

Tatler THAILAND
2020
BEST RESTAURANTS
Lunch

LIGHT BITES

Lobster gazpacho (vo) ซุปมะเขือเทศเย็นกุ้งลิบสเตอร์	420
Chilled Andalusian tomato soup served with poached rock lobster, cucumber relish and sweet basil oil	
Quinoa and roasted pumpkin salad (v) (vo) (gf) สลัดควินัวกับฟักทองอบ	400
Local roasted baby pumpkin with quinoa, feta cheese, organic beetroot, pumpkin seeds and fresh mint, spiced harissa dressing	
Wild rocket salad (v) (vo) สลัดร็อกเก็ตป่า	350
Locally grown rocket leaves with roasted beetroot, feta cheese, sweet oranges and toasted pistachios drizzled with a roasted onion dressing	
Tasmanian smoked salmon (go) แซลมอนรมควันแทสมาเนีย	460
Tossed with local greens, avocado, cucumber, red onion, orange and toasted cashew nuts, sesame and soy dressing	
Traditional Caesar salad ซีซาร์สลัด	350
Hearts of romaine lettuce, tossed with Caesar dressing, black olives, capers, and parmesan cheese with crunchy bacon bits and anchovies	
Szechuan salt and pepper squid ปลาหมึกทอดพริกเกลือสไตล์เสฉวน	380
Golden fried Andaman Ocean squid rings tossed in Szechuan pepper and Maldon Sea salt, served with roast garlic mayo and burnt lime	
Burrata di Puglia (v) ชีสบูรราต้าสด	550
Fresh Burrata cheese, marinated and sliced Chiang Mai tomatoes, Genovese basil pesto and extra virgin olive oil	
Kaew poo เกี้ยวปู	350
Phuket wonton, filled with blue crab, served with sweet chili and peanut sauce	
Por pia thod (v) ปอเปี๊ยะทอด	330
Deep fried spring rolls filled with market vegetables and glass noodles	
Thai lotus root salad with poached shrimp สลัดรากบัวกุ้ง	460
Crisp shredded vegetables, fresh mint, cashews, lemon chili dressing	
Watermelon Greek salad (v) สลัดแตงโมชีสเฟต้า	460
With olives, feta cheese, diced cucumber, pumpkin seeds, lemon olive oil dressing	
Shrimp bucket กุ้งถัง	540
A bucket of chilled, peel and eat ocean prawns served with a Thai seafood sauce, herb mayonnaise and a wedge of lemon	
Chiang Mai tomato and red pepper soup ซุปมะเขือเทศเชียงใหม่และพริก	450
A comforting blend of sweet Chiang Mai tomatoes and roasted red peppers, creating a rich and velvety soup. Served with a warm sourdough toastie filled with mature cheddar cheese, the perfect balance of creamy and tangy flavors	

YUM YUMS

Nam tok kor moo yang (go) 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	
Tom yum goong (go) 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	
Yum talay (go) 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	
Yum som-o (v) (gf) ยำส้มโอ	350
Local pomelo tossed with toasted coconut, mint shallot, palm sugar and chili dressing	
Yum pla gaow (gf) 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

Crispy chicken sandwich 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	
Andaman prawn roll 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	
White snapper taco ทาโก้ปลากระพงขาว	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	
Beetroot hummus Taco (v) บีทรูทฮัมมุสทาโก้	360
With roasted corn, pearl barley, avocado, charred tomato and chili salsa	
Quesadilla 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"> • Grilled chicken breast, fried garlic, cheddar cheese, roast peppers, Jalapeno's, onions • Grilled Aussie beef sirloin, cheddar cheese, roast peppers, Jalapeno's and shallots. • BBQ's Smoked pulled Pork, cheddar cheese, roast peppers, Jalapeno's and shallots 	
BBQ pork rib burger 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	
Barbecue bacon cheese burger 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	
Aussie steak sandwich แซนวิชเนื้อสเต็กออสเตรเลีย	680
Garlic and rosemary ciabatta filled with char-grilled and sliced Australian Flank steak, Brie cheese, caramelized onions, rocket and tomato, served with French Fries	

SIGNATURE PASTA & MORE

Fettuccini porcini mushroom(v) เฟตตูชีนีซอสเห็ด	520
Al dente fettuccini with porcini mushroom ragout, black truffle, cream and aged parmesan	
Tiger prawn linguine ลิงกวีนี้กุ้งลายเสือ	690
Local Andaman tiger prawns tossed with linguine, fresh tomato, white wine, a touch of chili, sweet basil and aged parmesan	
Roast pumpkin and goats cheese risotto (v) ริซอตโตฟักทองกับชีสสมณะ	490
Arborio risotto with roasted local pumpkin, creamy goats cheese, fresh parmesan and Italian herbs	
Trapanese pesto linguine (v) ทราปานีสเปสต์ลิงกวีนี้	480
Linguine pasta tossed with Pecorino, almond and slow roast tomato pesto and Italian basil	
Rigatoni lamb ragu ริกาโดนีราวกูเนื้อแกะ	690
Slow cooked lamb shoulder in a red wine and root vegetable ragu, tossed with Rigatoni pasta, aged parmesan and fresh mint leaves	
Pearl barley risotto (v) ริซอตโตลูกเดือย	440
With spring vegetables, shitake mushrooms, roasted pistachio, Pecorino cheese and lemon	
Pacheri amatriciana พาสต้าเส้นพาเครีซอสอามาตริเซียนา	650
Fresh Pacheri rigate pasta from Scarletta Phuket, tossed with Sloane's chorizo, Chiang Mai tomatoes and garden basil. Finished with aged parmesan and a drizzle of extra virgin olive oil for a rich, authentic Italian flavor.	

STONE BAKED PIZZAS

Margherita (v) พิซซ่ามาร์การิต้า	350
Traditional tomato sauce base, with sliced tomatoes. Topped with cheddar and mozzarella cheese	
From the garden (v) พิซซ่าหน้าผัก	420
Traditional tomato sauce base, with zucchini, tomato, roasted garlic, mushrooms, black olives and caramelized onions. Topped with cheddar and mozzarella cheese	
Thai barbecue chicken พิซซ่าหน้าไก่บาร์บีคิว	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	
Prosciutto พิซซ่าหน้าแฮม	470
Traditional tomato sauce base topped with cheddar and mozzarella cheese, Parma ham and dressed rocket leaves and aged Parmesan shavings	
Pepperoni พิซซ่า เปปเปอร์โรนี	420
Traditional tomato sauce base with Pepperoni Salami, Mozzarella and cheddar cheese	
Andaman seafood พิซซ่าซีฟู้ด	550
Traditional tomato sauce base with poached Andaman seafood, Mozzarella and cheddar cheese	

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

Murgh makhani บัตเตอร์ซีกไก่	590
Chicken Tikka cooked with cashew nuts, fresh cream, tomato and Fenugreek gravy	
Dal tadka (v) แกงถั่วอินเดีย	450
Yellow slit peas cooked with tomato, onions and garlic roasted cumin seeds	
Paneer Makhani (v) แกงเต้าหู้ซอสอินเดีย	490
Cottage cheese in tomato, cashew nut fenugreek gravy with fresh cream	

(v) vegetarian | (vo) vegan option | (gf) gluten free | (go) gluten free option | please inform your server.
All prices are subject to 10% service charge and 7% value added tax.

FROM THE GRILL

- BBQ pork ribs (gf)** 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
- Roasted Tasmanian salmon fillet (gf)** แซลมอนเนื้อมอบย่าง 650
Steamed red quinoa, charred broccoli and salsa verde
- Rangers Valley' black angus beef skewer** แบล็คแองกัสเสียบไม้ย่าง 950
Australian Black Angus striploin from Rangers Valley, marinated in aromatic Thai garden herbs and spices, then perfectly char-grilled. Served with traditional Jim Jeaw relish and fragrant Phattalung brown rice
- Som tum gai yang** ส้มตำไก่ย่าง 520
Green papaya, shredded and muddled with garlic, chili, cherry tomatoes, lime and palm sugar, served with half chicken rubbed in chili and herbs, roasted then finished on the char-grill

THAI FAVOURITES

- Khao soy gai** ข้าวซอยไก่ 420
Delicately spiced coconut yellow curry soup with tender bone in chicken drumsticks and soft noodles, served with accompaniments
- Phad kapraow moo (go)** ผัดกระเพราหมู 390
Minced pork loin wok-fried with long chilies, holy basil and oyster sauce, served with steamed Jasmine rice and a Thai fried egg
- Gaeng kiew waan gai** 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
- Phad Thai (go)** 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
- Gaeng panaeng neua** แกงพะนางเนื้อ 520
Sliced Aussie beef, simmered in a creamy coconut curry, flavored with Thai basil and roast shallots. Served with steamed jasmine rice
- Khao phad (go) (vo)** 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
- Phad mee sapam** ผัดหมี่สะปำ 450
Classic dish of wok-fried yellow noodles, fresh poached Andaman seafood, dark soy sauce and topped with crispy garlic
- Gai phad med mamuang (go)** ไก่ผัดเม็ดมะม่วงหิมพานต์ 430
Tender sliced chicken breast wok-fried with cashew nuts, bell peppers, roast dried chilies, onions and chili paste. Served with steamed jasmine rice
- Choo chee ruam mitr (go)** ญูจี่รวมมิตร 850
Wok-fired aromatic red curry with sea scallops, white snapper and white prawns, with coconut milk and kaffir lime
- Plasaam rod (go)** ปลาสามรส 720
Market fresh white snapper fillet golden fried, served with pineapple, sweet peppers, onions and a spicy sweet and sour sauce
- Phad prik pao moo grob (go)** ผัดพริกเผาหมูกรอบ 450
Crispy slow roasted Kurobuta pork belly wok-fried with roasted chili paste, baby corn, sweet basil, kaffir lime leaf