

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, capicum, olives, 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 cheese and anchovy fillets

GRILLED RED MULLET AU **THB 575**

PROVINÇAL

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

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  **THB 750**

YELLOW TAIL TUNA

Plancha seared tuna cooked rare with a warm salad of green beans, peas, edamame, 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

KHLONG PHAI FARM  **THB 750**

CHICKEN MILANESE

Locally sourced free range chicken breast breaded and cooked to order in unsalted butter and finished simply with lemon, sauté potatoes served with fresh salad of rocket and lemon and extra virgin olive oil and whole roasted garlic

RANGERS VALLEY BLACK  **THB 2,095**

MARKET RIB EYE STEAK

MARBLE SCORE 5

Chargrilled 270 days grain fed Rangers Valley Black Market Rib Eye, French fries and garden greens with your choice of either Béarnaise or green peppercorn sauce

CHARGRILLED ANDAMAN SQUID **THB 750**

Cooked inside out to promoted juiciness and flavour, served with squid ink risotto and charred green onions

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 **THB 1,500**

CUTLETS

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

CLASSIC SMOKED SALMON **THB 525**

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

VEGAN CUISINE

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

FALAFEL  **THB 500**

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  **THB 375**

CORIANDER VELOUTE

Topped with coconut cream and toasted pumpkin seeds

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, 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  **THB 550**

KEE MAO PLA MUEK

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

SIDES AND EXTRAS

WOK FRIED SEASONAL  **THB 220**
VEGETABLES

PANACHE OF GREEN  **THB 220**
VEGETABLES

FRENCH FRIES  **THB 195**

GARDEN SALAD  **THB 195**

PIZZA

FROM 12:00PM- 9:00 PM DAILY

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 virgin olive oil and freshly grated Parmigiano Reggiano

SPICY SALAMI PIZZA  **THB 560**

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

SANDWICHES 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

GRILLED CAJUN  **THB 535**

CHICKEN BURGER

Freshly grilled Cajun chicken on Brioche bun, tomato, iceberg lettuce, finely sliced red onion with a lime and coriander mayonnaise and BBQ sauce

THE NAI HARN  **THB 690**

BUTCHER'S BURGER

Hand ground and seasoned patty char-grilled and served in freshly baked brioche bun, smoked bacon with Chef's very own secret recipe burger sauce, fresh tomato, finely shaved red onion, iceberg lettuce

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

ALLERGEN INFORMATION

We prepare our dishes with products that may contain allergens. 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

 Suitable for Vegans

 Contains pork

 Spicy

 Suitable for Vegetarians

 Contains Nuts

THAI

APPETISERS AND SALADS

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 475

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

SATAY GAI THB 400

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 rolls with sweet chilli dipping sauce

PLA KAPONG YUM SAMONPIE THB 495

Salad of deep fried local sea bass, lemongrass, fresh ginger, finely sliced shallot, local lime, chilli, toasted peanuts and Thai style yum dressing

THAI SOUPS

TOM YUM GOONG THB 575

Lemongrass, galangal broth, poached prawn and chilli

TOM KHA TALAY THB 620

Rawai seafood poached in coconut milk with galangal and lemongrass

THAI CURRY SELECTION

CHOO CHEE PLA THB 650

Locally caught sea bass steak served with aromatic, spicy, coconut milk based red curry sauce, kafir lime leaf and red chilli and coriander

GAENG KIEW WAN GAI THB 525

Local free range chicken simmered in a green coconut curry with sweet basil and Thai eggplants

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 525

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

STEAMED JASMINE RICE THB 100

TRADITIONAL THAI DISHES

PLA KAPONG YUM MAMUANG THB 600

Salad of deep fried Sea bass and spicy green mango salad

GAJ PHAD MED MAMUANG THB 490

Stir fried chicken with cashew nut and dry chilli

PAD SEE EW GAI THB 490

Stir fried flat rice noodles, with chicken, garlic, egg, oyster sauce, white pepper, new season carrot and green kale

PLA PHAD KEUN CHAI THB 550

Stir fried deep fried sea bass with oyster sauce and Chinese celery

PHAD THAI GOONG THB 550

Stir fried rice noodles, white prawns, egg, bean sprouts, spring onions, toasted peanut and Phad Thai sauce

KANA PHAD NAMAN HOI SAI MOO THB 495

Stir fried pork with kale, garlic and oyster sauce

GOONG SAUCE MAKHAM THB 725

Stir fried white prawn with Tamarind sauce

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