

Asian Favorites

325	Chicken satay served with peanut sauce, Pineapple, cucumber salad
325	Deep-fried vegetable spring rolls, sweet chili dip
370	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	Spicy, sour soup simmered with fresh prawns, mushrooms, lemongrass, kaffir lime leaves
550	Thai Beef cheek Rice berry risotto
550	Steamed Black Mussel Yellow curry sauce



Asian Favorites

Vietnamese Vegetable Rolls	290
Sesame dressing	

Tom Kha Gai 350 Coconut milk soup with chicken, mushroom, galangal, kaffir lime leaves

Gai Tord Haad Yai 370 Crispy chicken wings, black pepper, coriander kaffir lime leaves, lemongrass

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











Western Cuisine

Shellfish Bisque	290
with minced shrimp	

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

Greek Salad 325 Feta cheese, tomato, cucumber, capsicum Spanish onion

Goat Cheese Beetroot 335 Candied walnuts salad

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











Western Cuisine

Bacon, garlic, croutons, Parmesan cheese, poached egg	370
Baby Squid Salt pepper baby squid, lime aioli	355
Beetroot Cured Salmon Pickled cucumber, dill	390
Poached White Prawn Cocktail Marie rose sauce	390
Niçoise salad green bean seared tuna egg tomato Lime dressing	390
Rocket leaves and shaved Parmesan	410
Diced tuna, smoked salmon, capers mustard, shallots	410









Western Cuisine

Rock Lobster Ravioli Shellfish bisque	410
Truffle Goat Cheese Curd with fresh fig	410
Foie gras Chicken Liver Parfait toasted brioche	410
Andaman Crab Cake Garlic aioli, shaved fennel	495
Pan-fried Foie Gras mango salsa tamarind sauce	750





MAINS Asian Favorites

(All Thai main courses are served with either steamed fragrant jasmine rice or rice berries of your choice.

	Phad Pak Ruam getable with garlic, soya sauce	255
	Pak Boong Fai Dang with chili, garlic, oyster sauce	255
	Vegan Kapraow with soya	390
Cauliflower Youn	g Coconut Yellow Curry	410
Stir-fried chicken with ca	Phad Med shew nuts, onion, bell pepper	449
	Yod Ma Phraw On s with skin, rich yellow curry, i julienne of kaffir lime leaves	449
	Moo Hong Phuket ork belly with sweet soy sauce	545
Grilled duck breast	Gaeng Ped curry with Phuket pineapple and sweet basil	545
	Tord Nam Makam per fillet with tamarind sauce	545



MAINS Asian Favorites

(All Thai main courses are served with either steamed fragrant jasmine rice or rice berries of your choice.

	TOTAL STATE OF THE PARTY OF THE
565	Pla Nueng Manow Steamed seabass fillet with lime, spicy dressing, bokchoy
565	Goong Phad Makam Stir-fried prawns with onion, spring onion, sweet tamarind sauce
585	Pla Rad Kluang Deep fried snapper fillet with spicy Tom Yam Sauce
635	Salmon Fillet, Yellow Curry Wok Asian greens
720	Nuea Phad Prik Tai Dum Stir fried beef tenderloin with capsicum, black pepper sauce
725	Braised Beef Cheek Green Curry Slow cooked beef cheek with green curry, Thai sweet basil and kaffir lime leaves
725	Gaeng Poo Crab meat, spicy curry and betel leaves
780	Camb Shank Massaman







Chef Petch's home-style spiced lamb with sweet potato



MAINS

Western Selection

630

325	with pesto, carbonara or Bolognese
350	Trio Finger Sandwich Egg, mayonnaise, smoked salmon, cucumber
420	Grilled Cauliflower Steak Mixed wild mushrooms, pesto
450	Vegan Burger Plant based, lettuce, tomato vegan bun with French fries
470	Bookmaker Baguette Prime beef tenderloin, caramelized onion, mixed leaves
630	Seabass Fillet Charred lemon, tomato salsa
630	Parmesan Crumbed Chicken Breast Mash, steamed broccolis





MAINS

Western Selection

655	Grilled Organic Baby Spring Chicken from Chiang-Mai, roasted garlic, vegetable, home-made fries
68o	Boathouse BBQ Pork Ribs Served with French fries
690	Sautéed Prawns With peperonata, squid ink pasta
720	Croquette
750	Grilled Salmon Fillet Mash, charred asparagus
820	Bread crumbed Atlantic haddock French fries Green peas tartar sauce
1,300	Grilled Australian 150 days rib eye French fries
1,750	Angus Platinum Beef Tenderloin 100 days grain beef tenderloin from Australia, 200g served with red wine sauce, sautéed vegetables, French fries









ONE PLATE DISHES

Soya sauce, vegetables 255

Kra Prao Moo Kai Dao

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

Fried rice with chicken, farm eggs, vegetables

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

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





DESSERTS

Caramelized Roti Served with Thai tea ice cream	280
Profiteroles Filled with Macadamia ice cream and chocolate sauce	290
Seasonal Fruit Platter Assortment of fresh cut seasonal fruit platter	270
Coconut Cream Caramel Coconut cream caramel, confit pineapple & pineapple sorbet	295
Lemon Meringue Yogurt	295
Warm Flourless Chocolate With salted caramel ice cream	310
Orange and Almond Cake With Tangerine granite	310
Banoffee tart With Chocolate sorbet	310
Tropical Eton Mess With passion fruit sorbet	310









DESSERTS

Selection of Ice Cream or Sorbet TOO per scoop

Ice creams: Vanilla, Chocolate, Macadamia brittle, Nutella, Salted caramel, Coconut, Pandanusor Thai tea Sorbets: Raspberry, Strawberry, Passion fruit, Mango, Coconut, Chocolate, Pineapple or Lemon

Chiang Mai Strawberry Jelly 300 & Vanilla ice cream

Double Chocolate Brownie 320 Served with Nutella ice cream

Dark Chocolate Fondant 330 Coconut ice cream

Mango Sticky Rice 320

Coconut sticky rice, Mango jelly, Anchan flower sauce and pandan ice cream

Cheese Platter 520

Manchego, Brie, Gorgonzola, Gruyère cheese served with fresh fig, fig jam and lavash











DAILY FREE FLOW WINES

FROM NOON TO 10 PM

THB 1,300++ per person for 60 minutes

THB 2,000++ per person for 120 minutes

SPARKLING WINE

Botter Brut spumante Veneto, Italy

WHITE WINE

2021, Malvasia, Bical Cabriz Colheita Dao Branco, Portugal 2022, Sauvignon blanc lazo valle central, chile

RED WINE

2020, MontepulcianoLa Piuma d'Abruzzo, Italy 2020, Dominio de Punctum finca fabian tempranillo, Spain

Selection of cocktails, local beers



HAPPY HOUR MENU

FROM 5:00 PM - 6:00 PM / 9:30 PM - 10:30 PM

50% DISCOUNT ON SELECTED BEVERAGES

Wine 370 Sparkling wine, white wine, red wine Local beers 160 Chang, Singha 280 Cocktails Mojito, Lychee, Martini, Piña colada, Tom Collins Spirit 280 Gordon, Pampero Blanco Whisky 320 12 years old Chivas Regal & Johnnie Walker Black Label **Absolut** 300 280 Grappa Villa Sandi Oris Invecchiata Eaux-de-Vie 350 Blue Plum (Quetsch) Védrenne Liquors 280 Limoncello Rum 320 Plantation Stiggins Fancy Pineapple Trinidad

Jack Daniel's, Jim beam

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

Bourbon Whisky

320

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

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