

TALAD MENU

OPEN DAILY FROM 12.00PM – 10.00PM

WESTERN

STARTER

- BEEF CARPACCIO**  970
Beef tenderloin, capers, 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 WINGS**  350
BBQ chicken wings, vegetable crudités
and blue cheese dipping sauce

SOUP

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

SALADS

- CAESAR SALAD**    350
Cos lettuce, Parmesan cheese, croutons,
crispy bacon, anchovies and Caesar dressing
- ADD GRILLED CHICKEN  400
 - ADD GRILLED PRAWNS  490
 - ADD HALLOUMI 490
- HALLOUMI SALAD**   490
Grilled halloumi cheese, mixed lettuce,
cherry tomatoes, onion, balsamic dressing
- BURRATA**   650
Roasted tomato, pine nut pesto,
shimeji mushroom, basil
- VEGAN CHICKPEA SALAD**    390
Cherry tomatoes, 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

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 vegetables,
cheese on sourdough served with chips

SKIN ON FRIES  200

CHEESY LOADED FRIES    280

GRILLED MEAT

KIMBARA BEEF RIBEYE MB 3   2,150

LAMB CUTLET   1,950

SPICY CHICKEN THIGH    890

SIDE DISHS

MASHED POTATOES  250

MIXED SALAD    250

FRENCH FRIES   250

GRILLED CORN COB WITH SPICE    250

GRILLED ASPARAGUS    250

PASTAS

CHOICE OF SPAGHETTI, PENNE, TAGLIATELLE, FUSILLI

CHOICE OF GLUTEN FREE : SPAGHETTI, PENNE 

POMODORO  400

Tomato sauce, parmesan cheese

BOLOGNESE 460

Australian wagyu beef ragu

CARBONARA    480

Egg, parmesan cheese, smoked bacon,
pepper

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	

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	

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	

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
- KANOM THAI RUAM** 300
An elegant selection of traditional Thai delicacies: Sticky rice pudding, Look Chup, sticky rice with egg custard and caramelised banana in syrup
- 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
- LYCHEE GRANITA** 350
Lychee filled with crystal jelly and served with lychee granita
- KHANOM BUANG** 300
Sweet and savoury Thai crispy pancakes with coconut ice cream
- 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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INDIAN FAVOURITES

VEGETABLE SAMOSA Pastry filled with mashed potato, green peas, cashew nuts, ginger, garlic, coriander and mint sauce	350	PANEER MAKHANI Cottage cheese and fenugreek gravy	590
ALOO TIKKI Mashed potato with ginger, Indian spices and mint sauce	320	ALOO GOBI Potato and cauliflower cooked with onion, tomato, ginger and garlic	470
SAFFRONI BUTTER CHICKEN Chicken tikka cooked in tomato, butter, cashew nuts, ginger, garlic, cream and spices	620	DAL ANANTARA Slow cooked black lentil with tomato, butter cream and spices	520
DAL TADKA Yellow split peas cooked with tomato, onion, garlic, butter and roasted cumin seeds	490	BASMATI RICE	150
GOAN FISH CURRY Seabass cooked in coconut milk and Chilli	620	CLASSIC NAAN Plain, Butter or Garlic	150
		CHEESE NAAN Mozzarella cheese	180
		GULAB JAMUN Deep-fried milk ball soaked in rose flavoured sugar syrup	290

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