

HORIZON

P O O L

Dietary Restrictions

ICON GUIDE



SMALL BITES

Steamed Edamame	95
Japanese green beans, truffle, Maldon salt	
Garlic Pecorino Steak Fries	120
Fresh thyme, parsley, avocado, lime and coriander dipping sauce	
Guacamole and Corn Chips	190
Smashed hass avocado, coriander and jalapeno Served with freshly made corn chips	
Quinoa & Coconut Thai Bowl	220
Kale, avocado, edamame, red and yellow bell peppers, carrots Served with peanut ginger dressing	
Kale and Cos Lettuce Caesar Salad	220
Baby romaine, parmesan cheese, garlic croutons, hardboiled egg and caesar dressing	
California Club	260
Sourdough slices, crispy pan-fried chicken breast, tomatoes, hass avocado, alfalfa sprouts, lettuce, chipotle mayo Choice of French fries or salad	

BBQ PLATTER

Ground Lover Platter	499
Hanger steak Chicken BBQ wings BBQ pork ribs Pork neck Northern Thai sausages E-San sausages	
Ocean Lover Platter	699
Salmon Prawns Squids	
Extraordinary Platter	999
Best combo of ground and ocean plus 1 side dish of your choice: - Quinoa & Coconut Thai Bowl - Kale and Cos Lettuce Caesar Salad	

DESSERTS

Assorted Gelato & Sorbet	60
Gelato: Chocolate, Thai Tea, Vanilla Tahiti, Mango or Rum Raisin Sorbet: Forest Berries, Peach Mango or Young Coconut	
All About Local Fruits Plate	120
5 types of local Seasonal fruits	

THAI FAVORITES

กุนทองไส้ไก่	140
Fried dumplings stuffed with minced chicken	
ข้าวผัดหน้าไก่ย่าง	140
Fried rice with grilled chicken with fried egg	
ข้าวหน้าคอหมูย่างซอสแพนง	140
Grilled pork neck with paneng sauce, served with steamed jasmine rice	
ข้าวหน้าปลากะพงย่างซอสสามรส	160
Grilled sea bass with sweet and sour sauce, served with steamed jasmine rice	
ข้าวหน้าไก่ผัดพริก	160
Stir fried chicken with chili, served with steamed jasmine rice	
ยำวุ้นเส้นหมู	160
Spicy glass noodles salad with pork	
ปีกไก่ทอด	190
Deep-fried chicken wings with American and Korean BBQ sauces	
สามสหาย	190
Triple combo of deep-fried E-San sausage, pork belly and chicken tenders	

PASTA

Arrabiata: Tomato sauce, chili, parmesan cheese	190
Aglio e Olio: Garlic, chili, olive oil and parsley	190
Beef, Pork & Pancetta Bolognese: Tomato sauce and parmesan cheese	280
Carbonara: Smoked bacon, cream, onion, parmesan cheese and egg	280

PIZZA

Margherita: Tomato sauce and mozzarella cheese	220
Ka Prow Moo: Local flavors of spicy minced pork and hot basil	290
Spicy Hawaiian: Parma ham, smoked grilled pineapple, tomato sauce and charred jalapeño	320
Seafood: Tomato sauce, prawns, squid, smoked salmon and mozzarella cheese	340
Pepperoni, Salami & Chorizo: Tomato sauce and mozzarella cheese	340
Truffle: Mozzarella cheese, mascarpone and cream	360
Parma: Tomato sauce and mozzarella cheese	360

HORIZON

P O O L

BUCKET COCKTAIL	290
Hom	
Beefeater, Nam-Hom coconut syrup, jasmine syrup, lemon juice, tonic	
Yellow Mellow	
Sangsom, passion fruit oleo, mango oleo, pineapple juice, lemon juice, Red Bull	
Natsu no Melon	
Stolichnaya, melon syrup, lemon juice, apple juice, ginger ale	
Sunrise	
Pampero Blanco, orange juice, lemon juice, pink grapefruit syrup, Sprite	
 *Also available in mocktail version	190

HORIZON CLASSIC COCKTAIL	
Mojito	280
Pampero Blanco, lime juice, simple syrup, lime wedge, mint leaves	
Margarita	280
Jose Silver Tequila, Cointreau, lime juice, simple syrup	
Daiquiri	280
Pampero Blanco, lime juice, simple syrup	
Negroni	350
Beefeater, Campari, Sweet Vermouth	

HORIZON SPRITZER	
Zero Dawn Spritz	180
Fentimans Oriental Yuzu Tonic Water, pink grapefruit syrup, lime cordial	
Namhom Spritz	180
Fentimans Oriental Yuzu Tonic Water, Nam-Hom coconut syrup, lime cordial	
Melon Spritz	220
Prosecco BRUT, Beefeater Gin, melon syrup, soda water	
Watermelon Spritz	220
Prosecco BRUT, Aperol, watermelon oleo, soda water	
Summer Spritz	220
Prosecco BRUT, Jose Silver Tequila, blue curacao syrup, elderflower syrup, lime cordial, soda water	
In Love with Spritzer	220
Prosecco BRUT, Stolichnaya Vodka, lychee rose syrup, lime cordial, soda water	
Twilight Spritz	220
Prosecco BRUT, Pampero Blanco Rum, passion fruit oleo, jasmine syrup, lime cordial, soda water	

BEER (330 ml)	BOTTLE
Leo	120
Singha	140
Asahi	150
Heineken	160
Bussaba Ex-Weisse	230
Chalawan	230

WINE	GLASS	BOTTLE
Sparkling		
Cruset Blanc de Blancs Extra Dry, France	280	1,300
White		
Chardonnay, Cruse, Languedoc, France, 2019	280	1,300
Hunter's Sauvignon Blanc, Marlborough	300	1,350
New Zealand 2018		
Red		
Velenosi Montepulciano D' Abruzzo DOC, Italy, 2018	280	1,300
Little Yering Shiraz, Australia, 2016	300	1,350

SPIRITS	GLASS
Gin	
Beefeater	190
Bombay Sapphire	210
Tanqueray	250
Gin & Tonic	
Choose your favorite gin from above selection, served with Schweppes tonic	
Rum	
Sangsom	180
Mekhong	180
Pampero Blanco	180
Vodka	
Stolichnaya	180
Belvedere	350
Tequila	
Jose Cuervo Silver	250
Whiskey	
Jim Beam White	180
Johnnie Walker Red Label	210
John Jameson Irish	250
Chivas Regal 12 years	300
Aperitive	
Campari	250
Aperol	250

ALL-DAY SLUSHY	120
REFRESHING ICED TEA	90
Black Tea with Flavor of Your Choice	
Passion fruit / raspberry / mixed berry / lemon / mango / watermelon	

POOLSIDE SMOOTHIE		140
Passion fruit / raspberry / mixed berry / sour lime / mango / watermelon		
COFFEE, TEA & OTHERS		
	Hot	Iced
Espresso / Macchiato	70	-
Americano / Cappuccino / Latte / Mocha	70	90
Chocolate	70	90

FIZZY & WATER	
Coke / Coke Zero / Fanta Orange / Sprite / Ginger Ale / Tonic	50
Mont Fleur Mineral Water (500 ml)	50
Fentimans Oriental Yuzu Tonic (200 ml)	130
Acqua panna / San Pellegrino PET (500 ml)	130

*All prices are in Thai Baht and are subject to VAT and Service Charge

SLUSHY
FIRST