AMAYA

FOOD GALLERY

SOMETHING TO SHARE



AMAYA PLATTER 400
A collection of appetizers featuring
chicken satay, shrimp cake, pork & prawn
golden bag and vegetable spring roll,
served with a variety of sauces.

SATAY GAI 300
Marinated chicken satay flamed to perfection,
accompanied by coconut cream,
cucumber relish and shallots,
served with a rich peanut sauce.

CALAMARI FRITTI 320
Fresh Squid Rings lightly coated and fried
to a golden brown, served with Aioli Mayo.

BBQ CHICKEN WING 300
BBQ Chicken Wings, generously
smothered in our barbecue sauce.

GAMBAS AJILLO 320
Fresh local shrimps with garlic, finely chopped parsley and a punch of chili,
served with herbed crostini.







Signature Dish · Pork · Beef · Chicken · Crustaceans · Mollusca

Milk · Gluten Free · Peanut · Tree nuts · Egg · Vegetarian · Chilli

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CHOICE OF SALAD

GARDEN GREEN SALAD 230
A green salad made with garden-fresh lettuce, carrots, cherry tomatoes, cucumbers and onions, enhanced with croutons, served with Italian dressing.

CLASSIC CAESAR SALAD 260
Crisp hearts of romaine topped with herbed crostini, Parmesan, bacon and Caesar dressing.

Add grilled chicken	+20
Add grilled prawn	+40
Add smoked salmon	+40

INSALATA CAPRESE 350
Layers of fresh tomatoes, creamy mozzarella and basil, finished with rich extra virgin olive oil and a sweetly tangy balsamic reduction.

TUNA NIÇOISE SALAD 350
Seared tuna accompanied by potatoes, crisp vegetables, topped with a piquant lemon vinaigrette and egg crumbles.

SOUP AS A PERFECT START

PUMPKIN AND ORANGE SOUP 250
A creamy pumpkin soup with roasted pumpkin orange, served with herbed crostini.

WILD MUSHROOM SOUP 280
A mushroom soup infused with truffle essence, accompanied by herbed crostini.

SEAFOOD BISQUE 300
A seafood bisque with pineapple essence and herbed crostini.

CREAMY MEXICAN CORN SOUP 250
A creamy corn soup with fresh cilantro, a sprinkle of paprika and toasted corn kernels.





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HAPPINESS IS EATING RICE & NOODLES





NASI GORENG DENGAN SATE AYAM 340
Nasi Goreng with fresh veggies,
a fried egg and a mix of chicken
and prawn, accompanied by
chicken satay and shrimp crackers.

LAP CHEONG CHOW FAN 300
Classic Chinese fried rice with Chinese sausage,
onions, peas and a fried egg.

BEIKON KIMCHI-BOKKEUMBAP 300
Kimchi fried rice stir-fried with bacon,
gochujang and spicy kimchi juice,
topped with a fried egg.

KHAO OP SAPPAROD 320
Aromatic rice with chicken, crunchy
cashew nuts, prawns, dry chicken sausage and
juicy pineapple chunks, served in a pineapple bowl.

KHAO PHAD 320
Simple stir-fried jasmine rice with eggs and soy sauce, seasoned and tossed with your choice of meat.

Mixed Vegetable	220
Chicken or Pork	260
Beef or Prawn	300
Seafood	320

PAD THAI GOONG 320
Classic fried rice noodles with prawn, bean sprouts, chive and a chili tamarind sauce.

KWAY TEOW KLUK BORAN 300
Thai tossed noodles in soy sauce with a variety of pork, prawn, string beans,
bean sprouts and ground peanuts.

PAD SEE-EW
Stir-fried flat rice noodles with egg, kale, carrot and baby corn in black soy sauce.

Mixed Vegetable	250
Chicken or Pork	300
Beef or Prawn	320
Seafood	340

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YOUR FAVOURITE BURGERS & SANDWICHES

All burgers and sandwiches are served with French fries.

RIB IN THE MIDDLE 395
Kurobuta pork rib, topped with cheddar cheese, lettuce, crispy onion rings,
jalapeños, pickled cucumbers and smoky BBQ sauce.

CLUSTER CLUCK 340
Buttermilk-fried chicken paired with coleslaw, pickled cucumbers,
lettuce, cheese and Sriracha sauce.

FLAME ON BEEF 395
Juicy beef patties layered with cheddar cheese, tomato,
lettuce, caramelized onions, bacon and a classic blend of ketchup and mustard.

THE CLUB 320
A classic club with layers of toasted bread filled with lettuce,
tomatoes, pork ham, chicken, a fried egg, bacon and cheddar cheese.

BANH MI THIT NUONG 320
A French baguette sandwich with grilled char siu pork, pickled vegetables and lime-sesame sauce.



LOAD THEM UP!

All French fries are served with mayonnaise and tomato ketchup.

CHILI BEEF LOADER 280
Spicy chili beef topped with tomato salsa,
jalapeños, cheddar cheese and
a creamy mayo cheese sauce.

BACON AND SRIRACHA LOADER 250
Crispy bacon bites with melted cheese,
tomato salsa, spring onion and
a spicy Sriracha mayo.

FRENCH FRIES 160
Crispy golden fries.
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IT'S PIZZA TIME!

MARGHERITA PIZZA 250
With tomato sauce, mozzarella cheese and fresh basil.

HAWAIIAN PIZZA 280
With tomato sauce, pork ham, pineapple and mozzarella cheese.

PIZZA AI FRUTTI DI MARE 350
With tomato sauce, squid, prawns, mussels and mozzarella cheese.

FUNGO PIZZA 350
With tomato sauce, mushrooms, mozzarella cheese and
a hint of truffle essence.

PIZZA PRIMAVERA 280
With tomato sauce, mozzarella cheese, bell peppers, onions,
tomato slices, zucchini and black olives.

THAITALIAN PIZZA

TOM YUM GOONG PIZZA 350
With the herbs and heat of chili, prawns, mushrooms,
mozzarella cheese and kaffir lime leaves, finished with a squeeze of fresh lime.

GAI KRA PRAO PIZZA 280
Hot and spicy chicken, egg, mozzarella cheese and crispy hot basil.



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INDIAN HIGHLIGHT

PANEER TIKKA 350
Indian cottage cheese marinated
in yogurt and mild Indian spices,
served with mint dipping,
chili yogurt and a squeeze of lime.

VEGETABLE SAMOSA 180
Crispy pastry filled with potatoes,
green peas and aromatic
Indian spices, accompanied by
mint and coriander dipping sauce.

TANDOORI CHICKEN 400
A whole chicken leg marinated
in Kashmiri chili powder,
curd and tandoori spices.

CHICKEN KATI ROLL 220
Spiced chicken wrapped
with mustard paste,
green chili sauce, onions,
coriander leaves and capsicum,
served with mint dipping.

CHICKEN TIKKA MASALA 350
Boneless chicken marinated
and cooked in an onion
and tomato-based gravy
with a blend of Indian spices.

DAL MAKHANI 320
Black lentils simmered
in Indian clarified butter,
ginger, garlic and a tomato gravy.

PANEER TIKKA MASALA 350
Marinated Indian cottage cheese
prepared in an onion and
tomato gravy with Indian spices.

PUNJABI CHOLE MASALA 250
Chickpeas cooked in an onion
and tomato gravy,
seasoned with Indian spices.

GARLIC NAAN 80
Soft, fermented flatbread
with garlic, coriander leaves
and butter.









TASTE OF THAI SPICE

THOD MUN GOONG 250
A blend of shrimp meat and soft pork with bread crumbs, served with a spicy palm sauce.

THUNG THONG 250
Golden bags filled with prawn and pork, served with a sweet chili sauce infused with peanuts.

PO PIA PAK TOD 230
Deep fried vegetarian spring rolls, served with a sweet chili sauce.

SOM TAM GAI YANG 250
A spicy papaya salad with grilled marinated chicken.

YAM WOON SEN TALAY 360
A spicy vermicelli salad with seafood.

YAM NUA YANG 450
Spicy grilled beef salad, featuring "Pone Yang Kham" beef with a spicy mint dressing.

TOM YUM GOONG 320
A spicy prawn soup with lemongrass and coriander.

TOM KHA GAI 280
Creamy coconut soup with chicken, galanga and kaffir lime leaves.

GAENG JUED TAO HOO MOO SUB 250
A clear soup with soft egg tofu and marinated ground pork.





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ALONG WITH THE RICE

PAD KRA PRAO
A stir-fry with your choice of meat, chili, garlic and hot basil, served with steamed jasmine rice and a fried egg.

Chicken or Pork	280
Beef or Prawn	360
Seafood	380

PAD PRIK GAENG
Sautéed Southern red curry with your choice of meat, served with steamed jasmine rice.

Mixed Vegetable	250
Chicken or Pork	300
Beef or Prawn	320
Seafood	340

GAI PHAD MED MAMUANG 280
Stir-fried chicken with cashews, bell peppers, onions, spring onion and dry chili, served with steamed jasmine rice.

NUA PAD NAM MUN HOY 380
Beef stir-fried with carrots, green onions and white mushrooms in oyster sauce, served with steamed jasmine rice.

MOO THOD KRATIEM PRIK TAI DUM 280
Thai fried pork with garlic in a black pepper sauce, served with steamed jasmine rice.





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PANAENG
Thick red curry with your choice of meat, served with steamed jasmine rice.

Mixed Vegetable	220	Chicken or Pork	250
Beef or Prawn	350	Seafood	380

GEANG KIEW WAN
Green curry with your choice of meat, served with steamed jasmine rice.

Mixed Vegetable	220	Chicken or Pork	250
Beef or Prawn	350	Seafood	380

PLA SALMON SAUCE MA KHAM 580
Pan-fried salmon steak with tamarind sauce and crispy shallots, served with steamed jasmine rice.

MASSAMAN GAE 750
Slow-cooked Massaman lamb shanks with potatoes, peanuts and crispy shallots,
served with steamed jasmine rice.

PLA TOD SAUCE SAPPAROD 420
Deep-fried sea bass with a spicy pineapple sauce, served with steamed jasmine rice.

PLA TOD YAM MAMUANG 420
Deep-fried sea bass with a tangy green mango salad and cashew nuts,
served with steamed jasmine rice.

PLA NUENG MANAO 420
Steamed fillet of sea bass with lemongrass, galanga and a spicy lime sauce,
served with steamed jasmine rice.

STEAMED JASMINE RICE 50

À LA MINUTE PASTA

Choose your pasta: Spaghetti, Penne, Fusilli

SALSA DI POMODORO FRESCA 300
A tomato sauce with
cherry tomatoes and fresh basil.

SALSA ALLA CARBONARA 320
A creamy Parmesan cheese,
crisp bacon and an egg yolk.

RAGU ALLA BOLOGNESE 350
Classic beef Bolognese, slow-cooked to perfection.

AGLIO, OLIO E PEPERONCINO CON PANCETTA 320
A combination of olive oil, garlic, dry chili and bacon.



CENTER STAGE

TEXAS BBQ 480
Kurobuta BBQ ribs alongside a jacket potato topped with melted cheese,
crispy bacon and smothered in barbecue sauce.

TROPICAL SALMON 580
Perfectly seared salmon on mashed potatoes,
accompanied by a green pea sauce and tropical salsa.

SEA BASS MISO 480
Pan-fried sea bass fillet in a miso coconut cream sauce,
served with sautéed spinach and cubed potatoes.

STUFFED CHICKEN 450
Juicy chicken breast stuffed with sun-dried tomato, spinach and cheese,
placed atop mashed potatoes and served with a garlic butter mushroom sauce.

SMOKE ON THE EYE 890
Australian beef ribeye infused with the finesse of TWG tea smoke,
paired with Mediterranean vegetables and Lyonnaise potatoes
and served with a unique tea and wine sauce.

PERFECT PAIRINGS

CORN ON THE COB 100
Grilled corn brushed with lime, garlic and butter.

GARLIC MASHED POTATOES 100
Creamy mashed potatoes with a bold garlic flavour.

JACKET POTATOES 100
Baked jacket potato with melted cheese and crispy bacon.

ROASTED VEG 100
Mediterranean vegetables roasted with butter and a sprinkle of paprika.

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SWEET SYMPHONY

MANGO & STICKY RICE 220
Ripe sweet mango served alongside aromatic coconut sticky rice.

MOLTEN CHOCOLATE CAKE 180
A warm chocolate lava cake with molten chocolate,
served with orange zest and crumble for a citrusy crunch.

AMAYA IRELAND COCONUT 180
Coconut pie accompanied by smooth vanilla sauce
and topped with crispy coconut shavings.

LEMON MERINGUE 140
Tangy lemon custard atop a meringue cracker biscuit,
finished with a sweet strawberry sauce.

STRAWBERRY CHEESE PIE 140
A cream cheese and strawberry filling atop a crispy base,
complemented by a berry compote.

CHOCOLATE DOME 140
Silky chocolate mousse in a chocolate dome,
served with passion fruit sauce.

SEASONAL LOCAL FRUITS 200
A set of watermelon, dragon fruit, pineapple,
papaya and a lime wedge.

ARTISAN ICE-CREAM

1 scoop 90 | 2 scoops 180

- Vanilla
- Chocolate
- Strawberry
- Coconut

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BEVERAGE MENU

BOOST SHAKE

Go Green	*Cucumber, Spinach and Celery*	160
Detox	*Apple, Carrot, Ginger and Honey*	160
Pure Vitamin	*Turmeric, Passion Fruit, Papaya and Cantaloupe*	160
Wake Up	*Coffee, Orange Juice and Lime*	160

THAI BEVERAGE

Cha-Yen	*Thai Iced Tea with Condensed Milk*	140
Es-Yen	*Long Espresso with Condensed Milk*	140
Chocolate-Yen	*Chocolate, Milk, Cream and Chocolate Sauce*	120

FRUIT SHAKE

Watermelon	140
Pineapple	140
Papaya	140
Mango	140
Coconut	140
Lemon	140
Banana	140

TWG TEA

English Breakfast	120
Chamomile	120
Grand Jasmine	120
Earl Grey	120
Oolong Prestige	120
Moroccan Mint	120
Organic Sencha	120
Royal Darjeeling	120

WATER

OGEU Minere Still Water	150
OGEU Sparkling Water	150
Rynn Still Water	80
Rynn Sparkling Water	80

JUICES

Coconut	140
Lemon	140
Orange	140
Mango	140
Pineapple	140
Apple	140

SMOOTHIES

Mixed Berries	170
Strawberry Banana	170
Mango	170
Pineapple	170

SOFT DRINK

Coke	80
Coke Light	80
Coke Zero	80
Sprite	80
Fanta	80
Tonic	80
Ginger Ale	80
Soda Water	80
Lipton Lemon	80

CLASSIC COFFEE

Espresso	100
Double Espresso	150
Americano	110
Cappuccino	130
Flat White	110
Caffè Latte	130
Iced Coffee	140
Hot Chocolate	120

BEER

Singha	140
Singha Draft	140
Chang	140
Leo	140
San Miguel Light	150
Heineken	150

MOCKTAIL

Virgin Mojito	*Brown Sugar, Mint, Soda, Lime*	160
Strawberry Virgin Mojito	*Brown Sugar, Mint, Soda, Lime, Strawberry*	160
Mango Virgin Mojito	*Brown Sugar, Mint, Soda, Lime, Mango*	160
Coconut Virgin Mojito	*Brown Sugar, Mint, Soda, Lime, Coconut*	160
Virgin Pina Colada	*Pineapple Juice, Coconut Cream, Brown Sugar*	160
Fruit Punch	*Pineapple Juice, Orange Juice, Lemon Juice, Grenadine Syrup*	160

SPRITZERS

Mango & Passion Fruit	*Vodka, Soda, Mint, Mango, Passion fruit*	380
Aperol Spritz	*Prosecco, Aperol, Soda, Orangez*	380

SIGNATURE COCKTAIL

Samui Beauty	*White Rum, Midori, Crushed Ginger, Kaffir Lime Leaf, Lychee, Lime Juice*	295
Amaya Sunset	*Vodka, Malibu, Banana Liquor, Coconut Cream, Lime Juice*	295
One Night in Amari	*Vodka, Apple, Lychee, Cranberry Juice*	295
Mango Sticky Rice	*White Rum, Malibu, Mango, Coconut Cream, Sesame Seeds*	295

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CLASSIC COCKTAIL

Pina Colada	*Light Rum, Malibu, Pineapple Juice, Coconut Cream*	270
Margarita	*Tequila, Triple Sec, Lime Juice*	270
Mai Tai	*Light Rum, Dark Rum, Orange Curacao, Lime Juice, Orgeat Syrup, Grenadine*	270
Dirty Martini	*Gin, Vermouth, Olives*	270
Strawberry Daiquiri	*White Rum, Lime Juice, Simple Syrup, Strawberry*	270
Mojito Classic, Lychee, Strawberry	*Light Rum, Brown Sugar, Mint, Soda, Lime*	270
Old Fashioned	*Bourbon, Sugar, Angostura Bitters, Orange Twist*	270
Whiskey Sour	*Bourbon, Lemon Juice, Syrup, Angostura Bitters*	270
Long Island Iced Tea	*Vodka, Gin, White Rum, Tequila, Triple Sec, Lime Juice, Coke*	290
Negroni	*Gin, Campari, Sweet Vermouth, Orange Peel*	290
Sex on the Beach	*Vodka, Peach schnapps, Cranberry & Pineapple Juice*	270
Bloody Mary	*Vodka, Tomato Juice, Lime, Worcestershire, Tabasco, Salt & Pepper, Celery*	270
Espresso Martini	*Gilbey's Vodka, Kahlua, Espresso, Sugar Syrup*	270
B52	*Kahlua, Baileys, Cointreau*	270
Cosmopolitan	*Gilbey's Vodka, Triple Sec, Cranberry Juice, Sugar Syrup*	270
Singapore Sling	*Gilbey's Gin, Cherry Liqueur, Lemon Juice, Sugar Syrup, Grenadine Syrup*	270
Irish Coffee	*Jameson, Kahlua, Hot Black Coffee, Whipped Cream, Brown Sugar*	270

WHISKEY

Chivas Regal 18 Years	480
Chivas Regal 12 Years	290
Glenmorangie Original	290
Ballantine's 12 Years	290
Ballantine's Finest	230
Johnnie Walker Black	250
Johnnie Walker Red	220
Johnnie Walker Swing	230
Johnnie Walker Gold	290
Singleton	230
Singleton 15 Years	480
Jameson	250
Canadian Club	230
The Famous Grouse	230

APERITIF

Taylor's Fine Tawny Port	200
Pernod	200
Ricard	200
Campari	200
Martini–Dry, Rosso, Bianco	200
Tio Pepe	200
Pastis Prado	200
Aperol	230
Calvados	200

LIQUOR

Jägermeister	200
Drambuie	200
Cointreaux	200
Kahlua	200
Baileys	200
Southern Comfort	200
Malibu	200
Sambuca	200
Cherry Heering	350
Blue Curaçao	200
Grand Marnier	350

TEQUILA

Olmeca Gold	290
Patron	390
Mexicana Ole	220
El Jimador	220

BOURBON

Jim Beam	250
Jack Daniels	290
Wild Turkey	230

LOCAL FLAVOUR

Chalong Bay Rum	185
Sang Som	185
Maekhong	185

VODKA

Absolut	240
Stolichnaya	230
Ketel One	290
Grey Goose	390
Belvedere	270
Smirnoff	220
Gilbey's	200

GIN

Hendrick's	340
Tanqueray	290
Bombay	290
Gordon's	220
Beefeater	220
Gilbey's	200

RUM

Mount Gay	230
Havana Club	220
Bacardi	220
Captain Morgan	220
Canario	220

COGNAC

Remy Martin VSOP	550
Martell VSOP	520
Courvoisier VSOP	480
Hennessy VSOP	550
Hennessy XO	890

WINE BY THE GLASS

WHITE WINE

Pinical Estate Reserve	*Chardonnay, Australia*	280
Massenez- Chateau M	*Sauvignon Blanc, Chile*	310
Georges Duboeuf	*Sauvignon Blanc, France*	350

RED WINE

Pinical Estate Reserve	*Merlot, Australia*	280
Massenez - Chateau M	*Carbernet Sauvignon, Chile*	310
Georges Duboeuf	*Pinot Noir, France*	350

SPARKLING WINE

Botter Spumante	*Italy*	350

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