

STARTERS

BEEF LARB

28

Minced Angus beef, Thai herbs, egg-yolk prik-nahm-plah dressing, served with rice crackers and fresh Thai vegetables

THAI OMELET

24

A twist on a Thai classic; crispy potatoes, aromatic lime oil, pickled chilli peppers, grilled spring onion, small prawns

TUNA TARTARE

25

Yellow-fin tuna tartare, served with mild dill, fresh crispy shallots and rice crackers

SATAY

26

Char-grilled satays of chicken marinated in a rich blend of curry powder and other spices, served with a creamy, Homemade peanut sauce and a cucumber ribbon and red shallot salad

SPRING ROLL

26

Deep-fried sea prawn meat and succulent chicken, wrapped in spring roll paper served with tartar sauce

Listed items and prices are subject to change without prior notice, based on seasonality and government tax regulations.

 Chilli indicates a spicy dish. Please ask your server if you prefer a different level of heat.

All prices mentioned are in USD, inclusive of 17% TGST and subject to 10% service charge.

SALADS

TUNA AND ROE 🌶️

28

Seared tuna, mint and coriander leaves, roasted peanuts, shallots, Green mango, Thai spiced dressing, salmon roe

PRAWN SALAD

27

Small river prawns, mint and coriander leaves, cooling cucumber, Asian celery, 'Madan' sour cucumber, mangosteen, red shallots, green mango, bird's-eye dressing and dried prawn floss

SOM TAM 🌶️

26

Som Tam salad, green papaya, toasted peanuts, French fine beans, Heirloom tomatoes, dried shrimp and Som Tam dressing

BANANA BLOSSOM

26

Banana-blossom and heart-of-palm salad, crispy shallots, roasted peanuts, in an Asian tamarind and coconut dressing

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SOUPS

TOM YUM SOUP 🌶️

An iconic dish served in a contemporary way; slightly thicker soup
Simmered in a concentrated river prawn broth, alongside fresh tomato,
Seasonal mushrooms and coriander

WHITE SEA PRAWN 28

MIXED SEAFOOD 28

TOM KHA SOUP 🌶️

A taste of Thailand known around the world; soup from lemon-grass,
galangal, coriander and coconut

CHICKEN 25

WHITE SEA PRAWN 28

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MAINS

MASSAMAN CURRY

45

Braised lamb shanks in aromatic massaman curry, young coconut and roasted peanuts served with vegetables and roti

CHOO CHEE FISH

36

A traditional Thai curry sauce known for its creamy texture and vibrant flavors; crispy reef fish coated in this fantastic curry sauce, enhanced by milk-picked pineapple and curry leaves

PAD THAI

An iconic dish served in a contemporary way; slightly thicker soup simmered in a concentrated river prawn broth, alongside fresh tomato, seasonal mushrooms and coriander

PRAWN

28

VEGETARIAN

33

PINEAPPLE FRIED RICE

Stir-fried rice with pineapple, curry powder, cashew nuts, peas, scallions, onion, carrots and egg

SEAFOOD

38

VEGETARIAN

29

GREEN CURRY 🌶️

Traditional green curry, apple eggplants, tofu, basil accompanied by pickles and crispy morning glory

VEGETARIAN

34

CHICKEN

38

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SIDE DISHES

KOW 12

Steamed fragrant rice

KOW NEOW 12

Sticky rice

WOK-FRIED VEGETABLES 12

Assorted Vegetables

THAI CUCUMBER SALAD 🌶️ 12

Sliced cucumber, coriander and peanuts in a sweet and tangy vinaigrette

KID'S MENU

CHICKEN NUGGETS 14

With French fries

BEEF BOLOGNESE 14

Spaghetti, beef Bolognese, cherry tomatoes & basil

FISH & CHIPS 14

Homemade crispy battered fish fillet, French fries & ketchup

HAMBURGER 14

Burger bun, beef patty, tomato, cucumber, cheese & French fries

PUMPKIN SOUP 14

Pumpkin velouté soup with toasted pumpkin seeds

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DESSERTS

MANGO WITH STICKY RICE 18

Sweet fresh mango, sticky rice topped with luscious, hot coconut cream

FRIED BANANA 18

Deep-fried rice wrapped banana served with Thai tea ice cream

TUB TIM KROB 18

Water Chestnut cooked with tapioca starch, seasoned with pandan syrup and floating on coconut sauce and crushed ice

ICE CREAM AND SORBET - one scoop 11

Chocolate ice cream, Strawberry ice cream, Vanilla ice cream, Pistachio ice cream, Green tea ice cream, Coconut Sorbet, Lime sorbet, Raspberry sorbet

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	regular	inclusive
WATERS		
BONAQUA Still 500ml	3	✓
BONAQUA Still 1.5L	4	✓
San Pellegrino 750 ml Sparkling	7	3
Acqua Panna 750 ml Still	7	3

SOFT DRINKS		
Coca Cola, Diet Coke, Fanta, Sprite, Bitter Lemon, Tonic Water, Soda Water	5	✓

ASIAN INSPIRED COCKTAILS		
LEMONGRASS MARTINI	14	✓
Lemongrass infused vodka, triple sec, lime, syrup		
PINEAPPLE & CORIANDER MOJITO	14	✓
Dark rum, pineapple juice, coriander, mint, lime, syrup topped with ginger beer		
CHAMOMILE WHISPER	14	✓
Tequila, martini bianco, lychee syrup, rose water		
PASSION STORM	14	✓
Vodka, kaffir lime leaves, passion fruit puree topped with bitter lemon soda		
CUCUMBER WAVE	14	✓
Gin, martini bianco, cucumber, lemon, honey syrup topped with soda water		

CANNED FRUIT JUICES		
Apple / Orange / Pineapple / Peach / Grapefruit / Mixed	5	✓

FRESH FRUIT JUICES		
Orange / Pineapple / Watermelon / Papaya / Mixed	10	✓

HOUSE WINE		
By the glass	10	✓

BEER		
Carlsberg can	10	✓
Lion can	10	✓
Singha	11	✓
Corona	16	✓

Drinks marked with a tick are included in Dine Around All Inclusive and Half Board Plus package.
 Regular Price corresponds to guests on Half Board Package, Inclusive Price corresponds to guests on Half Board Plus and Dine Around All Inclusive Package. Listed items and prices are subject to change without prior notice, based on seasonality and government tax regulations.

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TEA & COFFEE

Pot of House Tea

English breakfast, Earl Grey, Darjeeling, Vanilla Bourbon, Camomile
Jasmine Green, Sencha Green

regular

inclusive

7

✓

Espresso

5

✓

Double Espresso

8

✓

Cappuccino

8

✓

Latte

8

✓

Hot / Cold Chocolate

7

✓

Frappe

5

✓

* Please inform your waiter about sugar and milk preference

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All prices mentioned are in USD, inclusive of 17% TGST and subject to 10% service charge.