





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 370
*Crispy chicken wings, black pepper, coriander
kaffir lime leaves, lemongrass*

Tom Kati Goong Yod Ma Praw 370 
*Coconut milk soup with prawns, coconut shoot,
shallot, vegetables*

Larb Ped Yang 370 
*Duck breast salad with shallot, kaffir lime, roasted rice
spicy dressing*

Yam Nuea 450 
*Seared Australian beef salad, Thai herbs
with spicy dressing*

Soft Shell Crab Tempura 450
Wasabi Mayo

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

 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

STARTER

Western Cuisine

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

Beetroot Cured Salmon  390
Pickled cucumber, dill

Beef Carpaccio  410
Rocket leaves and shaved Parmesan

Tuna Tartare 410
Diced tuna, smoked salmon, capers mustard, shallots

Rock Lobster Ravioli 410
Shellfish bisque

Baby Squid 355
Salt pepper baby squid, lime aioli

Truffle Goat Cheese Curd 410
With fresh fig

Andaman Crab Cake  495
Garlic aioli, shaved fennel



Signature Dish



Gluten Free Dish

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

One Plate Dish

Stir-fried Tofu   255
Soya sauce, vegetables




Kra Prao Moo Kai Dao 370
Stir-fried minced pork with hot basil leaves, garlic chili, jasmine rice, fried eggs

Khao Phad Gai  370
Fried rice with chicken, farm eggs, vegetables

Phad Thai Goong 370
Stir-fried noodle with prawns, tamarind gravy

Khao Phad Ya Nad 370
Phuket pineapple fried rice with prawns, onion, capsicum, cashew nuts, raisins and curry powder

Trio Finger Sandwich 350
Egg, mayonnaise, smoked salmon, cucumber

 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 thighs with skin, 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 Organic Baby Spring Chicken 655
*from Chiang-Mai, roasted garlic, vegetables,
home-made fries*

Boathouse BBQ Pork Ribs 680
Served with French fries

Grilled Duck Breast 690
Black cherry jus

Sautéed Prawns 690
With peperonata, squid ink pasta

Grilled Salmon Fillet 750
Mash, charred asparagus

Angus Platinum Beef Tenderloin (200g) 1,750
*100 days grain beef tenderloin from Australia,
served with red wine sauce, sautéed vegetables,
French fries*

Japanese Nambu GYU Striploin 1,850
*Marbling score 8/9 120 grams served with
wasabi, mustard and salad*

 Gluten Free Dish