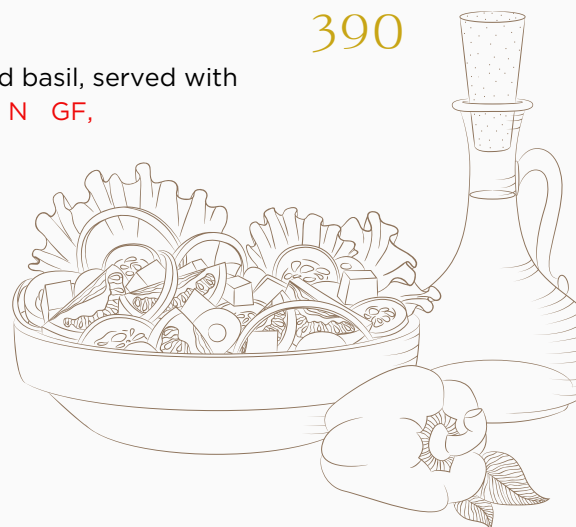


BURRATA TOMATO SALAD 390

Burrata cheese with fresh tomato salad, sun-dried tomato, basil and rocket salad served with pesto sauce and balsamic dressing **VE N GF,**

CAPRESE SALAD 390

Fresh mozzarella cheese with tomato and basil, served with pesto sauce and balsamic dressing **VE N GF,**



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WESTERN CUISINE

SOUP

PUMPKIN CREAM SOUP 220
Served with garlic bread VE GF,

TOMATO CREAM SOUP 220
Served with garlic bread VE GF,

TRADITIONAL FRENCH ONION SOUP 220
Served with garlic bread VE GF,

PRAWN BISQUE SOUP 250
Smooth and creamy french prawn soup GF,

TRUFFLE MUSHROOM CREAM SOUP 250
Served with garlic bread VE GF,



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WESTERN CUISINE

PASTA

YOUR SELECTION OF PASTA: SPAGHETTI, FETTUCCINE OR PENNE

GLUTEN FREE SPAGHETTI IS AVAILABLE

ARRABBIATA

Homemade tomato sauce, cherry tomato, black olives, chili, garlic, basil and lemon
VG DF, GF, S

300

PESTO SAUCE

Homemade pesto sauce, cherry tomato, black olives, cashew nuts, basil, lemon and parmesan cheese
VE N DF, GF,

300

BOLOGNESE

Homemade bolognese sauce and parmesan cheese **DF, GF,**

390

CARBONARA

Classic carbonara, egg yolk, poached egg, crispy bacon and parmesan cheese
P GF,

390

DRIED CHILI BACON AND PRAWN

Spicy crispy bacon, prawn, cherry tomato, basil, lemon, dried chili, garlic and parmesan cheese **P DF, GF, S**

390

MUSHROOM TRUFFLE CREAM SAUCE

Grilled mixed mushroom, cream sauce with truffle oil and parmesan cheese
VE GF,

390

PRAWN PESTO SAUCE

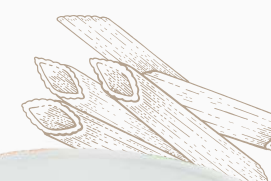
Homemade pesto sauce with prawn, cherry tomato, black olive, cashew nuts, basil, lemon and parmesan cheese **N DF, GF,**

390

SPINACH RAVIOLI

Spinach ravioli in pumpkin sauce, roasted pumpkin, pumpkin seed, sunflower sprout with spicy green herbal sauce **VE**

390



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WESTERN CUISINE



PIZZA

MARGHERITA PIZZA 400

Basil leaves, garlic, cherry tomato and mozzarella cheese **VE**

VEGETARIAN PIZZA 450

Olives, mushroom, tomato, onion and bell pepper **VG**

HAWAIIAN PIZZA 450

Ham, pineapple and mozzarella cheese **P**

MEDITERRANEAN PIZZA 490

Grilled chicken breast, sun-dried tomato and mozzarella cheese

MARINARA PIZZA 490

Mixed seafood, bell pepper, black olives, onion, tomato and mozzarella cheese

QUATTRO FORMAGGI PIZZA 550

Four kinds of cheese: mozzarella cheese, fresh mozzarella cheese, blue cheese and parmesan cheese **VE**

PARMA HAM PIZZA 550

Parma ham, rocket leaves, sun-dried tomato and parmesan cheese **P**

SALAMI PIZZA 550

Salami, black olives, chili, rocket leaves and parmesan cheese **P M**

SMOKED SALMON PIZZA 550

Smoked salmon, rocket leaves, lemon dill cream sauce, red onion, caper, dill and parmesan cheese



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WESTERN CUISINE

MAIN COURSES

FISH AND CHIPS

Deep-fried battered sea bass fillet with tartar sauce, served with french fries **DF**,

450

GRILLED CHICKEN BREAST

Stuffed chicken breast with spinach, cheese, sautéed potato, long chili, cherry tomato, garlic, mushroom, served with mushroom sauce **GF**,

450

SPICY BBQ PORK RIBS

Spicy bbq pork ribs served with mashed potato, coleslaw and bbq sauce **P M**

490

SEARED TUNA/SALMON WITH SOBA

Seared tuna or salmon sesame with sautéed pak choi, long chili, cherry tomato, asparagus, lemon, poached egg, served with soba and lemon sesame dressing **N DF**,

490

QUINOA AVOCADO WITH SAUTÉED VEGETA

Quinoa, avocado, sautéed pak choi, asparagus, broccoli, cherry tomato, mushroom, roasted pumpkin, pumpkin seed, sunflower sprout, served with spicy green herbal sauce

VG DF GF M

420

SMOKED SALMON AVOCADO WITH QUINOA

Smoked salmon, avocado, quinoa, sautéed pak choi, asparagus, broccoli, sun-dried tomato, lemon, served with spicy green herbal sauce

DF GF M

490

GRILLED SEA BASS/SALMON

Grilled sea bass or salmon, spinach, fried potatoes, sautéed black olives, green olives, cherry tomato, lemon, dill, garlic, red onion, caper, anchovy, served with lemon dill cream sauce **DF, GF**

490/550

RISOTTO AI FUNGHI

Stir-fried mixed mushroom, risotto truffle, asparagus, rocket salad, sun-dried tomato and parmesan cheese **VE GF**

400

SALMON RISOTTO/ SEAFOOD RISOTTO

Grilled salmon or sautéed seafood served with risotto, asparagus, lemon, rocket salad, sun-dried tomato and parmesan cheese **GF**

550

AUSTRALIAN SIRLOIN STEAK

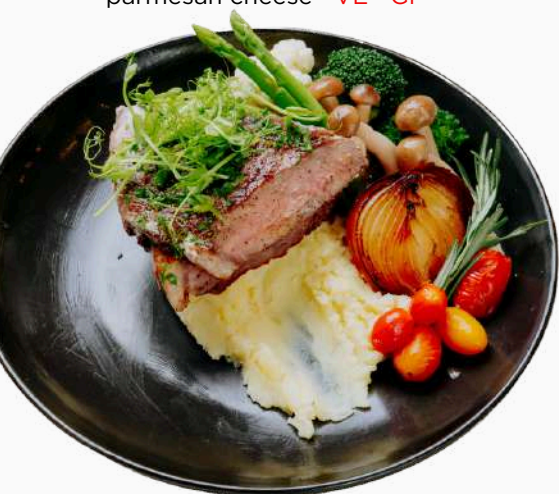
Grilled australian sirloin 250g, grilled vegetables, caramelized onions, mashed potato, served with red wine sauce or black pepper sauce **DF, GF**,

850

AUSTRALIAN RIB EYE STEAK

Grilled australian rib eye 250g, grilled vegetables, caramelized onions, mashed potato, served with red wine sauce or black pepper sauce **DF, GF**,

950



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WESTERN CUISINE



DESSERTS

ICE CREAM

Chocolate, strawberry, vanilla, coconut **VE GF**

80
per scoop

SEASONAL FRUIT PLATE

Selection of seasonal local tropical fruits **VG DF GF**

250

BANANA SPLIT

Selection of three flavors of ice cream, served with banana **VE N GF**

250

DEEP FRIED BANANA

Deep-fried banana served with caramel sauce and coconut ice cream **VE GF,**

250

CHOCOLATE LAVA

Served with mixed fruits and vanilla ice cream **VE GF**

220

CHOCOLATE MOUSSE

Served with chocolate ice cream **VE GF**

220

HOME MADE BROWNIE

Chocolate brownie served with vanilla ice cream, whipping cream, mixed fruits and cashew nuts **VE N GF,**

250

MANGO PANNA COTTA

Topped with mango sauce and fresh mango **GF**

220

MANGO STICKY RICE

Fresh mango served with sweetened coconut milk flavored sticky rice, cashew nuts and sesame **VG N DF GF**

250

BASQUE CHEESECAKE

Cheesecake served with mixed berry compote **VE GF**

290



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DRINK LIST

SIGNATURE COCKTAILS

- BLUE CORAL** 350
 (Tequila, Blue Curacao, Peach Liqueur, Lime Juice, Lychee Syrup)
- GOLDEN SAND** 350
 (Light Rum, Dark Rum, Orange Liqueur, Lime Juice, Orange Juice)
- OCEAN WATER** 350
 (Light Rum, Vodka, Blue Curacao, Pineapple Juice, Lime Juice)
- SOUTHERN SPICES** 350
 (Mekhong, Fresh Ginger, Mint Leaf, Lime Juice, Ginger Ale)
- STRAWBERRY CHAO KOH** 350
 (Vodka, Peach Liqueur, Crème de cassis, Cranberry Juice)
- SUNDOWNER** 350
 (Vodka, Drambuie, Cherry Brandy, Orange Juice, Cranberry Juice)
- THE PURPLE HOUSE** 350
 (Vodka, Blue Curacao, Peach Liqueur, Lime Juice, Grenadine Syrup, Sprite)
- TROPICAL ISLAND** 350
 (Light Rum, Coconut Rum, Melon Liqueur, Mango Juice)



SIGNATURE MOCKTAILS

- MANGO COCO** 180
 (Mango Juice, Pineapple Juice, Coconut Milk)
- MINTY** 180
 (Fresh Lime, Mint, Brown Sugar, Sprite)
- SUNSHIRE DAY** 180
 (Orange Juice, Pineapple Juice, Lime Juice, Strawberry Syrup)

DRINK LIST

MOJITO'S COCKTAILS

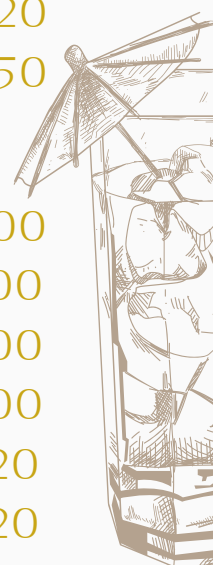
CLASSIC MOJITO (Light Rum)	300
THAI MOJITO (SangSom)	300
MOJITO 2 WAY (Light Rum, Peppermint Green Liqueur)	350

FROZEN COCKTAILS

FLAVORS OF: Lime, Strawberry, Mango, Peach, Blue Raspberry, Banana, Pina Colada, Lychee	320
DAIQUIRI (Rum, Triple sec)	320
MARTINI (Vodka, Triple sec or Gin, Triple sec)	320
MARGARITA (Tequila, Triple sec)	350

CLASSIC COCKTAILS

BLUE HAWAII (Light Rum, Coconut Rum, Blue Curacao, Pineapple Juice, Coconut Milk)	300
DAIQUIRI (Light Rum, Triple sec, Lime Juice)	300
MARGARITA (Tequila, Triple sec, Lime Juice)	300
PINA COLADA (Rum, Coconut Rum, Coconut Milk, Pineapple Juice)	300
CAIPIROSKA (Vodka, Fresh Lime Slice, Brown Sugar, Lime Juice)	320
CUBA LIBRE (White Rum, Lime Juice, Coke)	320
DIRTY MARTINI (Gin, Martini Extra Dry, Green Olive)	320
HURRICANE (White Rum, Dark Rum, Grenadine, Passionfruit Juice, Lime Juice)	320
PLANTER'S PUNCH (Dark Rum, Angostura Bitters, Pineapple Juice, Lime Juice, Syrup, Soda)	320
TOM COLLINS (Gin, Lime Juice, Syrup, Soda)	320
COSMOPOLITAN (Vodka, Triple Sec, Cranberry Juice, Lime Juice)	350
LONG ISLAND ICED TEA (Light Rum, Gin, Vodka, Tequila, Triple sec, Lime Juice, Coke)	350
MAI TAI (Light Rum, Dark Rum, Orange Curacao, Fruit Punch)	350
NEGRONI (Gin, Campari, Martini Rosso)	350
SEX ON THE BEACH (Vodka, Peach Liqueur, Orange Juice, Cranberry Juice)	350
SINGAPORE SLING (Gin, Heering Cherry Liqueur, Bénédictine D.O.M., Lime Juice, Grenadine, Soda)	350
AMERICANO I.B.A. (Campari, Martini Rosso, Soda)	380
ESPRESSO MARTINI (Vodka, Kahlúa Coffee Liqueur, Espresso Shot)	380



DRINK LIST



FRUIT JUICES & FRUIT SHAKE

ORANGE	120
PINEAPPLE	120
WATERMELON	120
LIME	140
MANGO	140
WHOLE COCONUT	180

SOFT DRINKS

COKE	80
DIET COKE	80
SPRITE	80
GINGER ALE	80
SODA WATER	80
TONIC WATER	80

SPARKLING & STILL WATER

MINERÉ...STILL 600ML	50
PERRIER...SPARKLING 330ML	180



DRINK LIST

BEER (SMALL BOTTLE)

CHANG	150
SINGHA	150
LEO	150
HEINEKEN	180
SAN MIGUEL LIGHT	180



SPIRIT

BEEFEATER GIN	300
BACARDI LIGHT RUM	300
CAPTAIN MORGAN RUM	300
SIERRA TEQUILA	300
SMIRNOFF VODKA	300

APÉRITIF (60ml)

DUBONNET	300
CAMPARI	350
PERNOD	350
PIMM'S NO.1	350

BLENDED WHISKEY (60ml)

JAMESON	350
JIM BEAM	350
JOHNNIE WALKER RED LABEL	350
CHIVAS REGAL 12 YO	450
JACK DANIEL'S	450
JOHNNIE WALKER BLACK LABE	450
WILD TURKEY	450
SANGSOM	200
MEKHONG	200

