

Taste of Thailand

Appetizers and Salads

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

Wok Fried

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

Soups

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

V = Vegetarian dishes

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= Dishes contain pork

* Items include in the Half Board and Full Board meals

Half Board and Full Board meals include one starter, one main course and one dessert. All offer dishes are 50% off the A La Carte prices

Please inform our team of any allergies or dietary requirements so we can recommend suitable menu item.

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Taste of Thailand Curry Pots

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

Rice & Noodles

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

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Western Flavors

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Mexican Salad สลัดเม็กซิกัน	490
Tortilla crouton, iceberg, red bean, cherry tomatoes, Avocado and Cajun lime dressing	
Calamari Fritter ปลาหมึกชุบแป้งทอด	460
Deep fried squid in batter served with salad and tartar sauce	
Caesar salad สลัดซีซาร์ *	
• Made with Romaine lettuce choice คลาสสิก	410
• Herb roasted chicken ไก่อบ	460
• Garlic marinated prawns กุ้งย่าง	510
Greek salad 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

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

Pasta

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

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

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Sandwiches and Burgers

All Served with French fries or steak fries

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

Mains

Grilled South Australian Lamb Rack ซีโครงแกะย่าง	1,030
Grilled vegetables, sauté potatoes and grain mustard beef sauce	
Grilled Australian Black Angus Sirloin or Rib Eye สเต็กเนื้อสันนอก หรือริบอาย (เนื้อล้วน)	1,150
Potatoes roasted with garlic and thyme, sautéed mushrooms & red wine jus	
Grilled Catch of the Day (local fisherman decides) ปลาอย่างประจำวัน	850
Served with Cajan cream bisque sauce, mixed organic salad and French fries	
Kurobuta Pork Whole Chop หมูคุโรบุตะ 	850
Garlic mashed potato, mixed leaves served with wild mushroom sauce	
All Day Breakfast 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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