

THE GRILL

With a strong focus on farm raised, free range & organic to product the menu has been designed to offer a unique selection of produce & cooking methods involving local organic farmers, fishermen and also with some of the best producers of beef in the world. As a wellness resort, we go to great lengths to insure that all our guests can enjoy a wide variety of food regardless of dietary restrictions. Below is a guide to help you select based on your dietary needs. Should your dietary needs be more specific, please inform our server and our chefs will be happy to accommodate your needs.

GF – *Gluten free* | DF – *Dairy free* | V – *Vegan* | RC – *Raw cuisine* | N – *Contains nuts*

WESTERN

Classic & Gourmet European Menu

STARTERS		
Gazpacho [GF/V/DF]	250	
<i>Tomato • basil • pickled cucumber • red onion</i>		
Poached Phuket Prawn Salad [GF/DF]	300	
<i>Avocado • tomato • pickled onion • caviar • tendrils</i>		
Niçoise Salad [GF/DF]	280	
<i>Seared tuna • greens • quail eggs • caper berries • potatoes • salad greens • tomato dressing</i>		
Classic Green Salad [GF/V/DF]	250	
<i>Salad greens • cucumber • asparagus • avocado • sprouts • wheat grass dressing</i>		
Living Salad [GF/V/DF/N]	250	
<i>Salad greens • kale • sprouts • cherry tomato • roasted nuts • lemon dressing</i>		
Caesar Salad	280	
<i>Cos lettuce • croutons • shaved parmesan • dressing</i>		
◆		
SOUP		
Pumpkin Soup [GF/N]	280	
<i>Pumpkin • topped with sour cream and roasted pumpkin seeds</i>		
◆		
MAIN		
Grilled Tuna Loin [GF/DF]	550	
<i>Green beans, • touched vine tomato • olives • soft poached egg</i>		
Grilled Spiced Prawns [GF/DF]	650	
<i>Brown rice noodles • lime • chili • garlic • rocket</i>		
Seared Seabass [GF/DF]	550	
<i>Asparagus • tomato salsa • black olive</i>		
The Grill “Open Club” [DF]	550	
<i>Chicken • bacon • egg • lettuce • tomato • mayonnaise • Fries</i>		
100% Wagyu Beef Burger [DF]	650	
<i>Beef pattie • whole wheat bun • homemade pickle • caramelized onions • tomato chutney • Fries</i>		
◆		
PIZZA & PASTA		
Pizza Margherita	350	
<i>Garlic • tomato sauce • mozzarella cheese • basil</i>		
Pizza Capricciosa	380	
<i>Baked ham • artichokes • black olives • mushroom • mozzarella cheese</i>		
Pizza Zucchini & Goats Cheese	380	
<i>Garlic • grilled zucchini • goats cheese • olive oil</i>		
Pizza Spiced Chicken	380	
<i>Smoked chicken • tomato sauce • red onions • avocado • mozzarella cheese</i>		
Pasta Bolognese	300	
<i>Slow cooked ground beef • parmesan • tomato • basil</i>		
Pasta Carbonara	300	
<i>Crispy bacon • parmesan • cream • egg yolk</i>		
Pasta Arrabbiata	300	
<i>Slow cooked tomato sauce • black olive • garlic • chili & basil</i>		
<i>Your choice of: Spaghetti • Linguini • Penne gluten free Spaghetti • gluten free Penne</i>		

Prices are in Thai Baht and subject to 10% service charge and 7% applicable government tax



TOUCH OF THAI

Authentic Thai & Asian Inspired Menu

STARTERS		MAIN	
Asian Taster for Two [N]	400	Gai Phad Med Mamuang [GF/DF/N]	280
<i>Vegetable spring rolls • chicken satay • deep fried prawn • a trio of sauces</i>		<i>Stir fried chicken & cashew nut • capsicum • spring onion • chili paste • onion • celery</i>	
Deep Fried Vegetable Spring Rolls [DF/V]	180	Kaow Phad [GF/DF]	280
<i>served with Plum dip</i>		<i>Stir fried rice • soy sauce • tomato • spring onions with your choice of chicken, pork or prawns</i>	
Grilled Chicken Satay (4 pcs.) [N]	220	Massaman Gai	280
<i>served with Peanut Sauce</i>		<i>Southern Style curry with braised chicken • potato • aromatic spices • coconut milk</i>	
Som Tum • Papaya Salad [GF/DF]	200	Phad Thai [GF/N/DF]	280
<i>Carrot • green papaya • cherry tomato • dried shrimps • peanuts • fish sauce • lime • chili</i>		<i>Wok fried noodles • mild chili paste • bean sprouts • chives • peanuts • with your choice of chicken or prawns</i>	
Thai Style Mixed Salad [DF]	280	Phad Ka Prow [GF/DF]	280
<i>Choice of Seafood, Beef, Pork or Chicken • Celery • Tomato • Shallots • Spring Onion</i>		<i>Stir-fried minced chicken or pork • garlic, chili & hot basil</i>	
◆		Phad Pak Ruam [GF/DF]	250
SOUP		<i>Wok sautéed mixed market vegetables • oyster sauce</i>	
Gang Jude [GF/DF]	250	Pla Rad Nam Makham [GF/DF]	350
<i>Clear Soup with tofu • market vegetables</i>		<i>Wok fried Fish Fillets • Tamarind Sauce</i>	
Tom Kha Gai • Coconut & Lemongrass Soup [GF]	280	<i>All main dishes is served with Jasmine Rice</i>	
<i>Coconut milk • chicken • galangal • lemongrass</i>			
Tom Yum Goong • Hot and Sour Soup [GF/DF]	280		
<i>Prawns • chili paste • galangal • lemongrass</i>			

THE SWEET FINISH

Thai & international famous desserts

Kaow niew ma muang • Mango sticky rice [GF/V/DF] 190

Mango • black sticky rice • coconut cream • sesame seeds

Mango “Cheese” Cake [GF/V/DF/N/RC] 200

Nut crumble • mango & basil salsa • mango gel

Tropical Fruits [GF/V/DF] 180

Fresh seasonal Thai fruits

Homemade Sorbets 120 per scoop

Apple and kiwi sorbet • Coconut sorbet

Homemade Ice Cream 120 per scoop

Thai Tea • Rum Raisin • Baily's Ice Cream • Strawberry • Chocolate • Vanilla • Espresso • Green Tea • Passion Fruit

• Coconut Guava & pea protein • Fior di Latte Dates with Hemp Protein & Honey

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