

BREAKFAST

From 7am till 12am

Continental

850

Bakery basket (3 choices per order)

Choice of bakery: croissant, chocolate croissant, brioche, danish pastry, muffin

English muffin, butter cake, multigrain toast, white toast, rye toast

Whole wheat toast, bagel served with butter or margarine, honey, jam or marmalade

Natural fibers and cereal (1 choice)

Choice of cereal: bircher muesli, muesli, cornflakes, banana nut crunch, shredded frosted wheat

Served with full cream or low fat milk, selection of seasonal fruit

Fruit juice

Choice of fruit juice: pineapple, orange, watermelon, mango, papaya

Tea or coffee

Choice of: freshly brewed coffee, tea or hot chocolate

American

950

Served as additional of continental breakfast

Two local farm fresh eggs

Any style with the choice of your favorite garnish:

Grilled tomato, mushrooms, hash brown, sausages, bacon 🐷

Or

Omelet

Plain omelet or egg white

Choice of filling: tomato, mushroom, onion, bell pepper, ham 🐷, cheese

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

Vegan 🌱 Vegetarian 🌿 Spicy dishes 🌶️ Contains pork 🐷 ⚠️ : Wellness cuisine
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 Please inquire with senior management if you have any dietary restrictions, allergies or special considerations.

A LA CARTE BREAKFAST

Fresh from the bakery	360
4 choices per order	
Choice of bakery: croissant, banana bread, chocolate croissant, brioche, danish pastry, muffin	
Butter cake, multigrain toast, cinnamon toast, white toast, whole wheat toast	
Bagel served with butter or margarine, honey and jam selection or marmalade	
Cereals, yoghurts	
Raisin bran, cornflakes, muesli, all bran, special k or frosties with milk or yoghurt	260
Homemade granola and dried fruit with low fat milk or yoghurt	310
Bircher muesli	310
Organic oatmeal with dried fruits and nuts	250
Natural yoghurt, low fat yoghurt	210
Fruits	340
Selection of seasonal fruits	
Waffles,pancakes, french, toast	360
Belgian waffle, chocolate sauce, whipped cream	
French toast, choice of chocolate or caramel with banana	
Pancakes with chocolate chips, banana or maple syrup	
Classic accompaniments of maple, honey, nutella, whipped cream	
Eggs	320
Two local farm fresh eggs	
Any style with the choice of your favorite garnish: grilled tomato, potato, mushrooms, chicken	
Pork or veal sausages, smoked bacon 🐷	
Omelet	320
With the choice of your favorite filling: tomato, mushroom, onion, bell pepper, ham 🐷, cheese	
Smoked salmon, spinach	
Eggs benedict	380
Two poached eggs or on english muffin with hollandaise sauce with back bacon 🐷 with smoked salmon	

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Favorites

Fried eggs with hash browns and crispy bacon 🐷	360
Scottish salmon on pumpernickel bread, cream cheese, capers, onion, lemon	550
Charcuterie and cheese platter	760
Selection of cold cuts, cheese, pickles, dried fruits and french baguette	

Asian flavors

Jok	290
Thai rice congee with minced pork 🐷, ginger and soft-boiled egg	
Kaow thom	380
Thai rice porridge with a choice of chicken, prawn or pork 🐷, crispy noodles, spring onions, ginger Peanuts, soft boiled egg, chili	
Noodle soup	340
Selection of egg noodle or rice noodle and with your choice of chicken, beef, prawns or pork 🐷, served with condiments	
Kaow phad gai, moo, nua, goong, poo	500
Fried rice with a choice of chicken, pork 🐷, beef, prawns or crab meat	

Coffee

American coffee	120
Cappuccino	150
Caffè latte	150
Espresso	120
Espresso doppio	160
Marocchino	140

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Tea

160

Hot

French earl grey

A fragrant variation of the great classic, this TWG black tea has been delicately infused with citrus fruits
And french blue cornflowers

Jasmine green tea

TWG jasmine flowers enhance the sparkling elegance of this delicately fashioned green tea

English breakfast

Very strong and full bodied with light floral undertones

Royal darjeeling

The king of Indian teas, this first flush boasts a remarkable aroma of red berries, with a round and vibrant taste

Tibetan secret

As dramatic and uplifting as the himalayan plains, this remarkably delicate TWG black tea is blended with sweet fruits and spicy
Overtones to soothe and revive the spirit

Ice

Vanilla bourbon

180

Red tea from south africa blended with sweet TWG vanilla

Lemon bush tea

200

Red tea from south africa blended with wild citrus fruits

Thai iced tea

200


Known as "cha-yen" made from strongly-brewed ceylon tea, sweetened with sugar and condensed milk

Fresh and preserved juices

160

Apple, guava, mango, pineapple, carrot, banana, orange, coconut, papaya, cranberry, pomegranate, tomato

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Healthy smoothies

220

Guava nectar

Guava, pomelo, apple juice, honey nectar, orange marmalade, coconut juice

Thai-lassi

Mango, coriander, yoghurt and cracked pistachio

Phuket pineapple

Fresh pineapple, banana, natural yoghurt, coconut milk, honey

ALL DAY DINING

From 12pm till 10pm

Salads

Caesar salad

480

Baby cos, anchovies, crispy pancetta, poached egg, parmesan vinaigrette

- with grilled tiger prawns
- with grilled chicken

620

520

W Beach house poke bowl

540

Yellow fin tuna fillet, avocado, edamame, seaweed, pickled ginger, lotus chips, spicy soy-wasabi dressing

Classic niçoise

580

Greens, new potatoes, seared tuna, quail eggs, green beans, cherry tomato, anchovy, preserved lemon vinaigrette

W Superfood bowl

450

Avocado, quinoa, chickpea, almonds, orange fillet, sprouts, tempeh, hummus 

W Burrata 'caprese'

620

Heirloom tomato, basil, extra virgin olive oil, sicilian oregano, sea salt 

W Green goddess bowl

500



Rice berry, charred broccoli, edamame, greens purple carrot, cashew cheese, avocado, kimchi 

W Mezzeh

650

Hummus, mouthabal, tarator, foul modamas, dolmades vegetable crudité, zaatar bread 

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Soups

- W Beach house gazpacho 300
Avocado, poached shrimp, quail egg croutons garnish *(vegan without shrimp and egg)*
- W Pumpkin soup 300
Carrot, orange, pumpkin confit, dill 🌿

Burger

- Beach house signature burger 750
Wagyu pattie, caramelized onion, back bacon 🐷, aged cheddar, jalapenos, romaine
Tomato on brioche bun, fries
- Classic cheeseburger sliders 550
Four mini burgers, juicy beef patties, aged cheddar, lettuce, pickled cucumber, fries
- Buttermilk fried chicken burger 520
Cajun seasoned chicken thigh, avocado guacamole, lettuce, tomato, slaw, fries
- Beach house vegan burger 520
Vegan pattie, avocado guacamole, tomato, cilantro, green on a grains crusted brioche bun
Vegan house dressing, fries

Sandwiches






- The club sandwich 600
Grilled chicken breast, bacon 🐷, lettuce, tomato, avocado, fried egg, mayonnaise on three slices of toasted
Multigrain bread with fries

Pizza

- Margherita 540
Tomato passata, mozzarella, pecorino, oregano, basil 🌿
- Diavola 580
Tomato passata, mozzarella, spicy chorizo 🐷, ndujia sausage, oregano
- W Focaccia marinara 380
Tomato, chili, garlic, oregano 🌿

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Carbonara	530
Tomato passata, mozzarella, guanciale ham  , onion, egg, pecorino, black pepper	
Cheeses	540
Tomato passata, mozzarella, four cheeses 	
Burrata	1,200
Tomato passata, mozzarella, burrata, jamon joselito  , wild rocket, truffle oil	
Pasta	
Spaghetti	480
'Cacio e pepe', pecorino romano, black pepper, lemon zest 	
Rigatoni	480
'Amatriciana', guanciale ham  , dried chili, onion, tomato, pecorino romano	
W Fusili	500
'Pesto trapanese' whole wheat fusilli, sundried tomato, pesto, ricotta, black olive, pine nut (<i>vegan without ricotta</i>)	
Linguine	600
'Vongole', garlic, chili, cherry tomato, clams, white wine, parsley	
Penne	600
'Bolognese', beef ragu, butter, parmigiano cheese	
The signatures	
Chilled seafood platter	
Lobster, fines de claire oysters, prawns, blue crab, seabass ceviche, mussels, peruvian scallop, soy marinated tuna	5,600
Beluga caviar	
- <i>Lemon and lime, mignonette, nam jim seafood, cocktail sauce</i>	
Mediterranean mixed seafood and meats	5,200
Beef tenderloin, lamb chops, marinated chicken, rock lobster, tiger prawns, white prawns, blue crab	
Scallop mussels, seabass	
- <i>Lemon, lime, nam jim seafood, bernaise, pepper sauce, chimichurri, lemon garlic butter</i>	
Side: mashed potato, roasted potato with herbs, sautéed kale, parmesan house fries	


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Mains

Steak frites Wagyu striploin, shoestring potato, maître d'hotel butter (<i>dry aged, 2 GR full blood wagyu</i>)	1,900
Grilled lamb chop Spinach, black garlic jus	1,400
Roasted chicken Rotisserie young chicken, burnt black pepper-paprika, new potato, roasting jus	650
Butter poached seabass Vegetable ratatouille, fennel, saffron beurre blanc	690
Breaded veal 'milanese' Rocket, radish, salpicon, lemon	1,450
W Falafel tajine Tangy tomato sauce, olives, capers, moroccan spices, herbs 	530
Our thai heritage	
W Laab gai Salad of spicy minced chicken, roasted sticky rice, mint leaves, shallot, spring onion, lime 	450
Yum woonsen thalay Spicy glass noodle salad with seafood	550
W Somtum goong yang Green papaya salad with grilled tiger prawns	520
Peek gai rod larb Fried chicken wings, spicy 'larb' flavors, spicy tamarind sauce 	480
Poh phia poo thod Crispy fried crab spring rolls	450

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W Poh phia sot phuket Rice paper rolls with avocado, prawns, carrot, cucumber, crispy shallot, orange, tamarind sauce (<i>vegan without prawns</i>)	470
Satay ruam Assorted grilled satay of chicken or beef or pork🐷, or shrimp with spicy peanut sauce 🌶️	420
Tom yam goong Spicy and sour prawns soup with lemongrass, galangal and kaffir lime 🌶️	510
Tom kha gai Fragrant coconut milk soup with chicken and thai herbs	450
Phad thai goong Fried rice noodles, white prawns, bean sprout, tofu, egg, tamarind sauce (<i>with tofu 🌿</i>)	620
Kaow phad gai rue nuea Fried rice with a choice of chicken or beef	500
Kaow phad goong rue poo Fried rice with a choice of prawns or crab meat	620
Phad ka-praw gai khai dao Stir-fried chicken with chili and basil leaves with a thai style fried egg 🌶️	480
Phad see ew gai Stir fried soy sauce noodles with chicken	580
W Gaeng keaw wan gai Green curry of chicken or tofu in coconut milk with sweet basil (<i>with tofu</i>) 🌶️	580
Southern dishes	
Moo hong phuket Phuket style slow cooked pork belly 🐷 with soy sauce	620
	720

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Geang poo bai cha plu Phuket style yellow curry with crab meat and betel leaves 🌶️	
Kuakling moo rue gai Authentic homemade dry curry with mince pork 🐷, or chicken 🌶️	570
Massaman nuea Massaman curry of slow cooked beef cheek, sweet potato, onion and cashew nut 🌶️	720
Pla thod khamin Deep fried marinated seabass with turmeric and black pepper coating	610
Desserts	
Tiramisu mascarpone cream, espresso, sponge, cocoa	350
Coconut crème brûlée with passionfruit granite	350
Lemon tart, burnt meringue, lemon zests	350
Pavlova with exotic fruit and passion fruit sauce	350
Khao niaow mamuang Mango sticky rice, coconut sauce, sesame seeds 🌿	350
Ice-cream (per scoop) Vanilla / chocolate / strawberry / rum raisin / cookie cream / midnight brownie	200
Sorbet (per scoop) Mango / passionfruit / coconut / lychee / lime	200
Fresh tropical fruit	340




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CHILDREN'S MENU

Halloween pumpkin Puree of pumpkin soup with croutons 	190
Kids krudit� Crunchy vegetable sticks with yogurt – olive oil dip 	280
Mickey cheesy penne Penne pasta in cheese sauce served with grilled chicken breast	300
Spaghetti with your choice of sauce Tomato or butter and parmesan cheese or bolognese 	300
Prawns or chicken fried rice Fried rice with prawns or sliced chicken breast and diced vegetables, served with an egg sunny-side-up	300
Fish and mash Grilled fish fillet with mashed potato and krudit�	380
Golden chicken Crispy tender chicken fingers with fries	300
The Jr. burger classic 2 small cheese burgers with fries	350
Kids club sandwich Grilled chicken, tomato, bacon  , fried egg, lettuce	350
The junior margherita pizza Tomato, mozzarella cheese 	320
NYC hot dog Pork  or chicken, mayonnaise, sweet mustard	300

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Layan toddlers

Puree of pumpkin and carrot with seabass fillet and EVOO	300
Puree of broccoli and spinach with zucchini and chicken breast	300
Puree of apple with banana, mango and avocado	300


Kids desserts

Tiramisu	200
Chocolate fudge brownie with whipped cream	200
Ice-cream (per scoop)	200
Vanilla / chocolate / strawberry / rum raisin / cookie cream / midnight brownie	
Sorbet (per scoop)	200
Mango/ passionfruit/ coconut / lychee / lime	

Kids milk shakes

Vanilla / chocolate / strawberry / banana	200
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NIGHT MENU

From 10pm till 7am

Caesar salad	440
Baby cos, anchovies, crispy pancetta 🐷, poached egg, parmesan vinaigrette	520
▪ with grilled chicken breast	
Beach house signature burger	720
Wagyu pattie, caramelized onion, back bacon 🐷, aged cheddar, jalapenos, romaine	
Tomato on brioche bun	
The club sandwich	600
Grilled chicken breast, bacon 🐷, lettuce, tomato, avocado, fried egg, mayonnaise on three slices of toasted	
Multigrain bread with french fries	
Margherita	480
Tomato passata, mozzarella, pecorino, oregano, basil 🌿	
Diavola	540
Tomato passata, mozzarella, spicy chorizo 🐷, ndujia sausage, oregano	
Rigatoni	450
'Amatriciana', guanciale ham 🐷, dried chili, onion, tomato, pecorino romano	
Penne	580
'Bolognese', beef ragù, butter, parmigiano cheese	
Kaow phad gai rue nue	500
Fried rice with a choice of chicken or beef	
Phad ka-praw gai khai dao	480
Stir-fried chicken with chili and basil leaves with a thai style fried egg 🌶️	

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