



THE Bistr

AT THE BEACH










Refined Dining

We hope that you will enjoy the pleasant experience of dining barefoot on the sand and that you sit back, relax and enjoy wonderful food made using the finest, freshest, and where possible, local ingredients. Each dish is carefully crafted by our chefs to ensure the perfect balance of flavours and textures.











The Authentic Appetizer

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| Fresh Spring Roll  | 190 |
| Soft fresh rice spring roll with garden herb, carrot and cucumber salad | |
| Larb Pla   | 320 |
| Raw spicy salmon salad with kaffir lime, coriander, chili and rice cake | |
| Satay Gai  | 190 |
| Chicken skewers, spiced peanut and lemongrass sauce | |
| Pomelo Salad   | 310 |
| Tiger prawn, pomelo, onion, chili and tamarin sauce | |
| Yam Ma Muang Pla Grob  | 290 |
| Green mango salad, fried seabass and cashew nut | |

The Starters

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| Caprese  | 240 |
| Fresh mozzarella cheese, beef steak tomato, basil and arugula | |
| Phangan Ceviche  | 300 |
| Yellow fin tuna, avocado, soya, shallot, chili, coriander and seaweeds crisps | |

The Soup

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| Tom Kha Gai  | 200 |
| Chicken breast, galangal and lime leaf infused coconut broth | |
| Tom Yam Goong   | 250 |
| Tiger prawns, local spices, lime and coriander | |
| Mushroom  | 190 |
| Local farm mushroom cream soup with bread | |
| Lobster Bisque | 230 |
| Cray broth, cream, Lobster, onion and potatoes | |



The Authentic Mains







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|---|-----|
| Geang Phed Ped Yang | 390 |
| Duck breast curry, lychee, grape, sweet basil and kaffir lime | |
| Massaman Klear 🥥 🍳 | 620 |
| Braised lamb shank in massaman curry, sweet potato and cashew nut | |
| Geang Kaew Warn Gai | 350 |
| Chicken breast pieces in green curry, local eggplant and sweet basil | |
| Gai Phad Med Ma Muang 🥥 | 380 |
| Stir fried chicken breast pieces, pineapple, cashew nuts with roasted chili jam | |
| Pla Gapong Kao Manow | 580 |
| Steamed seabass fillets, coriander, chili and lime | |
| Phad Pak Ruam | 200 |
| Stir-fried garden vegetable, soya and oyster sauce | |

The Mains







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|---|-------|
| Pumpkin Risotto 🍷 | 290 |
| Pumpkin risotto, dried ham with parmesan cheese | |
| Spaghetti Bolognese 🥥 | 290 |
| Tomato & beef ragout, pesto and parmesan | |
| Lobster Tail Linguini | 450 |
| Fresh tomato, rock lobster chili, basil with white wine sauce | |
| Roasted Duck Breast | 420 |
| Garlic potato puree and caramelize apple | |
| Steak Diane 🍷 | 1,050 |
| Grilled mushroom, potato, baby carrot, spinach with beef jus | |



The Mains – Seafood

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| BBQ Seafood  - Family Plate | 3,200 |
| Lobster, tiger prawn, whole seabass, squid, mussel and sweet clam with wild rice, potato, mixed salad, lemon, spicy lime sauce and lime butter | |
| Fire Bake Lobster  | 1,400 |
| Lobster, hollandaise, herbal crust, lemon, salad, wild rice | |
| Pan Roasted Phangan Sea Bass   | 580 |
| Hydroponic garden salad with lemon garlic sauce | |
| Phangan Tiger Prawn   | 650 |
| Garlic butter flame, lemon, tomatoes, capers and herb bread | |

On The Side 130

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| Toss Broccoli , almond tarator and parmesan   |
| Mixed Leaf Salad , shaved pear, pomegranate with lemon dressing   |
| Potato Mash , garlic and chives   |
| Fried Morning Glory with soya sauce  |