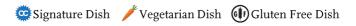


MENU

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

Asian Favorites

Satay Gai (1) Chicken satay served with peanut sauce, Pineapple, cucumber salad	325
Por Pia Tord / Deep-fried vegetable spring rolls, sweet chili dip	325
Goong Phom Nang Fah Deep-fried prawns wrapped with angel hairs with sweet chili dip	370
Yam Som O Fresh pomelo salad, Phang Nga smoked shrimps, spices	370
Phad Thai Salmon Salad © Smoked salmon mixed with bean sprout, chive, tofu, crusted peanut, Phad Thai sauce	370
Tom Yam Goong Spicy, sour soup simmered with fresh prawns, mushrooms, lemongrass, kaffir lime leaves	370



Asian Favorites

Gai Tord Haad Yai Crispy chicken wings, black pepper, coriande kaffir lime leaves, lemongrass	370 r
Tom Kati Goong Yod Ma Praw Coconut milk soup with prawns, coconut she shallot, vegetables	370 pot,
Larb Ped Yang (1) Duck breast salad with shallot, kaffir lime, r spicy dressing	oasted rice
Yam Nuea (1) Seared Australian beef salad, Thai herbs with spicy dressing	450
Soft Shell Crab Tempura Wasabi Mayo	450
Som Tam Goong Yang © Spicy green papaya salad served with grilled	495 tiger prawns
	Gluten Free Dish

Western Cuisine

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



Western Cuisine

30 Grams Caviar Siberian Giaveri from Italy 1,600++

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

One Plate Dish

Stir-fried Tofu / 🐷	255
Soya sauce, vegetables	
Kra Prao Moo Kai Dao Stir-fried minced pork with hot basil leaves, garlic chili, jasmine rice, fried eggs	370
Khao Phad Gai	370
Phad Thai Goong Stir-fried noodle with prawns, tamarind gravy	370
Khao Phad Ya Nad Phuket pineapple fried rice with prawns, onion, capsicum, cashew nuts, raisins and curry powder	370
Trio Finger Sandwich Egg, mayonnaise, smoked salmon, cucumber	350
Vegetarian Dish Wegan Dish Gluten Free	e Dish

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 Stir-fried morning glory with chili, garlic, oyster sauce	255
Phad Med Stir-fried chicken with cashew nuts, onion, bell pepper	449
Gaeng Gai Yod Ma Phraw On Free range chicken thighs with skin, rich yellow curry, young coconut shoot and fresh julienne of kaffir lime leaves	449
Moo Hong Phuket Phuket style braised pork belly with sweet soy sauce	545
Gaeng Ped	545
Pla Tord Nam Makam Deep fried snapper fillet with tamarind sauce	545



Asian Favorites

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

Pla Naung Manow Steamed seabass fillet with lime, spicy dressing, bok choy	,565
Goong Phad Makam Stir-fried prawns with onion, spring onion, sweet tamarind sauce	565
Salmon Fillet, Yellow Curry Wok Asian greens	635
Nuea Phad Prik Tai Dum Stir fried beef tenderloin with capsicum, black pepper sauce	720
Braised Beef Cheek Green Curry Slow cooked beef cheek with green curry, Thai sweet basil and kaffir lime leaves	7 25
Gaeng Poo Crab meat, spicy curry and betel leaves	725
Lamb Shank Massaman Chef Petch's home-style spiced lamb with sweet potato purée	780

Signature Dish Gluten Free Dish

Western Selection

Spaghetti or Penne With pesto, carbonara or Bolognese	325
Bookmaker Baguette Prime beef tenderloin, caramelized onion, mixed leaves	340
Grilled Cauliflower Steak 	340
Vegan Burger 	450
Seabass Fillet Charred lemon, tomato salsa	630
Salmon, Prawn, Fish Cake Mixed salad leaves	485
Parmesan Crumbed Chicken Breast Mash, steamed broccolis	630
Boathouse Burger Australian beef, bacon, cheese, caramelized onion, fried egg, French fries	630
👺 Signature Dish 🏽 🕡 Vegan Dish 🐠 Gluten Free Dish	n

Western Selection

Grilled Organic Baby Spring C from Chiang-Mai, roasted garlic, vege home-made fries		655
Boathouse BBQ Pork Ribs Served with French fries		68o
Grilled Duck Breast Black cherry jus		690
Sautéed Prawns With peperonata, squid ink pasta		690
Grilled Salmon Fillet Mash, charred asparagus		750
Angus Platinum Beef Tenderloin (200 100 days grain beef tenderloin from Australi served with red wine sauce, sautéed vegetable French fries	ia,	1,750
Japanese Nambu GYU Striploin Marbling score 8/9 120 grams served with		1,850
wasabi, mustard and salad	Gluten :	Free Dish