



ONE DISH PLATE

Kra Prao Moo Kai Dao

Stir fried minced pork with hot basil leaves, garlic and chili served with jasmine rice and fried eggs

210

Khao Phad Gai

Fried rice with chicken, farm eggs and vegetables

290

Phad Thai Goong

Stir-fried noodle with prawns and tamarind gravy

290

Khao Phad Ya Nad

Phuket pineapple fried rice with prawns, onion capsicum, cashew nuts, raisins and curry powder

320

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

STARTER

Thai Favorites

Satay Gai

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

250



Goong Phom Nang Fah

*Deep-fried prawns wrapped with angel hairs
with sweet chili dip*

290



Por Pia Tord

Deep-fried vegetable spring rolls and sweet chili dip

250

Phad Thai Salmon Salad

*smoked salmon mixed with bean sprout, chive,
tofu, crusted peanut and Phad Thai sauce*

290

Tom Yam Goong

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

290

Gai Tord Haad Yai

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

290

Larb Ped

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

290

Som Tam Goong Yang

Green papaya salad served with grilled tiger prawns

390

Yam Nuea

Seared beef, salad, Thai herbs with spicy dressing

350

Yam Som O

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

290






Signature Dish





Vegetarian Dish

STARTER

Western Cuisine

 Gazpacho Soup <i>Chilled tomato soup infused with balsamic vinegar and extra-virgin olive oil</i> 190	Caesar Salad <i>Bacon, garlic croutons, parmesan cheese and poached egg</i> 350
French Onion Bisque 190	Rock Lobster Ravioli  290
Beef Carpaccio <i>Rocket and parmesan</i> 290	Mixed Sautéed Wild Mushrooms Ragout <i>on toasted brioche</i> 290
 Boathouse Salad <i>Beetroot, local fresh leaves, baby cucumber, capsicum, red onion, radish and lemon garlic Dijon dressing</i> 290	Tasmanian Smoked Salmon <i>Rocket, watermelon and asparagus salad</i> 340
Tuna Tartare <i>Diced tuna, smoked salmon, capers mustard and shallots</i> 320	Andaman Crab Cake  <i>served with garlic aioli and shaved fennel</i> 390
	Double Cooked Cheese Soufflé 310

 Signature Dish
 Vegetarian Dish

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MAINS

Thai Favorites

 Moo Hong Phuket <i>Phuket style braised pork belly with sweet soy sauce</i> 390	Lamb Shank Massaman  <i>Chef Petch's home-style spiced lamb with sweet potato purée</i> 620
Phad Pak Ruam <i>Stir-fried mixed vegetable with garlic and oyster sauce</i> 190	Braised Beef Cheek Green Curry  <i>Slow cooked beef cheek with green curry, Thai sweet basil and kaffir lime leaves</i> 580
Pak Boong Fai Dang <i>Stir-fried morning glory with chili, garlic and oyster sauce</i> 190	Gaeng Gai Yod Ma Phraw On <i>Free range chicken with rich yellow curry, young coconut shoot and fresh julienne of kaffir lime leaves</i> 360
Phad Med <i>Stir-fried chicken with cashew nuts, onion and bell pepper</i> 350	Pla Naung Manow <i>Steamed seabass fillet with lime, bok choy and spicy dressing</i> 450
Salmon Fillet, Yellow Fish Curry <i>wok Asian green</i> 490	

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

 Signature Dish

MAINS

Western Selection

Seabass Fillet <i>Charred lemon and tomatoes salsa</i> 490	Boathouse BBQ Pork Ribs <i>and french fries</i> 510
Grilled Deboned Baby Chicken <i>Roasted garlic, vegetables and potato wedges</i> 520	Spaghetti or Penne <i>With pesto, carbonara or Bolognese</i> 280
Grilled Salmon Fillet <i>garlic mash and charred asparagus</i> 590	Bookmaker Baguette <i>Prime beef tenderloin, caramelized onion served with mixed leaves</i> 290
Seafood Pie <i>Prawn, salmon and lobster rosemary jus</i> 490	Prawns Piri Piri <i>Crispy bread and salad leaves</i> 320
Parmesan Crumbed Chicken Breast <i>fried egg and steamed broccolis</i> 490	Boathouse Burger  <i>Australian beef, bacon, cheese, caramelized onion fried egg and French fries</i> 490
Rangers valley black angus beef tenderloin <i>270 day fed beef tenderloin</i> 1,350	

 Signature Dish