

BREAKFAST

6:00 AM - 12:00 PM

Continental

Breakfast baskets (3 choices per order)

- Bakery basket: croissant, chocolate croissant, brioche,
 Danish pastry, muffin
- Cake basket: English muffin, butter cake
- Toast basket: multigrain toast, white toast, rye toast, whole wheat toast, bagel served with butter or margarine, honey, jam or marmalade.
- Cereals: Bircher muesli, muesli, cornflakes, banana nut crunch, shredded frosted wheat. Served with a selection of seasonal fruits and cereal and milk.

Your choice of fresh fruit juice: pineapple, orange, watermelon, mango or papaya

Your choice of beverage: tea, coffee or hot chocolate

American add on 100 THB from Continental Breakfast

• Two fresh eggs from local farm. Any style with the choice of your favorite garnish: grilled tomato, mushrooms, hash browns, bacon , sausages

Or

• Plain omelet or egg white Choice of filling: tomato, mushroom, onion, bell pepper, ham, cheese

Wellness

800

All wellness items are fat free and sugar free.

 Greek natural yoghurt with mixed berry compote 	285
Chef's Bircher muesli	250
• Eggs: choice of fried, scrambled, boiled, or poache	ed 300
 Coconut chia pudding with mango puree 	280
and dices, pumpkin seeds	
Berries smoothie	250

LOCAL BREAKFAST

400

Kaow thom

Thai rice porridge with a choice of chicken, prawn or pork spring onions, coriander ginger, soft boiled egg served with condiments.

Phad thai goong

Stir-fried rice noodles, white prawns, Chinese chives, bean sprout, tofu, egg, peanuts, tamarind sauce

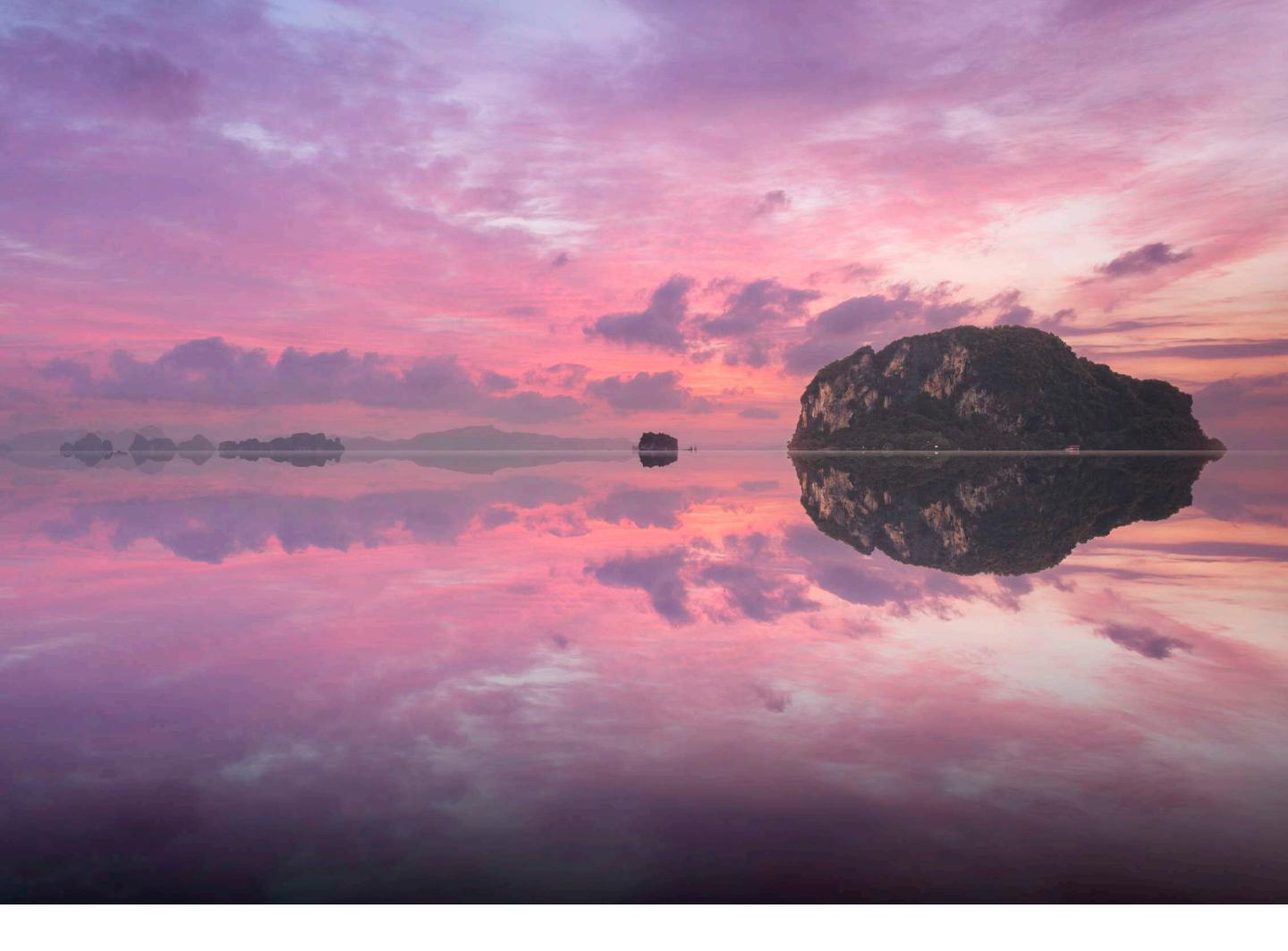
Phad ka prawn gai kai dao

Stir-fried chicken with chili and holy basil, Thai style fried egg, steamed rice, cucumber slices, chopped chili in fish sauce









BREAKFAST

6:00 AM - 12:00 PM

Tropical fruits platter

white and brown toast

muffins, and cake

Selection of cheeses and charcuterie,

Gluten free basket: White and brown rolls,

bread crispy toasts and mustard

BREAKFAST "A LA CARTE"

Fruits, yoghurts and cereals

Coconut yoghurt	220
Porridge with berries, nuts, and honey	250
Chef's Bircher muesli with fruit salad bowl	250
Blended homemade muesli	240
Cornflakes	200
Bread pastries & cheeses	
Pastry chef's basket: croissant, chocolate croissant	350
brioche, Danish pastry, muffin	
Fresh bakers' bread: Multi grain bread	275

Homemade natural yoghurt with mixed berry compote

Local Farm Eggs

340

Fried, scrambled, boiled, or poached.
 Side with grilled tomato, chicken sausage, sauteed mushrooms, hash browns potato, bacon or ham

Or

360

250

400

400

• Egg white omelet Side with sauteed spinach and sauteed mushroom, grilled tomato

Or

• Egg Benedict with English muffin, hollandaise sauce Customize your eggs with mushroom, tomato, cheese, onion, ham, chili, mixed peppers, herbs or spinach

Your choice of side for the eggs: grilled tomato, chicken sausage, sauteed mushrooms, hash browns potato, bacon, or ham

Pancakes & waffle

340

- Buttermilk pancakes perfumed with lemon zest, honey and berries
 Or
- Waffle with maple syrup, mixed berry compote or chocolate sauce

Brioche French toast

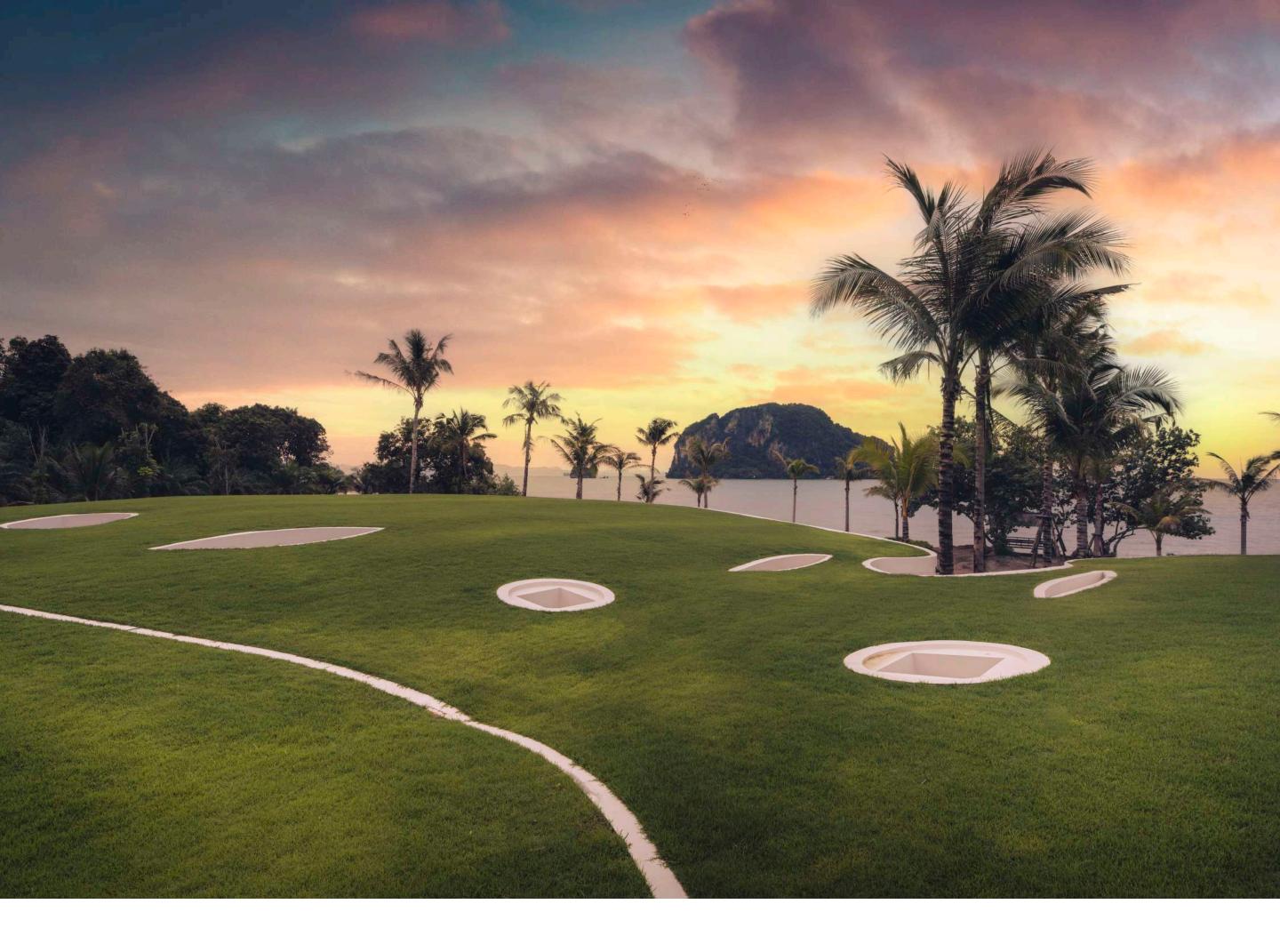


Whipped cream with mixed berries, toasted almonds, lemon vanilla sauce









BREAKFAST

6:00 AM - 12:00 PM

SUPER BOWL

Acai bowl

650

Acai puree, sliced banana, blueberries, strawberries, kiwi, chia seeds, muesli, shredded coconut

Mix berries 450

Plain yoghurt with blueberries, strawberries, raspberries, blackberries, goji berries, mix nuts and seeds.

Coconut chia pudding 250

Coconut chia pudding with mango puree and dices, pumpkin seeds

Smoothies (choose one) 200

- Banana and dark chocolate smoothie
- Lemon and turmeric flush
- Green detox
- Mango

ASIAN FLAVORS

Jok moo 😅

350

Thai rice congee with minced pork, crispy noodles, spring onions, coriander, ginger, soft boiled egg served with condiments

Kaow thom 350

Thai rice porridge with a choice of chicken, prawn or pork and spring onions, coriander ginger, soft boiled egg served with condiments

Noodle soup 400

Selection of egg noodle or rice noodle with a choice of chicken, beef, prawns, or pork served with condiments

Kaow phad gai, moo, goong, poo

Choice of chicken 600
Choice of pork 650
Choice of seafood (prawns or crab meat) 680











ALL DAY DINING

SOUPS AND SALADS

Soup of the day

420

Vegetables soup made every day per our chef selection

Caprese salad

600

Fresh mozzarella cheese with sliced tomato, basil leaves and homemade pesto sauce

Chicken Caesar salad

570

Romaine lettuce served with Caesar dressing with a classic island twist, anchovies, grilled chicken, poached egg, croutons and parmesan cheese

Greek salad



550

Tomato, red onion, cucumber, green bell pepper, kalamata olives and feta cheese

SUPER BOWL

Tuna bowl

715

Tataki tuna loin, rocket leaves, sliced avocado, sliced radish, edamame beans, microgreens and chimichurri sauce

Vegan bowl W

650

Marinated tofu, steamed red rice, cucumber, heirloom cherry tomato, sliced avocado, broccoli, pumpkin seeds, green asparagus, edamame beans, red cabbage, pickled ginger and wakame

SANDWICH & BURGERS

Yao Yai Signature cheeseburger 🕞

750

Homemade brioche bread with a Black Angus Beef patty, caramelized onion, crispy bacon, Japanese marinated cucumber, sauteed mushrooms, Roquefort cheese, fried egg, lettuce, tomato served with French fries

Yao Yai club sandwich G



715

Focaccia bread with lettuce mayo, sliced tomato, crispy bacon, slow cooked chicken breast, sliced French ham, fried egg, provolone cheese with French fries

Tandoori wrap

650

Roasted chicken from our tandoori traditional oven, with sliced onion, cucumber sliced, coriander leaves, cucumber, mango chutney with a dipping of raita sauce with French fries

Grill vegetables wrap



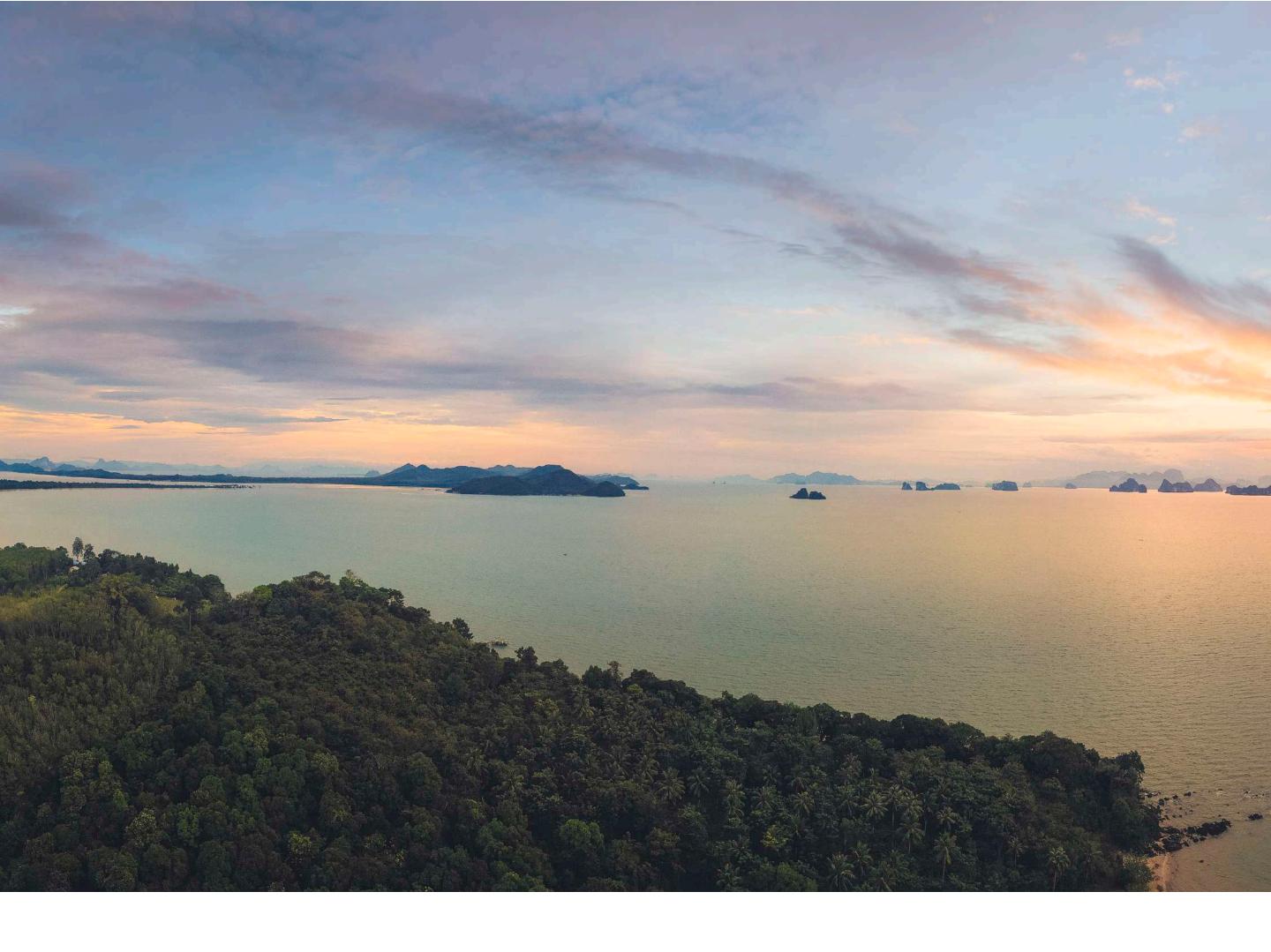
495

Grilled zucchini, trio of bell peppers, carrot, eggplant, asparagus, onion in a tortilla wrap with hummus and homemade green pesto with French fries









ALL DAY DINING

12:00 PM - 10:00 PM

MAIN COURSES

Grilled lamb chops 1280

Australian grass-fed lamb chops with sauteed seasonal vegetables and mashed potatoes

Grilled Striploin 1870

Australian black angus grass fed with sauteed seasonal vegetables and steak fries

Grilled catch of the day 875

Local fresh fish fillet with sauteed seasonal vegetable and mixed green salad

Grilled seafood platter 6000

Grilled half Phuket lobster, tiger prawn, calamari, scallops, mussels, with fish fillet and tuna steak with side salad and butter sautéed vegetables

PASTA

Napolitana 550

Roasted tomatoes with basilic flavored sauce

Seafood 790

Sauteed garlic with virgin olive oil, cherry tomatoes, clams, Calamari, tiger prawns, green shell mussels, Phuket lobster dices, coriander

Beef Bolognese 550

Slow braised selected ground beef cooked the traditional way

Choice of pasta Penne Spaghetti

Choice of Gluten free pasta Penne Spaghetti

THAI CUISINE FROM PAKARANG

Gai satay 450

Grilled marinated chicken, peanut sauce, cucumber salad

Por pia phak thod 450

Homemade crispy vegetables spring rolls, peanuts sweet chili sauce

Yam ta lay 550

Mixed seafood salad, shallot, coriander, lime chili dressing

Som tum Thai goong yang Green panaya salad long bean chili peanut grilled tiger

Green papaya salad, long bean, chili, peanut, grilled tiger prawn

Tom yam goong 650

Hot and sour soup, tiger prawn, tomato, mushroom

Tom kha gai 450

Thai coconut soup with chicken, kaffir lime leaf, galangal, mushroom

Gai phad med ma muang 550

Stir-fried chicken breast with cashew nuts, onion, dried chili

Nuea Phad Nam Mun Hoy 750

Stir-fried sliced beef rib eye, mushroom, carrot, spring onions, oyster sauce

SIDE DISHES

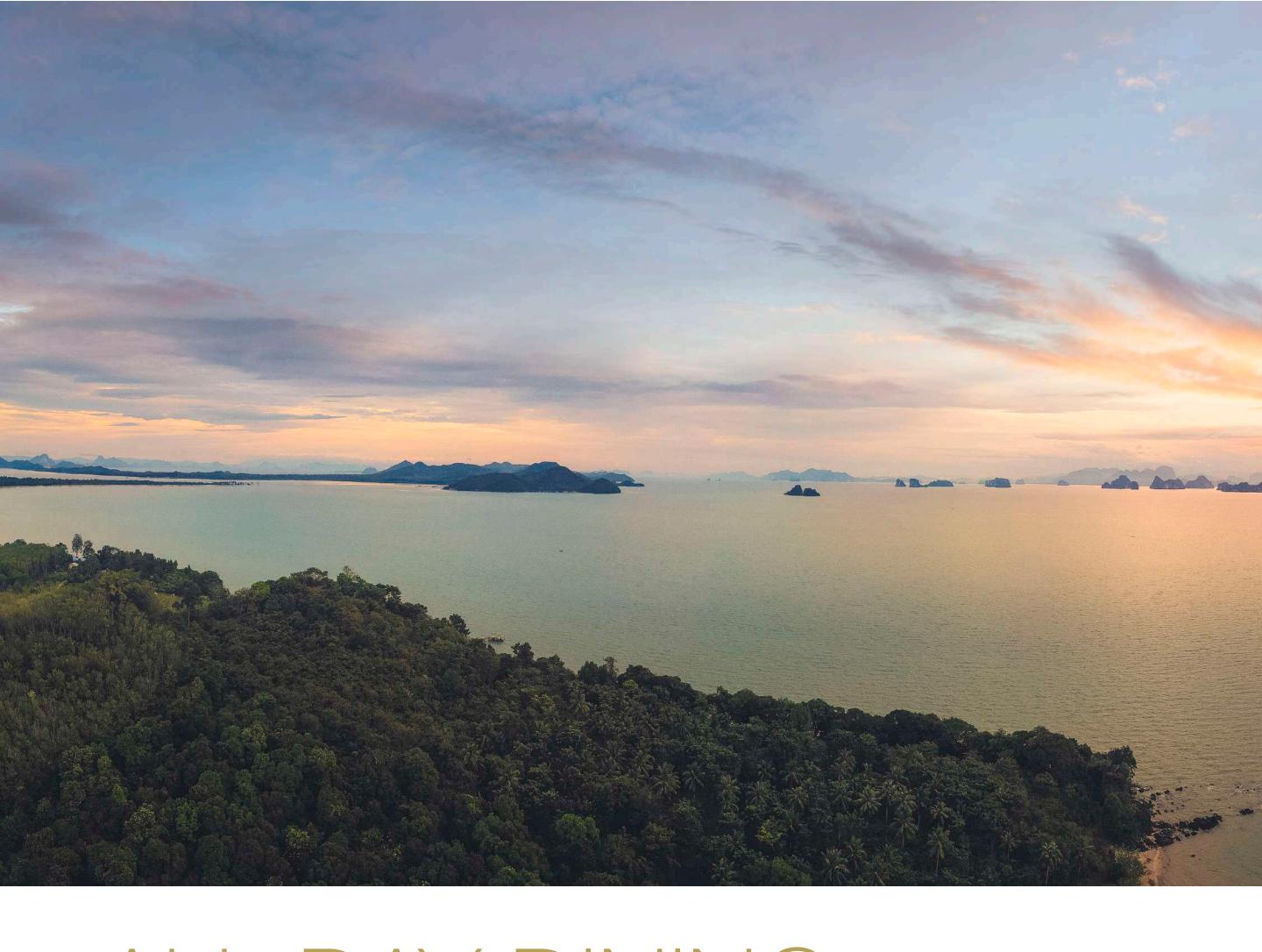
Steamed white rice 175
Grilled mixed vegetables 250
Creamy mashed potatoes 200
French fries 200
Mixed salad 200











ALL DAY DINING

12:00 PM - 10:00 PM

SWEET MOMENTS

Coconut and kaffir lime Pannacotta 300

White chocolate cheesecake 350

Belgium chocolate brownie 350

with homemade marshmallow 40

Lemon tart meringue 350

Khao niew mamuang 350

Mango sticky rice, coconut sauce, sesame seeds

Exotic fruits platter 300

KIDS MENU

Soup

Chicken noodle soup

Vegetables soup of the day

300

Sandwiches & burger

Hot dog and French fries 450
Mini Cheeseburger with French fries 450

Mains

450 Mac & cheese 450 Penne with Mediterranean tomato sauce Spaghetti Bolognese 450 Homemade chicken nuggets 450 Homemade fish fingers 450 Grilled fillet tenderloin served with mashed potatoes and beef 450 Sea bass fillet served with steamed vegetables 450 Grilled chicken breast fillets with French fries 450 Chicken fried rice 450 Seafood fried rice 450

Sweet moments

Oreo Brownie with marshmallow

Teddy Bear M&M's Cookie

Seasonal sliced fruit platter

250









NIGHT MENU

10:00 PM - 06:00 AM

Soup of the day Vegetables soup made every day per our chef selection

Chicken Caesar salad

Romaine lettuce served with Caesar dressing with a classic island twist, anchovies, grilled chicken, poached egg, croutons and parmesan cheese

Yao Yai signature cheeseburger **750**

Homemade brioche bread with a Black Angus Beef patty, caramelized onion, crispy bacon, Japanese marinated cucumber, sauteed mushrooms, Roquefort cheese, fried egg, lettuce, tomato served with French fries

Yao Yai club sandwich G

Focaccia bread with lettuce mayo, sliced tomato, crispy bacon, slow cooked chicken breast, sliced French ham, fried egg, provolone cheese with French fries

Grilled Striploin 1870

Australian black angus grass fed with sauteed seasonal vegetables and steak fries

Grilled catch of the day 875

Local fresh fish fillet with sauteed seasonal vegetable and mixed green salad

Penne Napolitana 550

Roasted tomatoes with basilic flavored sauce

Spaghetti beef Bolognese 550

Slow braised selected ground beef cooked the traditional way

THAI CUISINE

Stir-fried rice noodles, jumbo prawns, Chinese chives,

bean sprout, tofu, egg, peanuts, tamarind sauce

Kao phad

Phad Thai goong

420

570

715

Fried rice with egg, onion, on top with fried egg Choice of chicken

600 Choice of pork 650 680

750

Choice of seafood (prawns or crab meat)

Phad ka prow

Stir-fried chili and holy basil Choice of chicken 600 Choice of pork 650

Choice of seafood 680

SWEET MOMENTS

Coconut and kaffir lime Panna cotta 350 White chocolate cheesecake 450 Belgium chocolate brownie 400 with homemade marshmallow







