

# APPETIZERS



**Salmon Pencils** 🌿 🥚 🐟 300 THB

ปอเปี๊ยะทอดไส้แซลมอน  
Fried salmon spring roll served with garlic aioli

**Spicy Calamari Salad** 🐙 🌿 🐟 280 THB

ลาบหมึก  
Thai-inspired dish featuring tender squid mixed with fresh herbs, lime, fish sauce, and chili, creating a tangy, spicy, and savory salad

**Calamari** 🌿 🥚 🐙 200 THB

หมึกชุบแป้งทอด  
Fried Calamari with remoulade

**Crab Rangoon** 🥚 🌿 🥚 🐙 200 THB

เกี๊ยวทอดไส้ปูและครีมชีส  
Fried wontons filled with cream cheese and crab served with plum sauce

**Fried Shrimp Bites** 🌿 🐙 220 THB

กุ้งกระจุก  
Fried Shrimp wrapped in crispy rice paper are a delightful fusion of crunch and flavor. Each bite-sized piece features succulent, marinated shrimp wrapped snugly in a thin layer of rice paper, creating a unique texture. The rice paper turns crispy when fried, Served with dipping sauces like sweet chili, peanut

**Samosa** 🌿 🍵 190 THB

ซาโมซ่า  
Vegetarian Samosa served with mango chutney and mint sauce with yoghurt

**Salt-fried Chicken Lollipops** 200 THB

ไก่ทอดเกลือ  
Salt-fried chicken lollipops served with sweet chilli sauce

**Deep Fried Spicy Minced Pork** 200 THB

ลาบหมูทอด  
Spicy fried Larb balls on skewers served with Jaew sauce

# MAIN COURSES



**Seafood Fried Rice** 🌿 🥚 🐙 500 THB

ข้าวผัดทะเล กุ้ง หมึก  
With shrimp and squid

**Salmon Poke bowl** 🌿 🐟 250 THB

แซลมอน  
A refreshing dish with marinated salmon, served on rice and topped with vegetables, seaweed, and a Shoyu dressing

**Stir-Fried Pork with Basil and Fried Egg** 🌿 🥚 280 THB

ผัดกะเพราหมูไข่ดาว  
Wok-fried pork with holy basil, garlic, chilli, and fish sauce, served with a crispy fried egg and steamed jasmine rice



# PASTA

**Pasta alla Crema** 🥚 🌿 🥚 🐙 280 THB

สปาเก็ตตี้ครีมกุ้ง  
Spaghetti tossed in a rich, creamy sauce made with shrimp roe and top with seaweed

**Pad Se-Eew Moo** 🌿 🥚 280 THB

ผัดซีอิ้วหมู  
Rice noodles wok-fried and tossed with egg, kale, carrot, and black soy, all brought together with a savory oyster sauce

# SANDWICHES & BURGER



**Surf n Turf Skewers** 🌿 🐟 🐙 280 THB

บาร์บีคิว  
A delicious combination of grilled pork, shrimp and seabass fish, skewered and seasoned to perfection for a savory, smoky flavour

**Caprese Grilled Cheese** 🥚 🌿 🥚 200 THB

แซนด์วิชคาเปรสเช่  
Fresh Mozzarella and tomato with basil and garlic grilled cheese sandwich

**Amari Angus Beef Burger** 🥚 🌿 🥚 460 THB

เบอร์เกอร์เนื้อ  
Grilled Angus Beef with crisp lettuce, ripe tomato, and fresh onion and sriracha mayo, served with a side of crispy fries

**Classic Club Sandwich** 🥚 🌿 🥚 360 THB

คลับแซนด์วิช  
A Triple-stack with grilled chicken, crispy bacon, savory ham, melted cheese, ripe tomato, and crisp lettuce, served with a side of golden fries



# SALADS

**Nicoise** 🥚 🍷 190 THB

สลัดนิซัวส์  
Traditional salad with chicken, egg, olives, and green beans served on green oak

**Fried Papaya salad** 🥚 🍷 🐟 🐙 350 THB

ส้มตำทอด  
Thai crispy papaya salad with salted crab and salted egg

**Spicy Seafood Salad** 🐟 🐙 360 THB

ยำทะเล  
This traditional dish features a medley of tender shrimp, and succulent squid, mixed with crisp onion, tomato, and aromatic Coriander

**Fried Shrimp and Tropical Fruit Salad** 260 THB

สลัดกุ้งทอด  
Fresh fruits and deep fried shrimp, tossed in a zesty, Honey lemon mayo dressing for a perfect balance tangy flavors



# SIGNATURE SIPS 350 THB



## Ocean Breeze Mojito

White Rum, Blue Curacao, coconut water, mint leaves, lime, syrup, soda water



## Tropical Tide Punch

Coconut Rum, pineapple juice, Midori Melon Liqueur, lime juice, syrup



## Mango Paradise

Vodka, Peach Schnapps, Agave syrup, Mango puree, Lime juice



## Island Breeze Cooler

Coconut Rum, pineapple juice, club soda, passion fruit puree, syrup, lime juice



## Berry Lagoon Margarita

Tequila, Blue Curacao, Blue Raspberry, Lime juice



## Cucumber Mint Refresher

Gin, Elderflower Liqueur, cucumber, mint leaves, lime juice, soda water



## Citrus Glow

Gin, Aperol, Orange Juice, Lime juice, Honey, Tonic water



## Aqua Sunset

Sangsom, Blue Curacao, Orange juice, Lime juice, Grenadine syrup

# ICED TEA REFRESHERS



## Earl Grey Citrus Sparkle

Earl Grey tea, honey, orange juice, sparkling water

140 THB



## Minty English Delight

English breakfast tea, honey, mint leaves, sparkling water

140 THB



## Jasmine Lemonade Cooler

Jasmine tea, honey, lemon juice, sparkling water

140 THB



## Sencha Mint Lime Refresher

Sencha tea, honey, lime juice, sparkling water

140 THB

### Aperitif

Campari	220 THB
Aperol	220 THB

### Single Malt

Glenfiddich 12 years	390 THB
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### Scotch

Chivas Regal	340 THB
Johnnie Walker Black Label	340 THB
Famous Grouse	280 THB
Johnnie Walker Red Label	240 THB

### Bourbon

Jack Daniel's	340 THB
Jim Beam	280 THB

### Whiskey

Canadian Club	280 THB
John Jameson	280 THB

### Gin

Hendrick's	390 THB
Bombay Sapphire	280 THB
Tanqueray	280 THB
Gordon's	280 THB

### Rum

Bacardi Light	240 THB
Captain Morgan	240 THB
Sang Som	200 THB

### Vodka

Grey Goose	390 THB
Absolut	240 THB
Smirnoff	220 THB

### Tequila

Don Julio Reposado	380 THB
Jose Cuervo Especial Silver	300 THB

### Beer

Heineken	180 THB
Singha	170 THB
Singha Draught (350ml/700ml)	170/320 THB
Chang	170 THB

### Craft Beer

Summerlay Fin Fin IPA (490 ml)	250 THB
Summerlay Fruit Ale Mangomelo (490 ml)	250 THB
Bussaba Ex-Weisse (490 ml)	220 THB

### Wine by the Glass

#### Sparkling wine

Botter, Prosecco DOC Extra Dry, Veneto, Italy

#### White wine

Chardonnay, Georges Duboeuf, France, 2022  
Sauvignon Blanc-Semillon, Chateau M Gran Reserva, Rapel Valley, Chile, 2022  
Chardonnay, Pinical Estate Reserve, Riverina, Australia, 2022

#### Red wine

Cabernet Sauvignon, Georges Duboeuf, France, 2022  
Cabernet Sauvignon, Chateau M Gran Reserva, Rapel Valley, Chile, 2022  
Cabernet Merlot, Pinical Estate Reserve, Riverina, Australia, 2021

#### Glass/Bottle

350/1,700 THB

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350/1,700 THB  
320/1,500 THB  
290/1,400 THB

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290/1,400 THB

### Fizzy Drinks & Water

Mineral Water	50 THB
Coke, Coke Zero, Fanta Orange, Sprite	80 THB
Soda water, Tonic, Ginger Ale	80 THB
Schweppes Lime Soda	120 THB

### Fruit Juice

Orange, Mango, Lime, Pineapple	120 THB
Fresh Coconut	180 THB

### Fruit Shake

Orange, Mango, Lime, Pineapple, Watermelon	140 THB
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### Coffee & Tea

Espresso, Americano	105 THB
Cappuccino, Latte, Mocha	120 THB
Iced Coffee	160 THB

### TWG Tea collection

English breakfast, Earl grey, Jasmine queen, Sencha	150 THB
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DAIRY



GLUTEN



PEANUT



EGG



NUTS



SOY



FISH



SESAME



CRUSTACEANS



SULFITES



MUSTARD



CELERY



SHELLFISH



LUPINE