

Beach Restaurant Authentic Thai & Seafood

17:00 to 23:00 hrs

Thai Degustation Menu

Appetizer

Meang Talay  

Spicy seafood salad with local Thai herbs

Rum Kiew Wan Gai 

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

Goong Sarong

Crispy prawn wrapped with vermicelli served with sweet chili sauce

Soup

Tom Kha Poo Nim

Soft shell crab in coconut milk soup with kaffir lime

Main course

Panang Ped Krob 

Deep-fried roasted duck with aromatic panang curry

Goong Makham

Tiger prawn in authentic tamarind sauce

Pla Phad Khuen Chai

Stir-fried white snapper fillet with Chinese celery and shitake mushroom in black soya sauce

Pad Pac Boong Fai Dang 

Sautéed morning glory, fermented soy bean and fresh chili

Steamed Jasmine Rice

Dessert

Kao Niaw Mamuang 

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

2,400 for two persons, minimum order two persons

3,600 for two persons, including a bottle of Felton Road Riesling Bannockburn, New Zealand

 Vegetarian  Contains nut  Spice levels  Chef Signature
all prices are in Thai Baht and subject to 10% service charge and 7% government tax

Southern Thai Signature Dishes

Starter

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|---|-----|
| Yum Phuket) ✓ 🥥 | 240 |
| Green mango and pomelo salad with roasted coconut flake in spicy sauce | |
| Pow Pia Sot 🥥 | 260 |
| BBQ pork and fresh vegetable spring roll Phuket style with sweet & spicy sauce | |
| Hor Mok Talay) | 280 |
| Southern style seafood curry soufflé in banana leaf parcel | |
| Meang Kum) 🥥 | 240 |
| Betel leaf, ginger, garlic, chili, dry shrimp, lime and nuts with sweet and sour dip | |
| Gai Gorlea 🍷 | 240 |
| Satay of grilled chicken marinated with red curry and coconut milk, served with cucumber relish | |

Main course

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| Sen Mee Nua Poo) 🍷 | 460 |
| Thin rice noodles with poached crab meat in homemade yellow curry | |
| Mee Sapam Phad | 460 |
| Stir-fried yellow noodle with seafood and oyster sauce | |
| Moo Hong 🍷 | 320 |
| Slow-braised pork belly with aromatic herbs | |
| Goong Ob Woonsen | 540 |
| Ginger-flavored tiger prawn and glass noodles in clay pot | |
| Pad Char Talay Jaan Rawn) 🍷 | 820 |
| Sautéed seafood with green peppercorn, garlic and sweet basil on hot plate | |

Appetizers

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| The Surin Starter) | 380 |
| Fresh tuna roll, seafood salad, crispy prawn vermicelli, and betel leaf with condiment | |
| Hoy Shell Gratiem Prik Thai 🍷 | 560 |
| Sautéed Hokkaido scallop with green and black peppercorn and garlic chips on hot plate | |
| Thod Man Goong | 340 |
| Deep-fried prawn cake | |
| Goong Sarong | 360 |
| Crispy prawn wrapped with vermicelli served with sweet chili sauce | |
| Pla Muek Chub Pang Thod) | 320 |
| Deep-fried calamari with sesame | |
| Pow Pia Sod Tuna 🍷) | 340 |
| Fresh tuna roll with shallot, lemongrass and spicy lime sauce | |
| Satay 🥥 | |
| Marinated and grilled Thai skewer with cucumber relish and peanut sauce | |
| Choice of chicken, pork, or tofu ✓ | 240 |
| Choice of Australian beef | 340 |
| Lab Pow Pia Thod) | 280 |
| Crispy spring roll stuffed with spicy minced chicken | |
| Mee Krob Choa Wang | 360 |
| Crispy deep-fried Thai vermicelli noodles with prawns on orange-tamarind sauce | |
| Nua Yang Thong Kruang | 340 |
| Grilled Australian beef strip loin marinated with dried herbs with tamarind sauce | |

Soups

Tom Yum

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| Traditional soup with straw mushroom, shallot and lemongrass with roasted chili paste | |
| Choice of prawn or seafood | 320 |
| Choice of chicken or mushroom  | 240 |

Tom Kha

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| Galangal and coconut milk soup with aromatic Thai herb | |
| Choice of crab meat or seafood | 320 |
| Choice of chicken or tofu  | 240 |

Soup Nua Puay

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| Stewed aromatic beef soup southern style | 320 |
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Salads

Som Tam

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| Spicy green papaya salad. | |
| Choice of steamed blue crab | 380 |
| Choice of grilled chicken skewer | 240 |

Pla Nua Ma Khua On

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| Grilled Australian beef loin with baby eggplant, lemongrass, fresh mint and lime sauce | 420 |
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Yum Tha-Khai Goong Krob

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| Salad with minced chicken, crispy prawn, lemon grass and shallot | 380 |
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Yum Salmon

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| Marinated salmon salad with green mango, celery and shallot in spicy lime sauce | 400 |
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Lab

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| Northeastern style salad with toasted rice, mint and spicy lime sauce | |
| Choice of chicken, pork or tofu | 280 |
| Choice of tuna | 320 |

Yum Sa-Mun-Prai Pla Krob

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| Crispy white snapper aromatic dried herbs and cashew nut with light salted sauce | 340 |
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Pla Goong Kha Thi Whan

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| Prawn salad with fresh mint leaf, green mango, coconut milk and lemongrass | 340 |
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Nham Tok

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| Grilled meat steak top with Thai herbs and spicy lime sauce | |
| Choice of Australian beef or tuna | 360 |
| Choice of pork neck | 280 |

Yum Seafood

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| Poached seafood salad with spicy lime sauce and fresh vegetable | 340 |
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Yum Ma-Muang Goong Foo

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| Green mango salad with crispy shrimp flake | 340 |
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Curries

Gang Kiew Waan))

Green curry with small eggplant and sweet Thai basil

Choice of beef or prawn

380

Choice of chicken or vegetable ✓

340

Gang Phed Ped Yang)) 🍷

Red curry with roasted duck, cherry tomato and pineapple

460

Gang Kha Thi Goong Sabparod

Red curry with prawn and pineapple in creamy coconut milk

380

Gang Karee))

Creamy yellow curry with pumpkin

Choice of prawn or seafood

380

Choice of chicken or vegetable ✓

340

Panang) 🍷

Aromatic Panang curry with peanut and kaffir lime leaf

Choice of beef or tuna steak

380

Choice of chicken, pork or tofu ✓

340

Massaman) 🍷

Southern Thai curry with stewed potato and cashew nuts

Choice of lamb or beef

380

Choice of chicken or cauliflower ✓

340

Choo Chee))

Fragrant dry red curry with kaffir lime leaf and chili oil

Choice of fish fillet or tuna steak or prawn

380

Choice of chicken or tofu ✓

340

Phad Prik Gang))

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

Choice of beef, prawns or seafood

380

Kao Soy) 🍷

Chiang Mai style yellow curry with crispy egg noodles and mustard pickle

Choice of beef

380

Chicken or pork

340

Tiger Prawn

300 per 100 grams

Choice of panang, choo chee or green curry or garlic-black pepper sauce

Phuket Lobster)

340 per 100 grams

Choice of Panang, cho chee, green curry or garlic-black pepper sauce

Main courses

Seafood Platter (good for 2 persons)

1,600

Grilled tiger prawn, fish fillet, scallop, white prawn, calamari, rock lobster and mussel

Talay Sam Rod) 🍷

740

Fried mixed seafood in sweet, sour and spicy sauce

Goong Lai Sua Thod

1,200

Deep-fried tiger prawn with choice of tamarind, black pepper or sweet and sour sauce

Goong Yang Samun Phai

1,200

Grilled tiger prawn with crispy aromatic herbs



Vegetarian



Contains nut



Spice levels



Chef Signature

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| Goong Phad Nam prik Phao 🌶️ | 420 |
| Stir-fried white prawn with lemongrass, onion, sweet basil and chili paste | |
| Broccoli Phad Goong | 360 |
| Wok-fried broccoli and prawns in oyster sauce | |
| Pla Nueng Manaow 🌶️ | 740 |
| Steamed white snapper in spicy lime and garlic sauce with fresh coriander - whole fish no bon | |
| Pla Yang Bai Tong | 740 |
| Marinated and grilled snapper in banana leaf | |
| Pla Thod Samun Phai 🥜 | 740 |
| Deep-fried white snapper with soya sauce top with crispy herbs | |
| Pla Lui Suan 🥄 | 840 |
| Deep-fried grouper with green mango salad and vegetable | |
| Poo Nim Thod 🥄 | 480 |
| Deep-fried soft shell crab Choice of aromatic yellow curry powder or garlic and black pepper sauce | |
| Nua Pad Naman Hoy | 460 |
| Wok-fried Australian beef loin, onion and mushroom with oyster sauce | |
| Moo Thod Kra Tiem | 340 |
| Deep-fried pork tenderloin with garlic and soya | |
| Gai Phad Med Mamuang 🥜 | 340 |
| Wok-fried chicken, bell pepper and cashew nuts in roasted chili paste sauce | |
| Pad Krapaow 🌶️🌶️ | |
| Sautéed meat with garlic, chili and hot basil leaf Choice of prawn or beef 380 Choice of chicken or pork 320 | |
| See klong Moo Ob Nam Phuang 🥄 | 340 |
| Roasted marinated pork rib with sweet honey and aromatic of herbs | |
| Nua Dad Deaw | 380 |
| Sun-dried fried Thai beef with crispy kaffir lime leaf and sweet basil leaf | |
| Pla Thod Jien Takhai 🥄 | 740 |
| Steamed fish topped with lemongrass and shallot coconut cream sauce Choice of fish white snapper, red snapper, grouper and salmon | |
| Pad Thai 🌶️🌿🥜 | |
| Wok-fried rice noodles in tangy tamarind sauce with bean sprout Choice of prawn, seafood 380 Choice of chicken, pork or vegetables 320 | |
| Kao Pad 🌿 | |
| Wok-fried jasmine rice with choice of seafood, crab meat, prawn Choice of pork, chicken or vegetables 380 320 | |
| Phad See Ew 🌿 | |
| Sautéed large rice noodles and kale in black soy sauce Choice of prawn, beef or seafood 380 Choice of chicken, pork or vegetables 320 | |

Vegetables

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| Phad Bok Choy Hed Hom   | 220 |
| Wok-fried bok choy and mushrooms in shiitake sauce | |
| Phad Pac Boong Fai Dang  | 220 |
| Wok-fried morning glory with chili and soy bean | |
| Phad Pac Ruam  | 220 |
| Wok-fried mixed vegetables in oyster sauce | |
| Phad Normai Farang   | 220 |
| Stir-fried asparagus and straw mushroom in oyster sauce | |

Fresh Fish and Seafood

Grilled, steamed or deep-fried with your favorite sauce

Charcoal BBQ

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|---|-------|
| Tenderloin 200 grams (surcharge THB300 for half board) | 1,300 |
| Grilled Black Angus beef steak with your choice of side dish and sauce | |
| Rib Eye 250 grams (surcharge THB300 for half board) | 1,300 |
| Charcoal grilled steak of Wagyu beef with your choice of side dish and sauce | |
| New Zealand Lamb Chop | 740 |
| Marinated grilled New Zealand lamb chop with your choice of side dish and sauce | |

Side Dishes

Mixed grilled vegetables, French fries, potato wedge, steamed Jasmin rice

Sauces

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