

Stay & Dine Menu

Choose one dish per course

Starter

Nam Tok Moo:

Grilled spicy pork salad with crushed charred rice and Thai herbs

Sai Grok Isaan:

Thai northeastern-style fermented pork sausage served with fresh chillies, young ginger and green cabbage

Yum Woonsen Ruamitr:

Green and purple glass noodles with minced pork, prawns and Thai dressing

Caprese Salad:

Vine-ripened tomatoes, buffalo mozzarella, basil pesto and balsamic dressing

Mixed Satay:

Thai coconut-marinated chicken, pork and prawns grilled on skewers and served with Thai peanut sauce

Buffalo Wings:

Crispy chicken wings with barbecue sauce

Calamari Fritto:

Crispy fried calamari with Thousand Island sauce, lemon and French fries

Main

Pla Tord - Yam Mamuang:

Deep fried seabass fillet with mango, chilli and cashew nut dressing

Pad Thai Goong Sod:

Stir-fried rice noodles with egg, bean sprouts, peanuts and dried shrimp in authentic pad thai sauce with prawns

Kaeng Panang Talay:

Panang curry with seafood (prawns, squid and fish), served with steamed jasmine rice

Seabass Fillet:

Pan-fried sea bass fillet with lemon butter cream sauce and sautéed vegetables

Linguine Seafood:

Linguine prawns, squid, clams with white wine sauce, fresh Italian parsley, and shredded parmesan

Tom Yum Goong:

Sweet, sour and spicy tom yum soup with mushrooms and prawns

Pizza Diavola:

Topped with tomatoes, chorizo sausage and mozzarella cheese

Dessert

Fruit Platter:

Seasonal mix of tropical fruit

Passion Fruit Crème Brulée:

A classic dessert with a refreshing island twist

Roti Foi Thong:

Sweet Thai-style pancake served with egg yolk candy

