

Dinner Menu

# THE BOATHOUSE

PHUKET

## Kata Beachfront Dining Bliss



All Prices are in Thai Baht and subject to 10% service charge 7% VAT

## Dinner Menu



**Goat Cheese and Truffle Honey Curd**  
*Rocket Leaves, walnut and grapes*

**Western Selection  
Salads**

**Organic Farmed Salad**

*Beetroot, with local fresh leaves, baby cucumber,  
capsicum, red onion, radish and lemon garlic Dijon dressing*

290

**Caesar Salad**

*Bacon, garlic croutons, parmesan cheese  
and poached egg with caesar dressing*

290

**Poached Egg and Parmesan Wafer**

*Grilled asparagus, parmesan with balsamic dressing*

300

**Beetroot Cured Salmon**

*Rocket leaves, granny smith apple and lime dressing*

320

**Rock Lobster Cocktail**

*Avocado served with tom yam mayonnaise*

340

**Tuna Tartar**

*Diced tuna, mustard, shallots, smoked salmon and micro greens*

370

**Goat Cheese and Truffle Honey Curd**

*Rocket Leaves, walnut and grapes*

400

**Australian Beef Tenderloin Carpaccio**

*Lemongrass, coriander and rice cracker with red wine dressing*

400

**Crab Cake**

*Served with crab salad and shaved fennel*

450

**Thai Cuisine**  
**Starter - Fresh and Delicate**

**Tord Man Goong**

*Shredded banana flower and minced prawns with homemade sweet chili sauce*  
290

**Phad Thai Salmon Salad**

*Charcoal grilled salmon with lemongrass, shredded kaffir lime leaves and mint*  
350

**Larb Ped**

*Minced duck salad with Thai shallot, galangal and mint*  
360

**Yam Neua**

*Seared beef and Thai herbs with spicy dressing*  
450

**Som Tam Goong Yang**

*Grilled tiger prawns served on green papaya salad*  
450

**Poached Rock Lobster**

*Fresh pomelo salad with Phang Nga smoked shrimps and spices*  
450

**Pan-Fried Foie Gras**

*Rice berry, mango and tamarind sauce*  
530

## Dinner Menu



**Pan-Fried Foie Gras**  
*Rice berry, mango and tamarind sauce*



**Yam Neua**  
*Seared beef and Thai herbs with spicy dressing*



**Tord Man Goong**  
*Shredded banana flower and minced prawns  
with homemade sweet chili sauce*

## Dinner Menu



**Crab & Salmon Ravioli**  
*Served with tom yam bisque*



**Tom Kati Gai**  
*Coconut soup with chicken, young galangal,  
mushrooms and kaffir lime leaves*

## Soup

### Wild Mushroom Soup

*With herb croutons*

280

### Tom Kati Gai

*Coconut soup with chicken, young galangal, mushrooms and kaffir lime leaves*

320

### Tom Yam Goong

*Spicy and sour soup simmered with fresh prawns, oyster mushrooms, local lemongrass and Kaffir lime leaves*

350

### Crab & Salmon Ravioli

*Served with tom yam bisque*

370

### Foie Gras Prune Ravioli

*With truffle sauce*

530

## Thai Favorite of Mains

### **Black Pepper Bean Curd (V)**

*Stir fried yellow bean curd with colorful capsicum, onion and black pepper sauce*  
250

### **Free Range Chicken and Young Coconut Shoot**

*Rich yellow curry, young coconut shoot and fresh julienne lime leaves*  
400

### **Chicken Cashew Nuts**

*Stir fried chicken with cashew nut, onion, bell pepper*  
420

### **Crispy Duck Breast Black Peppercorn Sauce**

*Sautéed Crispy duck breast with colorful capsicum, garlic, peppercorn and oyster sauces*  
450

### **Lemongrass Grouper Fish Fillet**

*Deep-fried until crispy with sweet tamarind and lemongrass sauce*  
480

### **Five Spice Pork ribs**

*Flavored with thick tamarind glaze*  
480

### **Gaeng Ped Krob**

*Double cooked crispy duck leg with curry pineapple and sweet basil*  
540

### **Braised Beef Cheek Green Curry**

*Slow cooked beef cheek with green curry, Thai sweet basil and kaffir lime leaves*  
550

### **Lamb Shank Massaman**

*Chef Petch's home-style spiced lamb with sweet potato puree*  
620

### **Gaeng Kati Poo**

*Crab meat, red curry with fresh betel leaves and steamed rice*  
650

### **Andaman King Prawn and Young Corn**

*Grilled king prawns, sautéed young corn with chili-basil and okra*  
680

*All Thai main courses are served with your choice of  
Steamed fragrant Thai jasmine rice or rice berry*



## Dinner Menu



**Gaeng Ped Krob**  
*Double cooked crispy duck leg with curry  
pineapple and sweet basil*



**Free Range Chicken with  
Young Coconut Shoot**  
*Rich yellow curry, young coconut shoot  
and fresh julienne lime leaves*



**Andaman King Prawn and Young Corn**  
*Grilled king prawns, sautéed young corn  
with chili-basil and okra*



**Lemongrass Grouper Fish Fillet**  
*Deep-fried until crispy with sweet tamarind  
and lemongrass sauce*

## Dinner Menu



**Australian Wagyu Tenderloin | 200gr**  
*Bone marbutter and hand cut fries*



**Rosemary Lamb Cutlets**  
*Mint jelly and hand cut fries*



**Half Organic Chicken**  
*Served with roasted vegetables*

*From The Western Grill*

**Half Organic Chicken**

*Served with roasted vegetables*

580

**Grilled Seabass Fillet**

*Chorizo sausage and smoked mashed potatoes*

650

**Tasmanian Salmon**

*Asparagus, charred lemon served with tomatoes and avocado salsa*

690

**Miso Glazed Tuna Steak**

*Served with cherry tomatoes, coriander and fennel salad*

690

**Andaman King Prawn**

*Crushed garlic-parsley butter aromatic rice*

1,000

**Rib Eye Steak | 250g**

*Béarnaise sauce, potato wedges and sautéed spinach*

1,200

**Baby Veal Rack**

*Potatoes, spinach served with wild mushroom sauce*

1,200

**Rosemary Lamb Cutlets**

*Mint jelly and hand cut fries*

1,400

**Australian Wagyu Tenderloin | 200gr**

*Bone marrow butter and hand cut fries*

1,500

**Western Rock Lobster Thermidor**

*White wine, mushrooms, mustard and parmesan cream*

1,500