
Chalong Bay Rum Original Creation 🇹🇭

Chalong, which mean “celebration” in Thai, captures the real essence of Chalong Bay Phuket, which celebrates the authentic traditions of rum.

APERITIF 280

CB Silk

Chalong Bay Kaffir Lime | honey | lime | Prosecco | soda

Lemongrass Spritzer

Chalong Bay Lemongrass | lime | Prosecco | soda

COCKTAIL 300

Pineapple Caipirinha

Chalong Bay Pure Series | pineapple | lime | sugar

Devil's Gold

Chalong Bay Kaffir Lime | mango | chili | honey | lime

Lady Lychee

Chalong Bay Lemongrass | lychee | syrup

SIGNATURE COCKTAIL 320

Rim Nam's Twist

Gin | lime | sweet basil | ginger syrup | ginger ale

Beat The Heat

Tequila | Cointreau | passion fruit | lime | chili | coriander



SPARKLING WINE

Prosecco Extra Dry, 350 | 1,750
7 Casine DOC, Italy

ROSÉ WINE

White Shiraz, 🇹🇭 340 | 1,700
Monsoon Valley,
“Anantara Private Label”
Hua Hin Thailand

WHITE WINE

Colombard, Monsoon Valley, 🇹🇭 340 | 1,700
Hua Hin, Thailand

Chardonnay, Stonefish, 390 | 1,700
Margaret River, Western, Australia

Sauvignon Blanc, Sileni, 390 | 1,950
Marlborough, New Zealand

RED WINE

Shiraz, Monsoon Valley 🇹🇭 340 | 1,700
“Anantara Private Label”
Hua Hin Thailand

Pinot Noir, Matua Valley 395 | 2,100
Marlborough, New Zealand

Cabernet Sauvignon, 420 | 2,200
Morgan Bay Cellar, California, USA

BEER

Heineken alcohol free 150
Chang Classic | Singha 160
San Miguel Light | Heineken 180
Chang draught glass | mug 160 | 260

SPIRIT

Lunazul tequila 240
Chalong Bay | Captain Morgan rum 240
Gordon Dry | Iron Balls gin 240 | 350
Smirnoff | Belvedere vodka 240 | 350
Jack Daniel's | JW Black Label whisky 260 | 320

INNOCENT SELECTION

Choose a flavor of your Virgin Mojito: 140
Mango | pineapple | passion fruit |
strawberry | lemongrass

Mango Coco 180
Fresh mango | coconut milk | honey

Banana Yoghurt 180
Banana | strawberry yoghurt | honey

SOFT BEVERAGE

Local coconut 130
Fresh Orange | Watermelon | Pineapple 180
Soft drink 110
Local water 60
Acqua Panna 500 | 750 ml 140 | 250
San Pellegrino 500 | 750 ml 140 | 250



APPETIZER

Vegetable spring rolls (V) 119
Sweet plum sauce

Fresh spring rolls (C, N, GF) 150
Fresh vegetable | sea bass strip |
homemade dipping | roasted nut

Chicken Satay (N, S) 190
Chicken breast skewer | peanut sauce

Shrimp cake (S) 190
Crab meat | bread crumb |
sweet plum sauce

Grilled beef (120 grams) (C) 250
Nam Jim Jaew

Soft shell crab (120 grams) (N, S) 320
Rim Nam sauce

Kang Ja (C, S) 320
Stuffed rock lobster | sweet chili sauce

Mix appetizer (sharing for 2) (C, S, N) 320
Pomelo salad | shrimp cake |
Kang Ja | chicken satay

SOUP

Pork seaweed soup 250
Clear broth | minced pork | seaweed |
Chinese cabbage

Tom Kha Gai (GF) 350
Chicken | coconut cream | lemongrass |
lime leaf | galangal | chili

Tom Yum (C, S, D, GF)
World favorite's Thai hot & sour soup
with your choice of:

Chicken 300

Shrimp 350

Seafood 390

SALAD

Pomelo salad (C) 250
Fresh pomelo | roasted coconut | fried
shallot | tamarind sauce

Som Tum Gai Yang (C, S, N) 300
Papaya salad | grilled chicken

BBQ beef salad (C, S, GF) 350
BBQ beef | chili | lime | onion | cucumber
celery | tomato

Sea bass with mango salad (C, S, N) 350
Crispy sea bass | green mango | chili |
palm sugar | shallot | peanut

Yum Pu Krob (C, S, D) 400
Crispy soft shell crab | Cha-Kram leaf |
chili paste | lime

(V) Vegetarian (C) Chili (N) Nut (D) Dairy (S) Seafood (GF) Gluten free
If you have any concerns regarding food allergies, please alert your server prior to ordering

All prices are in Thai Baht and are subject to 10% service charge
and 7% government tax

MAIN DISH

Thai omelet (S) 300
Thai fried egg | crab meat

Mix mushroom in oyster sauce (S) 300
Resort mushroom with oyster sauce

Basil (C, S)
Stir fried basil with chili garlic and your choice of:
Chicken 350
Beef 400
Shrimp 400
Seafood 400

Chicken with cashew nut (C, S, N) 380
Chicken breast | onion | red pepper | spring onion | cashew nut

Thai sweet & sour dishes (S)
Chicken 380
Shrimp 400

Seafood with spicy herb (C, S) 550
Shrimp | mussel | squid | green pepper corn | sweet basil | kaffir lime leaf | chili | tamarind sauce

Sea bass with chili sauce (C) 600
Crispy sea bass | homemade chili sauce

Steamed sea bass with chili and lime sauce (C, GF) 600
Whole sea bass | lime | chili | ginger | Chinese cabbage | spring onion

Grilled sea bass in pandan leaf (S) 600
Whole sea bass | Kee Kha sauce | Thai seafood dipping sauce

Stir fried crab with yellow curry (S, D) 600
Mud crab | curry powder | Thai celery | onion | spring onion | egg | evaporated milk

CURRY

Chicken Masaman curry (S, N, GF) 290
Chicken thigh | sweet potato | peanut | fried onion

Green curry (S, GF)
Baby eggplant | big eggplant | sweet basil | chili with your choice of:
Chicken 350
Beef 380
Shrimp 400

Red curry (S, GF)
Baby eggplant | big eggplant | sweet basil | chili with your choice of:
Chicken 350
Beef 380
Shrimp 400
Duck 400

Swimmer crab yellow curry (S) 450
Crab lump | wild pepper leaves | chili | Thai herb

NOODLE & RICE DISH

Thai fried rice
Thai jasmine rice | egg | tomato | kale with your choice of:
Chicken 300
Pork 300
Prawn 350

Pad Kee Mow (S)
Thai flat noodle | green pepper corn | baby sweet corn | kale | carrot | chili with your choice of:
Chicken 300
Pork 300
Shrimp 350

Pad Thai (N, GF)
Thai rice noodle | bean sprout | chive | pickled radish | tofu | nut with your choice of:
Chicken 380
Prawn 450

Choice of complimentary rice
Jasmine rice or riceberry

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