

THE Bistr

AT THE BEACH



LUNCH MENU

“HOSPITALITY ISN’T A CHEMISTRY.
IT’S THE PERFECT BALANCE OUT OF PASSION,
HEART & SOUL.”



PATRICK VITTI
EXECUTIVE CHEF



VEGAN



VEGETARIAN



CONTAIN NUTS



GLUTEN FREE



LACTOSE FREE




























SPICY



LOCALLY
SOURCED

Please enquire with our team members if you have any dietary restrictions, allergies or special considerations.
Prices are in Thai baht subject to 10% service charge and applicable government tax.




Bowls & Salads

POKE BOWL     	340
Sushi Rice, Avocado, Red Radish, Mango, Sugar Snap Peas, Tonic Cucumber, Sesame, Cashew Nut, Soy Sauce Vinaigrette	
TACO BOWL 	340
Crispy Tortillas, Romain Lettuce, Avocado, Red Capsicum, Cherry Tomato, Jalapenos, Sweet Corn, Green Onion, Coriander, Yogurt, Lime Vinaigrette	
GREEK BOWL   	340
Feta Cheese, Mixed Capsicum, Celery, Shallot, Olives, Cherry Tomato, Oregano, Olive Oil-Lime Vinaigrette	
QUINOA BOWL     	360
Mixed Quinoa, Romain Lettuce, Red Oak, Avocado, Cucumber, Cherry Tomato, Shallot, Dill, Coriander, Toasted Almonds, Passion Fruit	
MIXED GREEN GARDEN SALAD    	320
Mixed Lettuce, Cucumber, Cherry Tomato, Capsicum, Carrot, Red Radish, Lime Vinaigrette	
SOM TUM KHAO POD   	340
Spicy Sweet Corn Salad, Long Bean, Cherry Tomato, Dried Shrimp, Coriander, Lime	
CAPRESE SALAD  	360
Buffalo Mozzarella, Tomato Salad, Shallot, Basil, Spring Onion, Balsamic Vinaigrette	
CAESAR SALAD	360
Romain Salad, Parmesan Cheese, Anchovies, Croutons, Bacon	
WATERMELON FETA SALAD  	340
Green Oak, Watermelon, Feta Cheese, Cucumber, Shallot, Spring Onion, Coriander, Mint, Lemon	

Add-on




120GR EACH

Norwegian Salmon	200
Yellow Fin Tuna	200
Sea Bass 	200
Baby Squid 	200
Tiger Prawns 	200





















120GR EACH

Beef Tenderloin 	440
Chicken Breast	200
Pork Tenderloin	240
Crispy Bacon	160
Parma Ham	200



Feta Cheese	200
Tofu	120
Avocado	200
Nut Mix	120

Starters

NACHOS 	320
Homemade Tortilla Chips, Cheddar Cheese, Sour Cream, Tomato Salsa, Avocado	
SOM TUM GAI YANG    	340
Spicy Green Papaya Salad, Thai Roasted Chicken, Long Beans, Cherry Tomato, Dried Shrimp, Lime	
POR PIER SOD POO   	360
Vietnamese Fresh Spring Rolls, Crab Sticks, Crunchy Salad, Cucumber, Avocado, Coriander, Mint	
SATAY RUAM MIT  	360
Beef, Pork, Chicken Satay Skewers, Peanut Sauce, Cucumber Relish	
SATAY TAOHOO    	260
Marinated Tofu Satay Skewers, Peanut Sauce, Cucumber Relish	
FRIED CALAMARI 	360
Deep-fried Baby Squid, Sauce Tartar, Thai Seafood Sauce, Lime Wedges	
YAM NUE YANG   	390
Spicy Australian Beef Salad, Green Onion, Lemongrass, Kafir Lime, Local Herbs	



Soups

TOM YAM GOONG    	320
Spicy Flavoured Prawn Soup, Lemongrass, Cherry Tomato, Galangal, Mushroom, Coriander	
TOM KHA GAI  	280
Creamy Chicken Coconut Soup, Mushroom, Cherry Tomato, Kaffir Lime, Coriander	

Pizza, Sandwich & More


PIZZA MARGHERITA 	340
Tomato Sauce, Mozzarella Cheese	
PIZZA CHORIZO	380
Tomato Sauce, Mozzarella Cheese, Spicy Chorizo, Jalapenos	
PIZZA PAD KRA POW GAI	380
Tomato Sauce, Chicken Pad Kra Pow, Mozzarella Cheese	
PIZZA SEAFOOD 	440
Tomato Sauce, Mozzarella Cheese, Prawns, Squid, New Zealand Mussel, Clams	
SPAGHETTI CARBONARA	380
Spaghetti, Egg, Bacon, Parmesan Cheese, Parsley, Black Pepper	
SPAGHETTI GENOVESE  	380
Spaghetti, Herb Pesto, Sundried Tomato, Parmesan Cheese, Almonds, Basil	

Add-on

Tiger Prawns 	200	Feta Cheese	200	Asparagus	160
Minced Beef 	240	Blue Cheese	160	Olive	120
Parma Ham	200	Extra Cheese	160	Bell Pepper	120
Crispy Bacon	160			Avocado	200



Burger & sandwiches will be served with homemade potato wedges and barbecue sauce for garnish

Please enquire with our team members if you have any dietary restrictions, allergies or special considerations.
Prices are in Thai baht subject to 10% service charge and applicable government tax.

TUNA WASABI SANDWICH	440
Ciabatta Bread, Short Fried Yellow Fin Tuna, Pickled Cucumber, Wasabi Mayonnaise, Coriander	
CLUB SANDWICH "CLASSIC"	380
White Toast, Chicken Breast, Crispy Bacon Fried Egg, Lettuce, Tomato	
CLUB SANDWICH "SMOKED SALMON"	380
White Toast, Smoked Salmon, Cucumber, Tomato, Dill Mayonnaise	
BACON-CHEESE BURGER	460
Australian Beef Patty, Gruyere Cheese, Bacon, Tomato, Gherkins, Red Onion, Crunchy Lettuce, Burger Relish	
CRISPY CHICKEN BURGER	440
Crispy Chicken Breast, Gruyere Cheese, Tomato, Red Onion, Cucumber, Crunchy Lettuce, Burger Relish	
PLANT BASED BURGER 	360
Plant-based Burger Patty, Crunchy Lettuce, Tomato, Caramelized Onion, Gherkins, Tomato Jam	
CHICKEN CAESAR WRAP	380
Grilled Chicken Breast, Romaine Lettuce, Bacon, Parmesan Cheese, Caesar Dressing, Anchovies	

Add-on


























French Fries	180	Truffle Fries	220
Parmesan Oregano Fries	220	Sweet Potato Wedges	180

FISH & CHIPS 	520
Battered Seabass Filet, French Fries, Sauce Tartar, Green Peas, Lime Wedges	
SEARED SALMON FILLET 	560
Seared Salmon Filet, Quinoa, Grilled Green Asparagus, Sundried Tomatoes, Herb Salsa	

Burger & sandwiches will be served with homemade potato wedges and barbecue sauce for garnish

Please enquire with our team members if you have any dietary restrictions, allergies or special considerations.
Prices are in Thai baht subject to 10% service charge and applicable government tax.

Taste of Thailand

LARD NAR  	320
Thai Flat Noodle Soup with Pork, Cale, Baby Corn, Mushroom, Fried Garlic	
PAD KRA POW GAI, MOO OR NUE  	320
Wok Fried Chicken, Pork or Beef, Hot Basil, Long Chili, Fried Egg, Jasmin Rice	
PAD THAI GOONG    	480
Wok Tossed Phad Thai Noodles, Black Tiger Prawns, Dried Shrimps, Egg Net, Peanuts, Garlic Chives	
PAD SI-IEW GAI OR MOO  	380
Stir-fried Flat Noodle with Chicken or Pork, Carrot, Cale, Soy Sauce	
GAI PAD MED MAMUANG  	460
Fried Chicken Breast, Garlic, Wild Mushrooms, Capsicum, Onion, Cashew Nuts	
TAOHOO PAD MED MAMUANG     	340
Fried Tofu, Garlic, Wild Mushrooms, Capsicum, Onion, Cashew Nuts	
MASSAMAN GAI   	460
Chicken Massaman Curry, Potato, Peanuts, Cinnamon, Jasmin Rice	
GEANG PHED PED YANG   	580
Red Duck Curry, Pineapple, Grapes, Sweet Basil, Jasmin Rice	
KHAO PAD POO  	460
Crab Fried Rice, Cucumber, Coriander	

THE Bistr

AT THE BEACH



DINNER MENU

“HOSPITALITY ISN’T A CHEMISTRY.
IT’S THE PERFECT BALANCE OUT OF PASSION,
HEART & SOUL.”



PATRICK VITTI
EXECUTIVE CHEF



VEGAN



VEGETARIAN



CONTAIN NUTS



GLUTEN FREE



LACTOSE FREE



SPICY






































LOCALLY
SOURCED

Please enquire with our team members if you have any dietary restrictions, allergies or special considerations.

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

Thai Starters

POR PIER PAK THOD    	260
Deep-fried Homemade Vegetable Spring Rolls, Plum Sauce Dipping	
SATAY GAI  	360
Chicken Satay Skewers, Peanut Sauce, Cucumber Relish	
SATAY TAOHOO    	260
Tofu Satay Skewers, Peanut Sauce, Cucumber Relish	
GOONG HOM SABAI   	330
Crispy Prawn Spring Rolls, Sweet Chili Dipping Sauce	
NUE YANG JIM JAEW   	390
Grilled Thai Wagyu Beef, Nam Jim Jaew Sauce	
SOM TUM GAI YANG OR GOONG YANG    	340
Spicy Green Papaya Salad, Peanuts, Tomatoes, Dried Shrimps, Coriander, Grilled Chicken or Prawns	
LARB MOO OR GAI   	340
Minced Spicy Pork or Chicken Salad, Local Herbs, Mint, Roasted Rice, Chili Dressing	
PHRA GOONG   	490
Grilled Prawn Salad, Chili Jam, Lemongrass, Kaffir Lime, Mint	
YAM NUE YANG    	390
Spicy Thai Wagyu Beef Salad, Onion, Spring Onion, Lemongrass, Tomatoes	
YAM TALAY    	390
Fragrant Seafood Salad, Mussels, Squid, Prawns, Local Herbs, Spring Onions, Celery, Tomatoes	
PLA TUNA *THAI FUSION* 	460
Spicy Tuna Tartar, Chunky Avocado Salsa, Tempura Seaweed, Caviar	

Mediterranean Starters

AUSTRALIAN BEEF CARPACCIO

520

Truffle Vinaigrette, Parmesan Crisps, Red Radish, Crispy Capers

HAMACHI & VODKA *CHEF PATRICK'S RECOMMENDATION*

520

Hamachi Tartar, Cucumber-Dill Yogurt, Vodka-Tonic Jelly, Trout Caviar

TUNA "NICOISE"

460

Short Fried Tuna, Bean-Tomato Salad, Pickled Shallots, Quail Egg, Olive, Potato Mustard Aioli

BEETROOT TARTAR

360

Braised Beetroot Tartar, Mango Chutney, Green Sauce, Goat Cheese

CRAB SALAD

460

Crab Meat Salad, Pickled Cucumbers, Aioli, Romain Cos, Granny Smith Apple

Thai Soups

TOM YAM GOONG

320









Spicy Flavoured Prawn Soup, Lemongrass, Cherry Tomato, Galangal, Mushroom, Coriander

TOM KHA GAI

280

Creamy Chicken Coconut Soup, Mushroom, Cherry Tomato, Kaffir Lime, Coriander





Thai Main Courses

PLA KRA PONG NUENG MANOW	   	590
Steamed Sea Bass, Lemongrass, Lime Sauce, Coriander, Garlic, Chili		
GOONG KRATIEM PRIK THAI	 	690
Deep-fried Tiger Prawns, Garlic Black Pepper Sauce		
PLA KRA PONG THOD SA MUN PAI *CHEF PATRICK'S RECOMMENDATION*	   	590
Crispy Sea Bass, Chili, Ginger, Lime, Shallots, Cashew Nuts		
NUE PAD NAM MAN HOY	 	480
Stir-fried Beef Sirloin, Garlic, Wild Mushrooms, Onion, Ginger, Oyster Sauce		
PLA MUEK PAD NAM PRIK POW	  	480
Wok-fried Squid, Chili Jam, Bell Pepper, Spring Onion, Cashew Nuts		
PAD THAI GOONG SOD	  	480
Stir-fried Phad Thai Noodles, Tiger Prawns, Dried Shrimps, Peanuts, Bean Sprouts, Garlic, Chives		
PAD KRA-POW CHICKEN, BEEF OR PORK	   	320
SEAFOOD		580
Wok-fried Chicken, Beef, Pork or Seafood, Hot Basil, Chili, Fried Egg		
GAI PAD MED MAMUANG	 	460
Wok-fried Chicken, Capsicum, Wild Mushrooms, Onions, Cashew Nuts		
PAD PAK BROCCOLI SAI GOONG	  	420
Stir-fried Broccoli, Tiger Prawns, Oyster Sauce, Mushrooms, Garlic		
PAD PAK RUAM MITE	 	290
Stir-fried Mixed Vegetables, Oyster Sauce		
PAD PAK BOONG FAI DANG	 	280
Stir-fried Morning Glory, Oyster Sauce, Garlic, Chili		
SPAGHETTI PAD KEE MAO TALAY *THAI FUSION*	 	460
Drunken Spaghetti, Prawns, Squid, Clam, Mussel, Finger Roots, Baby Corn, Chinese Broccoli, Holy Basil		

**ALL THAI DISHES WE WILL SERVED WITH RICE*

Please enquire with our team members if you have any dietary restrictions, allergies or special considerations.
Prices are in Thai baht subject to 10% service charge and applicable government tax.










Curries

CHU CHEE GOONG   	580
Grilled Tiger Prawns, Chu Chee Curry, Kaffir Lime Leaves	
GAENG KIEW WAN GAI   	460
Creamy Green Chicken Curry, Baby Eggplant, Kaffir Lime, Holy Basil	
GAENG PHED DUCK    	580
BEEF	580
Red Curry, Roasted Duck Breast or Thai Wagyu Beef, Lychee, Pineapple, Eggplant	
MASSAMAN GAI   	460
Thick Massaman Curry, Chicken Hip, Coconut Milk, Potatoes, Crispy Shallots, Peanuts	
PANANG LOBSTER *THAI SIGNATURE DISH*    	2200
Panang Curry, Whole Phuket Lobster, Kaffir Lime, Peanut Crumble	

**ALL THAI DISHES WE WILL SERVED WITH RICE*

Please enquire with our team members if you have any dietary restrictions, allergies or special considerations.
Prices are in Thai baht subject to 10% service charge and applicable government tax.

Mediterranean Main Courses

AUSTRALIAN BEEF TENDERLOIN		1490
Grilled Australian Beef Tenderloin, Potato Donut, Pumpkin Creme, Black Garlic, Romain Cos		
SEAFOOD RISOTTO	 	650
Creamy Italian Risotto, Black Tiger Prawns, Mussel, Squid, Parmesan, Sundried Tomatoes		
SEABASS		690
Seared Seabass Filet, Saffron Broth, Crispy Kale, Cauliflower Creme		
IBERICO LAMB SHANK	*MEDITERRANEAN SIGNATURE DISH*	890
Slow Cooked Lamb Shank, Tabbouleh, Grilled Okra, Cumin-Lime Yogurt		
FRENCH DUCK BREAST	*CHEF PATRICK'S RECOMMENDATION* 	890
Grilled Duck Breast, Popcorn Creme, Baby Corn, Broccoli, Chimichurri		
SEAFOOD CARBONARA		650
Linguine, Seafood Carbonara, Bacon, Prawns, Mussel, Clam, Squid		
YELLOW FIN TUNA	 	690
Seared Yellow Fin Tuna, Quinoa, Grilled Asparagus, Avocado Creme, Sundried Tomatoes		
BUCKWHEAT PUMPKIN RISOTTO		480
Creamy Buckwheat Pumpkin Risotto, Onsen Egg, Parmesan Cheese, Micro Greens		
CHICKPEA FALAFEL		480
Chickpea Falafel, Carrot Hummus, Grilled Baby Carrot, Flat Bread Cracker, Coriander Oil		

Desserts

GOLDEN TIRAMISU *SIGNATURE DESSERT*  	390
Mascarpone Cheese, Chocolate Ganache, Finger Biscuits, Amaretto, Espresso Gel	
CHOCOLATE LAVA CAKE  	280
Basil Sponge, Spiced Pineapple, Nut Caramel, Vanilla Ice Cream	
MANGO PANNA COTTA   	280
Mango Jelly, Cashew Nut Soil, Mango Sorbet	
KHAO NIEW MAMUANG  	240
Mango Sticky Rice, Coconut Milk, Sesame, Coconut Sorbet	
GLUAY KEAK 	240
Deep-fried Banana Tempura, Coconut Sorbet	
TROPICAL FRUIT PLATTER    	220
Assorted Seasonal Fruit Platter	

Ice Cream & Sorbet

(by scoop) 90

VANILLA

CHOCOLATE

STRAWBERRY

COCONUT

MATCHA GREEN TEA

RUM RAISIN

MANGO

LEMONGRASS

LIME

YUZU

PASSION FRUIT

Sweets

TROPICAL FRUIT PLATTER    	220
Assorted Seasonal Fruit Platter	
KHAO NIEW MAMUANG 	240
Mango Sticky Rice, Coconut Milk, Sesame, Coconut Sorbet	
GLUAY KEAK 	240
Deep-fried Banana Tempura, Coconut Sorbet	

Ice Cream & Sorbet

(byscoop) 90

VANILLA

CHOCOLATE

STRAWBERRY

COCONUT

MATCHA GREEN TEA

RUM RAISIN

MANGO

LEMONGRASS

LIME

YUZU

PASSION FRUIT