

# *The Beach Restaurant*

## *Authentic Thai Cuisine*

17:00 to 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!!*

## ***Signature Menu***

### **Appetizer**

Miang Kham Tuna 🥜 )

Spicy yellow fin tuna salad with betel leaf, ginger, garlic, chili, dry shrimp and nuts

Rum Kiew Wan Gai )

Minced chicken and eggplant with green curry sauce in thin egg parcel

Goong Sarong

Crispy marinated prawn rolled with Phuket vermicelli

### **Soup**

Tom Kha Poo Nim

Soft shell crab in coconut milk with kaffir lime leaf

### **Main Course**

Panang Ped Krob )

Roasted duck with aromatic red panang curry

Goong Makham

Wok fried Phuket tiger prawns with tamarind sauce and crispy shallot

Pla Neung See Ew 🥜

Steamed snapper fillet, fresh herbs, soy sauce

Pad Pak Boong Fai Dang ✓

Sautéed morning glory, garlic, fresh chili

Steamed Jasmine Rice

### **Dessert**

Kao Niaw Mamuang

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

*2,600 for two persons, minimum order two persons*

*4,200 for two persons, including a bottle of Dr. Loosen Riesling 2017, Germany*

✓ Vegetarian   🥜 Contains nut   ) Spice levels

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

## Chef Roj's Signature Dish

### ***Appetizer and Salad***

Lab Tuna )	480
Northeastern style salad with fresh tuna, toasted rice, mint and spicy lime sauce	
Gai Gorlea	280
Grilled marinated chicken skewers with red curry and coconut milk	
Yum Salmon )	520
Marinated salmon salad with green mango, celery and shallot in spicy lime sauce	

### ***Main Course***

Pad Char Talay Jaan Rawn )	860
Sautéed seafood with green peppercorn, garlic and sweet basil on a hot plate	
Roti Gang Kae )	860
Smooth red curry with lamb and roti crepes	
Pla Muek Chub Pang Thod 🥜	420
Red curry battered calamari with kaffir lime & Polyscias leaf	
Thod Man Poo Ma Khua Tod	620
Crab cake with deep-fried aubergine and arjad relish	
Gang Phed Ped Yang )	480
Red curry with roasted duck, cherry tomato, grapes, pineapple and kaffir lime.	
See Klong Moo Ob Nam Phuang	380
Roasted marinated pork rib with sweet honey and aromatic herbs	
Pla Thod Jien Takhai	760
Deep-fried white snapper with lemongrass and shallot coconut cream sauce	

## Taste of Phuket

### **Starter**

Yum Phuket ) 🥜 🌿	280
Green mango and pomelo salad with roasted coconut flake in chili lime sauce	
Pow Pia Sot 🥜	300
Fresh BBQ pork and vegetable spring roll with sweet & spicy sauce	
Miang Kham 🥜	280
Betel leaf, ginger, garlic, chili, dry shrimp, lime and nuts with sweet and sour dip	
Gai Tom Khamin	280
Southern chicken soup with lemongrass and turmeric root	

### **Main course**

Sen Mee Nua Poo )	540
Thin rice noodles with poached crab meat in homemade yellow curry	
Mee Sapam	520
Stir-fried Hokkien yellow noodle with seafood and oyster sauce	
Moo Hong	420
Slow-braised pork belly stew with aromatic herbs	
Goong Ob Woonsen	780
Ginger-flavored tiger prawn and glass noodles in clay pot	
Hor Mok Talay )	420
Seafood curry soufflé' in banana leaf parcel	
Gang Kha Thi Goong Sabparod )	420
Red curry with shrimp and pineapple in creamy coconut milk	

 Vegetarian    Contains nut    Spice levels

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## **Appetizer**

<b>The Surin Selection</b> 🥜	480
Fresh tuna roll, pomelo salad, crispy prawn vermicelli, fried sun-dried beef	
<b>Hoy Shell Gratiem Prik Thai</b>	640
Sautéed Hokkaido scallop with green and black peppercorn, garlic chips on hot plate	
<b>Goong Sarong</b>	420
Crispy marinated prawn rolled with Phuket vermicelli	
<b>Pow Pia Sod Tuna</b> )	360
Fresh tuna spring rolls with shallot, lemongrass and spicy lime sauce	
<b>Satay</b> 🥗🌿	
Marinated and grilled skewers with cucumber relish and peanut sauce	
Choice of chicken, pork, or tofu	260
Australian beef	380
<b>Lab Po Pia Tod</b> )	320
Crispy spring roll filled with spicy minced chicken	

## **Soup**

<b>Tom Yum</b> )🌿	
Traditional hot and sour soup with lemongrass, straw mushroom and kaffir lime	
Choice of prawn or seafood	380
Choice of chicken or mushroom	300
<b>Tom Kha</b>	
Galangal and coconut broth with Thai herbs	
Choice of crab meat or seafood	380
Chicken	300
<b>Soup Nua Puay</b>	380
Stewed aromatic beef soup southern style	
<b>Tom Zab See Kong Moo</b> )	300
Northeast-style spicy and sour soup with pork ribs and coriander leaf	

## **Salad**

<b>Som Tam</b> )🌿🥜	
Crisp spicy green papaya salad	
Choice of steamed blue swimmer crab	420
Grilled chicken skewer	320
<b>Yum Tha-Khai Goong Krob</b>	420
Lemongrass salad with shallot, minced chicken and crispy shrimps	
<b>Yum Tang Kwa Tuna</b> )	380
Fresh tuna, cucumber & mint salad in spicy lime sauce	
<b>Lab</b> )🌿	
Northeastern salad with toasted rice, mint and spicy lime sauce	
Choice of chicken, pork or tofu	300
Beef	480
<b>Yum Ta – Y</b> 🌿🥜	420
Shredded crab & chicken meat with steamed veggies and peanut sauce	
<b>Pla Nua Ma Khua On</b> )	480
Grilled Australian beef with baby eggplant, lemongrass, fresh mint and lime sauce	

## Curries

### Gang Kiaw Waan ) ) V

Green curry with Thai eggplant and sweet basil

Choice of beef or prawn 420

Chicken or vegetable 360

### Gang Karee ) ) V

Yellow curry with pumpkin

Choice of prawn or seafood 420

Chicken or vegetable 360

### Panang ) 🌰 V

Spicy thick red curry and kaffir lime leaves

Choice of beef 520

Tuna 440

Chicken or tofu 360

### Massaman ) 🌰 V

Southern Thai curry with sweet potato and cashew nuts

Choice of lamb or beef 440

Chicken or cauliflower 360

### Choo Chee ) ) V

Fragrant dry red curry with kaffir lime and chili oil

Choice of fish filet or tuna 440

Chicken or tofu 360

### Phad Prik Gang ) )

Stir-fried red curry with kaffir lime leaf and chili oil

Choice of prawn 420

Beef 480

### Kao Soy Gai )

Northern yellow chicken curry with crispy egg noodles and mustard pickle

Tiger Prawn (400 grams) ) 1300

Choice of Panang or Choo Chee

### Phuket Lobster (500 grams) )

Choice of Panang or Cho Chee 2500

## Main Course

Seafood Platter good for sharing Grilled tiger prawn, fish fillet, scallop, white prawn, calamari, rock lobster and mussel	1800
Talay Sam Rod ) Stir-fried mixed seafood in sweet, sour and spicy sauce	860
Goong Lai Sua Thod Sautéed tiger prawn with choice of tamarind, black pepper or sweet and sour sauce	1300
Goong Yang Samun Phai 🥜 Grilled tiger prawn with crispy aromatic herbs	1300
Pla Nueng Manaow ) ) Steamed white snapper in spicy lime and garlic sauce with fresh coriander – whole boneless fish	760
Pla Yang Bai Tong Grilled marinated fish in banana leaf (choose fish from seafood display)	760
Pla Thod Samun Phai 🥜 Deep-fried grouper with soy sauce and crispy herbs	760
Poo Nim Thod Deep-fried soft shell crab Choice of aromatic yellow curry powder or garlic and black pepper sauce	520
Nua Pad Naman Hoy Wok-fried Australian beef loin, onion and mushroom with oyster sauce	480
Ped Ob Yod Pak Crispy roasted duck and wok fried bok choy with oyster sauce	560
Siam Sam Ker ) Deep-fried crispy seafood (tiger prawn, rock lobster and soft shell crab) Topped with garlic, chili, vinegar and sesame oil	860
Kao Pad ✓ Wok-fried jasmine rice with choice of seafood, crab meat, prawn Choice of pork, chicken or vegetables	420 340

## Vegetable and Side Dishes

Phad Bok Choy Hed Hom ✓ Wok-fried bok choy and mushrooms in shiitake sauce	280
Phad Chayote ✓ Wok-fried chayote sprout with garlic, chili, oyster and soy sauce	280
Phad Pak Boong Fai Dang ✓ Sautéed morning glory, garlic, fresh chili	280
Phad Pak Miang Sautéed local green leaves vegetable with egg	280
Phad Nor Mai Fa Rang ✓ Stir fried asparagus and straw mushroom in oyster sauce	280
Phad Ka Na Moo Krob Wok-fried crispy pork belly and fresh kale in oyster sauce	280

## Fresh Fish and Seafood

Grilled, steamed or deep-fried with your favorite sauce

## Sauces

Tamarind, sweet & sour, seafood, northeastern Thai style, lemon garlic & butter, peppercorn sauce, sour cream, mustard, BBQ, red wine sauce.