

# Beverages



## FRUIT & YOGURT SMOOTHIES

Mango, banana and honey	195
Passion fruit, orange, mango and honey	195
Mixed berries, lychee and honey	195

## MOCKTAILS

<b>HOMEMADE LEMONADE</b>	195
Lemon marmalade, fresh lemon juice, mint leaves, simple syrup, soda, sprite	
<b>HOMEMADE GINGER BEER</b>	195
Ginger jam, fresh ginger, ginger ale, fresh lime juice, simple syrup, soda	

## FRUIT JUICE

Orange	150
Watermelon	150
Pineapple	150
Papaya	150
Apple	150
Young coconut	150

## COFFEE with illy coffee beans

Americano	150
Caffè latte	150
Cappuccino	150
Flat white	150
Espresso	150
Double espresso	180
Hot chocolate	150
Iced latte	150
Iced coffee	150

## TEA

Earl grey	150
English breakfast	150
Peppermint	150
Chamomile	150
Green tea	150
Iced lemon tea	150
Thai iced tea	150

## STILL MINERAL WATER

Acqua Panna	250 ml	110
Acqua Panna	500 ml	180
Acqua Panna	750 ml	270











## SPARKLING MINERAL WATER

San Pellegrino	250 ml	130
San Pellegrino	500 ml	200
San Pellegrino	750 ml	290

## SOFT DRINKS

Coca Cola	130
Coca Cola Light	130
Sprite	130
Ginger Ale	130
Soda	130
Schweppes Tonic	130
Fever Tree Tonic	150
Red Bull	180

## TO START YOUR MORNING...

<b>TOAST SELECTION</b> 	60
Choice of multigrain, rye or sourdough, served with butter and artisanal jams	
<b>CLASSIC VIENNOISERIE MAISON JEAN PHILLIPE</b>	75
Croissant & pain au chocolate	
<b>QUINOA GRANOLA PARFAIT</b>  	220
Homemade and served	
<b>CARROT 'CAKE' QUINOA BOWL</b>    	350
Raw carrot, goat cheese, cranberries, walnut, maple cinnamon dressing	
<b>TROPICAL SMOOTHIE BOWL</b>   	350
Phuket pineapple, banana, coconut, honey, homemade granola	
<b>SUPERGREEN SALAD</b>   	380
Asparagus, zucchini, green beans, soybean, avocado, pesto, parmesan cheese	
<b>SEASONAL THAI FRUITS</b>  	320

## TO COMPLETE YOUR BREAKFAST...

<b>HEALTHY START</b>  	320
Egg white omelette, lemon, asparagus, herb salad, goji berries	
<b>SUMAC AVOCADO TOAST</b> 	390
Soft boiled egg, feta cheese, dried cranberries, multi grain toast	
<b>BLUEBERRY &amp; BEETROOT BELGIAN WAFFLES</b>   	390
Honey, yoghurt, walnut, chia seeds, mint	
<b>SOURDOUGH FRENCH TOAST</b>  	390
Coffee & cinnamon, banana, toasted hazelnut, Canadian maple syrup	
<b>TOM YUM EGGS BENEDICT</b> 	320
Chiang Mai bacon, bok choy, tom yum hollandaise sauce, homemade English muffin	
<b>SMOKED SALMON EGGS BENEDICT</b>	380
Smashed avocado, smoked salmon, hollandaise sauce, homemade English muffin	
<b>KR BIG BREAKFAST</b>	450
Eggs your way, bacon, sausage, hash brown potatoes, mushrooms, gem lettuce, sourdough toast	
<b>FARMHOUSE EGGS</b> 	290
Any style: fried, poached, boiled, scrambled or omelette	
<b>KAI LUAK</b>	220
Thai style soft poached egg, maggi seasoning, black pepper	
<b>JOKE</b> 	220
Rice congee, soft poached egg, ginger, green onion	
<b>WOK FRIED VEGETABLE NOODLES</b> 	320
Choice of egg noodles or flat noodles, seasonal vegetables, soy sauce	
<b>SIDE DISHES</b>	80
Smoked bacon   Pork sausage   Chiang Mai sausage Jasmine rice   Hash brown   Mushrooms	



Vegetarian



Gluten Free



Contains Nuts



Signature

## STARTERS

<b>ANDAMAN CEVICHE</b>	450
Local seabass, cucumber, lime, coconut, green chili sweet potato	
<b>TUNA TAR-TART</b>	490
Ahi tuna, pickled ginger, sriracha, spring onion, peanut	
<b>BEEF TATAKI NAM JIM JAEW</b>	490
Seared Australian beef tenderloin, crispy garlic, onion	
<b>BEEF CARPACCIO</b>	550
Australian Angus beef tenderloin, mustard dressing, arugula and shaved parmesan cheese	
<b>CLASSIC BEEF TARTARE</b>	550
Capers, cornichon, Dijon mustard	
<b>GILLARDEAU OYSTERS</b>	180/pc
Tabasco, shallot vinegar, lemon	
<b>YAM SOM O</b>	420
Spicy pomelo salad, poached prawns	
<b>SUN DRIED TOMATO QUINOA SALAD</b>	420
Black olives, feta cheese, fennel, baby cos, chickpea crouton	
<b>BURRATA</b>	420
Slow roasted tomato, cherry tomatoes, basil pesto, olive oil	
<b>CAESAR SALAD</b>	420
Soft boiled egg, shaved parmesan cheese, Parma ham chips and croutons *Add grilled chicken supplement: 150	
<b>BLUE CRAB SALAD</b>	550
Pomelo, green apple, basil, fennel, cucumber, avocado lime	
<b>ISLAND STYLE LOBSTER BISQUE</b>	420
Soup with coconut, lemongrass & ginger aromatics lobster tartine	

## PIZZA, PASTA & PANINI

<b>MARGHERITA PIZZA</b>	420
Tomato sauce, mozzarella cheese, basil	
<b>PIZZA BIANCA</b>	450
Potato, pecorino cheese, rosemary	
<b>SMOKED SALMON PIZZA</b>	490
Pesto, grated parmesan cheese, pickled onion	
<b>PARMA HAM &amp; BURRATA PIZZA</b>	490
Arugula, cherry tomatoes, olive oil	
<b>SPAGETTINI PRAWN &amp; CRUSCHI PEPPER FONDUE</b>	450
Parmesan cheese, basil, extra virgin olive oil	
<b>COQUILLETTE JAMBON COMTÉ &amp; TRUFFLE</b>	450
Elbow macaroni, farmer's ham, comté cheese, truffle cream sauce	
<b>SOFT SHELL CRAB ROLL</b>	490
Green mango, mint, spicy mayonnaise, lemon	
<b>CLUBHOUSE PANINI</b>	520
Grilled chicken, smoked bacon, comté cheese, lettuce, tomato & avocado on multi grain bread	
<b>KR CHEESEBURGER</b>	550
Comté cheese, smoked bacon, caramelized shallot, homemade sunflower & sesame seeds roll	

## MAIN PLATES

<b>PHUKET CRAB CAKE</b>	550
Panko crusted Andaman crab, kaffir lime mayonnaise, tomato, coriander	
<b>STEAMED THAI SNAPPER</b>	590
Ginger, leeks, soya sauce, lime, sesame oil	
<b>GARLIC KING PRAWNS</b>	620
Cherry tomatoes, garlic confit, white wine	
<b>PAN SEARED HOKKAIDO SCALLOPS</b>	650
Pumpkin purée, brown butter balsamic, toasted hazelnut	
<b>MISO BAKED SALMON</b>	650
Bok choy, sesame, ginger, quinoa, olive oil	
<b>ONGLET &amp; ONION</b>	990
Black Onyx Angus hanger steak, onion variations, porcini butter, shimeji mushroom, espresso powder	
<b>GRILLED AUSTRALIAN LAMB CHOPS</b>	1,100
Rosemary & garlic roasted potato, fig port wine reduction	
<b>TOURNEDOS ROSSINI</b>	1,200
Australian Angus beef tenderloin, pan seared foie gras, black truffle jus	
<b>PRIME RIBEYE TAGLIATA</b>	1,800
400g Black Onyx Angus beef, wild rocket, cherry tomatoes parmesan cheese, lemon	

## SNACKS

<b>HOMEMADE VEGETABLE SPRING ROLLS</b>	190
Plum sauce	
<b>LEMON SPINACH HUMMUS</b>	250
Pistachio, sesame, pickled shallot, homemade lavosh	
<b>FRIED CALAMARI</b>	290
Smoked paprika, yoghurt & garlic	
<b>CHICKEN WINGS</b>	290
Fish sauce, palm sugar marinade, sweet chili sauce	
<b>KOR MOO YANG</b>	340
Grilled pork neck	
<b>LARB GOONG</b>	390
Minced spicy prawn salad, baby gem lettuce cup, cucumber	
<b>COCONUT PRAWNS</b>	390
Coconut and panko fried prawns, lime aioli	

## THAI FAVORITES

<b>GAENG KEAW GAI</b>	320
Green chicken curry, jasmine rice, eggplant	
<b>RAD NA</b>	320   350
Flat rice noodle with chicken or seafood, kale, mushroom, soya sauce	
<b>KHAO PHAD</b>	320   350
Chicken or Crab fried rice, Asian vegetables, light soya sauce	
<b>PAD KRA POW</b>	320   350
Choice of minced pork, chicken or seafood with Thai basil, chili, fried egg, jasmine rice	
<b>PAD THAI</b>	350
Stir-fried rice noodles, prawn, peanuts, tofu, bean sprouts, tamarind sauce	
<b>YUM WOONSEN TALAY</b>	350
Spicy seafood salad, celery, tomato, chili, garlic, lime	
<b>MASSAMAN NUEA</b>	420
Beef cheek, potato, peanuts, cardamom, coconut milk, steamed rice	
<b>POO NIM GANG HANG</b>	450
Stir-fried soft shell crab, eggplant, young peppercorn, turmeric red curry	

## TO SHARE

<b>ROASTED CAULIFLOWER</b>	420
Korean gochujang chili glaze, sesame, coriander	
<b>AVOCADO</b>	550
Baby cos, chili, pickled onion, citrus kosho, honey lime dressing	
<b>ROASTED SEABASS</b>	1,450
800g-1kg Andaman sea, TH. Garlic, local herbs and leaves, native citrus butter, Thai red rice	
<b>ROASTED BUTTERFLY CHICKEN KAI YANG</b> 1.2-1.5kg	1,450
Marinated butterfly chicken in lemongrass, garlic, dark soy sauce som tam salad, red rice, nam jim jaew	
<b>PRIME BLACK ANGUS CÔTE DE BOEUF</b>	5,450
1-1.2kg Rangers Valley Black Onyx, grain fed, AUS. Roasted potato, arugula salad, porcini butter, port wine jus	

## SIDES

French Fries   Green Salad   Red Rice	
Seasonal Vegetables   Mashed Potato	90

## SWEETS

<b>MILK &amp; HONEY</b>	320
Homemade milk ice cream, honeycomb, granola dried apricot, pistachio	
<b>PUMPKIN TART</b>	320
Maple syrup, walnuts, whipped cream, pumpkin spices	
<b>APPLE TATIN</b>	340
Caramelized apple, sablé Breton, crème fraîche	
<b>PINEAPPLE &amp; COCONUT CHEESECAKE</b>	340
Caramelized pineapple, coconut cheesecake ice cream lime crumble	
<b>TIRAMISU KATA ROCKS</b>	350
Espresso, mascarpone cream, Savoiardi biscuit, hazelnut chocolate rocks	
<b>THAI CHOCOLATE LAVA CAKE</b>	360
Kad Kokoa 70% chocolate from Chumphon, vanilla ice cream	
<b>LEMON</b>	390
24-hour confit lemon rind, lemon curd, French meringue blueberry compote, sablé Breton	