

## Taste of Thailand

### Appetizers and Salads

<b>Poh Piah Pak Sod</b> ปอเปี๊ยะผักสด* <b>(Vegan)</b>	410
Rice paper wrap with fresh vegetables and glass noodle	
<b>Larb Gai rue Moo</b> ลาบไก่หรือลาบหมู* 	450
Chicken or pork mince salad with chili, mint, toasted rice and lime juice	
<b>Poh Piah Pak Thod</b> ปอเปี๊ยะผักทอด* <b>(Vegan)</b>	410
Deep fried vegetable spring roll served with plum sauce	
<b>Yum Nuar</b> ยำเนื้อตำรับเชฟเอียน  <i>A dish by Cheflan Kitichai</i>	650
Seared beef sirloin salad	
<b>Som Tam Gai Yang</b> ส้มตำไก่ย่าง*	480
Shredded green papaya salad with marinated grilled chicken	
<b>Vegetable Samosa</b> with plum sauce ซาโมซ่าผักเสิร์ฟกับน้ำจิ้มบ๊วย <b>(V)</b>	410

## Wok Fried

<b>Pad Med Mamuang Moo rue Gai</b> หมูหรือไก่ผัดเม็ดมะม่วง* 	650
Stir fried pork or chicken with cashew nuts	
<b>Pad Pak Ruam</b> ผัดผักรวม* <b>(Vegan)</b>	490
Stir fried mixed vegetables in soya sauce	
<b>Pad Bai Kaprao Gai rue Moo</b> ไก่หรือ หมูผัดกะเพรา* 	590
Fried minced chicken or pork with chili and hot basil leaves	

## Soups

<b>Tom Yum Goong</b> ต้มยำกุ้ง*	590
Thai soup of prawns, lemongrass, straw mushrooms and kaffir lime leaves	
<b>Gaeng Jeud Woon Sen Gai Sub</b> แกงจืดวุ้นเส้นไก่สับ*	490
Glass noodles soup with minced chicken, tofu and vegetables	
<b>Tom Kha Gai</b> ต้มข่าไก่*	490
Chicken coconut milk soup with galangal, lemongrass and mushrooms	

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= Dishes contain pork

\* Items include in the Half Board and Full Board meals

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## Taste of Thailand Curry Pots

<b>Gaeng Phed Ped Yang</b> แกงเผ็ดเป็ดย่าง Roasted duck in red curry sauce with lychees and basil	720
<b>Pla Thod Ma-Karm</b> ปลาทอดมะขาม Deep fried white snapper fillet with tamarind sauce	850
<b>Gaeng Ga-Ree Gai</b> แกงกะหรี่ไก่ * Chicken yellow curry with boiled potato and onion	620
<b>Kiew Waan Gai</b> แกงเขียวหวานไก่ * Chicken in green curry with eggplant, red chili, sweet basil and kaffir lime	620
<b>Massaman Gai</b> มัสมั่นไก่ (Nuts) Local free range chicken leg slowly cooked in massaman curry with clove, potato and peanuts	650

## Rice & Noodles

<b>Khao Pad Gai Rue Moo</b> ข้าวผัดไก่หรือหมู *  Stir-fried rice with a choice of chicken or pork	550
<b>Khao Pad Poo Rue Goong</b> ข้าวผัดปูหรือกุ้ง Stir-fried rice with a choice of crab meat or prawns	600
<b>Raad Na Mee Grob Ta-lay</b> ราดหน้าหมึกกรอบทะเล  Chinese crispy yellow noodle in Thick Gravy with Seafood	690
<b>Pad See Iew Gai</b> ผัดซีอิ้วไก่ Chinese stir-fried flat noodles with chicken, kale, carrot and oyster sauce	520
<b>Kuay Tiew Naam</b> ก๋วยเตี๋ยวน้ำไก่ หรือ หมู *  Chinese noodles soup with your choice of chicken or pork	520
<b>Pad Thai Goong rue Gai</b> ผัดไทยกุ้ง หรือไก่ Wok fried rice noodles with prawn or chicken with tofu, pickled radish, sugar and lime	690/620
<b>Pad Thai Pak</b> ผัดไทยผัก (Vegan) Wok fried rice noodles with vegetables	520

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## Western Flavors

### Appetizers and Salads

<b>Mexican Salad</b> สลัดเม็กซิกัน	490
Tortilla crouton, iceberg, red bean, cherry tomatoes, Avocado and Cajun lime dressing	
<b>Calamari Fritter</b> ปลาหมึกชุบแป้งทอด	460
Deep fried squid in batter served with salad and tartar sauce	
<b>Caesar salad</b> สลัดซีซาร์ *	
• Made with Romaine lettuce choice คลาสสิก	410
• Herb roasted chicken ไก่อบ	460
• Garlic marinated prawns กุ้งย่าง	510
<b>Greek salad</b> สลัดกรีก * (V)	450
Cherry tomatoes, bell peppers, feta cheese, onion, cucumber and mixed leaves with balsamic and extra virgin olive oil vinaigrette with crisp baguette	

### Soups

<b>Mushroom soup</b> ซุปเห็ด * (Vegan)	450
With truffle oil and mushroom ragout	
<b>Spanish Gazpacho</b> ซุปมะเขือเทศเย็น * (Vegan)	410
Tomato and cucumber cold soup with olive oil sorbet	
<b>Rock Lobster Bisque</b> ซุปชิ้นกุ้งทะเล	590
Prawn dumplings, grissini & crème fraîche	

### Pasta

*Order from a selection of spaghetti, penne and fettuccini \**

<b>Beef Bolognaise</b> ซอสเนื้อ	450
<b>Creamy Carbonara</b> ซอสครีม	460
<b>Grilled Vegetable, Wild Rocket and Pesto</b> ผักย่างและซอสโรเซพา (V)	450
<b>Arrabbiata</b> ซอสมะเขือเทศกับมะกอก (V)	450
<b>Seafood white wine &amp; rich sauce</b> ซอสไวน์ขาวทะเล	560
<b>Beef Lasagna</b> ลาซานญาเนื้อ	550

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## Western Flavors

### Sandwiches and Burgers

All Served with French fries or steak fries

<b>Club Sandwich</b> คลับแซนด์วิช* 	450
White or brown toast, grilled chicken, bacon, ham, tomato, egg, lettuce & cheese	
<b>Wagyu Beef or Chicken burger (200g)</b> เมอร์เกอร์เนื้อวากิว หรือเมอร์เกอร์ไก่	590/540
Served on a sesame seed bun with gherkins, tomato, onion and lettuce	
<b>Quesadilla</b> เคซาดีลลา *	510
Smoked duck, cheddar cheese, bell pepper, goat's cheese, tomato salsa and guacamole	
<b>Arugula Mozzarella Sandwich</b> แซนด์วิชชีสมอสซาเรลล่า (V)	490
Mozzarella, arugula, pesto, marinated tomato and red onion on focaccia bread	
<b>French baguette</b> เฟรนช์บาเก็ต * 	550
Parma Ham, Brie Cheese & French Butter	
<b>Australian Steak sandwich</b> แซนด์วิชสเต็กเนื้อออสเตรเลีย	550
On a warm French baguette with shallot butter, sauté onion, tomato	
<b>Grilled Ham &amp; Cheese sandwich</b> แซนด์วิชแฮมกับชีสย่าง * 	450

## Mains

<b>Grilled South Australian Lamb Rack</b> ซีโครงแกะย่าง	1,030
Grilled vegetables, sauté potatoes and grain mustard beef sauce	
<b>Grilled Australian Black Angus Sirloin or Rib Eye</b> สเต็กเนื้อสันนอก หรือริบอาย (เนื้อล้วน)	1,150
Potatoes roasted with garlic and thyme, sautéed mushrooms & red wine jus	
<b>Grilled Catch of the Day</b> (local fisherman decides) ปลาอย่างประจำวัน	850
Served with Cajan cream bisque sauce, mixed organic salad and French fries	
<b>Kurobuta Pork Whole Chop</b> หมูคุโรบุตะ 	850
Garlic mashed potato, mixed leaves served with wild mushroom sauce	
<b>All Day Breakfast</b> ชุดอาหารเช้า	750
Continental breakfast with assortment of fresh cut fruit, assortment of Danish, bread and croissants, freshly squeezed juices of your choice, cereals of your choice with full, skimmed or soya milk, coffee / tea	

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