

INDIAN FOOD BY CHEF GOURAV

TANDOOR

Smoked Salmon Fillet (N) (S) Salmon fillet / Coconut sauce / Indian spices	550
Tandoori Lamb Chop Marinated lamb / Spinach / Tomato sauce	850
Tandoori Prawn (S) ★ Marinated prawn / Saffron rice / Lemongrass sauce	680
Vegetarian (Mix Platter) (V) (N) Broccoli / Paneer / Eggplant / Mushroom / Indian spices	450

BREAD

Tandoori Roti (V) (N) Fresh from the charcoal fired tandoor oven	50
Naan Bread - Plain or Garlic (V) (N) Fresh from the charcoal fired tandoor oven	60
Papad (V) With 3 assortments of chutneys	70

VEGAN OPTION

Roasted Vegetable & Quinoa Salad (GF) Broccoli / Bell peppers / Carrots / Cherry tomatoes / Mint / Pumpkin seeds / Balsamic	290
Beyond Burger Vegetarian plant based patty / Red onion / Ice berg lettuce / Tomatoes / Avocado / Sweet potato fries	420
Vegan Platter (N) Broccoli / Eggplant / Mushroom / Indian spices	390

★ Signature Dish (V) Vegetarian (GF) Gluten free (N) Contains Nuts (S) Seafood

If you have any concerns regarding food allergies, please alert server prior to ordering
All prices are in Thai Baht and are subject to 10% service charge and 7% government tax

INDIAN / VEGAN

STARTER & SALADS

All garden greens are from our own hydroponic garden

Caesar Salad (S)	390
Romaine lettuce / Anchovy dressing / Bacon crisps / Croutons / Parmesan.	
Selection for add on (80 grams);	
Add Grilled Chicken Fillet	80
Add Pan-fried Salmon	120
Add Sautéed Garlic Prawns	120
Shrimp Cocktail (S) (GF) ★	430
Poached shrimp / Thai mango / Chiang Mai avocado	
Crispy Hua Hin Calamari Rings (S)	390
Pesto dip / Tartar dip / Chili sauce	
Tuna Ceviche (S) (GF)	450
Cherry tomatoes / Pineapple / Red onions / Lime juice	
Fresh Crab Salad (S) (GF)	490
Pomelo / Mint / Chili / Lemongrass dressing	
Seafood Chowder Soup (S)	410
Red snapper / Seabass / Calamari / Mussel / Corn / Cream / White wine	
Potato Bravas	290
Piquant Spanish tapas / Potatoes / Spicy chorizo sausage / Onion / Egg	
Gambas Al Ajillo (S)	450
Stir-fried shrimp / Parsley / Garlic / Olive oil / Chili	

SIDES

Regular / Large

French fries	75 /160
Sweet potato fries	75 /160
Baked potato with herbed sour cream	75
Grilled garden vegetables	75
Grilled corn on the cob	75
Mixed resort green salad	75

GRILLED FROM THE LAND

All grilled serve with peppercorn sauce

BBQ Pork Ribs 500 grams ★	590
Chicken Thigh 250 grams	410
Tenderloin Australian grain fed beef 180 grams	850
Striploin Australian meltique beef 250 grams	950
Rib-Eye 250 grams	1,290
Australian angus grain fed over 200 days	
Sai Thong Burger	550
Wagyu beef patty / Gorgonzola cheese / Red shallots / Rocket leaves	

GRILLED FROM THE SEA OF THAILAND

All grilled serve with chili lime sauce

Black Tiger Prawns 420 - 460 grams	950
Whole Seabass 500 grams	480
Barracuda 200 grams	410
Squid from Hua Hin 200 grams	380
Rock Lobster 400 - 450 grams	650
Catch of the Day	Market price
<i>Please ask your waiter for today's special fresh local catch</i>	

Flamed Seafood Wok **2,290**

Blue river prawns / Spiny lobster / Rock lobster / Squid / Seabass

Land & Sea Platter **1,890**

Rock lobster / Squid / Seabass / Marinated pork steak / Beef medallion / Chicken thighs



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DINNER