



# STARTERS

## ASIAN FAVOURITES

- 290  **Vietnamese vegetable rolls**  
*Sesame dressing*
- 450  **Yam Nuea**  
*Seared Australian beef salad, Thai herbs  
with spicy dressing*
- 495  **Som Tam Goong Yang**  
*Spicy green papaya salad served with grilled tiger prawns*
- 325  **Satay Gai**  
*Chicken satay served with peanut sauce,  
Pineapple, pickled cucumber*
- 325  **Por Pia Tord**  
*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  **Tom Yam Goong**  
*Spicy, sour soup simmered with fresh prawns, mushrooms,  
lemongrass, kaffir lime leaves*

## WESTERN CUISINE

- Shellfish bisque** 290  
*with minced shrimp*
- 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*
- Rock Lobster Ravioli** 410  
*Shellfish bisque*
- Andaman Crab Cake** 495  
*Garlic aioli, shaved fennel*
- Caesar Salad** 370  
*Bacon, garlic, croutons, Parmesan cheese, poached egg*
- Niçoise salad green bean seared tuna egg tomato**  390  
*Lime dressing*
- Beef Carpaccio**  410  
*Rocket leaves and shaved Parmesan*

 Signature Dish  Vegan  Vegetarian Dish  Gluten Free Dish

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



# MAIN

## ASIAN FAVOURITES

255	  <b>Phad Pak Ruam</b> <i>Stir-fried mixed vegetable with garlic, soya sauce</i>	<b>Gaeng Poo</b> <i>Crab meat, spicy curry and betel leaves</i>	725
410	  <b>Cauliflower young coconut yellow curry</b>	<b>Lamb Shank Massaman</b>  <i>Chef Petch's home-style spiced lamb with sweet potato</i>	780
449	 <b>Phad Med</b> <i>Stir-fried chicken with cashew nuts, onion, bell pepper</i>	<b>Kra Prao Moo Kai Dao</b> <i>Stir-fried minced pork with hot basil leaves, garlic, chili, jasmine rice, fried eggs</i>	370
565	 <b>Goong Phad Makam</b> <i>Stir-fried prawns with onion, spring onion, sweet tamarind sauce</i>	<b>Khao Phad Gai</b>  <i>Fried rice with chicken, farm eggs, vegetables</i>	370
585	<b>Pla Rad Kluang</b> <i>Deep fried snapper fillet with spicy Tom Yam Sauce</i>	<b>Phad Thai Goong</b> <i>Stir-fried noodle with prawns, tamarind gravy</i>	370
635	<b>Salmon Fillet, Yellow Curry</b> <i>Wok Asian greens</i>	<b>Khao Phad Ya Nad</b> <i>Phuket pineapple fried rice, prawns, onion, capsicum, cashew nuts, raisins, curry powder</i>	370
720	<b>Nuea Phad Prik Tai Dum</b> <i>Stir fried beef tenderloin with capsicum, black pepper sauce</i>		
725	 <b>Braised Beef Cheek Green Curry</b> <i>Slow cooked beef cheek with green curry, Thai sweet basil and kaffir lime leaves</i>		

 Signature Dish  Vegan  Vegetarian Dish  Gluten Free Dish

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



# MAIN

## WESTERN SELECTION

325	<b>Spaghetti or Penne</b> <i>with pesto, carbonara or Bolognese</i>	<b>Boathouse BBQ Pork Ribs</b> <i>Served with French fries</i>	680
350	<b>Trio Finger Sandwich</b> <i>Egg, mayonnaise, smoked salmon, cucumber</i>	<b>Grilled Salmon Fillet</b> <i>Mash, charred asparagus</i>	750
470	<b>Bookmaker Baguette</b> <i>Prime beef tenderloin, caramelized onion, mixed leaves</i>	<b>Bread crumbed Atlantic haddock French fries</b> <i>Green peas tartar sauce</i>	820
630	<b>Seabass Fillet</b> <i>Charred lemon, tomato salsa</i>	<b>Angus Platinum Beef Tenderloin</b>  <i>100 days grain beef tenderloin from Australia, 200g served with red wine sauce, sautéed vegetables, French fries</i>	1,750
630	 <b>Boathouse Burger</b> <i>Australian beef, bacon, cheese, caramelized onion, fried egg, French fries</i>		

 Signature Dish  Vegan  Vegetarian Dish  Gluten Free Dish

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



# DESSERT MENU

280	<b>Caramelized roti</b> <i>Served with Thai tea ice cream</i>	<b>Selection of Ice Cream or Sorbet per scoop</b> <i>Ice creams: Vanilla, Chocolate, Macadamia brittle, Nutella, Salted caramel, Coconut, Pandan, Thai tea</i> <i>Sorbets: Raspberry, Strawberry, Passion fruit, Mango, Coconut, Chocolate, Pineapple or Lemon</i>	100
290	<b>Profiteroles</b> <i>Filled with Macadamia ice cream and chocolate sauce</i>		
270	<b>Seasonal Fruit Platter</b> <i>Assortment of fresh cut seasonal fruit platter</i>		
310	<b>Warm Flourless Chocolate</b> <i>With salted caramel ice cream</i>	<b>Double Chocolate Brownie</b> <i>Served with Nutella ice cream</i>	320
310	<b>Orange and Almond Cake</b> <i>With Tangerine granite</i>	<b>Dark Chocolate Fondant</b> <i>Coconut ice cream</i>	330
310	<b>Banoffee</b> <i>With Chocolate sorbet</i>	<b>Mango Sticky Rice</b> <i>Coconut sticky rice, Mango jelly, Anchan flower sauce and pandan ice cream</i>	320
310	<b>Tropical Eton Mess</b> <i>With passion fruit sorbet</i>	<b>Cheese Platter</b> <i>Manchego, Brie, Gorgonzola, Gruyère cheese served with fresh fig, fig jam and lavash</i>	520

 Signature Dish  Vegan  Vegetarian Dish  Gluten Free Dish

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

