



CLUB  
PAKARANG

# BEVERAGE MENU

## SIGNATURE DRINKS

### *Tropical Pineapple Paradise at the Club House*

Cocktails at the Club House are inspired by pineapples, Phuket's beloved fruit. Our signature creations blend pineapple-based ingredients with exquisite flair, leading to vibrant colors and flavours.



#### **CLUB PURPLE**

**250 THB**

A tropical twist of *rum*, *blue curaçao*, *coconut milk* and *pineapple juice*. It's the perfect drink to enjoy the sunset over the ocean.

#### **CLUB PINE**

**250 THB**

A refreshing mix of *rum*, *vodka*, *Malibu* and *pineapple juice*. The ultimate cocktail to cool off in the heat of the day.



#### **CLUB RUBY**

**250 THB**

A sophisticated blend of *red rye*, *red wine* and *lime juice*. The ideal drink to savor the night under the stars.

All prices are subject to 10% service charge and 7% VAT

# BEVERAGE MENU

## APERITIFS

Campari	220	Taylor's Fine Tawny	320
Pernod	220	Fernet Branca	220
Sherry Tio Pepe	330	Pimm's No. 1	220
Martini (Dry, Rosso, Bianco)	220		

## SPIRITS

### Whisky

JW Red Label	220
JW Black Label	280

### Bourbon

Jack Daniels	280
Jim Beam	220

### Gin

Tanqueray	280
Gordon's Dry Gin	220

### Vodka

Ketel One	280
Smirnoff	220

### Single Malts

Glenmorangie The Original	350
The Singleton 12 Years	350

### Rum

Pampero Bianco	220
Captain Morgan Dark	220

### Tequila

Don Julio Blanco	440
Don Julio Reposado	440
Jose Cuervo Silver	220

## BRANDY AND COGNAC

Hennessy V.S.O.P.	460
Remy Martin V.S.O.P.	390
Camus V.S.O.P.	460
Martell V.S.O.P.	460

## EAUX DE VIE AND LIQUEURS

Bailey's Irish Cream	240
Malibu Rum	240
Kahlua	240
Drambuie	240
Cointreau	240
Amaretto	240
Grand Marnier	240

## BEERS

	Small	Large
Singha Draught	150	240
Singha	150	220
Chang	150	220
San Miguel Light	150	-

## FRESH TROPICAL FRUIT

		Juice	Shake
	Coconut	180	190
	Orange	180	190
Coke, Sprite, Fanta, Diet Coke,	110	Apple, Guava, Papaya,	180
Coke Zero Ginger Ale, Tonic		Mango, Pineapple,	190
Soda Water	110	Watermelon	

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# BEVERAGE MENU

## TWG TEA & COFFEE

TWG Tea	120
Espresso, Coffee	110
Double Espresso	140
Mocca, Cappuccino, Latte	130
Iced Latte, Cappucino	130

## MINERAL WATERS

	Small	Large
Minéré	120	-
Ogeu Mineral Water	120	230
Ogeu Sparkling Water	120	230
Mont Fleur Water	-	170

## NON-ALCOHOLIC COCKTAILS

<b>Tropical Island</b> Guava, Pineapple, Orange, Lemon, Grenadine Syrup	170	<b>Oriental Beauty</b> Apple, Mango, Orange, Pineapple, Strawberry Syrup	170
<b>Mango Tango</b> Mango, Pineapple, Orange, Lemon, Grenadine Syrup	170	<b>Cuban Light</b> Mint, Lemon, Brown Sugar, Soda Water	170

## COCKTAILS

Mai Tai	270	Dry Martini	270
Planter's Punch	270	Bay Breeze	270
Zombie	270	Margarita	270
Pina Colada	270	Daiquiri	270
Tequila Sunrise	270	Long Island Ice Tea	350
Singapore Sling	350	Aperol Spritz	270

## BEFORE DINNER

Manhattan	270
American	270
Negroni	270

## AFTER DINNER

Black Russian	270
White Russian	270
Godmother	270

## TROPICAL COCKTAILS

Caipirinha	270
Ginger-Lychee Mojito	270
Caipi Mexx	270

## SOUPS

Amaretto Sour	270
Whisky Sour	270
Vodka Sour	270
Tom Collins	270

## FANCIES & SHOTS

B 52	270	Cosmopolitan	270
Frozen Strawberry Daiquiri	270	Frozen Strawberry Margarita	270

All prices are subject to 10% service charge and 7% VAT

# BREAKFAST

## Menu

OPEN DAILY 06:30 AM - 10:30 AM

### VIENNOISERIE



Basket of homemade, freshly baked pastries:  
bakeries-croissant, almond croissant , pain au chocolate, muffin, Danish  
pastries or brioche with butter, jam, marmalade or honey

*Please select 3 items.*

*Gluten free breads available on request*

### HEALTHY BREAKFAST

#### THE HEALTHY START

Baked egg white, tomatoes, herbs, asparagus, avocado

#### QUINOA FRUIT SALAD


Fresh fruit, red quinoa, lime, honey & mint

#### CEREAL

Cornflakes, Koko Krunch, All Bran, Coco Pops, Frosties, Swiss Muesli

*Gluten free cereal available upon request*

#### MILK SELECTION

Low fat, whole, oat, soy, almond , plain yoghurt

#### CONDIMENTS

Dried fruits: dates, raisin, strawberry, pineapple, mango, banana chips

#### NUTS

Almond, pistachio, walnuts, hazelnuts, cashew



Gluten



Eggs



Fish



Crustaceans



Peanuts



Soya



Celery



Milk



Tree Nuts



Mustard



Sesame



Sulphur Dioxide



Lupin



Moluscs

# BREAKFAST

## Menu

OPEN DAILY 06:30 AM - 10:30 AM

### HEALTHY BREAKFAST

#### SEEDS

Sunflower and pumpkin

#### HOUSEMADE GRANOLA PARFAIT

Old-fashioned rolled oats nuts & seeds, zero fat yoghurt and mixed berries

#### HOT OATMEAL PORRIDGE

Toasted almonds, fresh milk, raisins, brown sugar and cinnamon

### EGGS AND MORE

#### FRIED DUCK EGG ON MUSHROOM TOAST

Duck egg, sour dough bread, ricotta truffle duxelle and wild rocket leaves

#### AVOCADO TOAST

Feta cheese, guacamole, chia seed and roasted cherry tomatoes on sourdough bread slice

#### EGGS BENEDICT

English muffin, Hollandaise sauce, asparagus, Paris ham

#### SUNRISE SANDWICH

Fried egg, smoked bacon, cheddar, avocado, sourdough bread

#### MINUTE BEEF STEAK (AUS)

Fried egg and onions, oven baked hash brown potatoes, cherry tomato chutney and green pepper sauce



Gluten



Eggs



Fish



Crustaceans



Peanuts



Soya



Celery



Milk



Tree Nuts



Mustard



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# BREAKFAST

## Menu

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### EGGS AND MORE

#### HUEVOS RANCHEROS

Flour tortilla, peppers, tomato, onion, Jalapeño peppers, chorizo, guacamole, white cheese, beans and fried egg



#### BREAKFAST CASSAROLE

Bacon, pork sausage, Paris ham, cheese, bread, bell peppers with two eggs

#### TWO EGGS ANY STYLE

Fried, poached, scrambled or boiled with oven baked hash brown

### SIDES

Beef bacon, salmon sausage , creamy spinach with roasted cherry tomatoes , pork bacon, chicken chipolata sausage, rosemary pork chipolata, lamb sausage, beef sausage, baked beans, sautéed local mushrooms with hot basil



Gluten



Eggs



Fish



Crustaceans



Peanuts



Soya



Celery



Milk



Tree Nuts



Mustard



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# BREAKFAST

## Menu

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### PHUKET ISLAND RETREAT

#### KAO TOM

Rice soup with your choice of chicken, pork or prawns

#### THAI CONGEE

Shiitake mushrooms, minced pork, ginger, onsen egg

#### GUAY TIEW TOM YUM GOONG

Thai Mama noodles, tom yum soup with prawns, boiled egg

#### PHAD KRAPOW GAI

Wok-fried spicy minced chicken, flavored with holy basil, jasmine rice and a fried egg

#### MEE SAPAM GOONG

Stir fried yellow noodles with prawns and market vegetables

#### KAI JIEW MOO

Thai style omelet with ground pork and steamed rice

#### DIM SUM

Pork siu mai, shrimp, har gow, custard bun

#### KAO PHAD GAI/GOONG/MOO

Wok fried rice with chicken, shrimp, or pork and a fried egg.

#### KAO PHAD THALAY

Fried rice with local shrimps and squid and crab meat, topped with a fried egg



Gluten



Eggs



Fish



Crustaceans



Peanuts



Soya



Celery



Milk



Tree Nuts



Mustard



Sesame



Sulphur Dioxide



Lupin



Moluscs



# BREAKFAST

## Menu

OPEN DAILY 06:30 AM - 10:30 AM

### INDIAN SPECIALS

IDLY

WADA

DOSA- PLAIN OR MASALA

Sambar & chutney

ALOO PARTHA  

Potato stuffed Parata, yellow lentil curry served with chutneys

MASALA OMELET 

Flat omelet with onion, tomato, green chili and cilantro served with jeera potato

### MIDDLE EASTERN SPECIALITIES

HAMMOUS  

Chickpea purée with sesame paste, lemon & olive oil

MUTABEL 

Slow oven-roasted eggplant purée, sesame paste, lemon juice & pomegranate

FETA CHEESE

Marinated feta cheese with olive oil and mint, dill, cilantro and dry chili powder



Gluten



Eggs



Fish



Crustaceans



Peanuts



Soya



Celery



Milk



Tree Nuts



Mustard



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Moluscs

# BREAKFAST

## Menu

OPEN DAILY 06:30 AM - 10:30 AM

### MIDDLE EASTERN SPECIALITIES

#### FATTOUSH

Mixed salad tossed with lemon, sumac dressing & crispy pita crust

#### SHAKSUKA

Baked egg in spiced tomato sauce with cumin turmeric and peppers

#### FOUL MUDAMMAS

Braised fava beans with condiments

#### PITA BREAD

Flat white bread

### SWEET TREATS FROM THE GRIDDLE

#### BELGIUM WAFFLES

Cinnamon butter, macerated berries

#### BUTTERMILK PANCAKES

Blueberry, chocolate chip, organic honey

#### NUTELLA CRÊPE

Banana mixed berries, hazelnuts and mango

#### FRUIT STUFFED FRENCH TOAST

Lemon ricotta, macerated berries, organic honey cinnamon and brown sugar



Gluten



Eggs



Fish



Crustaceans



Peanuts



Soya



Celery



Milk



Tree Nuts



Mustard



Sesame



Sulphur Dioxide



Lupin



Moluscs

# BREAKFAST

## Menu

OPEN DAILY 06:30 AM - 10:30 AM

### BEVERAGE SELECTION

#### COFFEE

Black coffee	Hot / Iced
Americano	Hot / Iced
Cappuccino	Hot / Iced
Caffe latte	Hot / Iced
Espresso	Hot / Iced
Mocha	Hot / Iced
Macchiato	Hot / Iced
Flat White	Hot / Iced
Decaf Coffee	Hot / Iced

#### TWG PRESTIGE TEAS

English Breakfast  
Earl Grey  
Sencha  
Grand Jasmine  
Vanilla Bourbon  
Oolong Prestige  
Chamomile  
Moroccan Mint

#### FRESH FRUIT JUICES

Watermelon  
Pineapple  
Orange

#### OTHER

Thai Milk Tea	Hot / Iced
Chocolate	Hot / Iced
Cocoa	Hot / Iced



# CLUB PAKARANG

Cocktail hours start daily from 5:30 pm. - 6:30 pm.

# HAPPY HOUR MENU

## APERITIFS - PORT - SHERRY

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Campari, Pernod  
Cinzano Rosso  
Cinzano Extra Dry

Taylor's Port  
Sherry Tio Pepe

## SPIRITS

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### Whisky

JW Red Label  
JW Red Rye

### Rum

Chalong Bay  
Pampero

### Tequila

Jose Cuervo

### Bourbon

Jim Beam

### Gin

Gordon's

### Vodka

Smirnoff

## BEER

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Singha Draught  
Heineken

San Miguel Light  
Singha

## FRESH TROPICAL JUICES

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Orange  
Pineapple  
Watermelon

## SOFT DRINKS

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Ginger Ale  
Sprite, Fanta  
Tonic, Soda Water  
Coke, Diet Coke, Coke Zero

## COFFEE & TEA

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Espresso, Coffee, Tea  
Latte, Cappuccino

## MINERAL WATER

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Ogeu Sparkling  
Ogeu Still  
Mineré

## NON-ALCOHOLIC COCKTAILS

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### Rosemary Citrus Spritzer

Rosemary, Lime, Orange, Sugar, Honey and  
Soda Water

### Mango Mule

Cucumber, Honey, Mango, Lime, Ginger Beer

### Cranberry Pomegranate Bellini

Cranberry, Pomegranate, Lime, Sugar, and Soda  
Water

### Tropical Tea Zinger

Iced Tea, Ginger Beer and Orange Juice

### Espresso Caipirinha

Sugar, Lime, Espresso Coffee

# HAPPY HOUR MENU

## COCKTAILS

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### **Mai Tai**

Light and Dark Rum, Orange Curacao, Almond Liqueur, Lime Juice, Orange, Pineapple Juice and Syrup

### **Caipirinha**

Cachaca Rum, Brown Sugar, Fresh Limes

### **Pina Colada**

Light Rum, Coconut Rum, Pineapple Juice, Coconut Cream

### **Singapore Sling**

Gin, Cherry Liqueur, Benedictine Liqueur, Triple Sec, Angostura Bitters, Soda Water, Grenadine Syrup

### **Dry Martini**

Gin, Vermouth Extra Dry, Green Olives

### **Margarita**

Tequila, Triple Sec, Lime Juice, Syrup

### **Aperol Spritz**

Aperol, Prosecco, Soda Water

### **Ginger Lychee Mojito**

White Rum, Lemon, Brown Sugar, Ginger, Lychee

# HAPPY HOUR MENU

## COCKTAILS

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### **Frozen Strawberry Daiquiri**

White Rum, Triple Sec, Lime Juice, Syrup,  
Strawberries

### **Apricot Fizz**

Apricot Brandy, Orange Juice, Lime Juice, Mint,  
Fresh Limes, Sugar Syrup and Soda Water

### **Manhattan**

Whisky, Red Vermouth, Angostura Bitters

### **Negroni**

Gin, Red Vermouth, Campari

### **White Russian**

Vodka, Coffee Liqueur, Irish Cream Liqueur

### **Old Fashioned**

Whisky, Angostura Bitter, Sugar

### **Whisky Sour**

Bourbon, Lime Juice, Simple Syrup

### **Mojito**

White Rum, Dark Rum, Lime, Mint, Brown Sugar, Soda

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## **SPARKLING WINE - WHITE WINE - RED WINE**

Please refer to our team members for our wine offerings

# LUNCH

## Menu

### APPETIZERS & SALADS

#### Smoked Salmon & Crab Salad 450

Avocado, fennel, green apple and sour cream

#### Caesar 300

Romaine salad aged Parmesan cheese, focaccia thyme crouton, Pancetta bacon and Caesar sauce

*With chicken* 390

*With prawn* 430

#### Chicken Cobb Salad 490

Charcoal-grilled chicken, with romaine salad, tomato, bacon, blue cheese, egg and vinaigrette sauce

#### Seafood Tempura 500

Shrimp, calamari, wasabi mayonnaise, sweet chili sauce

#### Classic Greek Salad 380

Feta cheese, cucumber, tomato, bell pepper, olives, onion, oregano

#### Veggie Salad 300

Tomato, cucumber, red onion, guacamole and coriander

#### Yellow Fin Tuna 440

Kalamata, quail egg, beans, potato and cherry tomato red onion

### SOUPS

#### Spiced Pumpkin Soup 320

Topped with lime & natural Greek yoghurt, toasted pumpkin and sunflower seeds

#### Wild Mushroom Soup 350

Forest mushroom velouté with truffle oil

### SANDWICHES & BURGERS

#### Club Sandwich 420

Grilled chicken, pancetta bacon, fried egg, tomatoes, lettuce, sun-dried tomatoes and bacon bread

#### Toasted Mumbai Sandwich 400

Multigrain grain bread with Indian green chutney, tomato, red onion, cheese and masala mix

#### Pulled Chicken Slider 400

Thai red curry infused chicken in brioche bun with apple slaw

#### Thai Shrimp Cake Sandwich 440

Tod mann goong on crispy French baguette, sweet chili sauce and house made Sri Racha Mayo

#### Wagyu Burger 520

Wagyu beef patty topped with cheddar cheese, onion marmalade, and pickle sauce

#### Batter Fried Fish Burger 440

Avocado, lettuce, tomato, onion, salad, cilantro and lime



Spicy



Very Spicy



Vegetarian



Pork



Beef



Chef's Recommendation







All prices are subject to 10% service charge and 7% VAT











# LUNCH

## Menu

### MAINS

<b>Grilled Jumbo Prawns</b> 	1,050	<b>Penne Arrabiata</b>  	390
Asparagus, avocado and Thai seafood sauce		Cherry tomato, chili flakes, parsley and Parmesan cheese	
<b>Channa Masala</b> 	420	<b>Add chicken</b>	80
Slow cooked garbanzo beans with Indian spices and steamed Jasmin rice		<b>Add prawn</b>	120
<b>Peppered Rib Eye Steak 200g</b> 	1,100	<b>Pan Seared Salmon</b> 	900
Wagyu rib eye steak with pepper, spicy potato wedges, wild rocket leaves		Olive oil crushed potato, mixed greens, Thai dried chili dipping sauce	

### THAI FAVORITES

<b>Nua Nam Tok</b>	660	<b>Tom Kah Gai</b> 	390
Spicy grilled Australian rib eye, shallots, scallion, mint, coriander, dried red chili, rice powder, Thai fish sauce and lime sauce		Traditional Thai chicken soup with coriander and coconut milk	
<b>Som Tam Goong Yang</b> 	440	<b>Massaman Nua</b>  	540
Traditional spicy green papaya salad with grilled shrimp		A typical mild curry with Australian beef in a creamy sauce with peanut and potatoes	
<b>Popia Pak</b> 	300	<b>Pla Kapong Phad Cha</b> 	390
Homemade vegetable spring roll and plum sauce		Stir-fried sea bass fillet with herbs, green peppercorn and lesser ginger	
<b>Satay Gai, Moo or Nuae</b>	320	<b>Phad Thai Goong Sod</b> 	390
Chicken, pork or beef satay served with peanut sauce		Stir fried noodles with prawn egg and crushed peanuts	
<b>Tom Yum Goong</b> 	420	<b>Kao Pad Goong, Moo, Gai, Poo, Thalay</b>	390
Spicy prawns sour soup, ginger, tomatoes and lemongrass		Thai fried rice with shrimp, pork, chicken, crabmeat, or assorted seafood	



Spicy



Very Spicy



Vegetarian



Pork



Beef



Chef's Recommendation

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# LUNCH

## Menu

### DESSERTS

<b>Clubhouse Molten Cake</b>	<b>330</b>	<b>Exotic Fruit Platter</b>	<b>300</b>
Green tea lava cake with berry sauce and coconut ice cream		Exotic Thai fruits with Lemon Sorbet	
<b>Chocolate Brownie</b>	<b>330</b>	<b>Ice Cream (Per Scoop)</b>	<b>120</b>
Rich chocolate cake with scoops of vanilla ice cream and chocolate sauce		Vanilla, strawberry, chocolate, coconut, rum raisin, pistachio, ripe mango and black coffee	
<b>Khao Niaow Ma Muang</b>	<b>310</b>		
Thai classic sweet yellow mango with coconut milk and sticky rice			



Spicy



Very Spicy



Vegetarian



Pork



Beef



Chef's Recommendation

All prices are subject to 10% service charge and 7% VAT

**EXCLUSIVE AT THE CLUB HOUSE, WE OFFER WINE BY BOTTLE AT LOWER PRICE FOR ALL MEMBERS**

			<b>Vintage</b>	<b>Glass</b> (15 cl)	<b>Bottle</b>
<b>WHITE WINE</b>					
77109	Pinical Estate Reserve, Chardonnay, Riverina	Australia	2022	330	1,100
77013	Watervale, Clare Valley	Australia	2022	-	1,800
77005	Satellite, Sauvignon Blanc, Malborough	New Zealand	2022	390	1,300
77014	Domaine Lucien Crochet, Sancerre Les Calcaires, Loire	France	2020	-	3,300
77133	Bouchard Père & Fils La Vignée, Chardonnay, Burgundy	France	2019	-	2,900
77015	Domaine de la Cornasse Chablis AOC	France	2020	-	2,500
<b>RED WINE</b>					
76120	Pinical Estate Reserve, Cabernet Merlot, Riverina	Australia	2021	330	1,100
76024	Mr. Riggs, J.F.R. McLaren Vale	Australia	2020	-	3,700
76163	George Duboeuf, Pinot Noir, Languedoc-Roussillon	France	2021	380	1,200
76154	George Duboeuf, Merlot, Languedoc-Roussillon	France	2019	-	1,200
76164	George Duboeuf, Cabernet Sauvignon, Languedoc-Roussillon	France	2019	-	1,200
76020	Cantina Tollo, IGT organic, Puglia	Italy	2021	-	1,600
76040	Chateau M, Cabernet Sauvignon, Alto Rapel Valley	Chile	2021	-	1,200
76001	Donum Massenez, Assemblage Rouge, Alto Rapel Valley	Chile	2018	-	2,800
<b>ROSE WINE</b>					
76153	Georges Duboeuf, Syrah Rose, Languedoc-Roussillon	France	2021	360	1,200
76175	Love by Léoube Côtes de Provence	France	2020	-	1,900
<b>SPARKLING WINE</b>					
63005	Botter Prosecco Doc Extra Dry	Italy	NV	400	1,500
<b>CHAMPAGNE</b>					
63006	Gosset, Cuvee Extra-Brut	France	NV	-	4,500
63007	Gosset, Grand Rose-Brut	France	NV	-	6,000
63009	Duval Leroy Fleur De Champagne, Brut Premier	France	NV	-	4,500
63002	Dom Perignon	France	NV	-	15,000

Price indicated are in Thai Baht and are subject to 10% service charge and 7% tax.  
Vintages indicated may change as wines become unavailable.