



Breakfast – 7:00 am to 11:00 am
Lunch – 12 noon to 5:00 pm
Dinner – 5:00 pm to 11:00 pm (Last order at 10:00 pm)

STARTERS



Asian Favorites

 **Vietnamese vegetable rolls** 290
Sesame dressing


Sai Oua 300
Northern Thai Sausage serve with vegetables


Yam Hua Plee 320
*Banana blossom salad mix with young coconut shoot
and sweet sour chili paste dressing*

 **Satay Gai** 325
*Chicken satay served with peanut sauce,
Pineapple, pickled cucumber*

 **Por Pia Tord** 325
Deep-fried vegetable spring rolls, sweet chili dip

Yam Som O 370
Fresh pomelo salad, Phang-Nga smoked shrimps, spices

 **Tom Yam Goong** 370
*Spicy, sour soup simmered with fresh prawns,
mushrooms, lemongrass, kaffir lime leaves*

 **Goong Phom Nang Fah** 370
*Deep-fried prawns wrapped with angel hairs
with sweet chili dip*

 **Signature Dish**  **Vegan**  **Vegetarian Dish**  **Gluten Free Dish**



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

STARTERS



Asian Favorites

- Tod Mun Pla** 290
Deep fried fish cake serve with dipping sauce
-  **Tom Kha Gai** 350
Coconut milk soup with chicken, mushroom, galangal, kaffir lime leaves
-  **Larb Ped Yang** 370
Duck breast salad with shallot, kaffir lime, roasted rice spicy dressing
- Gai Tord Haad Yai** 370
Crispy chicken wings, black pepper, coriander kaffir lime leaves, lemongrass
-  **Yam Nuea** 450
Seared Australian beef salad, Thai herbs with spicy dressing
- Soft Shell Crab Tempura** 450
Wasabi Mayo
- Yam Woon Sen Talay** 450
Spicy Thai glass noodles salad with prawn, squid and Phuket fish ball
-  **Som Tam Goong Yang** 495
Spicy green papaya salad served with grilled tiger prawns

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STARTERS



Western Cuisine

Shellfish bisque	290
<i>with minced shrimp</i>	
Gazpacho Soup	290
<i>Chilled tomato soup infused with balsamic vinegar extra-virgin olive oil</i>	
French Onion Bisque	290
<i>Caramelized onion soup served with croutons Gruyère cheese</i>	
Greek Salad	325
<i>Feta cheese, tomato, cucumber, capsicum Spanish onion</i>	
Goat Cheese Beetroot	335
<i>Candied walnuts salad</i>	
Baby Squid	355
<i>Salt pepper baby squid, lime aioli</i>	
Sautéed Wild Mushrooms Ragout	370
<i>on toasted brioche</i>	
 Boathouse Salad	370
<i>Beetroot, local fresh leaves, baby cucumber, capsicum, red onion, radish and lemon garlic Dijon dressing</i>	
Caesar Salad	370
<i>Bacon, garlic, croutons, Parmesan cheese, boiled egg</i>	
 Smoked ocean trout	390
<i>Apple celery walnut salad</i>	

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STARTERS



Western Cuisine

-  **Hummus** 290
With crispy pita bread
- Burrata cheese** 360
With rocket pesto
-  **Beetroot Cured Salmon** 390
Pickled cucumber, dill
- Poached White prawn cocktail** 390
Marie rose sauce
-  **Niçoise salad green bean seared tuna egg tomato** 390
Lime dressing
-  **Beef Carpaccio** 410
Rocket leaves and shaved Parmesan
-  **Tuna Tartare** 410
Diced tuna, smoked tuna, capers mustard, shallots
-  **Rock Lobster Ravioli** 410
Shellfish bisque
-  **Truffle Goat Cheese Curd** 410
with fresh fig
- Andaman Crab Cake** 495
Garlic aioli, shaved fennel

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ONE PLATE DISH



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

Khao Soi Nua 570

Braised beef cheek curry noodle serve with condiments

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MAINS



Asian Favorites

-   **Stir-fried Tofu** 255
Soya sauce, vegetables
-   **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
-   **Makua Yao Plant based** 290
Stir-fried plant based meat with green eggplants, sweet basil and topped with crispy tofu
-   **Vegan Kapraow** 390
with soya
-  **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
-   **Cauliflower yellow curry** 410
Cauliflower, young coconut shoot, rich yellow curry
- Pla Phad Priedwan** 545
Deep fried fish fillets sweet and sour sauce, Phuket pineapple, onions, capsicums, cucumber and spring onion
- 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

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MAINS



Asian Favorites

Pla Tord Nam Makam <i>Deep fried snapper fillet with tamarind sauce</i>	545
Puu Nim Phad Prik Thai Dam <i>Stir-fried soft-shell crab with black pepper sauce</i>	550
Gai Yang Khamin <i>Grilled marinated baby chicken with turmeric, garlic, coriander, pepper serve with dipping sauce</i>	550
 Pla Nueng Manow <i>Steamed seabass fillet with lime, spicy dressing, bokchoy</i>	565
 Goong Phad Makam <i>Stir-fried prawns with onion, spring onion, sweet tamarind sauce</i>	565
Si Krong Moo Kratiem Prik Thai <i>Braised pork spareribs glazed with garlic, coriander and pepper sauce</i>	680
Salmon Fillet, Yellow Curry <i>Wok Asian greens, served with steamed jasmine rice</i>	700
Nuea Phad Prik Tai Dum <i>Stir fried beef tenderloin with capsicum, black pepper sauce</i>	720
  Braised Beef Cheek Green Curry <i>Slow cooked beef cheek with green curry, Thai sweet basil and kaffir lime leaves</i>	725
Gaeng Poo <i>Crab meat, spicy curry and betel leaves</i>	725
 Lamb Shank Massaman <i>Chef Petch's home-style spiced lamb with sweet potato</i>	780

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MAINS

Western Selection



Spaghetti or Penne	325
<i>with carbonara, bolognese or pesto</i> 	
Trio Finger Sandwich	350
<i>Egg, mayonnaise, smoked salmon, cucumber</i>	
  Grilled Cauliflower Steak	420
<i>Mixed wild mushrooms, pesto</i>	
 Vegan Burger	450
<i>Plant based, lettuce, tomato vegan bun with French fries</i>	
Bookmaker Baguette	470
<i>Prime beef tenderloin, caramelized onion, mixed leaves</i>	
Double confit duck leg	590
<i>Oven potatoes fig rocket salad</i>	
Seabass Fillet	630
<i>Charred lemon, tomato salsa</i>	
Parmesan Crumbed Chicken Breast	630
<i>Mash, steamed broccoli</i>	
 Boathouse Burger	630
<i>Australian beef, bacon, cheese, caramelized onion, fried egg, French fries</i>	

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MAINS

Western Selection



Grilled Organic Baby Spring Chicken <i>from Chiang-Mai, roasted garlic, vegetable, home-made fries</i>	655
Boathouse BBQ Pork Ribs <i>Served with French fries</i>	680
Sautéed Prawns <i>With peperonata, squid ink pasta</i>	690
New Zealand lamb rump <i>With bourguignon Paris mash</i>	690
Grilled Salmon Fillet <i>Mash, charred asparagus</i>	750
Bread crumbed Atlantic haddock French fries <i>Green peas tartar sauce</i>	820
Grilled Tiger Prawn <i>Lemon butter steamed rice</i>	950
Grilled Rib eye steak <i>Home fries vegetables</i>	1,300
 Angus Grain fed Beef Tenderloin <i>150 days grain beef tenderloin from Australia, 200g served with red wine sauce, sautéed vegetables, French fries</i>	1,750

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DESSERT MENU



 **Seasonal Fruit Platter** 280

Assortment of fresh cut seasonal fruit platter

Caramelized roti 290

Served with Thai tea ice cream

 **Coconut cream caramel** 295

Coconut cream caramel, confit pineapple & pineapple sorbet

Profiteroles 300

Filled with Macadamia ice cream and chocolate sauce

 **Warm Flourless Chocolate** 310

With salted caramel ice cream

 **Orange and Almond Cake** 310

With blood orange sorbet

Boathouse Banoffee 310

*Chocolate, banana, topped with toffee icecream
drizzled with caramel sauce*

 **Tropical Eton Mess** 310

With mango sorbet

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DESSERT MENU



Selection of Ice Cream or Sorbet 110 per scoop

Ice creams: Vanilla, Chocolate, Macadamia brittle, Banana toffee, Salted caramel, Coconut, Pandan, Thai tea
Sorbets: Raspberry, Strawberry, Passion fruit, Mango, Coconut, Blood orange, Pineapple or Lemon

Double Chocolate Brownie 320 *Served with rum raisin ice cream*

Mango Sticky Rice 320 *Coconut sticky rice, Mango jelly, Anchan flower sauce and pandan ice cream*

Espresso martini cheese cake 330 *Topped with amaretto ice cream*

Dark Chocolate Fondant 330 *Coconut ice cream*

Cheese Platter 620 *Selection of four cheese served with fresh fig, fig jam and lavash*

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