

THAILAND
TATLER
BEST
RESTAURANTS
2018
Lunch

Soups and something light

Seafood chowder	420
A thick, creamy fish broth with scallops, ocean prawns, white fish and diced potato with a splash of truffle oil.	
Shrimp bucket	450
A bucket of chilled, peel and eat Andaman ocean prawns served with spicy Thai seafood sauce, soft herb mayonnaise and wedge of lemon.	
Tom yum goong	390
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.	
Ahi tuna tartare	420
Chilled Ahi Yellow Fin Tuna marinated in fresh herbs, chili, lemon juice and a touch of sesame oil, with spiced avocado relish and crispy wantons.	
Tom kha gai	360
A creamy coconut broth with tender chicken breast, flavoured with lemongrass, galangal and kaffir limes.	
Som tum gai yang	360
Green papaya, shredded and muddled with garlic, chili, cherry tomatoes, lime and palm sugar accompanied by a marinated grilled chicken skewer.	
Quesadilla	390
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">- <i>Grilled chicken breast, fried garlic, cheddar cheese, roast peppers and onions.</i>- <i>Grilled Aussie beef sirloin, cheddar cheese, roast peppers and shallots.</i>- <i>Sliced Spanish chorizo sausage and cheddar cheese.</i>	
Laab gai	330
Minced chicken breast, tossed with peppermint, toasted rice and chili-lime dressing. Served with long beans, green cabbage and dill.	
Yam talay	370
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.	

Salads

Wild rocket salad	330
Locally grown rocket leaves with roasted beetroot, feta cheese, sweet oranges and toasted pistachios drizzled with a roasted onion dressing.	
Yam neau yang	360
Barbecued Australian beef sirloin, sliced thin and tossed with onions, tomatoes, crisp celery and a chili-lime dressing.	
Tasmanian smoked salmon	460
Tossed with local greens, avocado, cucumber, red onion, orange and toasted cashew nuts, sesame and soy dressing.	
Poo nim tod yam mamuang	390
Tempura fried soft shell crab with a salad of shredded green mango, roasted cashew nuts, Thai herbs with a chili-lime dressing.	
Traditional Caesar salad	310
Hearts of romaine lettuce, tossed with our house made Caesar dressing, black olives, capers, and parmesan cheese with crunchy bacon bits and anchovies.	
- Add grilled chicken breast, tiger prawns or market fish fillet.	150

Handcrafted Sandwiches

Crispy chicken sandwich	360
Sliced chicken breast coated in panko breadcrumbs, deep fried until crispy then served in a sesame soft roll, with shredded lettuce, pickled carrot, coriander, mint and a house made red curry mayonnaise. Served with thick fries.	
Prawn roll	390
Andaman white sea prawns steeped in citrus broth, chilled, tossed with parsley and lemon mayonnaise served in a homemade soft roll with coleslaw and thick fries.	
Rueben sandwich	440
Toasted rye bread filled with homemade pastrami, sauerkraut, gruyere cheese and Russian dressing. Served with breaded onion rings and pickle.	
White snapper taco	390
Two grilled soft flour tacos with blackened spiced white snapper, avocado, sweet corn, pineapple and iceberg lettuce, drizzled with house made Sriracha aioli.	
Chiang Mai pork sausage roll	360
Hot and spicy curried pork sausage served on a soft roll with pickled vegetable and barbecued mild green chili compote. Served with thick fries.	

The Burgers

Barbecue pork rib burger 420
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 thick fries.

Barbecue bacon cheeseburger 440
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 thick fries.

The SALA works burger 490
180 gram Aussie Black Angus beef burger, served on a sesame bun with a slice of crisp bacon, cheddar cheese, fried egg, beetroot, pineapple, iceberg lettuce, tomato and fresh onion. Served with thick fries.

Stone baked Pizzas

Margherita 350
Traditional tomato sauce base, with sliced tomatoes. Topped with cheddar and mozzarella cheese.

From the garden 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 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.

Kapraow gai 430
Minced chicken stir fried with chili, sweet basil and oyster sauce. Topped with cheddar and parmesan cheese.

From the ocean 500
Traditional tomato sauce base covered with ocean prawns, fresh market fish, crab meat and poached squid. Topped with cheddar and mozzarella cheese.

Prosciutto crudo 470
Traditional tomato sauce base, topped with cheddar and mozzarella cheese, Parma ham and fresh arugula

Sun dried tomato and garlic 390
Traditional tomato sauce base, with fresh garlic cloves roasted in olive oil, sun dried tomato, oregano and feta cheese

Sino Phuket specialties

Chef's selection of delicious local Phuket dishes with distinct Chinese inspiration

Moo hong

Tender pork belly slowly braised in Chinese spices, local coconut sugar and dark soy sauce gravy, served with Chinese kale and steamed jasmine rice.

410

Pad mee sapam

Classic dish of wok-fried yellow noodles, fresh poached Andaman seafood, dark soy sauce and topped with crispy garlic

390

Kanom jin

Thin Chinese rice noodles served with a rich, spicy red coconut curry with market fish slowly simmered and infused with laser ginger, kaffir lime leaf and shrimp paste. Kanom jin is served with a plethora of crisp local vegetables and a variety of pickled condiments to customize the dish to your personal taste.

490

The main selection

Beer battered fish and chips

Local grouper fillet, golden fried in Singha beer batter, served with house made crispy chips, minted mushy peas and tartare sauce.

490

Penne summer vegetable

Penne pasta tossed with asparagus, snow peas, broccoli, fresh mint, Salsa Verde and fresh parmesan

360

Char grilled sirloin

A 200 gram Argentinean sirloin, char grilled with rosemary roasted crisp potatoes, tomato, red onion and olive salad and a sweet basil béarnaise sauce.

790

Fettuccini porcini mushroom

Al dente fettuccini with porcini mushroom ragout, black truffle, cream and aged parmesan.

450

Char grilled white snapper fillets

Andaman white snapper off the bone, char grilled with olive oil and sea salt, served with a warm Mediterranean vegetable salad, Salsa Verde and a wedge of lemon.

550

Tiger prawn linguine

Local Andaman tiger prawns tossed with linguine, fresh tomato, white wine, a touch of chili, sweet basil and aged parmesan.

610

Thai favourites

Gai pad med mamuang	390
Tender sliced chicken breast wok-fried with cashew nuts, bell peppers, roast dried chillies, onions and chili paste. Served with steamed jasmine rice.	
Pad kapraow moo	390
Minced pork loin wok-fried with long chillies, Holy basil and oyster sauce, served with steamed Jasmine rice and a Thai fried egg.	
Gaeng kiew waan gai	390
Sliced chicken breast with bitter pea eggplants in a mild coconut green curry, flavoured with kaffir lime and sweet basil. Served with jasmine rice.	
Phad Thai	370
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 or tiger prawns.	
Khao ob sapparot	370
Stir fried jasmine rice with yellow curry powder, pineapple, raisins and mixed vegetables, topped with sliced chicken breast and served in a baked pineapple.	
Pla tod kratiem prik Thai	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	
Gaeng panaeng neua	410
Sliced Aussie beef sirloin, simmered in a creamy coconut curry, flavoured with Thai basil and roast shallots. Served with steamed jasmine rice.	
Phad sie iew	310
Flat rice noodles stir fired with black soy sauce, mixed local vegetables and your choice of sliced chicken breast, pork loin or beef sirloin.	
Khao phad	310
Jasmine rice, stir fried with egg, crispy local vegetables and your choice of sliced chicken breast, pork loin, mixed local seafood, white prawns or crab.	

Extras

Jasmine or brown rice	50
Egg fried rice	90
Garlic Bread	90
Thick fries	120
Baby green salad	120
Onion rings	120
Mashed potato	120
Stir fried morning glory	150
Grilled vegetables	150
Stir fried vegetables in garlic and oyster sauce	150