



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



Small | Regular

Spicy Thai Fish Cakes 240
Sweet chili sauce

 Vietnamese vegetable rolls 175 | 260
Sesame dressing

Yam Som O 260
Fresh pomelo salad, spices

 Por Pia Tord 190 | 280
Deep-fried vegetable spring rolls, plum sauce

 Satay Gai 195 | 290
*Chicken satay served with peanut sauce,
Pickled cucumber*

 Tom Yam Goong 330
*Spicy, sour soup simmered with fresh prawns,
mushrooms, lemongrass, kaffir lime leaves*

 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



 Som Tam <i>Spicy green papaya salad carrots, garlic, chili, dried shrimps tomatoes with long beans</i>	260
 Goong Sarong <i>Deep-fried prawns wrapped with angel hairs with sweet chili dip</i>	300
Gai Tord Haad Yai <i>Crispy chicken wings, black pepper, coriander fried shallots, kaffir lime leaves, lemongrass</i>	340
 Larb Ped Yang <i>Duck breast salad with shallot, kaffir lime, roasted rice spicy dressing</i>	350
 Yam Nuea <i>Seared Australian beef salad, Thai herbs with spicy dressing</i>	390
Soft Shell Crab Tempura <i>Wasabi Mayo</i>	390
Yam Woon Sen Talay <i>Spicy Thai glass noodles salad with prawn, squid and Phuket fish ball</i>	420

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STARTERS

Western Cuisines



Small | Regular

 Homemade Hummus <i>Vegatable sticks, crispy pita chips</i>	250
 Gazpacho Soup <i>Chilled tomato soup infused with balsamic vinegar extra-virgin olive oil</i>	260
 Onion Bisque <i>Caramelized onion soup served with croutons Gruyere cheese</i>	260
Baby Squid <i>Salt, pepper, baby squid, lime aioli</i>	310
 Greek Salad <i>Feta cheese, tomato, cucumber, capsicum Spanish onion</i>	170 320
Goat Cheese Beetroot <i>Candied walnuts salad</i>	170 320
Boathouse Salad <i>Beetroot, local fresh leaves, cucumber, capsicum, red onion, radish and lemon garlic Dijon dressing</i>	180 350

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STARTERS

Western Cuisines



Small | Regular


 Tuna Tartare <i>Diced tuna, smoked tuna, apers mustard, shallots</i>	330
Caesar Salad <i>Bacon, garlic, croutons Parmesan cheese, boiled egg</i>	180 350
 Beef Carpaccio <i>Rocket leaves and shaved Parmesan</i>	195 380
 Rock Lobster Ravioli <i>Shellfish bisque</i>	195 380
White Prawn Cocktail <i>Mary Rose sauce, brown bread & butter</i>	380
Andaman Crab Cake <i>Garlic aioli, fennel and corn salad</i>	450
Pan-Fried Foie Gras <i>Rice berry, mango, tamarind sauce</i>	580

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ONE PLATE DISH



Phad Kra Prao with Kai Dao <i>Stir-fried with hot basil leaves, garlic, chili, jasmine rice, fried egg</i>	370
<ul style="list-style-type: none">• Chicken• Pork• Vegetarian	
 Khao Phad Gai <i>Fried rice with chicken, farm eggs, vegetables</i>	370
Phad Thai Goong <i>Stir-fried noodle with prawns, tamarind gravy</i>	370
Khao Phad Ya Nad <i>Phuket pineapple fried rice with prawns, onion, capsicum, cashew nuts, raisins and curry powder</i>	370
Mee sapam <i>Phuket's style wok-fried yellow noodle with prawn, squid, fish ball bok choy and fried egg</i>	370



Signature Dish



Vegan



Vegetarian Dish









Gluten Free Dish

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MAINS

Asian Favorites



  Phad Pak Ruam <i>Stir-fried mixed vegetable with garlic, soya sauce</i>	250
Pak Boong Fai Dang <i>Stir-fried morning glory with chili, garlic, oyster sauce</i>	250
  Cauliflower young coconut yellow curry <i>Young coconut shoot and kaffir lime leaves</i>	390
 Phad Med <i>Stir-fried chicken with cashew nuts, onion, bell pepper</i>	420
Gaeng Gai Yod Ma Phraw On <i>Free range chicken thighs, yellow curry, young coconut shoot and kaffir lime leaves</i>	420
Moo Hong Phuket <i>Phuket style braised pork belly with sweet soy sauce</i>	495
 Gaeng Ped <i>Grilled duck breast curry With Phuket pineapple and sweet basil</i>	495

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MAINS



Asian Favorites



Puu Nim Phad Prik Thai Dam 520
Stir-fried soft-shell crab with black pepper sauce

 Pla Nueng Manow 535
*Steamed seabass fillet with lime,
spicy dressing, bokchoy*


Pla Tord Makam 545
Deep fried snapper fillet with tamarind sauce

  Goong Phad Makam 545
*Stir-fried prawns with onion,
spring onion, sweet tamarind sauce*

Salmon Fillet, Yellow Curry 635
Wok Asian greens

Nuea Phad Prik Tai Dum 650
*Stir fried beef tenderloin with capsicum,
black pepper sauce*

  Braised Beef Cheek Green Curry 680
*Slow cooked beef cheek with green curry,
Thai sweet basil and kaffir lime leaves*

 Lamb Shank Massaman 720
*Chef Petch's home-style spiced lamb
with sweet potato*






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Western Cuisines



Spaghetti or Penne <i>with carbonara, bolognese</i>  <i>or pesto</i>	325
  Grilled Cauliflower <i>Mixed wild mushrooms, pesto, roasted capicum</i>	420
 Veggie Burger <i>Plant based, cauliflower, lettuce, tomato, pesto,</i> <i>hummus with French fries</i>	450
Grilled steak sourdough sandwich <i>Prime beeftenderloin, cheddar cheese,</i> <i>caramelized onion, mixed leaves with French fries</i>	470
Seabass Fillet <i>Charred lemon, tomato salsa, mashed potato</i>	590
 Boathouse Burger <i>Australian beef, bacon, cheese,</i> <i>caramelized onion, fried egg, French fries</i>	630



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MAINS

Western Cuisines





 Phuket Lobster <i>Served with salad and french fries</i> <ul style="list-style-type: none">• Grilled• Thermidor• Yellow curry	1,800
Seabass and chips <i>French fries, peas, tartare sauce</i>	580
Grilled Organic Baby Spring Chicken <i>Roasted garlic, vegetable, home-made fries</i>	590
Boathouse BBQ Pork Ribs <i>Served with French fries</i>	630
New Zealand lamb rump <i>With bourguignon Paris mash</i>	650
Grilled Salmon Fillet <i>Mash, charred asparagus</i>	680
Grilled Tiger Prawn <i>Lemon butter steamed rice</i>	850
 Angus Grain fed Beef Tenderloin <i>150 days grain beef tenderloin from Australia, 200g served with red wine sauce, sautéed vegetables, French fries</i>	1,350

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DESSERTS



Selection of Ice Cream or Sorbet per scoop <i>Ice creams: Vanilla, Chocolate, Macadamia brittle, Banana toffee, Salted caramel, Rum Raisin, Coconut, Pandan, Thai tea</i> <i>Sorbets: Raspberry, Strawberry, Passion fruit, Mango, Coconut, Blood orange, Pineapple or Lemon</i>	110
Trio of Macarons <i>Assorted flavors</i>	185
 Seasonal Fruit Platter <i>Assortment of fresh cut seasonal fruit platter</i>	250
Profiteroles <i>Filled with Macadamia ice cream and chocolate sauce</i>	280
Mango Sticky Rice <i>Coconut sticky rice, Mango jelly, Anchan flower sauce and pandan ice cream</i>	280
 Orange and Almond Cake <i>With blood orange sorbet</i>	290
Boathouse Banoffee <i>Chocolate, banana, topped with toffee icecream with caramel sauce</i>	290
Double Chocolate Brownie <i>Served with vanilla ice cream</i>	295
Espresso martini cheese cake <i>Topped with amaretto ice cream</i>	310
Dark Chocolate Fondant <i>Coconut ice cream</i>	320
Cheese Platter <i>Selection of four cheese served with grapes and lavash</i>	550

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