



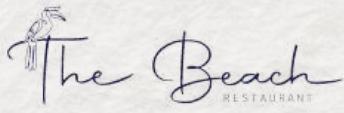
The Beach
RESTAURANT

Culinary Times

A SPECIAL EDITION

DRY-AGED COBIA TATAKI

Slices of Koh Yao Yai's farm cobia with yuzu gel, avocado mousse, and micro cilantro. **»» 450 BAHT**



LOBSTER CAPPUCINO


Silky lobster bisque served in a cappuccino cup with lobster foam and cognac. **»» 450 BAHT**

CHARRED WATERMELON & BURRATA


Smoked watermelon with creamy burrata, black olive dust, and balsamic pearls.



SHCHI SOUP


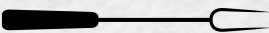
Russian Beef & cabbage broth, potatoes, tender beef cheek, sour cream, signature sour dough bread **350 BAHT** 

GRILLED ARTICHOKE SALAD

Marinated artichokes, arugula, shaved fennel, and lemon truffle dressing **450 BAHT** 

SOUP OF THE DAY

500 BAHT
please ask our server for soup of the day as our chef curated a daily soup of inspiration

	SALAD & STARTER.....P5	FUNK YOUR GRILL UP.....P3
	GRILLED MEAT.....P6	
	GRILLED SEAFOOD.....P7	
	SIDE DISHES.....P9	MAIN COURSES.....P4
	SAUCE.....P14	DESSERT.....P12

SCAN TO SEE THE FULL MENU 

»»»

Your health and comfort are our top priorities. If you have any food allergies or dietary restrictions, we kindly ask that you inform our team, and we will be delighted to accommodate your needs with the utmost care and attention.

MARCH
EDITION

the culinary times

SPECIAL
EDITION

FRESH, HEALTHY & DELICIOUSNESS

SALAD & STARTER

THE INDIGENOUS INGREDIENTS

OCTOPUS ANTIPASTO

Grilled
Mediterranean
octopus with smoked
paprika aioli and
crispy chorizo.

»» 850 BAHT ««

TIGER PRAWN CEVICHE

Andaman tiger prawn,
mango, chili & lime
dressing, and cilantro

»» 750 BAHT ««

CRAB TOSTADAS

Sweet lump crab salad,
citrus dressing,
avocado, iceberg
lettuce, jalapeño, ebiko,
wonton crackers

»» 550 BAHT ««

BABY COS BITE

Baby Cos, Anchovy Ranch Dressing, Bacon Bits,
Koh Yao's Rice chips, Grana Padano

»» 450 BAHT ««

STEAK TARTARE

Hand Chopped Australian
Beef Tenderloin, Gherkin,
Shallot, Caper, Mustard,
Sriracha, Pasteurized Egg
Yolk, Brioche

»» 550 BAHT ««

Prices are in Thai Baht and are subject to 10% service charge plus applicable tax



Halfboard
Full board
package food selection



DAIRY



GLUTEN



NUT



VEGAN



VEGETARIAN



SPICY



PORK



SEAFOOD

DISCOVER

UNFORGETTABLE

JOURNEY

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FROM THE FARM



Australian Wagyu Tomahawk 1.00-1.2 kg.

4900 Baht



Wagyu Beef Picanha 300 g. 1600Baht

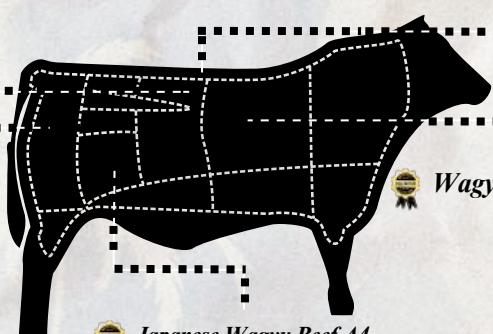
Australian Wagyu Tenderloin Steak 200 g.

1500 Baht



Wagyu Beef Striploin 200 g. 2400 Baht

2400 Baht



Japanese Wagyu Beef A4 Rib Eye 250 g.

3800 Baht



12 hours smoked Texas rubbed pork spareribs Half / Full rack

850 / 1500 Baht



Piri Piri free range chicken thigh

650 Baht



Mulwarra Lamb Rack 350 g.

1800 Baht

Side dishes



- »» Roasted Miso-Glazed cauliflower
- »» Charred Asparagus with Hollandaise Foam
- »» Smashed Potatoes with Gruyere and Bacon
- »» Montreal Spices Fries
- »» Onion Rings
- »» Mc & cheese
- »» Wagyu dripping fried rice.

Sauce



- »» Kampot Black Pepper Jus,
- »» Port Wine reduction,
- »» Emulsion chimichurri,
- »» Béarnaise,
- »» Café de Paris,
- »» Jaew Chilli Tamarind,
- »» Lemon butter sauce

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FROM THE SEA



Koh Yao Yai farm's Lobster

2500 Baht

...



Fish 'caught of the day' from local fisherman

Prices vary for different types of fish & cooking style



Giant Tiger Prawn

1500 Baht

...



Andaman Ahi Tuna fillet

800 Baht

...



Atlantic Salmon Fillet

850 Baht

...



Calamari

750 Baht

...



Hokkaido Scallop

850 Baht

...

Side dishes



- »» Roasted Miso-Glazed cauliflower
- »» Charred Asparagus with Hollandaise Foam
- »» Smashed Potatoes with Gruyere and Bacon
- »» Montreal Spices Fries
- »» Onion Rings
- »» Mac & cheese
- »» Rocket Salad
- »» Wagyu dripping fried rice.

Sauce

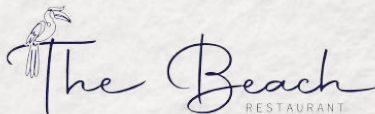


- »» Kampot Black Pepper Jus
- »» Port Wine reduction,
- »» Emulsion chimichurri
- »» Béarnaise
- »» Café de Paris
- »» Jaew Chilli Tamarind
- »» Lemon butter sauce

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DECEMBER
VOL 1



SPECIAL
EDITION

Culinary - Times

FLAVOR BOOSTERS

» Seared Foie Gras	50 gram	450 Baht
» Hokkaido Scallop	1 piece	350 Baht
» Sea asparagus	10 pcs	450 Baht
» Black truffle	1 gram	250 Baht
» Oscietra caviar	15 gram	1800 Baht

PLATTER TO SHARE

» **1800 Baht** «



Tiger prawn, Us. scallop, NZ mussel & calamari, blue swimming crab, Flambéed with brandy in a spicy Szechuan pepper sauce

PLATTER TO SHARE

Surf & Turf

Koh Yao Yai farm's Lobster & Full Blood Wagyu Beef Striploin, choose your sauce and side

» **3800 Baht**

PLATTER TO SHARE

Koh Yao Yai Grill Seafood Plater

Seafood plater to share, Koh Yao's farm lobster, Tiger prawn, calamari, mussel, Scallop, barramundi fillet, river prawn, chili lime dressing, bloody marry sauce, tabasco

» **4900 Baht**



**HOME MADE
ITALIAN
FRUIT
SODA**



ESSENCE OF ICE

FROZEN ICE YUZU
POURED OVER
SPARKLING WATER

Don't you hate it when a perfect cocktail has been ruined by diluted ice? Introducing Ice series, a critically acclaimed cocktail series focusing on ice. The more the ice melts the more flavor you get!

DISCOVER

UNFORGETTABLE

JOURNEY

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BREAKING
// NEWS

Culinary arts & Entertainments

BREAKING
NEWS

PROMOTION



FESTIVE



ENTERTAINMENT

MAIN
COURSE

ENTRÉE

MAIN
COURSE

✳ DISCOVER THE JOURNYS OF WORLD CUISINE ✳

**SALMON
POKE BOWL**
450 //

Salmon, avocado, edamame, seaweed, sesame, shiso leaf, crispy lotus root, Mango, Japanese rice, gochujang, sesame dressing

**THE BEACH
BURGER**
750 //

200g. Australian wagyu beef patty, lettuce, caramelized onion, tomato, cheddar cheese and special homemade BBQ, honey mustard, hand cut fried

**RUEBEN
SANDWICHES**
650 //

Kob Yao's Rice flour sour dough, Corned beef, Sauerkraut, Swiss cheese, potatoes chips

**PASTA TOM
YUM GOONG**
850 //

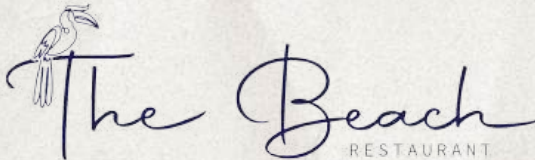
Angel hair pasta, cream Tom Yum chili & lime, tiger prawn, ebiko, kafir lime leaf, dried chili

**TRUFFLE
RISOTTO**
550 //

Grilled shimeji mushroom, Grana Padano, black truffle

BEEF LASAGNA
750 //

A classic Italian layers of pasta sheets, slow-cooked ground beef ragu, béchamel sauce, mozzarella and parmesan cheeses.



**VEGAN
BEYOND MEAT
FLAT BURGER**
850 //

Beyond meat plant-based patty, avocado, onion, flat vegan bun, and vegan mayonnaise

**PAPPARDELLE
SEAFOOD**
950 //

Squid ink pasta, burrata, tiger prawn, scallop, squid, parmesan

DESSERT

MOLTEN CHOCOLATE LAVA CAKE //

WARM CHOCOLATE CAKE LAVA, VANILLA ICE CREAM, RASPBERRY COULIS.

»» 350 Baht

PECAN PIE WITH BOURBON CARAMEL //

A SOUTHERN CLASSIC PIE WITH TOASTED PECANS CARAMEL FILLING, BOURBON-SPIKED WHIPPED CREAM, VANILLA ICE CREAM

»» 300Baht

CHOCOLATE CRÉMEUX,

CHOCOLATE CRUMBLE, RASPBERRY SORBET, SUGAR FROST

»» 350 Baht //

HOMEMADE SEASONAL FRUIT SORBET //

»» 150 Baht

ICE CREAM BY SCOOP //

»» 150 Baht

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BREAKING
NEWS

Festival

BREAKING
NEWS

PROMOTION



FESTIVE



ENTERTAINMENT

JAN

EVENTS

FEB

✳ DISCOVER FESTIVE COCKTAILS AND EXPLORE INDIGENOUS FLAVOURS ✳

A MUST TRY

Margarita on D' Rocks
Revisited margarita over a huge rock of Chili Ice cubes

Immaculate Pinacolada
Shaken Pinacolada poured over a glacier of coconut and iceberg of frozen pinacolada cream of pineapple.

Unforgettable Anantara
Lucis Roederer Champagne over a melting ice made entirely of mandarin orange



ENDLESS FLOW COUNTDOWN

Be the first to know and get exclusive access to a collection that redefines cocktails with a perfect balance of style and sustainability. Don't miss out on the opportunity to explore versatile cocktail designs, from classics, contemporary to progressive cocktail culture.



MUSICAL SYMPHONY - LIVE!



Fire Show at the Beach / Live Violin / Mixology

Please ask our Team for Booking & More information information

Prices are in Thai Baht and are subject to 10% service charge plus applicable tax
All wines and vintages are subject to availability and change