

Salad

Caesar Salad

Crispy Romaine lettuce, Parmesan, crouton and crispy bacon.
A choice of; Grilled Chicken, Smoked Salmon, Grilled Prawns

Caprese

Vine ripened tomatoes, buffalo mozzarella, basil pesto, balsamic dressing.

Greek Salad

Capsicum, Feta cheese, olives, tomatoes, cucumber, shallot, herbs, vinaigrette.

Garden Salad

Organic salad leaves, asparagus, peas, tomatoes, broccoli, Parmesan.
Choice of dressing: French, thousand island, vinaigrette, balsamic.

Apple Chicken Salad

Grilled chicken, green apple, grapes, pineapple, dragon fruit, sesame, ginger dressing.

Ahi Tuna

Our style "Nicoise" salad with snow peas, potatoes, olives, cherry tomatoes, quail eggs.

Salmon Tartare

Fresh salmon in soya sauce, ginger, sesame oil, spring onion, salmon roe, tapioca crackers.

Soft-Shell Crab Salad

Deep fried soft-shell crab, green papaya confetti, fresh herbs, chili dressing.

Phla Talay

Spicy fresh seafood salad, Thai herbs, roasted chili paste.

Yam Nuea Yang

Spicy char grilled beef, fresh vegetables, chili dressing.

Yam Ma-muang Gai Yang

Local fresh mango, grilled chicken, cashew nuts, shallots, coriander, chili tamarind dressing.

Yam Woonsen Talay

Spicy glass noodle salad with seafood, vegetables, chili dressing.

Salmon Sashimi

Freshly sliced salmon, wasabi, soya, pickled ginger.

Tuna Sashimi

Freshly sliced tuna, wasabi, soya, pickled ginger.

Starter

Fish & Chips

Deep fried fish fillet, French fries, Tartare sauce, lemon.

Salt & Pepper Calamari

Breaded calamari, pickled vegetables, capsicum aioli, lemon.

Fritto Misto

Deep fried battered local squid, sea prawns, capsicum aioli, lemon.

Gyoza Chicken

Fried Japanese chicken wonton, fresh cabbage, sour soya sauce.

Bruschetta

Four ways of toppings:

- Tomato, basil, garlic.
- Avocado, shallot, tomato, coriander.
- Smoked salmon, cream cheese, dill.
- Serrano ham, Brie cheese, rocket leaves.

Vietnamese Spring Rolls

Fresh organic vegetable spring rolls, sweet chili, peanut dipping sauce.

Por Pia Pak

Deep fried vegetable spring rolls, sweet chili, sweet plum sauce.

Satay Gai

Thai marinated chicken satay skewers, peanut sauce, cucumber relish.

Thord Mun Goong

Deep fried prawn cakes, sweet chili, sweet plum sauce.

Goong Thord Nga

Breaded sesame prawns, crispy kale, sweet chili, sweet plum sauce.

Mix Thai Appetizer

Assorted Thai appetizer: Por Pia Pak, Thord Mun Goong, Goong Thord Nga, Satay Gai.

French fries

Soups

Tom Yam Goong

Famous Thai hot and sour prawn soup, lemon grass, kaffir lime leaves.

Tom Kha Gai

Chicken in coconut milk, lime, galangal, lemongrass, kaffir lime leaves.

Gaeng Jued Tao Hoo Moo Sub

Clear vegetables and tofu soup, minced pork.

Roasted Tomato Soup

Roasted tomato soup, crumbled Feta, basil pesto, garlic bread.

Burger & Sandwiches

Beef Burger

Double A grade ground Australian beef, cheese, tomatoes, gherkins, fried onions, French fries, chili basil tomato chutney.

Chicken Burger

Succulent Chicken, tomatoes, gherkins, fried onion, French fries, BBQ spiced sauce.

Fish Burger

Crumbed fish, tomatoes, gherkins, onions, French fries, capsicum aioli.

Steak Sandwich

French baguette, grilled Australian steak, romaine lettuce, chili basil tomato chutney, grain mustard sauce, French fries.

Club Sandwich

Triple-decker whole wheat sandwich, roasted chicken, ham, bacon, fried egg, French fries.

Mediterranean Sandwich

Herb focaccia, grilled eggplant, zucchini, capsicums, Feta, tomatoes, sautéed mushroom, shallots, French fries.

Pasta

Choice of spaghetti, linguine or penne

Choice of the following sauces:

- Bolognese
- Carbonara
- Basil pesto
- Fresh basil and tomato
- All' Arrabbiata
- Aglio e Olio

Pasta Marinara

Sautéed local seafood with Chardonnay, tomato cream sauce, garlic, basil, Parmesan.

Linguine "Edgewater"

Sautéed rock lobster, zucchini, leek, tomatoes, basil lemon cream sauce.

Spaghetti Phad Kee Mao Talay

Thai style stir fried spaghetti with local seafood, chili, green peppercorn, spicy basil sauce.

Lasagne

Beef Bolognese, béchamel sauce and cheese, layered between pasta sheets.

Homemade Chicken Cannelloni

Rolled pasta sheets filled with spinach, chicken, mozzarella, Parmesan, béchamel, tomato cream sauce.

Spinach Raviolini

Pasta pillows filled with spinach, ricotta cheese, Parmesan cheese.

Main dishes

Salmon 5 spices

Grilled salmon fillet, saffron potato puree, glazed cherry tomatoes, Thai chili paste, capers-lime cream.

Deep Water Salmon

Grilled salmon fillet, sauté spinach, asparagus, capsicums, tomatoes dill cream.

Andaman Sea Bass

Whole grilled Sea Bass 500gm with herbs.

A choice of side dish: grilled mix vegetables, mashed potatoes, French fries.

A choice of sauce: gravy sauce, green pepper corn, spicy seafood sauce

Chicken Breast

Roasted chicken breast marinated with aromatic herbs.

A choice of side dish: grilled mix vegetables, mashed potatoes, French fries

A choice of sauce: Gravy sauce, green pepper corn.

BBQ Pork Spare-Ribs

Spiced marinated spare-rib, glazed cherry tomatoes, mashed potatoes.

Beef Teriyaki

Teriyaki glazed Australian prime sirloin, carrot puree, grilled vegetables

Thai Favorites

(All main courses are served with steamed jasmine rice)

Phad Thai Goong rue Gai

"Our signature" Thai dish of stir-fried rice noodles with prawns or chicken, bean curd, egg, bean sprouts.

Raad-Na

Crispy egg noodles with pork / prawns, mixed seafood, broth, Vegetables.

Kuay Teiw Phad Si-Ew

Stir-fried flat rice noodles with pork, chicken / prawns, mixed seafood, soya sauce.

Khao Phad

Thai style fried rice with chicken, pork, beef / prawns, crab, mixed seafood

Khao Phad Sapparot

Thai style pineapple fried rice with chicken, curry powder, raisins, cashew nuts.

Gai Phad Med Ma-Muang

Golden fried free-range chicken with cashew nut, vegetables, chili, soya sauce.

Phad Ka Pao

Wok-fried minced chicken, pork, beef / prawns, mixed seafood, spicy holy basil sauce.

Phad Prieaw Wann Moo rue Pla

Wok fried sweet and sour sauce, vegetables with golden fried pork or sea bass fillet.

Thord Krathiam Prik Thai

Golden fried pork, chicken, beef / prawns, mixed seafood, garlic pepper sauce.

Ped Ob Raad Sauce Ma-kam

Marinated roasted duck with crispy vegetables, fried shallots, golden sweet tamarind sauce.

Gaeng Kiew Wann Gai, Moo rue Nuea

Popular Thai "green curry" with eggplant and basil, choice of chicken, pork or beef.

Gaeng Phed Ped Yang

"Red curry" roasted duck, pineapple, tomatoes, grapes, eggplant, basil.

Gaeng Massaman Nuea rue Gai

Everyone's favourite "Massaman curry" with potato, peanuts, choice of beef or chicken.

Panang Moo rue Gai

Mild aromatic coconut Thai red curry with kaffir lime leaves, choice of pork or chicken.

Poo Nim Phad Pong Karee

Stir fried soft-shell crab with curry powder, egg, onion, Thai celery, chili pepper.

Chu Chee Pla Salmon

Grilled salmon fillet on fried vegetables with a thick red curry

Pla Nueng Manow

A la minute steamed sea bass fillet cooked to perfection in a lemongrass, kaffir lime leaves and chili lime dressing.

Khai Jiew

Fried Thai omelet filled with minced pork or prawns, shallots, spring onion, chili sauce.

Phad Pak Ruam Mite

Stir-fried assorted vegetables with garlic and oyster sauce

Seafood Towers

Our signature is to serve only the very best from local market with all items hand picked. Our Seafood Towers have been created for the connoisseurs of seafood who want a divine dining experience.

Lobster Tower (for 2 persons)

Featuring Whole Nova Scotia lobster, tiger prawns, baby banana squid, sea bass and jumbo scallops. Yellow curry fried rice with pineapple, Thai seafood sauce, Tartare sauce, BBQ sauce and lime.

Char Grilled Seafood Tower (for 2 persons)

Whole sea bass, tiger prawns, baby banana squid and jumbo scallops. Yellow curry fried rice with pineapple, Thai seafood sauce, Tartare sauce, BBQ sauce and lime.

Prices are in Thai Baht, subject to 10% service charge and 7% VAT.