



The Beach
RESTAURANT



Tuna Tartare

600.-

Fresh tuna, egg yolk, capers, red onion, cherry tomato and chili mayo



STARTER

Soup of The Day     **380.-**

Creamy vegetable soup

Greek Salad     **550.-**

Tomato, red onion, cucumber, green bell pepper, kalamata olives, feta, oregano and garlic bread

Tuna Tartare    **600.-**

Fresh tuna, egg yolk, capers, red onion, cherry tomato and chili mayo




Caprese Salad    **600.-**

Fresh mozzarella, tomato, basil leaves, homemade pesto sauce and balsamic reduction

Caesar Salad     **450.-**

Caesar dressing, Ching Chang local anchovies, poached egg, Parmesan cheese, croutons and Garlic bread

Selection of meat

Smoked salmon    **620.-**

Grilled jumbo prawns    **620.-**

Grilled chicken breast    **520.-**

Lobster & Tuna Tartare   **900.-**

Fresh lobster, tuna, ikura, capers, shallots, parsley, cherry tomato, cucumber, yuzu gel



Half board/Full board
package food selection



DAIRY



GLUTEN



NUT



VEGAN



VEGETARIAN



SPICY



PORK



SEAFOOD

Price are in Thai Baht and subject to 10% service charge plus 7% applicable tax.

CATCH OF THE DAY

From Local Fisherman
Please inquire with our team for the daily selection



Grilled BBQ



(Your Choice of Cooking)
Banana leaf wrapped
Charcoal
Marinated

Hot Seafood Platter



(Best For Sharing)

6,000.-

Grilled oysters, prawns,
Alaska king crab leg,
Phuket lobster, clams,
mussels, blue crab

Steamed



(Your choice Of Cooking)

Neung Manao (Lime & Chili)
Neung See-ew (Soy sauce & Ginger)



Half board/Full board
package food selection



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Vongole

650.-

Sautéed clams with chopped garlic, red onion, and sundried tomatoes topped with 18-month Parmesan and garlic bread



Napolitana

500.-

Roasted tomato infused sauce with fresh basil
on top with 18-month parmesan and garlic bread



Seafood

730.-

Sautéed seafood with garlic virgin olive oil, cherry tomatoes, clams, calamari, king prawns, green aged shell mussels and coriander topped with 18-month Parmesan with garlic bread



PASTA

Napolitana

Roasted tomato infused sauce with fresh basil topped with 18-month aged Parmesan and garlic bread

500.-

Fungi & Pollo

Slow Cooked mushrooms and chicken breast in cream sauce topped with 18-month aged Parmesan and garlic bread

580.-

Beef Bolognese

Traditional Emilia-Romagna recipe with braised ground beef topped with 18-month aged Parmesan and garlic bread

600.-

Vongole

Sautéed clams with chopped garlic, red onion, chili and sundried tomatoes topped with 18-month aged Parmesan and garlic bread

650.-

Seafood

Sautéed seafood with garlic and virgin olive oil, cherry tomatoes, clams, calamari, king prawns, green shell mussels and coriander topped with 18-month aged Parmesan and garlic bread

730.-

Selection of Pastas

Fusilli, Penne, Spaghetti, Linguine, Gluten-Free



Half board/Full board
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Diavola

560.-

Spicy salami, mozzarella cheese, tomatoes sauce and olive oil



PIZZA

Margherita

Cherry tomatoes, mozzarella, tomato sauce, fresh basil and olive oil

520.-

Ortolana

Red bell peppers, eggplant, artichokes, mozzarella cheese, tomato sauce, oregano and olive oil

540.-

Diavola

Spicy salami, mozzarella cheese, tomato sauce and olive oil

560.-

Capricciosa

Artichokes, black olives, mushrooms, roasted ham and tomato sauce

580.-

Pollo

Slow cooked chicken breast, mozzarella, tomato sauce and olive oil

580.-

4 Formaggi

Mozzarella, gorgonzola, Parmesan and goat cheese on tomato sauce

600.-



Half board/Full board package food selection



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A close-up photograph of a plate of Australian Grilled Lamb Chops. The lamb chops are the central focus, showing a dark, charred exterior and a lighter, succulent interior. They are arranged on a dark, possibly black, plate. To the left of the chops, there is a small white bowl filled with a thick, dark brown dipping sauce. Below the bowl, there are several pieces of vegetables: a bright green broccoli floret, a red cherry tomato, and a piece of yellow potato. In the foreground, there are three small, round, golden-brown potato dumplings. The background is slightly blurred, showing a blue object, possibly a chair or part of a table setting. The overall lighting is warm and focused on the food, creating a high-quality, appetizing presentation.

**Australian Grilled
Lamb Chops**

1,200.-



Australian Wagyu Striploin (200g)

1,700.-

FROM THE GRILL

Australian Wagyu Striploin (200g)	 	1,700.-
Australian Black Angus Tenderloin (200g)	 	1,680.-
Australian Black Angus Rib Eye (200g)	 	1,500.-
Australian Grilled Lamb Chops	 	1,200.-

SIDE

Roasted pumpkin with
dried shredded coconut



300.-

Grilled mixed vegetables



300.-

Roasted baby potatoes
sautéed with garlic
and rosemary



300.-

Garlic fried rice



200.-

Steamed rice



175.-

Tomato and onion salad



220.-

Creamy mashed potatoes



200.-

Steamed mixed vegetables



250.-

Sweet potato fries



200.-

Steak fries



200.-

French fries



200.-

Pomelo and spinach salad



220.-



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Tuna Steak Burger

600.-

Homemade squid ink brioche, grilled tuna steak, caramelized bell peppers, pineapple chutney, coriander, mayonnaise, crispy onion rings, lettuce, tomato and homemade burger sauce served with french fries

BURGERS & SANDWICHES

Yao Yai Signature Cheese Burger 750.-

Homemade brioche coconut bun, Angus beef patty caramelized onion, crispy bacon, Japanese marinated cucumber, sautéed mushrooms, Swiss cheese, fried egg, lettuce, tomato, homemade burger sauce and crispy onion rings served with french fries

Tuna Steak Burger 600.-

Homemade squid ink brioche, grilled tuna steak, caramelized bell peppers, pineapple chutney, coriander, mayonnaise, crispy onion rings, lettuce, tomato, homemade burger sauce, served with french fries

Chicken Burger 580.-

Homemade brioche bun, Phuket fried chicken, Cajun, mayonnaise, jalapeños, lettuce, tomato, cheddar cheese, homemade sauce, crispy onion rings served with french fries

Veggie Burger 550.-

Homemade brioche with vegetables mixed with chickpeas, rocket leaves, mushrooms, tomato and crispy onion rings served with sweet potato chips



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Classic Cheesecake

500.-

Classic baked Cheesecake, vanilla crumble
and raspberry sorbet



Passionfruit Crème Brûlée

500.-

Crème Brûlée, Thai passionfruit fragrance



DESSERTS & BEVERAGE PAIRING

Pecan Pie 500.-

Caramelized pecan pie with pistachio foam crumble and vanilla ice cream

Domaine des Bernardins, Muscat de Beaumes de Venise, Rhône, France 550.-

“Butterscotch and glazed fruit aroma. The palate is rich and surprising fresh after the opening. There is a note of quince paste on the aftertaste, along with herbes de Provence.”

Classic Cheesecake 500.-

Classic baked cheesecake, crumble and raspberry sorbet

Domaine des Bernardins, Muscat de Beaumes de Venise, Rhône, France 550.-

“Butterscotch and glazed fruit aroma. The palate is rich and surprising fresh after the opening. There is a note of quince paste on the aftertaste, along with herbes de Provence.”

Passionfruit Crème Brûlée 500.-

Crème brûlée, with Thai passionfruit fragrance

GranMonte, Bussaba Natural, Khao Yai, Thailand 550.-

“Bussaba is light, refreshing, snappy and aromatic. With nose of purple Passionfruit, mango, apple and orchard fruits it has distinctive Semillon characteristics of fresh cut grass and gooseberry. It has a citrusy acidity that balances the sweetness and a round, long lingering finish”

Chocolate Mousse 500.-

A foamy chocolate mousse with diced seasonal mixed fruit

Borghetti 270.-

“Borghetti is a legendary coffee liqueur with a long history dating to 1860. The liqueur is made with a blend of Robusta and Arabica coffee, with no artificial flavorings added. It is a dark dense liqueur with a bittersweet flavor and an aroma reminiscent of espresso and freshly roasted coffee beans, with hints of nuts and dark chocolate.”

Mango Pudding 500.-

Mango, strawberry, blueberry, aloe vera, Yao Yai coconut, edible flower, yuzu

Bottega, Lemoncello 270.-

“This limoncello is vibrant yellow with a faint greenish glow and herbaceous aromas of lemongrass and tarragon. The honeyed palate is similarly herbaceous, with a pronounced fennel note that leads into a sticky licorice twang”

Sliced Tropical Fruit Platter 450.-

Sliced tropical fruit selection



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