

APPETISERS

**PROSCIUTTO HAM**   **THB 610**

Salad of prosciutto ham, crumbled goat's cheese, honeydew melon, rocket, aged balsamic, extra virgin olive oil and roasted hazelnuts

**GARDEN SALAD**  **THB 420**

Avocado, capsicum, oilives, asparagus, cucumber, pomegranate, tomato, shaved red onion and toasted sunflower seeds with lemon dressing with **GRILLED CHICKEN** THB 615  
**SEARED TUNA** THB 900

**CHICKEN CAESAR SALAD**   **THB 650**

Cos lettuce, garlic croutons, bacon lardons, grilled chicken breast tossed in Caesar dressing with shaved parmesan chesse and anchovy fillets

**CLASSIC SMOKED SALMON** **THB 525**

Oak smoked salmon, classically served with sour cream, rocket and lemon, capers, ikura salmon roe

**GRILLED RED MULLET AU PROVENÇAL** **THB 575**

Chargrilled courgette, Leccino olive tapenade, Babbaganoush, sundried Green Garden cherry tomato, sauce vierge and basil oil

**PUGLIA BURRATA CHEESE**  **THB 830**

Fresh Burrata cheese, slow roasted Chaing Mai pumpkin, finely sliced Prosciutto ham, fresh Genovese basil pesto, roasted pumpkin seeds and finished with cold pressed Pumpkin oil

**OKINAWA SCALLOP** **THB 1,295**

Pan fried and serve with cauliflower textures, truffle and Coppa ham crisp

PASTA

**SPAGHETTI TOMATO RAGU**   **THB 400**

Ragout of San Marzano tomato finished with torn basil and Reggiano Parmesan

**SPAGHETTI CARBONARA**   **THB 600**

Spaghetti with home cured pancetta, garlic, white wine, free range egg yolk, Reggiano Parmesan cheese and freshly chopped parsley

**SPAGHETTI AGLIO E OLIO**   **THB 450**

Sauté spaghetti with dry chilly flakes, lemon, garlic, olive oil and Italian chopped parsley

**SPAGHETTI PHAD KEE MAO PLA MUEK**   **THB 550**

Stir fired squid with chilli, hot green peppercorns, oyster sauce and Thai basil

**PENNE PASTA A LA NORMA** **THB 575**

Penne pasta with fried eggplant, garlic, San Marzano tomatoes and finely shaved Ricotta Salata cheese

**SPAGHETTI AMATRICIANA** **THB 625**

Spaghetti with a sauce of tomato, crispy pancetta, ripped basil and finished with Pecorino Romano cheese

**SAN MARZANO TOMATO RISOTTO** **THB 725**

Aged Reggiano Parmesan, slow roasted green garden tomatoes and torn Burrata cheese

MAIN DISHES

**GAMBAS AL AJILLO**   **THB 750**

Local caught white shrimps cooked in extra virgin olive oil, finely sliced garlic, Spanish sweet paprika and finished with lemon and Italian parsley served with rustic baguette fresh out of the oven

**PLANCHA GRILLED YELLOW TAIL TUNA**   **THB 750**

Plancha seared tuna cooked rare with a warm salad of green beans, peas, edamme, baby potatoes, charred red onions, jalapeno, parsley, lemon and capers

**PAN FRIED SEA BASS STEAK**   **THB 750**

Potato gnocchi, chorizo, black olive, sugar snap peas, sun blushed Green garden farm tomatoes and basil oil

**ROASTED KHLONG PHAI FARM CHICKEN SUPREME** **THB 750**

Whole roasted garlic, charred lemon, roasted onion puree, glazed baby carrot, potato and red wine jus

**KUROBUTA PORK NECK**  **THB 850**

Pan fried and roasted with garlic and thyme, served with mashed potatoes, sprouting Broccollini with a mustard and apple cream sauce

**TOMATO & BLUE CRAB RISOTTO** **THB 750**

Local blue swimmer crab risotto with slow roasted Green garden, red berry, cherry tomatoes and pesto

**SALMON ROCKEFELLER**  **THB 1,150**

Pan roasted Norwegian salmon supreme, sauté potato, crispy Pancetta, creamed spinach with Pommery mustard and Parmesan cream

**PAN FRIED AUSTRALIAN LAMB CUTLETS** **THB 1,500**

Slow roasted vine ripe plum tomatoes, fondant potato and pea textures with fresh mint and red wine jus

**200 DAY GRAINFED JBS ANGUS SIRLOIN STEAK** **THB 1,995**

French fries and garden greens with your choice of either Béarnaise or green peppercorn sauce

SIDES AND EXTRAS

**PANACHE OF GREEN VEGETABLES**  **THB 220**

**FRENCH FRIES**  **THB 195**

**GARDEN SALAD**  **THB 195**

**STEAMED JASMIN RICE** **THB 100**

VEGAN CUISINE

Our culinary team have included a selection of dishes that promote health, vitality and food for the soul

**FALAFEL**  **THB 500**

Pan roasted falafel scented with cumin and fresh mint, with a green tahini sauce, and fresh garden salad with pomegranate and tomato

**RED LENTIL RAGU**  **THB 640**

Ragu of red lentils and tomato passata with a linguini of zucchini and fresh basil

**PUMPKIN CUMIN AND CORIANDER VELOUTE**  **THB 375**

Topped with coconut cream and toasted pumpkin seeds

PIZZA

**MARGHERITA**   **THB 390**

Tomato, Parmesan, Mozzarella, Italian basil & extra virgin olive oil

**PROSCIUTTO PIZZA**   **THB 565**

Classic Margherita pizza with tomato, Parmesan, Mozzarella, Italian basil, oven baked and finished with finely sliced Prosciutto, rocket, extra virtra virgin olive oil and fresh grated Parmigiano Reggiano

**SPICY SALAMI PIZZA**    **THB 560**

Classic Margherita pizza with tomato, Parmesan, Mozzarella topped with Peperoni and a tiny pinch of dry chilli flakes

SANWICHES AND BURGERS

**CLUB SANDWICH**   **THB 525**

Smoked streaky bacon, free range chicken breast, hard-boiled egg, tomato, lettuce with mustard mayonnaise on white or brown toast

**HAM AND CHEESE PANINI**   **THB 475**

Finely sliced Paris ham with Wykes Cheddar cheese, Mozzarella cheese, sliced tomato and black pepper on white or wholemeal Panini and toasted in the Panini grill

**CAJUN FRIED CHICKEN & BLUE CHEESE BURGER**   **THB 650**

Signature fried free range chicken breast in a Cajun breading with a ranch style blue cheese dressing, spicy jalapeno, iceberg lettuce, red onion and homemade zucchini pickles

**FLANK STEAK CIABATTA** **THB 950**

Cooked medium rare with caramelised onions, rocket, truffle mayonnaise, and Parmesan French fries



**ROYAL WITH CHEESE BURGER**  **THB 750**

Hand ground blend of Angus beef cuts, cooked on the flat grill & paired with both slices of Swiss and American cheese, beef fat cooked onion, thick sliced pickles and special burger sauce

\* All sandwiches and burgers are served with french fries, salad garnish

Allergen Information

We prepare our dishes with products that may contain allergens. The most common ones are indicated in this menu. The most common ones are indicated in this menu. Should you wish to see a complete guide to allergens please ask our host.

-  Contains gluten
-  Contains pork
-  Suitable for Vegetarians
-  Suitable for Vegans
-  Spicy
-  Contains Nuts

The prices include 10% service charge and applicable government tax

## APPETISERS AND SALAD

- GOONG HOM SABAI** 🌿 **THB 465**  
Andaman shrimp marinated with coriander root, garlic and black pepper wrapped in spring roll paper; deep fried and served with sweet chilli dipping sauce
- PHA GOONG** 🌿 🍴 **THB 525**  
Lemongrass salad with local grilled prawn lime and chilli dressing
- SOM TAM** 🌿 🍴 **THB 295**  
Chilli, garlic, crushed papaya, fresh lime juice, crispy shrimp and peanut
- SOM TAM GAI YANG** 🌿 🍴 **THB 530**  
Thai marinated and BBQ chicken breast with spicy salad of crushed papaya chilli, garlic, fresh lime juice, crispy shrimp and peanut
- SATAY GAI** 🌿 **THB 450**  
Chicken satay served with cucumber pickles and peanut sauce
- POH PIA GOONG SOD** 🌿 🍴 **THB 725**  
Poached Rawai sea prawns, fresh local vegetable salad wrapped in rice paper roll with sweet chilli dipping sauce
- PLA KAPONG YUM SAMONPIE** 🌿 **THB 565**  
Salad of deep fried local sea bass, lemongrass, fresh ginger; finely sliced shallot, local lime, chilli, toasted peanuts and Thai style yum dressing
- LAAB MOO** 🍴 **THB 425**  
Spicy minced pork salad, saw tooth coriander, chilli, roasted rice flour, fresh mint with yum dressing and chefs garden vegetable assortment
- SEN MEE MOO YANG** 🍴 **THB 450**  
Grilled marinated pork neck, sliced and served with vermicelli and nam jim jeaw dipping sauce
- GAI TODD BAI MAKROOD** **THB 375**  
Traditional Thai style fried chicken wings, marinated in fish sauce & white pepper and deep fried with kafir lime leaf. Served with sweet chilli sauce
- YUM WOONSEN TALAY** 🍴 **THB 650**  
Locally caught seafood poached and dressed in yum dressing, Chinese celery, tomato, shallot chilli and glass noodles

## THAI SOUP

- GAI TOM KHAMIN** **THB 250**  
Aromatic broth of poached chicken, turmeric root, coriander, galangal, garlic and lemon grass
- TOM YUM GOONG** 🍴 **THB 550**  
Lemongrass, galangal broth, poached prawn and chilli
- TOM KHA TALAY** 🍴 **THB 650**  
Rawai seafood, poached in coconut milk with galangal and lemongrass

## THAI CURRY SELECTION

- GAENG KIEW WAN GAI** 🍴 **THB 550**  
Local free-range chicken simmered in a green coconut curry with sweet basil and Thai eggplants
- MASSAMAN GAI** 🌿 **THB 550**  
Classic southern Massaman chicken curry with potato, peanuts, shallot and coconut milk
- PANANG NEUA** **THB 650**  
Spicy red curry with local beef tenderloin, pea eggplant, sweet basil and kafir lime leaf
- CHOO CHEE PLA** 🌿 🍴 **THB 650**  
Locally caught sea bass steak served with aromatic, spicy, coconut milk based red curry sauce, kafir lime leaf, red chilli and coriander

\*All curries served with rice

## THAI RICE DISHES

- KHAO PAD** 🌿 **THB 425**  
Fried rice with vegetable, egg and your choice of prawn, pork, chicken
- PHAD KRAPOW MOO SAP KAI DOW** 🍴 🌿 🍴 **THB 550**  
Hot & spicy stir-fried minced pork, hot basil, chilli garlic served with steamed Jasmine rice and topped with a fried free range hen's egg
- KHAO PHAD SAPPAROD** 🍴 🌿 **THB 575**  
Stir fried jasmine rice with yellow curry powder, bacon, local prawns, capsicum, local pineapple and cashew nuts topped with a fried egg and crispy shallot

## TRADITIONAL THAI DISHES

- PLA KAPONG YUM MAMUANG** 🌿 🍴 **THB 995**  
Deep fried whole sea bass with a spicy green mango salad with cashew nuts, shallot, coriander and spring onion (Limited availability subject to what our fishermen catch) Recommended for 2 to share
- GAI PHAD MED MAMUANG** 🌿 🍴 **THB 490**  
Stir fried chicken with cashew nut and dry chilli
- PLA PHED KEUN CHAI** 🌿 🍴 **THB 550**  
Stir fired deep fried sea bass with oyster sauce and Chinese celery
- PHAD THAI GOONG** 🌿 🍴 **THB 575**  
Stir fired rice noodles, white prawns, egg, bean sprouts, spring onions, toasted peanut and Phad Thai sauce
- PHAD MEE SAPAM** **THB 490**  
Phuket's most famous yellow noodle dish, yellow noodles stir fried with local prawns, chicken and squid, with garlic, soy sauce and finished with coddled egg and topped with crispy shallots
- PHAD SEE EW GAI** 🌿 **THB 490**  
Stir fried flat rice noodles with chicken, garlic, egg, oyster sauce, white pepper, new season carrot and green kale
- NEUA TOON** 🍴 **THB 700**  
Aromatic Thai – Chinese style Stewed melt in your mouth beef cheek, Chinese celery, green chilli and vinegar
- GOONG PHAD PHONG KAREE** **THB 650**  
Stir fried local prawns with egg, yellow curry, Chinese celery, spring onion and soy sauce with capsicum
- MOO TODD KRATIEM PRIK THAI** 🍴 **THB 450**  
Pork marinated in oyster sauce, soy sauce and deep fried with garlic and pepper
- GOONG OBB WOONSEN** 🍴 **THB 850**  
King prawns cooked with pork belly, ginger, garlic, coriander root, glass noodles, soy sauce, sesame oil and Chinese celery
- PHAD PAK BOONG FAI DANG** 🌿 🍴 **THB 250**  
Stir fried morning glory with red chill, fermented bean paste, garlic and oyster sauce
- PHAD PAK RUAM** 🌿 🍴 **THB 250**  
Stir fried wok fried vegetables with oyster sauce and garlic

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