

THE BEACH RESTAURANT

Authentic Thai Cuisine

17:00 - 23:00 HRS.



A Thai culinary passion...

For Thai people, it is more than a cuisine but a lifelong passion.

It is a love affair with deep sociological roots which tie it to the country's culture and most importantly to family.

Every extended Thai family is a hive of foodies, from parents going to the market or cooking family meals, to extended family members bringing home snacks and sweets as gifts after every social outing or domestic sojourn.



Sharing is caring...

Natives love sharing food and mealtime is probably the most social event where food as well as laughter is shared and good chats that can last for hours.

We encourage you to order several dishes and share it with your dining companions.



Our Chef...

Our Thai Chef, Khun Roj and his team are using only the freshest and finest ingredients available in the Kingdom. His philosophy is about creating a memorable dining experiences which will last in one's mind.

Here you will find some of the classic of the Thai cuisine but also original recipes created by the Chef himself. Let your sense guide you or just ask our service team and they will be delighted to offer suggestions.

Bon Appetit!!

DEGUSTATION MENU

APPETIZER

PLA TUNA

Spicy yellow fin tuna salad, crispy eggplant,
local herbs, chili sauce

ROM MASSAMAN GAI

Braised chicken Massaman-flavored, coconut milk, onion,
cinnamon, wrapped in thin egg parcel

GOONG SARONG

Crispy marinated prawn wrapped in Phuket vermicelli

SOUP

TOM KHA POO NIM

Soft shell crab, coconut milk, mushroom,
lemongrass

MAIN COURSE

CHOO CHEE PED

Roasted duck, creamy red curry, kaffir lime leaf

GOONG MAKHAM

Wok-fried tiger prawns, tamarind sauce,
crispy shallot

PLA THOD RAD SOD KHING

Deep-fried white snapper fillet, ginger, soybeans

PAD PAK BOONG FAI DANG

Sautéed morning glory, garlic, fresh chili
Steamed jasmine rice or organic brown rice

DESSERT

KAO NIAW MAMUANG

Mango and sticky rice,
homemade coconut ice-cream,
toasted sesame seeds

2,600 for two persons, minimum order two persons

4,200 for two persons, including a bottle of

Dr. Loosen Riesling 2018, Germany



Vegetarian



Contains nut



Spice levels



Chef signature

SIGNATURE DISHES BY CHEF SAROJ





APPETIZER AND SALAD

- POW PIA SOT**  THB 320
Fresh BBQ pork and vegetable spring roll,
sweet & spicy sauce
- YUM SALMON**   THB 520
Marinated salmon salad, green mango,
celery, shallot, spicy lime sauce
- NUA SA DED**  THB 680
Grilled Australian Wagyu rib eye,
crispy kale, sweet-basil sauce
- LAB PED**  THB 520
Traditional Northeastern Thailand
duck salad, aromatic herbs,
toasted sticky rice
- GAJ GORLEA** THB 320
Grilled marinated chicken skewers,
marinated with red curry and coconut milk

MAIN COURSE

- SIAM SAM KER** THB 860
Deep-fried crispy tiger prawn,
rock lobster and soft shell crab.
Topped with garlic, chili, vinegar and sesame oil
- ROTI GANG KAE** THB 860
Slow-braised lamb shank in homemade
red curry and roti crepes
- SEE KLONG MOO OB NAM PHUANG** THB 520
Roasted marinated pork rib,
with honey and aromatic herbs
- SAM LEE JAM SIN** THB 820
Marinated cotton fish, steamed in
bamboo tube over charcoal,
served with 3 kind of sauce
- GANG KUA SONG CHUN** THB 720
Grilled marinated rock lobster,
homemade yellow curry, betel leaf, local herbs



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APPETIZER

THE SURIN SELECTION  THB 560

Fresh tuna roll, pomelo salad with crab meat, crispy prawn vermicelli, fried sun-dried beef

HOY SHELL GRATIEM PRIK THAI THB 640

Sautéed Hokkaido scallop, green and black peppercorn sauce, garlic chips, served on hot plate

GOONG SARONG THB 420

Crispy marinated prawn wrapped with Phuket vermicelli

LAB POW PIA TOD THB 320

Crispy spring roll filled with spicy minced chicken

THOD SA MOR   THB 360

Deep-fried spring roll, yellow curry flavored minced seafood mousse filling, rosella sauce

PLA MUEK CHUB PANG THOD   THB 420

Battered calamari rings, red curry flavored, kaffir lime, polycias leaf

SALAD

YUM TANG KWA TUNA   THB 380

Pan-seared tuna, cucumber & mint salad, spicy lime sauce

YUM KOR MOO HUA PLEE YANG   THB 380

Grilled Kurobuta pork neck, banana blossom, green mango, sweet & sour chili sauce

LAB NUA  THB 460

Northeastern minced beef salad with toasted rice, mint and spicy lime sauce

YUM SOM - O   THB 320

Pomelo salad with chicken and roasted coconut flake in spicy Thai sauce

SOUP

TOM YUM  

Traditional hot and sour soup with lemongrass, straw mushroom and kaffir lime

Choice of prawn or seafood

THB 380

Choice of chicken or mushroom

THB 320

TOM KHA

Galangal and coconut broth with Thai herbs

Choice of crab meat or seafood

THB 380

Choice of chicken

THB 320

TOM KATI NUA KEM 

THB 380

Coconut milk soup with beef and fragrant local herbs

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CURRIES

GANG KIAW WAAN

Green curry with Thai eggplant and sweet basil

Choice of beef or prawn

THB 460

Chicken or vegetable

THB 380

GANG KAREE

Yellow curry with pumpkin

Choice of prawn or seafood

THB 460

Chicken or vegetable

THB 380

PANANG

Spicy red curry and kaffir lime leaves

Choice of Australian beef or tuna

THB 460

Chicken or tofu

THB 380

MASSAMAN

Southern Thai curry with sweet potato and cashew nuts

Choice of lamb or beef

THB 460

Chicken or cauliflower

THB 380

CHOO CHEE

Fragrant dry red curry with kaffir lime and chili oil

Choice of tiger prawn

THB 1,300

White snapper fillet

THB 560

Chicken or tofu

THB 380

GANG PHED PED YANG

Red curry with roasted duck, cherry tomato, grapes, pineapple and kaffir lime

THB 560

GANG KHA THI GOONG SAB-PA-ROD

Yellow curry with prawn and pineapple in creamy coconut milk

THB 480

KAO SOY GAI

Northern Thailand yellow chicken curry with crispy egg noodles and mustard pickle

THB 380

GANG HANG LAY MOO

Northern Thailand red curry with ginger and stewed Kurobuta pork

THB 380

SEN MEE NUA POO

Thin rice noodles with poached crab meat in homemade yellow curry

THB 560



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All prices are in Thai Baht and subject to 10% service charge and 7% government tax.

MAIN COURSE

WHOLE FISH

White Snapper / Red Snapper / Grouper THB 820
Choice of deep-fried with lemongrass and shallot coconut cream sauce
Steamed in spicy with lime, garlic and coriander sauce
Grilled in banana leaf

NUA PUEY HORAPA  THB 480

Wok-fried stewed beef, onion, straw mushroom,
sweet basil, served on a hot plate

PHOO NIM THB 520

Deep-fried soft shell crab. Choice of yellow curry powder
or garlic & black pepper sauce

PAD CHAR TALAY JAAN RAWN  THB 860

Sautéed seafood with green peppercorn, garlic,
chili, lemongrass, served on a hot plate

GOONG THOD THB 1,300

Choice of sweet & sour, tamarind, black peppercorn sauce
or samunprai local herbs

PED OB YOD PAK  THB 560

Roasted duck, wok-fried bok choy, oyster sauce

MOO HONG THB 480

Slow-braised pork belly stew, aromatic herbs

HOR MOK TALAY MA-PROA ON  THB 480

Seafood curry soufflé in coconut

VEGETABLE AND SIDE DISHES

PHAD BOK CHOY HED HOM THB 280

Wok-fried bok choy and mushrooms in shiitake sauce

PHAD PAK BOONG FAI DANG THB 280

Sautéed morning glory, garlic, fresh chili

PHAD NOR MAI FA RANG THB 280

Stir fried asparagus and straw mushroom in oyster sauce

PHAD PAK MIANG WOONSEN THB 280

Sautéed local green vegetable with egg and glass noodle

MA KHUA YAO PHAD HORAPA THB 280

Wok-fried green eggplant, bean pickle, sweet basil

FRESH FISH AND SEAFOOD

Grilled, steamed or deep-fried with your favorite sauce

SAUCES

Tamarind, sweet & sour chili, seafood, northeastern Thai,
garlic pepper, panang, ginger sauce

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DESSERT

THAI SWEET'S SELECTION

THB 280

Candied banana, coconut syrup
Sankaya-style pumpkin custard
Steamed coconut milk pudding
Assorted traditional Thai desserts candy style

SANGKAYA MAPROW

THB 280

Coconut crème brûlée in coconut shell

KLUAY THOD

THB 280

Banana fritter, honey-cinnamon dip, coconut ice-cream

SAPAROD KAEW

THB 280

Caramelized Phuket pineapple with Chalong Bay rum,
coconut & lemongrass ice-cream

KAO NIAW MAMUANG

THB 280

Mango sticky rice, toasted sesame, coconut syrup,
pandan ice-cream

SAGO PEAK

THB 280

Chilled pandan tapioca, longan, jack fruit, coconut milk,
passion fruit sorbet

THONG MAUN SOD

THB 280

Pandan crepes filled with coconut, mango sorbet

HOMEMADE ICE-CREAM & SORBET

per scoop/THB 120

Coconut, pandan, Thai ice tea, mango,
passion fruit, tamarind, chocolate & lemongrass, rosella, taro

RONNEFELDT TEA

Earl Grey	THB 160
Jasmine Gold	THB 160
Fruity Chamomile	THB 160
Classic Refreshing Mint	THB 160

COFFEE

Americano	THB 120
Espresso	THB 120
Double Espresso	THB 140
Cappuccino	THB 160
Café Latte	THB 160

DIGESTIVE (50ml)

Grappa Blanco	THB 300
Grappa Il Moscato Nonino	THB 360
Fernet-Branca	THB 380



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