



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)

BBQ
GRILL
 — CLASSICS —

Don't miss the opportunity to enrich your dining experience with our new BBQ Grill Station.
 All the local seafood and meats are sourced from Phuket Island, Phang Nga, Krabi and the South of Thailand
 from fisherman communities and farms, or imported from selected premium overseas producers

1. PICK YOUR SEAFOOD OR YOUR MEAT



GRILLED SEAFOOD

- Grill White Snapper 450
- Grill Salt Crust Whole Baby Seabass 495
- Grill Tiger Prawn (4 pieces) 750
- Grill Yellow Fin Tuna 680
- Grill Andaman Squid 330
- Grill Phuket Lobster 2,000
- Grill Norwegian Salmon 590
- The Boathouse Seafood Platter 1,650
(Seabass, Tiger prawn, Squid, Scallop)



GRILLED MEATS

- Grill Australian Tenderloin (120g | 200g) 850 | 1,200
- Grill Australian Rib-Eye (120g | 200g) 950 | 1,450
- Grill German Sausage 395
- Grill Baby Phang Nga Chicken 460
- Grill BBQ Pork Ribs 550
- Grill Kurobuta Pork Chop 495
- Grill Australian Lamb Chop (3 pieces) 1,550
- "Nice to meat you" Platter 1,650
(Small ribeye, German sausage, Baby chicken)

2. PICK YOUR FAVOURITE SAUCE

- Black Pepper Sauce
- Wild Mushroom Sauce
- Homemade BBQ Sauce
- Thai Spicy Seafood Sauce
- Mustard Dijon
- Lemon Butter
- Red Wine Sauce
- Spicy Tamarind

3. PICK YOUR FAVOURITE SIDE DISH +80 THB / EACH

- Grill Mix Vegetable
- Grill Corn on the Cob
- Garden Salad
- Jasmine White Rice / Riceberry Rice
- Sautéed Mushroom
- Papaya Salad
- Baked Potato with Sour Cream
- Sautéed Spinach
- Hand Cuts Chips

4. ADD MORE FUN WITH SHARING OPTION



FRENCH FRIES BUCKET

- Classic French Fries 150
- Parmesan French Fries 150
- Paprika French Fries 150
- Truffle French Fries 150



CHICKEN WINGS

- American Style Wings 330
- Korean Gochujang Wings 330
- Thai Style Wings 330
- Spicy Wings 330



THAI SHARING SNACK

- Vegetarian Spring Roll 190
- Chicken Satay Peanuts Sauce 195
- Fresh Rice Paper Roll 175
- Thai Deep Fried Fish Cake 240



SPECIAL CHANG BEER BUCKET PROMOTION
5 BOTTLES AT 399++ PER BUCKET

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

STARTERS

Asian Favorites



 Som Tam <i>Spicy green papaya salad carrots, garlic, chili, dried shrimps tomatoes with long beans</i>	260
 Yam Som O <i>Fresh pomelo salad, spices</i>	260
 Goong Sarong <i>Deep-fried prawns wrapped with angel hairs with sweet chili dip</i>	300
Tom Yam Goong <i>Spicy, sour soup simmered with fresh prawns, mushrooms, lemongrass, kaffir lime leaves</i>	330
 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

 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

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

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STARTERS

Western Cuisines



Small | Regular

 Tuna Tartare 330
Diced tuna, smoked tuna, apers mustard, shallots

Caesar Salad 180 | 350
*Bacon, garlic, croutons
Parmesan cheese, boiled egg*

 Beef Carpaccio 195 | 380
Rocket leaves and shaved Parmesan

 Rock Lobster Ravioli 195 | 380
Shellfish bisque

White Prawn Cocktail 380
Mary Rose sauce, brown bread & butter

Andaman Crab Cake 450
Garlic aioli, fennel and corn salad

Pan-Fried Foie Gras 580
Rice berry, mango, tamarind sauce

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ONE PLATE DISH



Phad Kra Prao with Kai Dao 370
*Stir-fried with hot basil leaves,
garlic, chili, jasmine rice, fried egg*

- Chicken
- Pork
- Vegetarian

 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*

Mee sapam 370
*Phuket's style wok-fried yellow noodle
with prawn, squid, fish ball
bok choy and fried egg*



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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MAINS

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 and chips <i>French fries, peas, tartare sauce</i>	580
 Boathouse Burger <i>Australian beef, bacon, cheese,</i> <i>caramelized onion, fried egg, French fries</i>	630
New Zealand lamb rump <i>With bourguignon Paris mash</i>	650

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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



Signature Dish



Vegan



Vegetarian Dish



Gluten Free Dish

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