





...SAVOR & ENJOY! 30 YEARS OF BOATHOUSE TASTING MENU

THAI SET

Goong Phom Nang Fah
*Deep fried prawn wrapped in angel hairs
 served with sweet chili sauce
 Monsoon Valley Shiraz Rose Hau Hin Thailand*

Lab Gai
*Spicy minced chicken salad with Thai shallot,
 galangal and mint
 Monsoon Valley Colombar Hau Hin Thailand*

Massaman Nuer
*Massaman beef cheek curry and sweet potatoes
 GranMonte Syrah Heritage Asoke Valley Thailand*

Khao Neow Mamuang
*Mango, sticky rice and coconut ice cream
 Monsoon Valley Muscat Hau Hin Thailand*

1,300++per guest food only
 2,600++per guest including wines
 (each course is served with a 10 cl. glass of wine)

WESTERN SET

Tuna Tartare
*Diced tuna, mustard, shallots, smoked salmon
 and micro greens
 Pitas Cuvée Sparkling Italy*

Boathouse Ravioli
*Rock lobster ravioli with morel sauce
 Aldridge Twynham Chardonnay Australia*

Tournedos Rossini
*Beef tenderloin with foie gras and truffle sauce
 Altivo Classic Malbec Mendoza Argentina*

Chocolate Fondant
*with vanilla ice cream
 Muscat-de Beaumes-de-Venise Rhone Valley France*

1,500++per guest food only
 2,900++per guest including wines
 (each course is served with a 10 cl. glass of wine)

THAI VEGAN SET

Por Pia
*Crispy spicy vegetable spring rolls
 with dipping sauce*

Pomelo and Cashew Nut Salad
with hot sauce

Wok Seared Black Pepper Tofu
with young corn, asian greens and rice berry

Seasonal Fruit Platter

WESTERN VEGAN SET

Spanish Gazpacho Soup
finished with lemon oil

Char Grilled Asparagus Organic
with potatoes and tomato salsa

Grilled Cauliflower Steak
*with sautéed wild mushrooms
 and coriander pesto*

Confit Pineapple
with coconut chips and sherbet

(4 course set menu at 1,000++ per guest food only)

STARTER

Thai Favorites



Kai Jiew Poo
*Thai omelet with bean sprouts,
 coriander, fresh chili and fish sauce*
 320

Satay Gai

*Chicken satay served with peanut sauce,
 pineapple and cucumber salad*
 280



Goong Phom Nang Fah
*Deep-fried prawns wrapped in angel hairs
 with sweet chili dip*
 290



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

Yam Som O

*Fresh pomelo salad
 with Phang Nga smoked shrimps and spices*
 290

Tom Yam Goong

*Spicy and sour soup simmered with fresh prawns,
 mushrooms, lemongrass and kaffir lime leaves*
 290

Tom Kati Gai

*Coconut soup with chicken, young galangal,
 mushrooms and kaffir lime leaves*
 300

Gai Tord Haad Yai

*Crispy chicken wings, black pepper, coriander
 kaffir lime leaves and lemongrass*
 320



Por Pia Phak Tord
Deep-fried vegetable spring rolls and sweet chili dip
 250

Som Tam Goong Yang

Green papaya salad served with grilled tiger prawns
 390

Western Selection

Wild Mushroom Soup
with rosemary croutons
 190

Gazpacho Soup
*Chilled tomato soup infused
 with balsamic vinegar
 and extra-virgin olive oil*
 190

Shellfish Tom Yam Bisque
finished with cream and prawns
 210

Organic Farmed Salad
*Beetroot, local fresh leaves, baby cucumber,
 capsicum, red onion, radish
 and lemon garlic Dijon dressing*
 290

Tuna Tartare

*Diced tuna, mustard, shallots
 and micro greens*
 320

Boathouse Ceasar Salad

*Bacon, garlic croutons, parmesan cheese
 and poached egg with ceasar dressing*
 350

Rock Lobster Salad

Avocado and Marie rose sauce
 380

Maryland Crab Cake

served with garlic alio and shaved fennel
 390

Parma Ham and Goat Cheese

Fig, rocket leaves, walnuts and balscium
 380

Half Shell Scallops

Pomelo topped with a citrus hollandaise
 390

Australian Beef Tenderloin Carpaccio

*Lemongrass, coriander, rice cracker
 with red dressing*
 420



Signature Dish



Vegetarian Dish

MAINS

Thai Favorites



Moo Hong Phuket
Phuket style braised pork belly with sweet soy sauce
290

Phad Thai Noodle
Classic rice noodle with tiger prawns
and tamarind gravy
380

Geang Phed Kati Gai
Free range chicken with rich yellow curry,
young coconut shoot and fresh julienne of kaffir lime leaves
400

Phad Med
Stir-fried chicken with cashew nuts, onion and bell pepper
420

Tord Grop Kab Nammakam
Deep-fried crispy grouper fillet
with sweet tamarind and lemongrass sauce
480

Five Spice Pork Ribs
Flavored with thick tamarind glaze
480

Braised Beef Cheek Green Curry
Slow cooked beef cheek with green curry,
Thai sweet basil and kaffir lime leaves
550

Nuer Phad Prik Tai Dam
Stir-fired Australian beef with black pepper
550

Lamb Shank Massaman
Chef Petch's home-style spiced lamb braised
with sweet potato puree
620

Gaeng Phed Kati Poo
Crab meat, spicy yellow curry, coconut milk
and fresh betel leaves
650

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

Western Selection

Baked Pork Ribs
American style BBQ sauce and French fries
480

Grilled Deboned Baby Chicken
Roasted garlic, vegetables and potato wedges
520

Confit Duck Leg
Spinach, sautéed potatoes and fig sauce
580

Grilled Seabass Fillet
Confit carrot purée and char lemon
650

Slow Braised Lamb Shank
served with pappardelle pasta
680

Tasmanian Salmon
Asparagus, peas, potatoes and cos lettuce
690

Andaman King Prawn
Crushed garlic-parsley butter and aromatic rice
850

Rock Lobster Thermidor
White wine, mushrooms, mustard
and parmesan cream
1,100

Tajima Australian Wagyu Striploin | 250gr
French fries and sautéed spinach
1,200

Australian Wagyu Tenderloin | 200gr
Mustard, mushrooms and potato wedges
1,250



Signature Dish



Vegetarian Dish