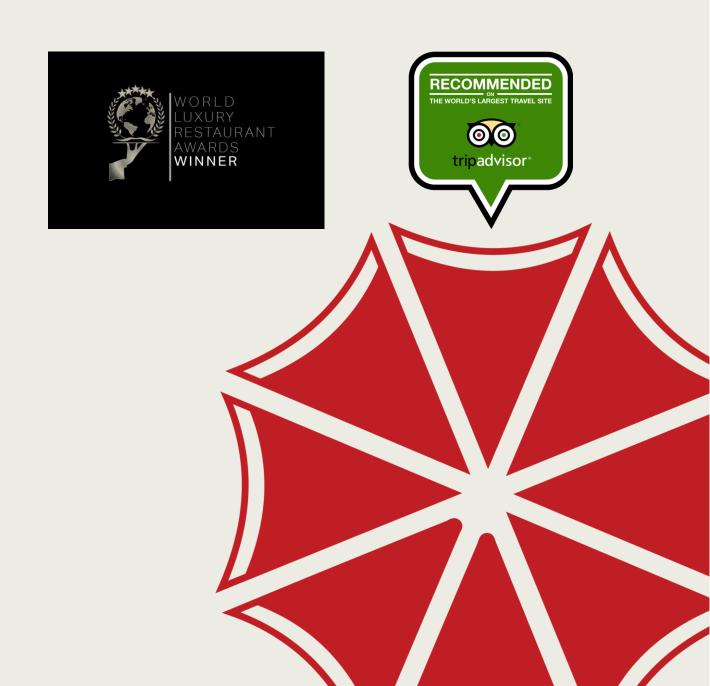


Refined Dining

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

Fresh Spring Roll Soft fresh rice spring roll with garden herb, carrot and cucumber salad	190
Larb Pla	320
Satay Gai Chicken skewers, spiced peanut and lemongrass sauce	190
Pomelo Salad 😂 😭 Tiger prawn, pomelo, onion, chili and tamarin sauce	310
Yam Ma Muang Pla Grob Green mango salad, fried seabass and cashew nut	290
The Starters	
Caprese (r) Fresh mozzarella cheese, beef steak tomato, basil and arugula	240
Phangan Ceviche Yellow fin tuna, avocado, soya, shallot, chili, coriander and seaweeds cris	300 sps
The Soup	
Tom Kha Gai Chicken breast, galangal and lime leaf infused coconut broth	200
Tom Yam Goong Tiger prawns, local spices, lime and coriander	250
Mushroom (V) Local farm mushroom cream soup with bread	190
Lobster Bisque Cray broth, cream, Lobster, onion and potatoes	230





The Authentic Mains

Geang Phed Ped Yang Duck breast curry, lychee, grape, sweet basil and kaffir lime	390
Massaman Klear 🍪 🏠 Braised lamb shank in massaman curry, sweet potato and cashew nut	620
Geang Kaew Warn Gai Chicken breast pieces in green curry, local eggplant and sweet basil	350
Gai Phad Med Ma Muang Stir fried chicken breast pieces, pineapple, cashew nuts with roasted ch	380 ili jam
Pla Gapong Kao Manow Steamed seabass fillets, coriander, chili and lime	580
Phad Pak Ruam Stir-fried garden vegetable, soya and oyster sauce	200
The Mains	
Pumpkin Risotto Pumpkin risotto, dried ham with parmesan cheese	290
Spaghetti Bolognaise Tomato & beef ragout, pesto and parmesan	290
Lobster Tail Linguini Fresh tomato, rock lobster chili, basil with white wine sauce	450
Roasted Duck Breast Garlic potato puree and caramelize apple	420
Steak Diane Grilled mushroom, potato, baby carrot, spinach with beef jus	1,050





650

The Mains - Seafood

Phangan Tiger Prawn 🧭 🥁

BBQ Seafood — - Family Plate Lobster, tiger prawn, whole seabass, squid, mussel and sweet clam with wild rice, potato, mixed salad, lemon, spicy lime sauce and lime bu	3,200 utter
Fire Bake Lobster Lobster, hollandaise, herbal crust, lemon, salad, wild rice	1,400
Pan Roasted Phangan Sea Bass Hydroponic garden salad with lemon garlic sauce	580

On The Side 130

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

Garlic butter flame, lemon, tomatoes, capers and herb bread