

## LIGHT BITES

<p><b>Lobster gazpacho (vo)</b> ซุปมะเขือเทศเย็นกุ้งลิอบสเตอร์</p> <p>Chilled Andalusian tomato soup served with poached rock lobster, cucumber relish and sweet basil oil</p>	420
<p><b>Quinoa and roasted pumpkin salad (v) (vo) (gf)</b> สลัดควินัวกับฟักทองอบ</p> <p>Local roasted baby pumpkin with quinoa, feta cheese, organic beetroot, pumpkin seeds and fresh mint, spiced harissa dressing</p>	400
<p><b>Wild rocket salad (v) (vo)</b> สลัดร็อกเก็ตป่า</p> <p>Locally grown rocket leaves with roasted beetroot, feta cheese, sweet oranges and toasted pistachios drizzled with a roasted onion dressing</p>	350
<p><b>Tasmanian smoked salmon (go)</b> แซลมอนรมควัน</p> <p>Tossed with local greens, avocado, cucumber, red onion, orange and toasted cashew nuts, sesame and soy dressing</p>	460
<p><b>Traditional Caesar salad</b> ซีซาร์สลัด</p> <p>Hearts of romaine lettuce, tossed with Caesar dressing, black olives, capers, and parmesan cheese with crunchy bacon bits and anchovies</p>	350
<p><b>Szechuan salt and pepper squid</b> ปลาหมึกทอดพริกเกลือสไตล์เสฉวน</p> <p>Golden fried Andaman Ocean squid rings tossed in Szechuan pepper and Maldon Sea salt, served with roast garlic mayo and burnt lime</p>	380
<p><b>Burrata di Puglia (v)</b> ซีสมูราต้าสด</p> <p>Fresh Burrata cheese, marinated and slice Heirloom tomatoes, ripe Italian basil, balsamic and extra virgin olive oil</p>	550
<p><b>Kaew Poo</b> เกี้ยวปู</p> <p>Phuket wonton, filled with blue crab, served with sweet chili and peanut sauce</p>	350
<p><b>Thai lotus root salad with poached shrimp</b> สลัดรากบัวกุ้ง</p> <p>Crisp shredded vegetables, fresh mint, cashews, lemon chili dressing</p>	460
<p><b>Watermelon Greek salad (v)</b> สลัดแตงโมชีสเฟต้า</p> <p>With olives, feta cheese, diced cucumber, pumpkin seeds, lemon olive oil dressing</p>	460
<p><b>Poke bowl with home cured beetroot salmon</b> ข้าวหน้ามีทรูทกับปลาแซลมอน</p> <p>Quinoa, steamed barley, edamame, sweet potato, avocado, purple cabbage, sesame dressing</p>	520
<p><b>Shrimp bucket</b> กุ้งถัง</p> <p>A bucket of chilled, peel and eat ocean prawns served with a Thai seafood sauce, herb mayonnaise and a wedge of lemon</p>	540

## YUM YUMS

<b>Nam tok kor moo yang (go)</b> น้ำตกหมูย่าง	410
Marinated and char-grilled pork collar, sliced thin and tossed with Thai shallots, tomato, fresh mint and roasted rice, lime fish sauce dressing	
<b>Som tum gai yang (vo) (go)</b> ส้มตำไก่ย่าง	360
Green papaya, shredded and muddled with garlic, chili, cherry tomatoes, lime and palm sugar, accompanied by a marinated grilled chicken skewer	
<b>Tom yum goong (go)</b> ต้มยำกุ้ง	480
Classic Thai hot and sour soup with white sea prawns and water mushrooms in a rich prawn broth, infused with lemongrass, galangal, kaffir lime and homemade chili paste	
<b>Yum talay (go)</b> ยำทะเล	420
Locally caught market fish sliced with white sea prawns and poached squid in a fish fumet, tossed with celery, cherry tomatoes, and onions, bound with a chili-palm sugar dressing	
<b>Yum som-o (v) (gf)</b> ยำส้มโอ	350
Local pomelo tossed with toasted coconut, mint shallot, palm sugar and chili dressing	
<b>Yum pla gaow (gf)</b> ยำปลาเก๋า	420
Striped local grouper fillet golden fried and tossed with salad of Thai shallots, fresh mint and lemongrass, chili and lime dressing, served with tempura betel leaf	

## HANDCRAFTED SANDWICHES & SUCH

<b>Crispy chicken sandwich</b> แซนวิชไก่กรอบ	390
Sliced chicken breast coated in panko breadcrumbs, deep fried until crispy then served with shredded lettuce, pickled carrot, coriander, mint and a house made red curry mayonnaise. Served with French fries	
<b>Andaman prawn roll</b> กุ้งอันดามันโรล	460
Poached Andaman prawns in citrus broth, chilled, tossed with parsley and lemon mayonnaise served in a homemade soft roll with coleslaw and French fries	
<b>White snapper taco</b> ทาโก้ปลากะพงขาว	390
Two grilled soft flour tacos with blackened spiced white snapper, avocado, sweet corn, pineapple and iceberg lettuce, drizzled with house made Sri-racha aioli	
<b>Beetroot hummus Taco (v)</b> บีทรูทฮัมมุสทาโก้	360
With roasted corn, pearl barley, avocado, charred tomato and chili salsa	
<b>Quesadilla</b> เกซาดิยา	460
South American flat bread stuffed with your choice of filling and barbecued. Served with guacamole, tomato salsa, sour cream and a wedge of lime	
<ul style="list-style-type: none"> <li>• Grilled chicken breast, fried garlic, cheddar cheese, roast peppers, Jalapeno's, onions</li> <li>• Grilled Aussie beef sirloin, cheddar cheese, roast peppers, Jalapeno's and shallots.</li> <li>• BBQ's Smoked pulled Pork, cheddar cheese, roast peppers, Jalapeno's and shallots</li> </ul>	
<b>BBQ pork rib burger</b> เมอเกอร์ซี่โครงหมูบาร์บีคิว	520
Boneless slow cooked barbecue pork rib in a toasted soft bun with iceberg lettuce, tomato and red onions, with our signature Thai BBQ sauce. Served with French fries	
<b>Barbecue bacon cheese burger</b> เมอเกอร์เบคอนบาร์บีคิวชีส	540
180-gram Aussie Black Angus beef burger, served on a sesame bun with a slice of crisp bacon, cheddar cheese, iceberg lettuce, sliced tomato and fresh onion with our signature Thai BBQ Sauce Served with French fries	
<b>Aussie Steak Sandwich</b> แซนวิชเนื้อสเต็กออสเตรเลีย	680
Garlic and rosemary Ciabatta filled with char-grilled and sliced Australian rib-eye, Brie cheese, caramelized onions, rocket and tomato, served with French Fries	

## SIGNATURE PASTA & MORE

<b>Fettuccini porcini mushroom(v)</b> เฟตตูกินีชีสหอสเห็ด	520
Al dente fettuccini with porcini mushroom ragout, black truffle, cream and aged parmesan	
<b>Tiger prawn linguine</b> ลิงกวีนี่กุ้งลายเสือ	690
Local Andaman tiger prawns tossed with linguine, fresh tomato, white wine, a touch of chili, sweet basil and aged parmesan	
<b>Roast pumpkin and goats cheese risotto (v)</b> ริซอตโตฟักทองกับชีสนมแพะ	490
Arborio risotto with roasted local pumpkin, creamy goats cheese, fresh parmesan and Italian herbs	
<b>Trapanese pesto linguine (v)</b> ทราปานีสเพสโตลิงกวีนี่	480
Linguine pasta tossed with Pecorino, almond and slow roast tomato pesto and Italian basil	
<b>Rigatoni lamb ragu</b> ริกาโตนีรากูเนื้อแกะ	690
Slow cooked lamb shoulder in a red wine and root vegetable ragu, tossed with Rigatoni pasta, aged parmesan and fresh mint leaves	
<b>Pearl barley risotto (v)</b> ริซอตโตลูกเดือย	440
With spring vegetables, Shitake mushrooms, roasted pistachio, Pecorino cheese and lemon	

## STONE BAKED PIZZAS

<b>Margherita (v)</b> พิซซามาร์การิต้า	350
Traditional tomato sauce base, with sliced tomatoes. Topped with cheddar and mozzarella cheese	
<b>From the garden (v)</b> พิซซาหน้าผัก	420
Traditional tomato sauce base, with zucchini, tomato, roasted garlic, mushrooms, black olives and caramelized onions. Topped with cheddar and mozzarella cheese	
<b>Thai barbecue chicken</b> พิซซาหน้าไก่บาร์บีคิว	390
Our signature Thai BBQ sauce base, with tender roast chicken, sliced red onions, with sweet basil and coriander. Topped with cheddar and mozzarella cheese	
<b>Prosciutto</b> พิซซาหน้าแฮม	470
Traditional tomato sauce base topped with cheddar and mozzarella cheese, Parma ham and dressed rocket leaves and aged Parmesan shavings	
<b>Pepperoni</b> พิซซา เปปเปอร์อีนี่	420
Traditional tomato sauce base with Pepperoni Salami, Mozzarella and cheddar cheese	
<b>Andaman Seafood</b> พิซซาซีฟู้ด	550
Traditional tomato sauce base with poached Andaman seafood, Mozzarella and cheddar cheese	

## INDIAN FLAVOURS [All dishes served with Pilau rice and Paratha bread]

<b>Murgh Makhani</b> บัตเตอร์ชิกกัน	590
Chicken Tikka cooked with cashew nuts, fresh cream, tomato and Fenugreek gravy	
<b>Dal Tadka (v)</b> แกงถั่วอินเดียน	450
Yellow slit peas cooked with tomato, onions and garlic roasted cumin seeds	
<b>Paneer Makhani (v)</b> แกงเต้าหู้ชีสนินเดียน	490
Cottage cheese in tomato, cashew nut fenugreek gravy with fresh cream	

## FROM THE GRILL

<b>BBQ pork ribs (gf)</b> ซี่โครงหมูบาร์บีคิว	520
Half a rack of smoked Kurbota pork ribs brushed with our Thai inspired BBQ sauce, served with French Fries, Asian coleslaw and BBQ sauce	
<b>Roasted Tasmanian salmon fillet (gf)</b> แซลมอนเนื้อมอบอย่าง	650
Steamed red quinoa, charred broccoli and salsa verde	
<b>Steak and egg (gf)</b> สเต็กแอนด์เอ้ก	1150
Char-grilled 250g Ebony Black Angus sirloin cooked to your liking, topped with a perfect sunny side up fried egg, horseradish aioli, served with French fries and slow roast tomatoes	
<b>Piri Piri chicken (gf)</b> ไก่ย่างพิริพิริ	720
Half chicken rubbed in chili and herbs, roasted then finished on the char-grill, served with our house made Piri Piri sauce, French Fries, garden salad and lemon	

## THAI FAVOURITES

<b>Khao soy gai</b> ข้าวซอยไก่	420
Delicately spiced coconut yellow curry soup with tender bone in chicken drumsticks and soft noodles, served with accompaniments	
<b>Phad kapraow moo (go)</b> ผัดกระเพราหมู	390
Minced pork loin wok-fried with long chillies, Holy basil and oyster sauce, served with steamed Jasmine rice and a Thai fried egg	
<b>Gaeng kiew waan gai</b> แกงเขียวหวานไก่	410
Sliced chicken breast with bitter pea eggplants in a mild coconut green curry, flavoured with kaffir lime and sweet basil. Served with steamed jasmine rice	
<b>Phad Thai (go)</b> ผัดไทย	410
Thin rice noodles stir fried with tamarind sauce, bean sprouts, bean curd, garnished with crispy local vegetables and your choice of sliced pork loin, chicken breast of white sea prawns	
<b>Pla phad prik Thai dum</b> ผัดพริกไทยดำ	390
Local white fish fillet wok-fried with sweet peppers, spring onions and Thai celery in a garlic black pepper sauce, served with steamed jasmine rice and a Thai fried egg	
<b>Gaeng panaeng neua</b> แกงพะพงเนื้อ	520
Sliced Aussie beef, simmered in a creamy coconut curry, flavored with Thai basil and roast shallots. Served with steamed jasmine rice	
<b>Khao phad (go) (vo)</b> ข้าวผัด	350
Jasmine rice, stir fried with egg, crispy local vegetables and your choice of sliced chicken breast, pork loin, mixed local seafood, white sea prawns or crab	
<b>Phad mee sapam</b> ผัดหมี่สะปำ	450
Classic dish of wok-fried yellow noodles, fresh poached Andaman seafood, dark soy sauce and topped with crispy garlic	
<b>Gai Phad Med Mamuang (go)</b> ไก่ผัดเม็ดมะม่วงหิมพานต์	430
Tender sliced chicken breast wok-fried with cashew nuts, bell peppers, roast dried chillies, onions and chili paste. Served with steamed jasmine rice	
<b>Choo chee ruam mitr (go)</b> ญี่รวมมิตร	850
Wok-fired aromatic red curry with sea scallops, white snapper and white prawns, with coconut milk and kaffir lime	
<b>Plasaam rod (go)</b> ปลาสามรส	720
Market fresh white snapper fillet golden fried, served with pineapple, sweet peppers, onions and a spicy sweet and sour sauce	
<b>Phad prik pao moo grob (go)</b> ผัดพริกเผาหมูกรอบ	450
Crispy slow roasted Kurobuta pork belly wok-fried with roasted chili paste, baby corn, sweet basil, kaffir lime leaf	