

# TALAD MENU



OPEN DAILY FROM 12.00PM – 10.30PM

## WESTERN
















### STARTER

- BEEF CARPACCIO**  970  
Beef tenderloin, caper, rocket,  
Mustard & Truffle cream and crispy Mushroom
- CRISPY ANDAMAN CALAMARI**     380  
Cajun spiced Andaman calamari, chorizo
- PHUKET PRAWN POPCORN**    380  
Crispy Phuket prawns with wasabi mayo
- DEEP FRIED CHICKEN WING**    350  
BBQ chicken wings, vegetable crudités  
with blue cheese sauce dip

### SOUP

- MUSHROOM SOUP**   400  
Trio mushroom, served with flat truffle croissant

### SALADS

- CAESAR SALAD**    350  
Cos lettuce, parmesan cheese, croutons,  
crispy bacon, anchovy and caesar dressing  
• ADD GRILLED CHICKEN  400  
• ADD GRILLED PRAWN  490  
• ADD HALLOUMI 490
- HALLOUMI SALAD**   490  
Grilled halloumi cheese, mixed lettuce,  
cherry tomato, onion, balsamic dressing
- QUINOA SALAD**  490  
Cucumber, corn, pomegranate seed,  
avocado, raspberry dressing
- POKE BOWL**   490  
Tuna or Salmon  
Jasmine rice, carrot, red cabbage, edamame,  
ginger pickle, avocado, dry seaweed, red radish,  
cucumber, siracha mayo, sesame dressing
- BURRATA**   650  
Roasted tomato, pine nut pesto,  
shimeji mushroom, basil
- VEGAN CHICKPEAS SALAD**    390  
Tomato berry, red onion, fried peas, cucumber,  
kale lettuce, lemon dressing

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



Vegan



Vegetarian



Spicy Dishes



Contain Pork



Gluten Free



Lactose Free



Contain Peanut



Locally Sourced Dish



Locally Sourced Fish

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# MAIN

## GRILLED CAULIFLOWER STEAK 490

Roasted cauliflower cream, fried kale, fried chili,  
chimichurri vinaigrette

## PAN FRIED ANDAMAN SEABASS 800

Whole seabass, cherry tomato salsa,  
capers and garlic olive oil

## NORWEGIAN SALMON 850

Grilled salmon fillet, quinoa,  
mixed lettuce and lemon vinaigrette

## GARLIC BUTTER PHUKET PRAWN 800

Grilled tiger prawn, fennel, rocket,  
creamy garlic butter sauce

# BURGER & SANDWICHES

## BOLD & BLUE BURGER 500

Double 100g angus beef burger, gorgonzola,  
cheddar cheese

## TURF N SURF 550

Single 100g angus beef burger, lettuce tomato,  
BBQ tiger prawn, spiced cocktail sauce

## CHIX N BACON 400

Fried chicken, bacon, cheese, lettuce,  
tartar sauce

## GREEN GODDESS 400

Plant-based burger, capsicum, crushed avocado,  
spiced tomato sauce

## CLUB SANDWICH 450

Grilled chicken, cheddar cheese, bacon, egg,  
tomato, lettuce served with chips

## VEGETABLE SANDWICH 400

Green pesto, mixed vegetable,  
cheese on sourdough served with chips

## SKIN ON FRIES 200

## CHEESY LOADED FRIES 280

# GRILLED MEAT

## WAGYU TENDERLOIN MB 4-5 2,550

## KIMBARA BEEF RIBEYE MB 3 2,150

## LAMB CUTLET 1,950

## SPICY BABY CHICKEN 890

# SIDE DISH

## MASHED POTATO 250

## MIXED SALAD 250

## FRENCH FRIES 250

## GRILLED CORN COB WITH SPICE 250

## GRILLED ASPARAGUS 250

# PASTAS

CHOICE OF SPAGHETTI, PENNE, TAGLIATELLE, RIGATONI

## POMODORO 400

Tomato sauce, parmesan cheese

## BOLOGNESE 460

Australian wagyu beef ragu

## CARBONARA 480

Egg, parmesan cheese, smoked bacon,  
pepper

## ARRABBIATA 520

Prawn, tomato sauce, garlic, chili,  
parmesan cheese

## AGLIO E OLIO 520

Seafood, Garlic, chili, olive oil

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# THAI FLAVOURS







## STARTER & SALAD

POH PIA POO SOD 	450
Crab meat, edible flower, mixed vegetable fresh spring rol	
SATAY GAI   	400
Grilled chicken skewers with peanut sauce	
POH PIA PAK THOD  	300
Mixed vegetable in spring roll sheet with sweet chili sauce	
SOM TAM GAI YANG    	380
Papaya salad with grilled chicken	

## MAIN

PLA THOD KRATIEM   	800
Deep fried andaman seabass with garlic & oyster sauce	
PLA NEUNG MANAO   	800
Steamed Phuket grouper with lime and garlic, chili sauce	
PHAD KRAPRAO NUA  	560
Stir fried angus striploin beef, holy basil with garlic and chili	
NUA PHAD KHING 	560
Stir fried angus striploin beef, ginger, onion with oyster sauce	
POO NIM PHONG KAREE   	560
Stir fried crispy Ra-Nong soft shell crab, onion, curry powder& chili oil	
GOONG MA KHAM 	650
Fried Phuket tiger prawn with tamarind sauce	

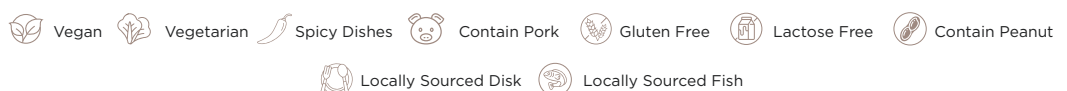
## SOUP

TOM YAM GOONG  	460
Spicy & sour Phuket prawn soup with Thai herbs	
GAENG JUED KRA DOOK MOO   	400
Clear soup with pork spare rib, ivy gourd leaf, fried garlic	
TOM KHA GAI 	400
Coconut broth with chicken, tomato, assorted mushroom	

## CURRIES

GAENG KIEW WAN GAI   	490
Green curry with chicken, eggplant, sweet basil	
CHU CHEE GOONG   	650
Red curry prawn, coconut milk, red chili, kiffir lime leaf	
GAENG MASSAMAN KAE    	850
Slow braised lamb shanks in massaman curry with sweet potato	

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# RICE & NOODLE

<b>KHAO PHAD POO</b> 	560
Crab fried rice with onion, carrot, white pepper	
<b>PHAD THAI GOONG</b>  	520
Wok fried rice noodle, prawns, tofu, beansprouts, peanut, and tamarind sauce	
<b>PHAD SI-EW TALAY</b>  	520
Wok fried flat noodles with seafood, kale, carrot and soy sauce	

# VEGETABLE


<b>PHAD HED RUAM</b>   	350
Wok fried mixed mushroom, garlic with oyster sauce	
<b>PHAD NOR MAI FARANG</b>   	380
Wok fried asparagus, garlic with oyster sauce	
<b>SOM TAM</b>    	390
Green papaya salad, peanuts, long bean, chili and tangy tamarin dressing	
<b>TAO HOO PHAD PRIK KLUEA</b>   	460
Deep fried tofu, bird eyes chili & Garlic	
<b>TAO HOO PHAD MED MAMUANG</b>   	480
Stir fried tofu, cashew nuts, mushroom, onion and chili paste sauce	
<b>KAENG KHIEW WAAN PAK</b>   	460
Thai green curry, mixed eggplant, chili and sweet basil leaf	

# DESSERT

<b>COCONUT CREAM BRULEE</b>   	300
Classic cream brulee, crispy caramelized sugar	
<b>CARROT CAKE</b>   	290
Creamy cream cheese, walnut, carrot, raisins	
<b>BANOFFEE CAKE</b>   	290
Banana cake, whipped cream, banana caramel and vanilla ice cream	
<b>KAO NIEW MAMUANG</b>  	300
Mango sticky rice with salty coconut cream sauce	
<b>SAP PA ROD &amp; KLUAY TOD</b>   	280
Phuket pineapple and banana fritters with coconut ice cream	
<b>ICE CREAM RUAM MIT</b>   	250
Ice cream coconut with O-Awe	
<b>SEASONAL FRUIT</b> 	190
Fresh seasonal fruit selection	
<b>ICE CREAM PER SCOOP</b>  	160
Vanilla, Chocolate, Strawberry, Salted Caramel, Turkish Coffee	
<b>SORBET PER SCOOP</b> 	160
Mango, Lemon, Cranberry	

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