






MENU

Any additional or special request
apart from the menu,
kindly contact our service staff

STARTER

Asian Favorites

- Satay Gai**  325
*Chicken satay served with peanut sauce,
Pineapple, cucumber salad*
- Por Pia Tord**  325
Deep-fried vegetable spring rolls, sweet chili dip
- Goong Phom Nang Fah**  370
*Deep-fried prawns wrapped with angel hairs
with sweet chili dip*
- Yam Som O** 370
Fresh pomelo salad, Phang Nga smoked shrimps, spices
- Phad Thai Salmon Salad**  370
*Smoked salmon mixed with bean sprout, chive, tofu,
crusted peanut, Phad Thai sauce*
- Tom Yam Goong** 370
*Spicy, sour soup simmered with fresh prawns,
mushrooms, lemongrass, kaffir lime leaves*

 Signature Dish  Vegetarian Dish  Gluten Free Dish

STARTER

Asian Favorites

Gai Tord Haad Yai 37°
*Crispy chicken wings, black pepper, coriander
kaffir lime leaves, lemongrass*

Tom Kati Goong Yod Ma Praw (GF) 37°
*Coconut milk soup with prawns, coconut shoot,
shallot, vegetables*

Larb Ped Yang (GF) 37°
*Duck breast salad with shallot, kaffir lime, roasted rice
spicy dressing*

Yam Nuea (GF) 45°
*Seared Australian beef salad, Thai herbs
with spicy dressing*

Soft Shell Crab Tempura 45°
Wasabi Mayo

Som Tam Goong Yang (GF) 495
Spicy green papaya salad served with grilled tiger prawns

(GF) Gluten Free Dish

STARTER

Western Cuisine




- Gazpacho Soup**    290
*Chilled tomato soup infused with balsamic vinegar
extra-virgin olive oil*
- French Onion Bisque** 290
*Caramelized onion soup served with croutons
Gruyère cheese*
- Sautéed Wild Mushrooms Ragout** 370
on toasted brioche
- Boathouse Salad**  370
*Beetroot, local fresh leaves, baby cucumber, capsicum,
red onion, radish and lemon garlic Dijon dressing*
- Goat Cheese Beetroot**  335
Candied walnuts salad
- Greek Salad**  325
*Feta cheese, tomato, cucumber, capsicum
Spanish, onion*
- Caesar Salad** 370
Bacon, garlic, croutons, Parmesan cheese, poached egg

 Vegetarian Dish  Vegan Dish  Gluten Free Dish

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

STARTER

Western Cuisine

Beetroot Cured Salmon 	390
<i>Shaved fennel pickle</i>	
Beef Carpaccio 	410
<i>Rocket leaves and shaved Parmesan</i>	
Tuna Tartare	410
<i>Diced tuna, smoked salmon, capers mustard, shallots</i>	
Rock Lobster Ravioli	410
<i>Shellfish bisque</i>	
Baby Squid	355
<i>Salt pepper baby squid, lime aioli</i>	
Truffle Goat Cheese Curd	410
<i>With fresh fig</i>	
Andaman Crab Cake 	495
<i>Garlic aioli, shaved fennel</i>	



Signature Dish



Gluten Free Dish

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One Plate Dish

Stir-fried Tofu  	255
<i>Soya sauce, vegetables</i>	
Kra Prao Moo Kai Dao	370
<i>Stir-fried minced pork with hot basil leaves, garlic chili, jasmine rice, fried eggs</i>	
Khao Phad Gai 	370
<i>Fried rice with chicken, farm eggs, vegetables</i>	
Phad Thai Goong	370
<i>Stir-fried noodle with prawns, tamarind gravy</i>	
Khao Phad Ya Nad	370
<i>Phuket pineapple fried rice with prawns, onion, capsicum, cashew nuts, raisins and curry powder</i>	
Trio Finger Sandwich	325
<i>Egg, mayonnaise, smoked salmon, cucumber</i>	

 Vegetarian Dish  Vegan Dish  Gluten Free Dish

MAINS

Asian Favorites

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


Phad Pak Ruam   255
Stir-fried mixed vegetable with garlic, soya sauce

Pak Boong Fai Dang 255
Stir-fried morning glory with chili, garlic, oyster sauce

Phad Med 449
Stir-fried chicken with cashew nuts, onion, bell pepper

Gaeng Gai Yod Ma Phraw On 449
*Free range chicken with rich yellow curry,
young coconut shoot and fresh julienne of kaffir lime leaves*

Moo Hong Phuket  545
Phuket style braised pork belly with sweet soy sauce

Gaeng Ped  545
*Grilled duck breast curry with Phuket pineapple
and sweet basil*

Pla Tord Nam Makam 545
Deep fried snapper fillet with tamarind sauce

 Signature Dish  Vegetarian Dish

 Vegan Dish  Gluten Free Dish

MAINS

Asian Favorites

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

- Pla Naung Manow**  565
Steamed seabass fillet with lime, spicy dressing, bok choy
- Goong Phad Makam**  565
*Stir-fried prawns with onion, spring onion,
sweet tamarind sauce*
- Salmon Fillet, Yellow Curry** 635
Wok Asian greens
- Nuea Phad Prik Tai Dum** 720
*Stir fried beef tenderloin with capsicum,
black pepper sauce*
- Braised Beef Cheek Green Curry**  725
*Slow cooked beef cheek with green curry,
Thai sweet basil and kaffir lime leaves*
- Gaeng Poo** 725
Crab meat, spicy curry and betel leaves
- Lamb Shank Massaman**  780
*Chef Petch's home-style spiced lamb
with sweet potato purée*



Signature Dish



Gluten Free Dish


MAINS

Western Selection

Spaghetti or Penne 325
With pesto, carbonara or Bolognese

Bookmaker Baguette 340
Prime beef tenderloin, caramelized onion, mixed leaves

Grilled Cauliflower Steak   340
Mixed wild mushroom, pesto

Vegan Burger  450
*Plant based, lettuce, tomato vegan bun
with French fried*

Seabass Fillet 630
Charred lemon, tomato salsa

Salmon, Prawn, Fish Cake 485
Mixed salad leaves

Parmesan Crumbed Chicken Breast 630
Mash, steamed broccolis

Boathouse Burger  630
*Australian beef, bacon, cheese, caramelized onion,
fried egg, French fries*



Signature Dish




Vegan Dish



Gluten Free Dish

MAINS

Western Selection

Grilled Deboned Baby Chicken <i>Roasted garlic, vegetables, home-made fries</i>	655
Boathouse BBQ Pork Ribs <i>Served with French fries</i>	680
Grilled Duck Breast <i>Black cherry jus</i>	690
Sautéed Prawns <i>With peperonata, squid ink  pasta</i>	690
Grilled Salmon Fillet <i>Mash, charred asparagus</i>	750
Angus Platinum Beef Tenderloin <i>100 days grain beef tenderloin from Australia, 200g served with red wine sauce, sautéed vegetables, French fries</i>	1,750
Japanese Nambu GYU Striploin <i>Marbling score 8/9 120 grams served with wasabi, mustard and salad</i>	1,850

 Gluten Free Dish