



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*

 **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, 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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# STARTERS



## Asian Favorites



### 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*



Signature Dish



Vegan



Vegetarian Dish



Gluten Free Dish

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# STARTERS

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*

**Baby Squid** 355  
*Salt pepper baby squid, lime aioli*

**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*

**Caesar Salad** 370  
*Bacon, garlic, croutons, Parmesan cheese, boiled egg*

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# STARTERS

Western Cuisine



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*

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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 young coconut yellow curry** 410

**Pla Phad Priewwan** 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



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

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# MAINS

## Western Selection



**Spaghetti or Penne** 325  
*with carbonara, bolognese  
or pesto* 

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

  **Grilled Cauliflower Steak** 420  
*Mixed wild mushrooms, pesto*

 **Vegan Burger** 450  
*Plant based, lettuce, tomato vegan bun with French fries*

**Bookmaker Baguette** 470  
*Prime beef tenderloin, caramelized onion, mixed leaves*

**Double confit duck leg** 590  
*Oven potatoes fig rocket salad*

**Seabass Fillet** 630  
*Charred lemon, tomato salsa*

**Parmesan Crumbed Chicken Breast** 630  
*Mash, steamed broccoli*

 **Boathouse Burger** 630  
*Australian beef, bacon, cheese, caramelized onion, fried egg, French fries*

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# MAINS

## Western Selection



<b>Grilled Organic Baby Spring Chicken</b> <i>from Chiang-Mai, roasted garlic, vegetable, home-made fries</i>	<b>655</b>
<b>Boathouse BBQ Pork Ribs</b> <i>Served with French fries</i>	<b>680</b>
<b>New Zealand lamb rump</b> <i>With bourguignon Paris mash</i>	<b>690</b>
<b>Grilled Salmon Fillet</b> <i>Mash, charred asparagus</i>	<b>750</b>
<b>Grilled Tiger Prawn</b> <i>Lemon butter steamed rice</i>	<b>950</b>
 <b>Angus Grain fed Beef Tenderloin</b> <i>150 days grain beef tenderloin from Australia, 200g served with red wine sauce, sautéed vegetables, French fries</i>	<b>1,450</b>

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# DESSERT MENU



## Selection of Ice Cream or Sorbet per scoop 110

*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*

## Seasonal Fruit Platter 280

*Assortment of fresh cut seasonal fruit platter*

## Profiteroles 300

*Filled with Macadamia ice cream and chocolate sauce*

## Orange and Almond Cake 310

*With blood orange sorbet*

## Boathouse Banoffee 310

*Chocolate, banana, topped with toffee ice cream drizzled with caramel sauce*

## 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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