



# THE Bistr

AT THE BEACH







## Leisure Lunch

Our Executive Chef invites you to discover the subtle balance of flavours, which have influenced the creation of each dish. Every effort has been made to incorporate local products and the freshest ingredients.















### The Soup

<b>Minestrone</b> 	190
Garden vegetable broth, parmesan and garlic bread	
<b>Tom Kha Gai</b> 	200
Chicken breast, galangal and lime leaf infused coconut broth	
<b>Tom Yam Goong</b>  	270
Tiger prawns, local spices and lime	

### The Appetizers and Salads

<b>Avocado Salad</b>  	240
Mixed leaf, avocado, arugula, pomegranate, almond and lemon dressing	
<b>Caesar Salad</b> 	280
Baby romaine, crisp bacon, soft boiled egg, anchovy and parmesan	
<b>Fresh Spring Roll</b> 	190
Soft fresh rice spring roll with garden herb, carrot and cucumber salad	
<b>Larb Pla</b>  	320
Atlantic raw salmon, shallot, rice powder, kaffir lime, coriander and banana crisps	
<b>Som Tam Gai Yang</b> 	240
Green papaya salad, grilled chicken, peanuts, tomato and dried shrimp	
<b>Larb Gai</b> 	210
Authentic mince chicken breast salad, coriander, shallot and mint	
<b>Por Pia Thod</b> 	190
Deep-fry homemade vegetable spring roll with plum sauce	
<b>Satay Gai</b> 	190
Grilled marinated chicken skewer, cucumber salad with peanuts sauce	



vegetarian -



contains nuts -



contains pork -



gluten free -





signature dishes


(Please inquire with senior management if you have any dietary restrictions, allergies or special consideration.)  
All prices are in Thai Baht and subject to a 10% service charge and applicable government tax




### The Wrap and Burger

**Caesar Wrap**  390  
Baby romaine, chicken, crisp bacon, anchovy and parmesan

**Club Sandwich**  390  
Grilled chicken, bacon, egg, cheddar with mayo


**Angus Beef Burger**  420  
Romaine, cheddar, pickles with tomato jam

### The Pizza


**Margherita Pizza**  350  
Fresh mozzarella, vine tomato and basil

**Hawaiian**  350  
Fresh mozzarella, pineapple, ham, vine tomato and basil


### The Wok Fried and Noodle

**Kao Phad Saparot**  290  
Fried rice with chicken breast, cashew nuts, spices, served in pineapple shell

**Phad Kaprow Gai or Moo** 280  
Minced chicken or pork, hot basil, chili, garlic and fried egg

**Gai Phad Med Ma Muang**  320  
Stir fried chicken breast pieces, pineapple, cashew nuts and roasted chili jam

**Kao Phad Goong** 290  
Prawn fried rice with spring onion and fried egg

**Phad Thai Goong**  310  
Stir fried rice noodles with tiger prawns, bean sprouts, and tamarind



### The Pasta

<b>Spaghetti Bolognese</b> 🥔	290
Tomato & beef ragout, pesto and parmesan	
<b>Lobster Tail Linguini</b>	450
Fresh tomato, rock lobster chili, basil with white wine sauce	

### The Main

<b>BBQ Chicken</b> 🌾 🥔	390
Capsicum ratatouille, garlic, pomelo salsa with mustard coffee sauce	
<b>Pan Roasted Phangan Sea Bass</b> 👨‍🍳	580
Hydroponic garden salad with lemon garlic sauce	
<b>Salted Calamari</b>	310
Salted crust, lemon, tartar sauce, fries	

### On The Side 130

<b>Potato Fries</b> , kethup and mayonnaise
<b>Grilled Broccoli</b> , almond tarator and parmesan 🌿 🥔
<b>Mixed Leaf Salad</b> , shaved pear, pomegranate with lemon dressing 🌿 🌾