

APERITIF SUGGESTION

Glass Testulat Carte D'Or, Brut Champagne (125ml)	38.00
Glass Tini Prosecco (125ml)	12.00
Martini Bianco, Dry or Rosso (40ml)	9.00
Pernod (40ml)	9.00
Campari (40ml)	9.00
Pimm's No 1 (40ml)	10.00

STARTER

● Vegetable Spring Roll	Shiitake, ginger, bean sprouts, carrot, glass noodle	25.00
● Age Dashi Tofu 🍡	Deep fry soft tofu, radish, seaweed, spring onion, soy sauce, mirin	25.00
● Prawn Tempura 🍡	Soy sauce, mirin, ginger	28.00
● Chicken Satay 🍢	Chicken skewer, coconut milk, fish sauce, peanut sauce, cucumber, coriander	25.00
● Shrimp Balls 🍤	Deep fried minced shrimp, garlic, coriander, pepper, Chinese plum sauce, cucumber pickle	25.00
● Tamarind Chicken 🍢	Fried chicken pieces, garlic, onion, tamarind paste, palm sugar	25.00

SALAD

● Minced Chicken Salad 🍗	Chicken breast, iceberg lettuce, cucumber, carrot, coriander, spring onion, Thai dressing	25.00
● Grilled Beef Salad 🍗	Beef tenderloin, mint leaves, cucumber, onion, coriander, lime, Thai red chili, tomato, lemon grass, fish sauce	25.00
● Green Papaya Salad 🍌🍋	Shredded raw papaya, prawns, cherry tomato, string beans, garlic, chili, peanuts, fish sauce	28.00
● Green Mango Salad 🍌🍋	Shrimp, mango, coriander, spring onion, white onion, peanut, Thai Dressing	28.00
● Pomelo Salad 🍌🍋	Pomelo, prawn, chili paste, roasted coconut, coconut milk, cashew nuts, garlic, onion	28.00

 Contains Nuts

 Spicy

● Entitle Lunch & Dinner for All Inclusive and Full Board Guests. Only Dinner for Half Board Guests

Special offer – 30% off for (●) non-icon dishes for above mentioned meal plan guests.

Prices are in USD includes service charge and applicable taxes.

For those with special dietary requirements or allergies who wish to know more about food ingredients used, please ask the Manager.

SOUP

● Tom Yum Goong 🌶️	Spicy sour soup, prawns, lemongrass, tomato, mushroom, lime, coriander, chili paste, fish sauce	25.00
● Pho Bo 🧑🍳	Rice noodle beef soup, leek, bean sprouts, onion, coriander, sweet basil leaves	25.00
● Laksa 🌶️	Egg noodle coconut milk soup, prawn, egg, tofu, bean sprout, coriander, onion, galangal, lemongrass	30.00
● Miso Soup 🧑🍳	Miso paste, shiitake, tofu, seaweed, leek, spring onion	15.00
● Chicken & Sweet Corn Soup 🧑🍳	Shredded chicken, corn kernels, egg, ginger, spring onion	15.00
● Wonton Soup 🧑🍳	Shrimp wonton, bok choy, carrot, spring onion	17.00
● Tom Kha Gai 🌶️	Coconut soup, chicken, cherry tomato, onion, coriander, mushroom, galangal, chili	17.00

NOODLES

● Beef Chow Mein	Egg noodles, beef tenderloin, bok choy, carrot, bell pepper, leeks, Thai basil, Thai chili big, white cabbage	35.00
● Prawn Pad Thai 🌶️🧑🍳	Stir-fried rice noodle, egg, tofu, onion, prawns, bean sprout, garlic, spring onion, peanuts	38.00
● Pad See-Ew Gai 🧑🍳	Wok fried rice noodle with chicken, shitake, kale, carrot, baby corn, soy sauce	35.00

MAIN COURSE

● Tori Katsu Don 🧑🍳	Rice, breaded chicken, shiitake mushroom, leek, onion, tonkatsu sauce, egg, rice	35.00
● Sweet & Sour Fish 🌶️	Stir-fried fish cubes, onion, pineapple, tomato, cucumber, bell pepper, sweet & sour sauce	25.00
● Prawn Fried Rice 🧑🍳	Fried jasmine rice, prawns, egg, carrot, onion, garlic soy sauce	28.00
● Prawns Black Pepper 🌶️	Tiger prawns, bell pepper, shimeji mushroom, carrot, onion, garlic, black pepper sauce	38.00
● Stir Fry Greens 🧑🍳	Broccoli, bok choy, asparagus, garlic, pepper, soy sauce	25.00

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● Chicken Cashew Nuts 	Stir-fried chicken, cashew nuts, chili paste, mushroom, carrot, spring onion, oyster sauce, dry chili, rice	35.00
● Ginger Chicken 	Wok fried chicken, ginger, black fungus, onion, garlic, soy sauce, rice	35.00
● Szechuan Hoisin Beef	Stir-fried beef tenderloin, bell pepper, chili, spring onion, hoisin sauce, Szechuan spice, rice	35.00
● Green Curry Beef 	Sliced beef, coconut milk, eggplant, sweet basil, red chili, rice	38.00
● Duck Red Curry 	Roasted duck, cherry tomato, pineapple, sweet basil, red chili, lychee, rice	55.00
● Massaman Lamb  	Massaman curry, coconut milk, peanuts, potato, rice	38.00

DESSERT

● Mango Sticky Rice	Sticky rice, coconut cream, mango,	18.00
● Matcha Cake  	Green tea layer sponge cake, fruit & nut ice cream	18.00
● Ice Cream Sundae	Chocolate, strawberry and vanilla ice cream, whipped cream, dried mixed fruits	18.00
● Melon Sago	Green sago, coconut milk, evaporated milk, rock melon	18.00
● Tropical Fruit Platter	Seasonal cut fruit platter	18.00

SWEET WINES & DIGESTIVE

NV Lutzville Natural Sweet White - (125ml)	11.00
2012 Las Moras Late Harvest, San Juan – Argentina - (500ml)	102.00
2007 Tschida, Beerenauslese, Burgenland –Austria (375ml)	169.50
Dubonnet (40ml)	9.00
Amaro Averna (40ml)	11.50
Branca Menta (40ml)	9.00
Jägermeister (40ml)	10.00

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