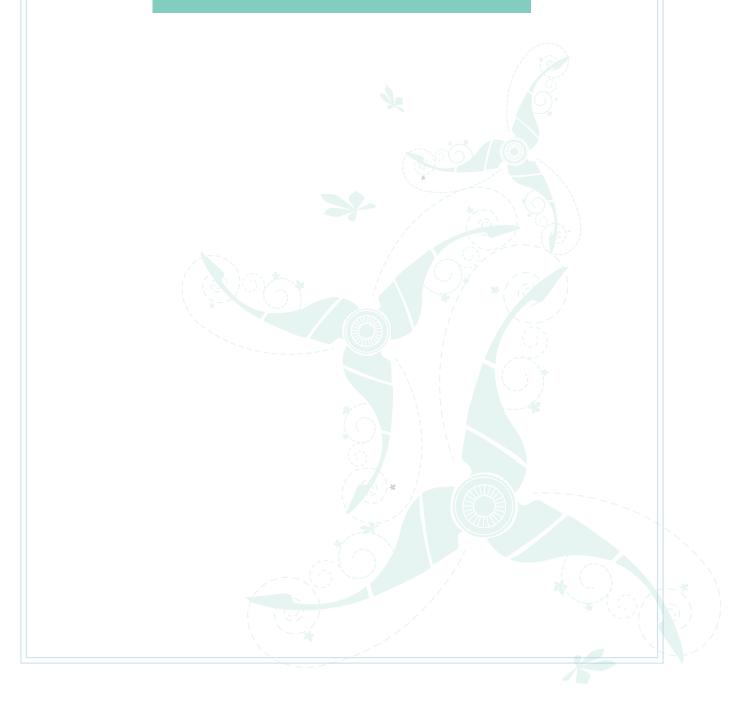


# Food & View



# **BREAKFAST**

## Served from 6.30am to 11.00am Daily

## Complete Breakfast Set

All Complete Meals include Choice of Hot Beverage.

#### Continental Breakfast

Choice of Freshly Baked Pastries and Cereal Served with Butter and Homemade Jam \$\B\$ 300

#### **International Breakfast**

Two Fresh Eggs any Style with Pork Bacon, Grilled Ham or Sausage, Preakfast Potato or Tomato, Choice of Freshly Baked Pastries and Bread served with Butter and Homemade Jam **B** 420

#### Andaman Sunrise

Chilled Coconut Juice, Congee with Pork or Chicken, Fried Fish, Salted Egg and Condiments **B** 200

#### Morming Call

Whole Wheat or White Bread, with Choice of Homemade Jam and Coffee \$\Bar{B}\$ 100

#### Thai Breakfast

Your Choice of Rice Porridge with Fish, Pork, Chicken or Prawn. \$\Bar{B}\$ 130

#### Rush Hour Breakfast

Pancake	₿	100
French Toast	₿	100
Bakery Mania (5 piece of fresh baked bakery)	₿	130
Two Fresh Egg, any style	₿	50
Omellet or Scramble	₿	70
with Ham / Cheese / Mushroom / Tomato		
Crispy Bacon	₿	60
Grilled Ham	₿	110
Grilled Tomato	₿	50
Hashbrown	₿	50





## Asian Breakfast

Congee Chinese Rice Soup with your choice of		
Chicken, Pork or Vegetables	₿	110
Topped with Eggs, additional	₿	25
Khao Tom Rice Porridge with your choice of		
Shrimp	₿	100
Mixed Seafood or Beef	₿	100
Chickent, Pork or Vegetables	₿	90
Topped with Eggs, additional	₿	25
Kao Phad Wok-fried Jasmine Rice with your choice of		
Beef	₿	100
Seafood	₿	100
Chickent, Pork or Vegetables	₿	90
Phad Mee Stir-fried Rice Noodle with your choice of	Th	
Beef	Ċ	100
Seafood		100
Chickent, Pork or Vegetables	В	90

# Hot Beverage

Freshly Brew Coffee		<b>B</b> 70
Decaffienated Coffee		<b>B</b> 70
Cafe Latte		₿ 80
Cappucino		<b>B</b> 80
Espresso		₿ 80
	( ( ) )*	
Hot Chocolate		<b>B</b> 70
Tea & Infusion		<b>B</b> 60
Choice of Japanese Green Tea, Jasmine, Earl	l Grey or English Breakfast	





# CHEF RECOMMENDED

## Served from 6.30am to midnight Daily

#### Recommended Food

Kung/Phla Muk Phat Phong Ga Lee Fried Prawn or Squid with Curry Powder \$\B\$ 290

Pla Ka Pong Phat Cha

Stir Fried Red Snapper with Wild Ginger, Sweet Basil and Chili **B** 290

Tom Yum Kung Maa Nam

Hot and Spicy River Prawn Soup 

\$\B\$ 190

Som Tam Apple

Apple Som Tam (Spicy Apple Salad) B 180

Phad Thai Kung Sod

Phad Thai (Stir Fried Noodles with Shrimp) **B** 180

Lad Na Kiew Krob

Crispy Wonton Topped with Seafood in Gravy Sauce \$\B\$ 160

Khai Phat Met Ma Muang

Fried Chicken with Cashew Nut B 160

Tod Mun Khao Phod V Deep Fried Corn Pancake B 90

Ro Ti Kang Keaw Waan Khai/Moo/Nua (Chicken/Pork/Beef Green Curry Served with Roti B 120

To Enjoy Dining in the Privacy of Your Own Room, with Extensive of Food and Beverage Selection from our Bar & Restaurant, Call "777"



# STARTING FROM



## **Appertizer**

#### Crab Rangoon

**B** 240 Crispy deep fried dumpling filled with crabmeat and cream cheese.

#### Shrimp Cocktail

Chilled shrimp served with our homemade cocktail sauce.

## Onion Rings V

Homemade rings, breaded and deep fried until golden brown.

₿ 90

#### Teriyaki Beef with Lettuce Wraps

Marinated beef served in Thai traditinal "Miang" style

**B** 90

#### Chicken Tidbits

Chicken strips dipped in our tasty batter, deep fried until golden brown.

**B** 90

#### Thai Starter

#### Goong Kra-Pow

Basil Prawn Marinated on Lemongrass Skewer

\$ 160

#### Ka Buang Song Sa Hai

Deep Fried Sheet of Flour Stuffed with Fish and Shrimp

**B** 160

#### Moo/Gai Satay

Thai Bar-B-Q Pork or Chicken Marinated Served with Homemade Peanut Sauce

**B** 160

#### Tod Mun Khao Phod

Deep Fried Corn Pancake \$\B\$ 90





# **SOUP & SALAD**

#### Salad

#### Sea-Breeze Delight Salad

Fried Soft Shell Crab Based on Red Oak and Bell Pepper Salad with Honey & Lemon Grass \$\B\$ 320

Caesar Salad	<b>B</b> 200
Popular Mixed Salad with Grilled Shrimp	<b>B</b> 200
Seafood Salad with Avocado and Lemon Dressing	<b>B</b> 200
Chef Salad	<b>B</b> 180
Fried Tofu with Watercress Salad $\bigvee$	₿ 90
Garden Salad with Herb Vinaigrette Dressing \( \nabla \)	<b>B</b> 90

#### Thai Salad

Yum Sa Moon Plai Pla Krob

Spicy Fish Cracker with Herbs Salad B 140

Som Tam Apple

Apple Som Tam (Spicy Apple Salad) B 180





#### Consomme

Choice of mushrooms, spinach, corn, broccoli or asparagus. 

B 140

#### Cream Soup

Choice of mushrooms, spinach, corn, broccoli or asparagus. 

B 140

#### French Vegetable Soup with Pistou

Fresh vegetables, bean in clear broth, french styled. **B** 140

## Minestrone

Fresh vegetables, beans and pasta in a light tomato broth. B 140

#### Seafood Chowder

A soup with fresh ingredients from the sea. **B** 160

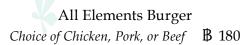
#### French Onion Soup

Served in a crock with imported Swiss cheese **B** 160



# **SANDWICH & BURGER**

## Burger



#### Crispy Chicken / Fish Burger

100 g. of Chicket or Fish, marinated and deep fried. **B** 180

#### Tofu Burger

Tofu strips dipped in special herb batter, deep fried, together with Mayonaise and vegetable make this delicious vegetarian burger. \ \B\$ 180

(All Burgers Are Served with French Fries)

## Sandwich

Club Sandwich	<b>B</b> 180
Grilled Salmon in French Bread Sandwich	<b>B</b> 180
Chicken Sandwich with French Fries	<b>B</b> 180
Chicken A la Creame in Frech Bread	<b>B</b> 180
Grilled Ham Sandwich	<b>B</b> 150
Tuna Sandwich	<b>B</b> 150

All Sandwich: Choice of White, Whole Wheat, Health Bread or Farmer Bread





# **ITALIAN TIME**



#### Pasta & Noodle

#### Fettuccini Ham Alfredo

Fettuccine with Shrimp

Sautéed shrimp w/ fresh fettuccini pasta tossed in a light champagne cream sauce. 

B 160

Pasta with Garden Herb Sauce

Sauce seasoned with garlic and a variety of herbs over pasta **B** 160

Pasta al a Ricotta

Tomatoes and olives with penne tossed in sweet basil, tomato and fresh ricotta sauce **B** 160

Pasta with Tomato Sauce

Choice of minced chicken, pork or beef seasoned with garlic and herbs over pasta \$\B\$ 160

All Pasta Dish: Choice of Regular or Whole Wheat Spaghetti, Penne.

Pizza

Seafood Pizza

Seafood Suace, Bell Pepper, Onion. B 210

BBQ Chicken Pizza

Dice Chicken Breast, Bell Pepper, Onion and etc. **B** 180

Margherita Pizza

Totamo Suace topped with cheese \$\B\$ 180 \bigve{V}

Vegetarian Pizza

- Vegetarian Selection



# THE MAIN THING

#### Main Course

#### Grilled Lamb Chops

New Zealand lamb served with gravy with rosemary and garlic with red wine sauce

**B** 380

#### Grilled Fish with Teriyaki Sauce

Grilled Salmon with popular Japanese sauce

#### Fish with Mustard and Dill Sauce

Salmon steak with a delicious mustard & dill sauce **B** 360

#### Surf & Turf

80z Fillet mignon and jumbo prawn with herb butter, topped with mozzarella **B** 320

#### The Mixed Grill

60z. Fillet mignon lamb chops, chicken breasts, & pork tenderloin **B** 260

#### Char grilled Double Thick Pork Chops

12oz chops seasoned with our special blend of spices, served with mashed potatoes and grilled **B** 240 vegetables

#### Filet of Pork in Cream Sauce

Grilled pork tenderloin wrapped with bacon, covered in champagne cream sauce, served with mashed potatoes and grilled vegetables **B** 220

#### Hickory Smoked BBQ Spare Ribs

Delicious hickory smoked St. Louis style ribs covered with Homemade BBQ sauce

## Wine to Accompany your Meal?

Chardonnay B 170 Sauvignon Blanc B 190 Semillon Sauvignon Blanc B 190 Cabernet Sauvignon **B** 170 Merlot B 190 Siraz Caberet B 190

(per Glass)





# TASTE OF THAI

#### Thai Main Dish

#### Goong Phad Sauce Ma Kham

Stir Fried Jumbo Shrimp in a Special Flavor of Tamarind Sauce **B** 360

#### Goong Thod Kra Tiem Prik Thai

Stir Fried Jumbo Shrimp with Crispy Garlic and Pepper B 340

Plai Ka Pong Phat Cha

Stir Fried Red Snapper with Wild Ginger, Sweet Basil and Chili B 290

#### Penang See Krong Moo

Braised Spareribs Cooked in Red Thick Curry with a Mixture Flavor of Herbs and Spices

B 160

Nuer San Nok Prik Thai Dom

#### Khai Phat Met Ma Muang

Fried Chicken with Cashew Nut **B** 160

Gaeng Phed Kai Yang

Green Herbal Curry with Chicken, Aubergine, Cherry, Tomato, Pineapple, Lychee and Grape B 160

Thai Soup

Tom Yum

The Famous Thai Hot and Sour Soup, a Clear Broth of Lemongrass and Kaffir Lime Leaves.

With Spiced Prawns, Seafood \$\B\$ 180

With Chicken, Pork or Mushrooms B 140

Goong Tom Bai Ma Kham Aon

Prawns Flavored with Young Tamarind Leaves in Coconut Milk Soup \$\mathbb{B}\$ 320

Tom Som Pla Salmon

Ginger Salmon Soup with Flavors of Shallot, Ginger and Tamarind Juice B 190

V - Vegetarian Selection

- Spicy

#### Rice & More

#### Khao See Klong Moo Lad Sauce

Roast of Spare Ribs and Sauce with Rice **B** 140

#### Khao Tod Ka Teum

Rice with Fried Beef, Garlic, and Pepper B 140
Rice with Fried Pork/Chicken, Garlic, and Pepper B 120

#### Khao Kla Proaw Pla Tod/Kung/Pla Muk

Rice with Fried Fish/Prawn/Squid, Garlic, Chili, and Holy Basil \$\Bar{B}\$ 120

#### Ro Ti Kang Keaw Waan Khai/Moo/Nua

Chicken/Pork/Beef Green Curry Served with Roti B 120

#### Khao Phat Tom Yum Ta Lay

Spicy Fried Rice with Seafood B 120

#### Khao Phat

Fried Rice with Shrimp/Crab 

B 120
Fried Rice with Pork/Chicken/Beef 
B 90

#### Thai Pasta & Noodle

#### Egg-Noodles with Tempura Stir Fried

Egg Noodle Topped with Shrimp in Special Batter Fried 🛮 🖔 180

#### Phat Thai Goong Sod

Phad Thai (Stir Fried Noodles with Shrimp) B 180

#### Kuey Tiew Hang Pha Ka Phong

Dry Rice Noodles with Red Snapper and Seafood Sauce **B** 160

#### Lad Na Kiew Krob

Crispy Wonton Topped with Seafood in Gravy Sauce B 160

#### Ginger Chicken with Rice Noodles

Choice of Freshly Baked Pastries and Cereal Served with Butter and Homemade Jam \$\Bar{\Bar{B}}\$ 120





# **DESSERT**



#### Dessert

#### Love me, Love my Choc

Rich Chocolate Brownie with Choco Chips and Crushed Californian Walnuts

**B** 140

#### Home Style Carrot Cake

Carrots, Pineapples, Coconuts, Walnuts Give This Home-style Carrot Cake its Softness and Tasty **B** 140

#### Apple Crumble

A Delicious Apple Piece Encased in a Layer of Shortbread Dough and Butter Crumble

**B** 140

#### New York Cheesecake

An All Time Favorites, with Less Fat and Sugar **B** 140

#### Oreo Cheesecake

A Tasty Cheese cake with you-know-what add on

**B** 140

#### **Assorted Fruits Plate**

Assorted Seasonal Fresh Fruits Small \$\mathbb{B}\$ 60 Large \$\mathbb{B}\$ 120

#### Fried Banana with Vanilla Sauce

Deep Fried Banana in special batter, with chef's secret vanilla suace and Ice cream \$\mathbb{B}\$ 90

#### Bua Loy

Boiled Glutinous Rice Dumpling in Coconut Milk **B** 60

#### Ice cream

#### Choose from:

Vanilla, Chocolate, Choc Chip, Power Choc, Coconut, Taro, Mocha Chip, Cookies & Cream Blueberry Swirl, Strawberry Twist

1 scoop **₿** 30

2 scoop **B** 50

# **COFFEE & TEA**

## Coffee

Freshly Brew Coffee Decaffienated Coffee	B 70 B 70
Cafe Latte Cappuchino Espresso	B 80 B 80 B 80
Hot Chocolate	₿ 70

## Tea & Infusion

Hot Tea	<b>B</b> 60
Choice of Japanese Green Tea, Jasmine, Earl Grey or English Breakfast	
Flavoured Ceylon Tea	<b>B</b> 60
Choice of Apple Cinnamon, Blueberry Vanilla, Peach Apricot	
Herbal Tea	<b>B</b> 60
Choice of Ginger, Roselle, Lemongrass, Bael	



# **WINE LIST**



# House Wine by the Glass

Peter Vella, Chardonnay	<b>B</b> 170
Alicanto Sauvignon Blanc, 2008	<b>B</b> 190
Tree Line Semillon Sauvignon Blanc, 2008	<b>B</b> 190
Peter Vella, Cabernet Sauvignon	<b>B</b> 170
Alicanto Merlot, 2007	<b>B</b> 190
Tree Line Siraz Caberet, 2008	<b>B</b> 190

## White Wine

Sunnycliff Sauvignon Blanc, 2008	₿	1000
Sunnycliff Chardonnay, 2008	₿	1000
Terralis Chardonnay, 2008	₿	1000
Carta Vieja Sauvign Blanc, 2008	₿	1000
Yvon Mau VDP,Colombard / Chardonnay, 2007	₿	1000
Dona Sol Chardonnay, 2007	₿	1000
Carta Vieja Organic Chardonnay, 2005	₿	1700
Carta Vieja Limited Release Fume Blanc, 2007	₿	1700

# Red Wine

Sunnycliff Cabernet Sauvignon, 2006	<b>B</b> 1000
Sunnycliff Shiraz, 2007	<b>B</b> 1000
Terralis Shiraz-Malbec, 2008	<b>B</b> 1000
Carta Vieja Carbernet Sauvignon, 2007/2008	<b>B</b> 1000
Dona Sol Cabernet Sauvignon, 2005	<b>B</b> 1000
Terralis Reserve Malbec, 2007	<b>B</b> 1700
Carta Vieja Organic Pinot Noir, 2006	<b>B</b> 1700