

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	
Lab Ped 🌶️	520
Traditional "Northeastern" duck salad with aromatic herb and toasted sticky rice	

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	
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	

Main course

Sen Mee Nua Poo 🌶️	540
Thin rice noodles with poached crab meat in homemade yellow curry	
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	



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Appetizer

The Surin Selection 🥜	480
Fresh tuna roll, pomelo salad, crispy prawn vermicelli, fried sun-dried beef	
Hoy Shell Gratiem Prik Thai	640
Sautéed Hokkaido scallop with green and black peppercorn, garlic chips on hot plate	
Goong Sarong	420
Crispy marinated prawn rolled with Phuket vermicelli	
Pow Pia Sod Tuna)	360
Fresh tuna spring rolls with shallot, lemongrass and spicy lime sauce	
Satay 🥗🌿	
Marinated and grilled skewers with cucumber relish and peanut sauce	
Choice of chicken, pork, or tofu	260
Australian beef	380
Lab Po Pia Tod)	320
Crispy spring roll filled with spicy minced chicken	
Thod Man Goong	340
Homemade deep-fried shrimp cake, sweet and sour sauce	

Soup

Tom Yum)🌿	
Traditional hot and sour soup with lemongrass, straw mushroom and kaffir lime	
Choice of prawn or seafood	380
Choice of chicken or mushroom	300
Tom Kha	
Galangal and coconut broth with Thai herbs	
Choice of crab meat or seafood	380
Chicken	300
Gang Jead	300
Clear soup with minced pork , glass noodle and soft tofu	

Salad

Som Tam)🥜	
Spicy green papaya salad, dried shrimp, peanut	
Choice of steamed blue swimmer crab	420
Grilled chicken skewer	320
Yum Tang Kwa Tuna)	380
Fresh tuna, cucumber & mint salad in spicy lime sauce	
Lab)🌿	
Northeastern salad with toasted rice, mint and spicy lime sauce	
Choice of chicken, pork or tofu	300
Beef	480
Yum Som O- Goong Sarong)🥜	420
Authentic pomelo salad and crispy shrimp wrapped with Phuket vermicelli	
Yum Hua Plee)	340
Banana blossom salad, crispy shallot and chicken	

Curries

Gang Kiaw Waan

Green curry with Thai eggplant and sweet basil

Choice of beef or prawn 420

Chicken or vegetable 360

Gang Karee

Yellow curry with pumpkin

Choice of prawn or seafood 420

Chicken or vegetable 360

Panang

Spicy thick red curry and kaffir lime leaves

Choice of beef 520

Tuna 440

Chicken or tofu 360

Massaman

Southern Thai curry with sweet potato and cashew nuts

Choice of lamb or beef 440

Chicken or cauliflower 360

Choo Chee

Fragrant dry red curry with kaffir lime and chili oil

Choice of fish file 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 360

Tiger Prawn (400 grams)

Choice of Panang or Choo Chee 1300

Phuket Lobster (500 grams)

Choice of Panang or Cho Chee 2500

Main Course

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

Local Catch of The Day - 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.

Vegetable

Phad Bok Choy Hed Hom <i>✓</i>	280
Wok-fried bok choy and mushrooms in shiitake sauce	
Phad Pak Boong Fai Dang <i>✓</i>	280
Sautéed morning glory, garlic, fresh chili	
Phad Nor Mai Fa Rang <i>✓</i>	280
Stir fried asparagus and straw mushroom in oyster sauce	
Phad Pak Miang Woonsen <i>✓</i>	280
Sautéed local green vegetable with egg and glass noodle	
Phad Ma Khau Yao <i>✓</i>	280
Wok-fried eggplant with fermented soy bean and sweet basil	



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