

# CHEF RECOMMENDED

- 01 PHUKET LOBSTER** ★  
THERMIDOR กุ้งมังกรอบชีส  
Phuket lobster in creamy white wine sauce 1599
- 02 PIZZA THAI DUO** | พิซซ่ากระเพราไก่และแพนงไก่  
Thai-style pizza with chicken, half of hot basil leaf, chili, garlic and red curry sauce 499
- 03 PA NANG PLA SALMON** | แพนงปลาแซลมอน 🌶️ ★  
Pan-seared salmon fillet with panang curry creamy sauce 599
- 04 PUU NIM PAD PONG KA-REE** | ปูนิ่มผัดผงกะหรี่  
Stir-fired soft-shell crab with yellow curry powder 389
- 05 PED YANG SAUCE KEANG PHED** | อกเบ็ดย่างกับซอสแกงเผ็ด  
Roasted duck breast, pineapple, tomatoes, grapes and sweet basil  
in red curry creamy sauce 389

# KRABI SPECIALTIES

- 01 YUM SA-RAI THALAY KA-TI SOD** | ยำสาหร่ายทะเลกะทิสด  
Poached Andaman seafood salad, Wakame seaweed, Thai herbs and coconut dressing 389
- 02 TOM SOM PLA KA PONG** | ต้มส้มปลาทะเล  
Poached sea bass fillet in clear soup with lemongrass and tamarind 359
- 03 KEANG SOM PLA KA BOKK PLA KA PONG** | แกงส้มปลาทะเลหรือปลาทะเล 🌶️  
Authentic southern sour curry with vegetables and tamarind  
with choice of local fish or sea bass 329/349
- 04 BAI LIANG TOM KA-TI GOONG SOD** | ใบเหลียงต้มกะทิกุ้งสด  
Liang leaf (local vegetable) with shallots, garlic in coconut milk soup with prawns 329
- 05 BAI LIANG PAD KHAI** | ใบเหลียงผัดไข่  
Stir-fried Liang leaf (local vegetable) with oyster sauce and egg 239
- 06 SEN MHEE KEANG PUU** | เส้นหมี่แกงปู 🌶️  
Authentic southern creamy coconut curry with crab meat, wild piper leaf,  
sweet basil served with rice noodles 489

🌶️ Spicy 🥜 Contains nuts ★ Half board & Full board - Supplement charge 500 THB++

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# WESTERN DISHES

## SALAD

- 01** GARDEN SALAD | สลัดผักรวม 279  
Fresh vegetables, tomatoes, kalamata, cashew nut, feta cheese and balsamic vinegar
- 02** NICOISE AND TUNA SALAD | นิซัวสลัด 379  
Fresh vegetables, potatoes, tuna and soft-boiled eggs
- 03** GREEK SALAD | กรีกสลัด 299  
Fresh vegetables, tomatoes, green bell pepper, shallots, olives, feta cheese and red wine vinegar
- 04** CAPRESE SALAD | สลัดมะเขือเทศและชีส 399  
Fresh tomato, buffalo milk mozzarella and balsamic dressing
- 05** CAESAR SALAD WITH CHICKEN OR GRILLED PRAWN | 349 / 399  
ซีซ่าสลัดไก่หรือกุ้ง  
Fresh vegetables, croutons, home-made caesar dressing soft-boiled eggs, and parmesan  
Choice of chicken or prawns

## SOUP

- 06** MUSHROOM CREAM SOUP WITH TRUFFLE OIL | ซุปครีมเห็ดใส่น้ำมันกลิ่นทรัฟเฟิล 219  
Home-made creamy shimeji mushroom soup with leek, parmesan and toasted
- 07** TOMATO CREAM SOUP | ซุปมะเขือเทศ เสิร์ฟกับขนมปังกระเทียม 199  
Home-made creamy tomatoes, shallots, carrot, garlic, basil and toasted
- 08** PUMPKIN CREAM SOUP | ซุปฟักทอง 199  
Pumpkin puree, caramelized onion, cinnamon, nutmeg and toasted

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## MAIN

- 09 **SOUS VIDE CHICKEN BREAST** | ไก่ซูวีย่าง 439  
Sous vide marinated chicken with herbs, roasted potatoes, sautéed greens and peppercorn sauce
- 10 **SEARED SEA BASS** | ปลากระพงย่าง 549  
Pan-seared Sea bass with arugula, potatoes wedges, sautéed greens and lemon butter capper sauce
- 11 **CLASSIC SALMON** | แซลมอนคลาสสิก ★ 659  
Pan-seared Salmon with arugula, potatoes wedges, sautéed greens and lemon butter capper sauce
- 12 **SEARED TUNA** | ทูน่าย่างซอสครีมมะเขือเทศแห้ง ★ 699  
Seared Tuna, potatoes wedges, greens salad and sundried tomatoes cream sauce
- 13 **LAMB CUTLETS** | สเต็กชีโครงแกะ ★ 1119  
Pan-fried Australian lamb cutlets 3 racks with a mint vinaigrette
- 14 **SIRLOIN STEAK** | สเต็กเนื้อเซอร์ลอยน์ ★ 1199  
250 gram of Australian Angus beef sirloin with roasted potatoes, sautéed greens and gravy sauce
- 15 **RIB EYE STEAK** | สเต็กเนื้อริบอาย ★ 1299  
250 gram of Australian Angus beef rib eye with roasted potato, sautéed greens and gravy sauce

## CREATE YOUR OWN PASTA

### CHOOSE YOUR FAVOURITE PASTA

FETTUCCINI เส้นเฟตตูชินี

SPAGHETTI เส้นสปาเกตตี

PENNE เส้นเพนเน่

### CHOOSE YOUR FAVOURITE SAUCE

16 **ARRABBIATA** ซอสอาราเบียต้า 279

17 **PESTO** ซอสเพสโต 279

18 **CREAM & TOMATO SAUCE** ซอสครีมและมะเขือเทศ 279

19 **CARBONARA** ซอสคาโบนาร่า 319

20 **BOLOGNESE** ซอสเนื้อ 389

21 **SEAFOOD AND TOMATO SAUCE** ซอสมะเขือเทศกับซีฟู้ด 399

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## RISOTTO

- 22 RISOTTO SEAFOOD | ไรซอตโตซีฟู้ด 459  
Smooth aquarelle rice with seafood

## PIZZAS

- 23 MARGHERITA | พิซซ่ามาการิต้า 329  
Tomato, cheese, olive oil and sweet basil
- 24 DIAVOLA | พิซซ่าดิอะโวล่า 🌶️ 389  
Tomato, cheese, salami, black olives, chili
- 25 PEPPERONI AND MUSHROOM | พิซซ่าเปปเปอร์โรนีและเห็ด 389  
Tomato, cheese, pepperoni, mushroom and arugula
- 26 FRUTTI DI MARE | พิซซ่าซีฟู้ด 499  
Tomato, seafood, oyster mushroom, artichoke, black olive and chili oil

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# THAI DISHES

## SALAD

- 27 YUM MOO OR NUEA YANG | ยำเนื้อย่าง 🌶️ 299  
Spicy Thai herbs salad with grilled beef tenderloin
- 28 YUM SALMON SOD | ยำปลาแซลมอน 🌶️ 359  
Fresh salmon, tomatoes, shallots, mint, and spicy Thai dressing
- 29 YUM THALAY | ยำทะเล 🌶️ 359  
Poached seafood salad with onion, Thai celery, tomatoes, chili and spicy Thai dressing

## SOUP

- 30 TOM YUM GOONG | ต้มยำกุ้ง 🌶️ 329  
Spicy hot & sour soup with prawns, galangal, lemongrass, tomatoes, mushroom, onion, kaffir lime leaf and lime juice
- 31 TOM KHA GAI | ต้มขาไก่ 279  
Creamy coconut milk soup with chicken breast, lemongrass, kaffir lime, tomatoes and lime juice

## WOK - FRIED

- 32 PAD THAI GOONG ผัดไทยกุ้งสด 389  
Wok-fried rice noodles with prawns, bean sprout, chives, tofu, egg, shallots and tamarind sauce
- 33 KHAO PAD GAI / MOO / GOONG / PUU ข้าวผัดไก่, หมู, กุ้ง, ปลา 249 / 279 / 389 / 389  
Fried rice with tomatoes, onion, soy sauce and egg choice of chicken or pork or prawns or crab meat

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## WOK-FRIED

- 34 **PAD SIE-EW GAI / MOO / THALAY** | ผัดซีอิ้ว ไก่, หมู, ทะเล 249 / 279 / 389  
Wok-fried flat rice noodles in black soy sauce, egg, vegetables  
choice of chicken, pork or seafood
- 35 **PAD KAPRAO GAI / MOO / THALAY** | ผัดกระเพรา ไก่, หมู, ทะเล 329 / 349 / 389  
Sir-fried with holy basil, chili, garlic and oyster sauce  
served with jasmine steamed rice and fried egg  
1 choice of Chicken or pork or seafood
- 36 **PAD PAK RUAM NUM MAN HOY** | ผัดผักรวมน้ำมันหอย 249  
Stir-fired mixed vegetables and oyster sauce
- 37 **PAD MOO OR NUEA NAAM MAN HOY** | หมูหรือเนื้อผัดน้ำมันหอย 299 / 429  
Stir-fried with vegetables with oyster sauce  
choice of pork or beef tenderloin
- 38 **GOONG OR PUU NIM PAD PRIK KLUE** | กุ้งหรือปูนึ่งผัดพริกเกลือ 399  
Stir-fried with chili, salt, garlic and pepper  
choice of prawns or soft-shell crab
- 39 **PAD NAAM PRIK PAO THALAY** | ทะเลผัดน้ำพริกเผา 399  
Stir-fried seafood, sweet chili pastes and vegetables

## CURRY

- 40 **KEANG KHEAW WAAN GAI OR NUEA** | แกงเขียวหวานไก่หรือเนื้อ 279/389  
Green curry, eggplant, sweet basil in coconut cream  
Choice of chicken or beef
- 41 **KEANG PHED GAI / MOO / NUEA** | แกงเผ็ด ไก่, หมู, เนื้อ 329 / 349 / 389  
Choice of chicken, pork or beef in coconut creamy red curry,  
eggplant and basil
- 42 **PANANG NUEA** | แพนงเนื้อ 439  
Beef tenderloin in creamy red curry and kaffir lime leaf

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# INDIAN DISHES

- |    |  |     |
|----|--|-----|
| 43 | <b>CHICKEN TIKKA</b>   ไก่หมักเครื่องเทศอินเดียย่าง<br>Indian style BBQ marinated chicken with greens, mint sauce and Indian raita | 369 |
| 44 | <b>DAL TADKA</b>   แกงถั่วอินเดีย<br>Lentils tempered with spices and ghee   | 269 |
| 45 | <b>CHICKEN TIKKA MASSALA</b>   แกงมัสมั่นไก่<br>Creamy Chicken boneless in Indian masala and spices                                | 389 |
| 46 | <b>NAAN BREAD</b> <ul style="list-style-type: none"><li>• Plain naan</li><li>• Butter naan</li><li>• Garlic naan</li></ul>         | 99  |

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## VEGETARIAN DISHES

- 47** TOM YUM HED | ต้มยำเห็ด 🌶️ 249  
Spicy hot & sour soup with mushroom, galangal, lemongrass, tomatoes, onion, kaffir lime leaf, chili and lime juice
- 48** TOM KHA PAK | ต้มข่าผัก 249  
Creamy and refreshing coconut soup with vegetables, mushroom, lemongrass, kaffir lime, tomatoes and lime juice
- 49** KEANG KATI TOFU | แกงกะทิเต้าหู้ 🌶️ 279  
Yellow curry with tofu and vegetables
- 50** PAD THAI PAK | ผัดไทยผัก 279  
Wok-fried rice noodles with tamarind sauce, bean sprout, chives, tofu, and shallots
- 51** PAD SIE - EW PAK | ผัดซีอิ๊วผัก 279  
Wok-fried flat rice noodles in black soy sauce and vegetable
- 52** PAD KAPRAO TOFU | ผัดกระเพราเต้าหู้ 🌶️ 279  
Stir-fried tofu with hot basil, chili, garlic and soy sauce, served with jasmine steamed rice
- 53** PASTA WITH CREAM AND TOMATO SAUCE | ซอสครีมและมะเขือเทศ 279  
Spicy hot & sour soup with mushroom, galangal, lemongrass, tomatoes, onion, kaffir lime leaf, chili and lime juice  
Choose your favourite pasta
- FETTUCCINI เส้นเฟตตูชินี
  - SPAGHETTI เส้นสปาเกตตี
  - PENNE เส้นเพนเน่
- 54** PIZZA VEGETARIAN | พิซซ่าผักรวม 389  
Mixed vegetables, tomato, olives, cheese and sweet basil

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# DESSERT

- 55 **BASQUE BURNT CHEESE CAKE** | ชีสเค้กหน้าไหม้ 319  
Basque burnt cheesecake and fruit relish
- 56 **CHOCOLATE LAVA CAKE** | ช็อกโกแลตลาวา 329  
With vanilla ice cream fruit relish
- 57 **TIRAMIZU** | ทิรามิซุ 319  
Flavor combo of bitter coffee and dark cocoa paired with sweet and cold mascarpone cream
- 58 **KHAO NEAW MAMUANG** | ข้าวเหนียวมะม่วง 219  
Ripe mango with pandan leaves flavored sticky rice, roasted sesame and sweet coconut milk
- 59 **PHOLLAMAI RUAM** | ผลไม้รวม 190  
Exotic tropical fruits
- 61 **ICE CREAM ETE BY CUP** | ไอศกรีม  99
- Vanilla bean
  - Swiss chocolate
  - Coconut milk
  - Cookie and cream
  - Rum raisin
  - Passion fruit
  - Truly strawberry
  - Kaffee Almond
- 62 **SORBET** | ซอร์เบต 99
- Passion fruit
  - Lemon

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