



**OUTRIGGER**<sup>®</sup>  
SERENITY TERRACES  
RESORT

Turquoise  
Thai Cuisine

Hot, sour, sweet, salty and bitter are the fundamental flavours in each dish of Thai cuisine which is one of the world's greatest cuisines with a venerable past, stretching back some 800 years ago. Turquoise, presents you a Thai Menu for serious gourmands who value originality and inspired creativity. Our cuisine is based on Royal Thai traditions, spiced by our kitchen brigade's artful hand, sophisticated menus with unobtrusive and efficient service.

Food for thought: Red Chillies does not exist in Thai Cuisine some 550 years ago!!!

## APPETIZERS



Goong bua thod  
deep-fried prawns  
served with a sweet chilli dip  
*Baht Two Hundred and Forty*


Satay gai, moo, nuer  
skewered grilled chicken, pork and beef  
accompanied by a spiced peanut sauce and pickled onions and cucumber  
*Baht Two Hundred and Ninety*

Gai hor bai toey  
deep-fried marinated chicken wrapped with fragrant pandanus leaves  
*Baht Two Hundred and Twenty*



Thod man goong  
deep-fried breaded prawn cakes  
accompanied by a plum Sauce  
*Baht Three Hundred*



Laarb thod   
minced pork savoury salad  
*Baht Two Hundred and Twenty*




Chef's Signature Dish

All prices are subject to ten percent service charge and applicable government tax  
“ If you do not find your favourite item, please ask your host for the Chef..... “

## HERBED & SPICED SALADS

Yam nuer yaang 🌶️  
spicy BBQ beef salad  
*Baht Two Hundred and Twenty*

Yam tak-krai 🌶️  
boiled prawns with sliced lemongrass salad  
*Baht Three Hundred*

 Yam ped yaang 🌶️  
roasted duckling salad  
*Baht Two Hundred and Twenty*

Laarb gai, nuer rue moo 🌶️  
traditional north-eastern minced chicken, beef or  
pork tossed with mint leaves and sprinkled with toasted raw rice  
*Baht Two Hundred and Twenty*

Som tam gai yaang 🌶️  
traditional spicy green papaya salad  
accompanied by grilled chicken  
*Baht Three Hundred*



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## SOUPS



Tom yam poh taek 🌶️🌶️

a traditional fisherman's seafood soup simmered with  
lemongrass and hot basil leaves

*Baht Three Hundred and Forty*

Tom yam goong nam khon 🌶️🌶️

spicy soup with tiger prawns, lemongrass, chilli, galangal  
finished with evaporated milk

*Baht Three Hundred and Fifty*

Tom kha gai 🌶️

classic coconut soup with chicken and fragrant herbs  
served in a whole coconut

*Baht Three Hundred and Twenty*

Gaeng jued tau hoo woon sen  
soft beancurd and glass noodle broth

*Baht Two Hundred and Twenty*



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## CURRY DISHES



Gaeng phed ped yaang 🌶️🌶️🌶️

roasted duck breast in a red curry accompanied by pineapple, grapes and eggplant

*Baht Three Hundred and Twenty*

Massaman nuer 🌶️

traditional braised beef in a thick spiced peanut curry  
with sweet potato

*Baht Three Hundred and Fifty*

Gaeng kiew waan gai, nuer rue moo 🌶️

classic thai green curry simmered with chicken, beef or pork

*Baht Three Hundred and Twenty*

Gaeng karee gai 🌶️

yellow curry simmered with chicken and coconut milk

*Baht Three Hundred and Twenty*

Poo phad pong karee 🌶️

wok-fried blue crab in dry yellow curry with celery and spring onions

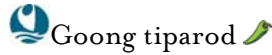
*Baht Three Hundred and Fifty*



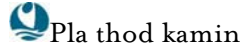
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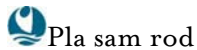
## MAIN DISHES



wok-fried tiger prawns with sweet chilli paste  
*Baht Four Hundred*



deep-fried fillet of sea bass with fresh yellow ginger and garlic  
*Baht Three Hundred and Fifty*




deep-fried whole sea bass with a three flavoured sauce  
*Baht Three Hundred and Eighty*

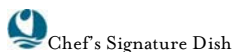
Sie krong moo phad priew waan  
stir-fried pork spare-ribs with sweet and sour sauce  
*Baht Three Hundred and Twenty*

Gai phad med mamuang himmapharn  
quick-fried chicken with cashew Nuts  
*Baht Two Hundred and Eighty*

Goong phad krathiem prik thai  
tiger prawns with a garlic-pepper sauce  
*Baht Four Hundred and Twenty*

Phad kraprow moo sab   
wok-fried minced pork with red chilli and hot basil leaves  
*Baht Two Hundred and Seventy*

Goong yaang  
traditional thai style BBQ tiger prawns  
*Baht Five Hundred and Fifty*



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## MAIN DISHES

Phad pak ruam mit  
stir-fried garden vegetables with oyster sauce  
*Baht Two Hundred and Thirty*

Phad pak bong fai daeng  
stir-fried water spinach with fermented bean sauce  
*Baht Two Hundred and Ten*

Kai jiew talay krueng tead  
wok-fried thai omelette with seafood and spices  
*Baht Two Hundred and Forty*

Goong mungkron  
phuket lobster – 500 gm per piece

Your choice of:  
grilled, red curry sauce, dry curry, sweet & sour sauce  
or garlic-pepper  
*Price per weight*

## SIDE ORDERS

Khao phad kratieam  
fried rice with garlic  
*Baht Sixty*

Khao phad kai  
fried rice with egg  
*Baht Sixty*

Khao phad kamin  
fried rice with yellow ginger  
*Baht Sixty*



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## RICE & NOODLE DISHES



Phad thai goong

traditional stir-fried rice noodle with prawns and tamarind juice  
served with bean sprouts and banana blossom

*Baht Three Hundred*



Khao soi 🌶️🌶️🌶️

traditional egg noodle in thick chicken curry  
served with pickled cabbage

*Baht Three Hundred*

Kway tiew phad kee mao talay 🌶️🌶️

famous fried rice noodle with seafood, red chilli and hot basil leaves

*Baht Two Hundred and Eighty*

Khao phad gai, moo rue nuer

fried rice with chicken, pork or beef

*Baht Two Hundred and Twenty*

Khao phad talay, goong rue poo

fried rice with seafood, prawns or crabmeat

*Baht Two Hundred and Sixty*



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## THAI DESSERTS

Polamai ruam  
tropical fresh fruit platter  
*Baht Two Hundred and Ten*

Tab thim krob  
water chestnut with jack fruit in coconut milk  
*Baht Two Hundred and Twenty*

Khanom mor gaeng  
taro custard sprinkled with fried shallots  
*Baht Two Hundred and Twenty*

Sangkaya fawk thong  
classic steamed pumpkin custard  
*Baht Two Hundred and Ten*

Khao niew mamuang  
mango with steamed sticky rice and coconut milk  
*Baht Two Hundred and Forty*

\* Subject to seasonality and availability



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