

# FLAMES

BEACH BAR GRILL RESTAURANT  
ENJOY THE ISLAND'S TRUE LEISURE DINING EXPERIENCE

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## Daily

Lunch 12:00 PM – 2:30 PM










Dinner 6:30 PM – 10:00 PM

Be there for a memorable dining, always exceptional yet never pretentious our setting, service and style. Celebrate the joy of dining by the beachside with a panoramic ocean backdrop. Themed around the idea of 'fire', freshly caught seafood and the finest cuts of meat are cooked according to your chosen style of flamed, grilled, baked or barbecued in our charcoal grill or wood-fired oven.






Enjoy splendid seaside experiences in chic simplicity and celebrate wonderful companied with fire pitch, light beachside fares, specialty cocktails, sensuous wines and funky-soul music on the beach.

Please Inform Our Team of Any Allergies or Dietary Requirements. So We Can Recommend Suitable Menu Item.

 = This Menu Takes Approximately 20 Minutes for Preparation

 = Vegan Dishes  = Vegetarian Dishes  = Contain Pork  = Contain Seafood  = Dairy  = Gluten Free  
 = Contain Nuts  = Contain Beef  = Contain Eggs **(L)** = Local Dish **(R)** = Regional Dish



## UNSEEN CULINARY BY CHEF AMPORN อาหารพื้นบ้านตำรับพิเศษโดยเชฟอำพร

001	Khao Ka-Yum Poo ข้าวขยำ  L	380
	Marinated jasmine steamed rice   Crab meat   Fresh green mango   Homemade chili sauce	
002	Moo Kho Kra-Thiam หมูโครกระเทียม  L	300
	Samui style wok-fried pork with garlic   Green peppercorn dipping	
003	Gaeng Phed Pla แกงเผ็ดปลา  L	380
	BBQ local white Tuna fish curry   Young galangal   Kaffir lime leaves   Hot basil leaves	
004	Pad Kaprao Neua Toon กระเพราแก้มวัวตุ๋น  L	450
	Twice cooked beef's cheek   Chili & hot basil	
005	Khao Suay ข้าวสวย 	50
	Steamed rice	

## APPETIZERS & SALAD อาหารทานเล่นและสลัด

006	Seared Scallop (6 pieces) หอยเชลล์ย่าง	600
	Soy & ginger foam   Fondue of leek   Luscious mango enhanced	
007	Caesar Salad ซีซาร์สลัด เสิร์ฟกับชีสพาร์เมซาน ขนมปังกรอบ เมค่อนกรอบและไข่ดาวน้ำ    	
	Cos lettuce   Caesar dressing   Parmesan cheese   Croutons   Crispy bacon   Poached egg choice of:	
	Classic คลาสสิก	350
	Grilled chicken ไก่ย่าง	400
	Grilled sea prawns กุ้งย่าง 	450
008	Grilled Chicken Salad สลัดไก่ย่าง 	470
	Marinated chicken breast   Paprika   Lime juice   Roasted pepper   Cherry tomato   Goat's cheese   Wild rocket   Pine nuts	
009	Spicy Green Papaya Salad with Seafood ส้มตำทะเล   L	560
	Traditional green papaya salad   Dried shrimps   Peanuts   Grilled seafood	

## SOUP ซุป

010	Pumpkin Soup ซุปข้นฟักทองกับหอยเชลล์ย่าง  	400
	Creamy pumpkin soup   Seared scallops	










## SANDWICHES & BURGERS แซนด์วิชและเบอร์เกอร์














All Sandwiches and Burgers served with Coleslaw Salad, French Fries or Steak Fries

011	Club Sandwich คลับแซนด์วิช   	390
	choice of White   Brown Toast Grilled chicken breast   Fried egg   Bacon   Ham   Cheddar cheese   Tomato   Lettuce	
012	Wagyu Beef Burger (200g) เบอร์เกอร์เนื้อวากิว    	540
	Sesame bun   Gherkins   Tomato   Onion   Lettuce   Cheese	





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013	Vegetarian Panini แซนวิชขี้อิตาเลียนไส้ผัก 	370
	Eggplant   Zucchini   Onion confit	
<b>ITALIAN PASTA พาสต้า สไตลอิตาลี</b>  		
choose from one: Fettuccini   Linguine   Penne   Spaghetti cooking styles below		
014	Marinara ลิงกิวินีชีฟูดกับซอสมะเขือเทศ  	480
	Seafood   Tomato sauce	
015	Aglio e Olio ซอสน้ำมันมะกอก พริกแห้ง กระเทียม เสร์ฟกับกุ้งย่าง  	490
	Extra virgin olive oil   Garlic   Dried chili   Grilled tiger prawns	
016	Bolognese ซอสเนื้อและมะเขือเทศ  	490
	Traditional tomato meat sauce	
017	Carbonara ซอสคาร์บอนาร่า เบคอน พาร์เมซานชีส ไข่แดงและพาสลีย์   	420
	Pancetta bacon   Parmesan cheese   Egg yolk   Parsley	
018	Arrabiata ซอสมะเขือเทศ มะกอกและพริกป่น 	380
	Spicy tomato sauce   Black & green olives	

### PIZZA พิซซ่า










019	Create Your Own Pizza	450
	Meat   Seafood   Sausage (select 1 items)	
	Seafood อาหารทะเล  Smoked chicken breast ออไก่รมควัน	
	Chorizo ไส้กรอกโชริโซ  Ham แฮม 	
	Chicken Bologna โบโลญญาไก่	
	Vegetables (select 2 items) 	
	Capsicum พริกหวาน Tomato มะเขือเทศ Olives ลูกมะกอก	
	Basil Pesto โหระพา Mushrooms เห็ด Pineapple สับปะรด	
	Spinach ผักโขม	



### MAINS อาหารจานหลัก

020	Grilled Australian Black Angus Rib Eye (250g)   เนื้อแองกัสส่วนริบอาย	1,250
	Steak fries   Sautéed young vegetables   Red wine jus	
021	Roasted Australian Lamb Rack (250g)  ซีโรรงแกะ	1,000
	Vegetables Ratatouille   Roasted potatoes   Rosemary sauce	
022	Pork Tenderloin (250g) เนื้อหมูสันใน  	690
	Apple sauce   French fries   Sautéed young vegetables	
023	Chicken Flambé Southern Style ไก่อบ L	480
	Baked whole baby chicken   Thai herbs southern style	

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024 Seafood Platter อาหารทะเลอย่างรวม   (24 hours prior to the reservation) 1,600  
3 pieces of prawns | 2 pieces of slipper lobster | 1 piece of blue crab | Squid and fish fillet




**Sauce** ขอส: select 1 Item for Grilled Seafood

- Red wine sauce ขอสไวน์แดง
- Mushroom sauce ขอสเห็ด
- Peppercorn sauce ขอสพริกไทย
- Thai seafood sauce น้ำจิ้มซีฟู้ด

**Side Dish** เครื่องเคียง:










- Baked potatoes มันฝรั่งอบทั้งลูก 120
- Mashed potatoes มันฝรั่งบด 120
- French fries เฟรนช์ฟรายส์ 120
- Sautéed mushroom ผัดเห็ด 120
- Vegetables Ratatouille รัตาดูยผัก 120
- Mixed green salad ผักสลัด 120
- Fried rice ข้าวผัด 120
- Steamed rice ข้าวสวย 60

**DESSERT** ขนมหวาน

- 025 Crêpes Suzette Flambé เครปซูเซท   350  
Vanilla ice-cream
- 026 Chocolate Fondant ช็อกโกแลตฟอนด์องท์   340  
Freshly baked chocolate fondant | Raspberry sorbet
- 027 Seasonal Fresh Fruit Platter ผลไม้รวมตามฤดูกาล  250  
Mixed tropical fresh fruits platter
- 028 Freshly Ice Cream Selections ไอศกรีมรสต่างๆ  Scoop 120  
Vanilla | Chocolate | Strawberry | Coconut
- 029 Refreshing Sorbet Selections ซอร์เบตส์รสต่างๆ    Scoop 120  
Lemon | Olive | Passion Fruit | Mango | Raspberry

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## DRINKLIST

### WINE BY THE GLASS

#### CHAMPAGNE AND SPARKLING

	Glass/Bottle
Moët & Chandon Impérial Brut or Rosé (200ml), France	1,750
Freixenet Cordon Negro Brut (200ml), Spain	750

#### WHITE WINE

Victoria Park, Chardonnay, Australia 2017	390/1,800
Cape Mentelle, Semillon Sauvignon, Margaret River Australia 2017	420/1,900

#### RED WINE

Babich, Pinot Noir, Marlborough, New Zealand 2017	440/2,000
Michel Lynch Bordeaux, Merlot "Organic", France 2017	380/1,700

#### COCKTAIL

Mai Tai   Negroni   Mojito   Piña Colada   Long Island Ice Tea   Classic Martini	385
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#### SPECIAL FEATURED COCKTAIL

<b>Village Garden Punch</b>	460
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Phraya Rum, Fresh Ginger, Galangal, Lemongrass, Kaffir Lime Chili Syrup (Tom Yum), Lime, Mandarin Juice, Grenadine

<b>Watermelon Martini</b>	460
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Smirnoff Vodka, Freshly Watermelon, Honey Asian

<b>Citrus Collin</b>	460
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Vodka, Gin, Pomelo, Skinned Mandarin, Premium Tonic

#### BEER

Hoegaarden (330ml)	350
Hoegaarden Rosée (248ml)	350
Chalawan, Thai Craft Pale Ale (330ml)	350
Asahi (330ml)   Heineken (330ml)   Singha   Chang (320ml)	190
Heineken 0.0 (330ml, non-alcoholic beer)	190

#### SCOTCH WHISKY | SINGLE MALT WHISKY (42ml)

Johnnie Walker Gold Label	550
Johnnie Walker Black Label	450
Chivas Regal 12 Years	400

#### BOURBON | CANADIAN | IRISH (42ml)

Jack Daniel	350
Jim Beam	330
John Jameson	350

#### APERITIF (42ml)

Campari	330
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#### SPIRIT (42ml)

Hendrick's Gin	430
Bombay Sapphire   Tanqueray Gin	380
Patron Reposado Tequila   Patron Silver Tequila   Don Julio Reposado Tequila	500
Phraya Thai Rum	380
Bacardi Light   Havana Club 3 Years Rum	330
Cîroc   Belvedere   Grey Goose Vodka	400
Ketel One Vodka	350

<b>NON ALCOHOLIC COCKTAILS</b>	
<b>VIRGIN MOJITO</b>	220
Fresh Mint   Lime   Soda	
<b>SUNSET COOLER</b>	220
Cranberry   Orange   Lime   Ginger Ale	
<b>FRESH   SQUEEZED JUICE</b>	220
Whole Coconut   Pineapple   Watermelon   Carrot   Orange   Lemon	
<b>CHILLED JUICE</b>	190
Orange   Pineapple   Apple   Guava   Mango   Tomato   Lychee   Cranberry	
<b>SMOOTHIE</b>	220
Coconut   Mango   Strawberry	
<b>MILK SHAKE</b>	240
Nutella Milk Shake   Young Coconut Mint Milk Shake   Strawberry Banana Cheese Shake Chocolate   Strawberry   Vanilla   Banana	
<b>SOFT DRINK</b>	110
Coke   Sprite   Fanta Orange   Tonic   Ginger Ale Coke Light   Coke Zero   7up Free   Soda	
<b>STILL WATER</b>	
Evian (330ml)	170
Evian (750ml)	260
Aura (500ml)	90
Minéré (1,500ml)	180
<b>SPARKLING WATER</b>	
Badoit (330ml)   San Pellegrino (250ml)	180
Badoit   San Pellegrino (750ml)	290
<b>COFFEE   DECAFFENATED COFFEE   CHOCOLATE</b>	
Espresso	140
Black Coffee	150
Café Latte   Cappuccino   Iced Latte   Iced Cappuccino	190
Iced Caramel Macchiato   Iced Toffee Nut Latte   Iced Hazelnuts Latte   Iced Butterscotch Cappuccino	240
Hot Chocolate   Iced Chocolate	200
<b>TEA</b>	
English Breakfast   Earl Grey   Green Tea   Fresh Peppermint   Chamomile   Thai Tea (iced or hot)	150