

TALAD MENU

OPEN DAILY HOURS: 12.00 PM – 10.30 PM

WESTERN

STARTER

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








 VEGAN  VEGETARIAN  SPICY DISHES  CONTAIN PORK  LOCALLY SOURCED DISH  GLUTEN FREE  DAIRY FREE

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

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MAIN

FISH N CHIPS   	560
Battered seabass served with chips and tartar sauce	
AUSTRALIAN STRIPLOIN 	1,400
Black angus striploin with potato & rocket salad	
ROASTED PROSUN FARM BABY CHICKEN  	650
Whole chicken, grilled asparagus, mash potato, rosemary sauce	
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	

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	

BURGER & SANDWICHES

BOLD & BLUE BURGER  	500	CLUB SANDWICH  	450
Double 100g angus beef burger, gorgonzola, cheddar cheese		Grilled chicken, cheddar cheese, bacon, egg, tomato, lettuce served with chips	
BACON WRAP ROYALE   	500	HOT DOG   	400
Single 100g angus beef burger, bacon, cheddar cheese, caramelized onion		Pork sausage, double cheese, jalapeno, caramelized onion served with chips	
TURF N SURF  	550	VEGETABLE SANDWICH   	400
Single 100g angus beef burger, lettuce tomato, BBQ tiger prawn, spiced cocktail sauce		Green pesto, mixed vegetable, cheese on sourdough served with chips	
CHIX N BACON   	400	CHICKEN QUESADILLA  	450
Fried chicken, bacon, cheese, lettuce, tartar sauce		Grilled chicken with mixed cheeses, guacamole, tomato salsa, Jalapeno	
GREEN GODDESS   	400	SKIN ON FRIES 	200
Plant-based burger, capsicum, crushed avocado, spiced tomato sauce		CHEESES Y LODED FRIES   	280

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THAI FLAVOURS







STARTER

- POH PIA POO SOD**  450
Crab meat, edible flower, mixed vegetable
fresh spring roll
- SATAY GAI**   400
Grilled chicken skewers with peanut sauce
- GOONG SAI PUEK**   450
Crispy Phuket prawn and stuffed taro
with shrimp curry sauce
- POO CHA**    490
Fried crab meat and pork stuffed shell
- POH PIA PAK THOD**   300
Mixed vegetable in spring roll sheet
with sweet chili sauce

SALADS

- SOM TAM GAI YANG**    380
Papaya salad with grilled chicken
- KHAO YAM PAK TAI**   350
Rice berry salad, vegetables, budu dressing
with coconut
- YAM MAMUANG PLA FOO**    400
Green mango salad with crispy fish,
spicy lime dressing
- SEANG WA GOONG**   490
Grilled Phuket tiger prawn
and shrimp salad with Thai herb

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
- GAJ PAD MED MAMUANG**    480
Stir fried chicken with cashew nuts
- GOONG MA KHAM**  650
Fried Phuket tiger prawn with tamarind sauce
- MOO PA-LO**    580
Braised pork rib with five spice

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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		

RICE & NOODLE

KHAO PHAD SAPPAROD GOONG		490
Pineapple fried rice with Phuket tiger prawn, cashew nut, raisins		
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		

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		
TUB TIM GROB	 	280
Red rubies in sweet coconut milk and jack fruit		

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		
KANOM KO KATI	 	280
Sweet coconut dumplings in coconut milk		
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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