

Beach Terrace

Snacks

Pata Negra Ham Sliced,
Grilled Focaccia (P, G)

Hummus Za'atar Pita Bread (G)

Fried Onion Rings, Spicy Mayo Dip
(G, E)

BBQ Glazed Spare Ribs (P, S, GF)

Tartare & Carpaccio

French Gillardeau Oyster Platter
(SF, GF)
Dozen
Half Dozen

Tuna Crudo
Thai Spring Onion, Avocado,
Sesame Seeds & Yuzu Ponzu Sauce
(SF, GF, S)

Angus Beef Carpaccio
Rocket, Parmesan & Balsamic
Vinegar
(D, GF)

Brittany Sea Bass Tartare
Citrus & Mint Sabayon
(SF, GF, E)

Starters & Salads

Chang Mai Tomato Salad
Pickled Shallots & Italian Basil
(VG, GF)

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

Endive & Gorgonzola Salad
Green Apple & Walnut
(D, N, V, GF)

Chang Mai Tomato Gazpacho
Avocado, Celery, Sourdough
Croutons & Quail Eggs (E, G, V)

Vegan Poke Bowl
Steamed Black Rice, Tofu, Apple,
Avocado, Grilled Asparagus,
Edamame, Spring Onion, Wakame,
Sesame Seeds & String Beans
(VG, GF)

Pasta

Penne Arrabbiata
Garlic And Chilli Tomatoes Sauce
(G, V, D)

Fusilli Bolognese
Traditional Beef Bolognese Sauce &
Parmesan Cheese (G, D)

Garganelli Al Pesto
Basil, Parmesan Cheese, Garlic &
Pine Nuts (E, N, D, G, V)

Main Dishes

Brittany Grilled Dover Sole
Brown Butter, Capers, Seaweed
And Lemon Sauce (SF, D, GF)

Chicken Paillard Rocket Tomatoes
(GF)

Wagyu Beef Striploin
Grilled Vegetables, Beef Jus
(D, GF)

Spanish Mussel
White Wine Sauce, Chilli & Parsley
(SF, GF)

Tiger Prawns
Grilled on Charcoal Oven,
Chili Vinaigrette (SF, GF, D)

Butterflied Sicilian Langoustines
Parsley And Lemon (SF, D, GF)

Side Dishes

French Fries (V)
Mix Leaves Salad (V)
Grilled Vegetables (V)

Pizza

Margherita (G, D, V)

Buffalo Mozzarella & San Daniele
Ham (P, G, D)

Spicy Salami (P, G, D)

Italian Black Truffle 2gr

Sandwich & Burger

Amanpuri Club Sandwich
Frittata, Chicken Breast, Bacon,
Cheddar, Lettuce, Tomato,
Avocado, Roasted Pepper
(G, E, D, P)

Australian Wagyu Burger
Smoked Mayonnaise, Mustard &
Blue Cheese (D, G, E)

Beyond Meat Vegan Burger
Coleslaw & Tofu Mayo (VG, G)

Amanpuri Wrap
Tiger Prawn, White Snapper,
Lemongrass, Green Curry Mayo,
Pickled Chilli & Ice Berg Salad
(G, D, E)

All Served With French Fries

Thai Selections

Kor Moo Yang
Marinated And Grilled Free Range
Pork Neck, Spicy Tamarind Sauce
(P, S, G, SF)

Yaam Phuket Goong Yang
Local Greens, Vegetables, Pomelo,
Peanuts, Grilled Prawns, Dried
Chilli Vinaigrette (SF, N, GF)

Satay Gai
Marinated Chicken Skewer,
Satay Sauce (N)

Pow Phia Thod
Fried Spring Roll, Glass Noodles,
Vegetables (VG, S)

Yaam Nuea Yang
Grilled Korat Angus Beef Salad,
Cucumber, Tomato, Onion In Chilli
Lime Dressing (SF)

Gai Yang
Klong Phai Farm Grilled Organic
Baby Chicken, Sweet Chilli Sauce
(N, S, SF, GF)

Paad Kratpow Nuea
Wok Fried Beef In Chilli, Garlic,
Hot Basil, Steamed Rice,
Thai Style Fried Egg (E, SF, S)

Geang Poo Sen Mee
Phuket Style Crab Meat Yellow
Curry, Betel Leaves, Vermicelli,
Local Vegetables (SF)

(D) Dairy, (E) Egg, (GF) Gluten Free, (G) Gluten, (N) Nuts, (VG) Vegan,
(P) Pork, (S) Soy, (SF) Seafood, (V) Vegetarian

Our menu may contain allergens. Should you suffer from any food allergy or intolerance, please let a member of the restaurant team know upon placing your order. All prices are listed in Thai Baht. And are subject to 10% service charge and applicable government tax.