

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 roll
- 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

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

VEGETABLE

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

DESSERT

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

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