

Beach Terrace

Starters

Poh Phia Thod
Fried Spring Roll, Glass Noodles,
Vegetables (V, S, G)

Thai Style Ceviche
Green Coconut, Coriander, Chili (F)

Goong Sarong
Deep Fried Prawns Wrapped with Phuket
Noodle Wrapped, Sweet Chili Sauce
(S, C, F, G)

Andaman Sea Crab Cake
Remoulade Sauce (C, G, F)

Muek Thod Kratiam
Deep Fried Squid, Crispy Garlic
Spicy Lime Sauce (M, G)

Chicken Satay
Marinated and Grilled Chicken Skewer
with Satay Sauce and Pickled Cucumber &
Chilli with Vinaigrette (P)

Parma Ham & Melon
Rocket Salad, Balsamic Reduction (PK)

Salad

Butter Lettuce Salad
Avocado, Green Apple, Walnuts (VG, N)

Som Tam Thai
Spicy Papaya Salad with Tomato,
Green Bean, Dried Shrimp, Peanut &
Cashew Nut (N, C, F, P)

Caesar Salad
Romaine Lettuce, Parmesan, Chicken &
Caesar Dressing (D, G, E)
Prawns (C)
Chicken

Cobb Salad
Iceberg Lettuce, Chicken Breast, Boiled
Egg, Cherry Tomato, Avocado,
Feta Cheese and Bacon (D, PK, E)

Thai Laab Salad
Sticky Rice, Mint Leaf, Coriander, Chilli
Powder and Shallot (S)
Prawns (C, F)
Chicken (F)
Beef (F)

Crudo & Tartare

Crudo,
Capers, Black Olive, Tomato Concasse,
Aman Oil
Tuna (F, G)
Salmon (F, G)
Yellow Tail (F, G)

Tartare

Avocado, Chives, Citrus Dressing
Tuna (F, G)
Salmon (F, G)
Yellow Tail (F, G)

Poke Bowl

Vegan
Black Sticky Rice, Tofu, Chickpeas
Carrots, Red Cabbage, Charred Sweet
Corn, Chiang Mai Tomatoes,
Vegan Mayo, Chopped Herbs (S)

Spicy Tuna
Jasmine Steamed Rice Seasoned with
Rice Vinegar, Spicy Tuna Tartare,
Edamame, Wakame, Avocado,
Ponzu Dressing, Wasabi Mayo, Crispy
Shallot, Katsuobushi, Nori (D, F, E)

Pasta & Soup

Fusilli San Marzano & Basilico
Homemade Fusilli Pasta, San Marzano
Tomato Sauce & Fresh Basil (G, Ce, VG)

Gemelli Al Pesto
Homemade Twisted Pasta, Basil Pesto,
Parmesan Cheese, Pine Nuts (G, D, N, V)

Spaghetti Alla Chitarra Alle Vongole
Homemade Spaghetti, White Wine,
Chili, Parsley (G, M, F, Ce)

Tom Yum Goong Nahm Kon
Thai Hot & Sour Soup, Tiger Prawns
Mushroom, Lemongrass, Chili Paste
(C, F)

Wrap, Sandwich or Burger

Falafel Wrap
Tahini Sauce, Garlic Cream, Lettuce,
Pickles, Tomato (G, E, Se)

Chicken Sando
Brioche Bread, Chicken Thigh, Marinate
Cabbage (G, E, D, F)

Club Sandwich
Chicken, Avocado, Egg, Bacon
Lettuce, Tomato, Mayonnaise on White
Toast (G, E, D, PK)

Galician Beef Burger
Potato Bun, Galician Beef Patty, Aged
Cheddar Cheese, Crispy Bacon, Romaine
Lettuce, Cornichons,
Sriracha Sour Cream (D, G, PK, E, Se)

All Served with French Fries

Pizza

Marinara (G, VG)

Margherita (G, D, V)

Mortadella, Burrata, Pistachios
(G, D, PK, N)

Spicy Salami (G, PK, D)

4 Cheeses (G, D, V)

San Daniele Cherry Tomato Shaved
Parmesan, Rocket Salad (G, PK, D)

Truffle, Truffle Cream, Fresh Truffle
(G, D, V)

Main Course

Grilled Tiger Prawns
Grilled Marinated Phang Nga Bay,
Tiger Prawns, Herb Salad (C)

Andaman White Snapper
White Snapper Fillet Grilled, lemon,
Seasonal Salad (F)

Chicken Supreme
Grilled Asparagus, Lemon

Beef & Guanciale Skewer
Seasonal Salad, Yogurt Mint Sauce
(PK, D)

Gaeng Kiew Waan Gai
Green Curry with Chicken (F)

Khao Paad
Stir-Fried Rice with Egg
Seafood (E, G, S, C, M)
Chicken (E, G, S)
Pork (E, G, S, P)

Paad Thai Goong
Stir Fried Rice Noodles, Shrimp,
Peanuts, Tofu (F, G, P)

Paad Krapao
Wok Fried in Chili, Garlic, Hot Basil,
Steamed Rice
Chicken (E, G, S, F)
Pork (E, G, S, PK, F)
Beef (E, G, S, F)

Side Dishes
French Fries (VG, G)
Phad Phak Boong (VG, G, C)
Mixed Salad (VG, GF)

Dessert

Tropical Fruit Plate
Seasonal Tropical Fruit Selection

Panna Cotta
Fresh Berries, Mixed Berries Sauce (D)

Coconut Mousse
Malibu Coconut Shaped Mousse with
Phuket Pineapple Insert (D, E, G, Rum)

Almond Fudge Brownie
Salted Caramel Ice Cream (D, E, G, N)

Khao Niew Mamuang
Mango Sticky Rice, Fresh Coconut
Cream, Crispy Mung Bean

Ice Creams
Vanilla, Chocolate, Thai Tea (D, E)

Sorbets
Mango, Lemon, Strawberry

(VG) Vegan, (N) Nuts, (G) Gluten, (D) Dairy,

(C) Crustacean, (F) Fish, (M) Molluscs, (P) Peanuts, (E) Egg, (Se) Sesame Seeds, (S) Soy, (PK) Pork, (V) Vegetarian, (Ce) Celery
All prices are in Thai Baht and subject to a 10% service charge and 7% government tax.

Please let us know if you have any allergies or special dietary requirements, or if you require any further information.

Our choice of suppliers and local produce including fish, meat, dairy, fruits and vegetables is informed by our commitment to sustainability.