

Daytime Dining

Easy Bites

Ka-Ree Puff	150.00
Breaded and deep fried mix of chicken, potato, carrot, served with cucumber sauce	
Wonton	Pork 150.00 / Prawn 190.00
Deep-fried with a stuffing of white prawns OR pork	
Meang Kum	200.00
Dried shrimps, betel leaves, nuts, lime, shallots, ginger, dry coconut, chili, with shrimp sauce dipping	
Savory Snack Fries	210.00
Breaded and deep fried Steak Fries, served with Chili Jam Dipping	
Chicken Wings	290.00
Marinated chicken wings with Thai herbs, with mixed salad and chili sauce	
Deep Fried Prawn Spring Rolls	290.00
Deep fried stuffing of white prawns, bean sprout, mushroom, glass noodle in a rice sheet	
Calamari	310.00
Deep fried and breaded marinated fresh squid, crispy kale served with tartar sauce	
Steamed Mussels	370.00
Steamed in Thai herbs and white wine, served with spicy Thai dipping	
Fresh Spring Rolls with Roasted Duck	390.00
Fresh rice sheet spring roll with roasted duck, cucumber, carrot, with teriyaki dipping	
Spare Ribs	390.00
Marinated Chef's style chopped pork ribs in a hearty tomato sauce, served with a mini salad	
BBQ Prawns	410.00
Served with sweet mango, fresh salad and a spicy Thai dipping	
Sa-Tay	Chicken 310.00 / Prawn 430.00
Chicken OR Prawn marinated in cumin and coconut milk, served with peanut sauce	

Salads

Traditional Thai Prawn Salad	380.00
Papaya, nuts, chili, garlic, lime, tomato, fish sauce, and tamarind	
BBQ Chicken Salad	390.00
Marinated grilled chicken served with fresh salad, tomato, onion, baby carrot, asparagus, poached egg, young alfalfa salad and spicy mango sauce	
Greek Salad	400.00
Cucumber, onion, tomato, black kalamata olive, green olive, capsicum tossed in a Greek oil dressing, served with a soft roll	
Caesar Salad with Grilled Chicken Breast	470.00
Romaine lettuce, crispy bacon, parmesan cheese, garlic bread croutons, topped with an anchovy fillet, served with black Caesar dressing and garlic bread	
Smoked Salmon Salad	540.00
Norwegian smoked salmon, beet root, mixed salad served with homemade dressing	
Seared Scallops & Grilled Mushroom	540.00
Served with grilled asparagus, quail eggs, chef's dressing and parmesan cheese	
River Prawns	580.00
BBQ river prawns baked in a crumble of red pepper, olive, zucchinis, onion, fresh tomato, cucumber feta cheese and topped with fresh pomelo	

Thai Mains

Fried Rice	Pork 170.00 / Crab Meat 240.00 / Chicken 170.00 / Prawn 190.00
With carrot, spring onion, tomato, onion, fried egg	
Raad Naa	Pork 190.00 / Chicken 190.00 / Seafood 250.00
Stir-fried large rice noodles, with tender kale leaves oyster sauce, seasonal mushroom, baby carrot and clear soya sauce	
Phad Ka-Phow	Pork 230.00 / Chicken 230.00 / Prawn 270.00
Stir fried with chili, basil, onion, fish sauce, oyster sauce, served with steamed rice and fried egg	
Phad See Iew	Pork 250.00 / Chicken 250.00 / Prawn 290.00
Stir-fried large rice noodle, with tender kale leaves oyster sauce, baby carrot, seasonal mushroom and clear soya sauce	
Pad Thai	Chicken 380.00 / Prawn 420.00
Prawn OR Chicken, stir fried rice noodle, egg, bean sprouts tofu, peanuts, chive, sweet & sour sauce	
Pla Yang Hor Bai Tong	620.00
Marinated grilled sea bass with assorted Thai herbs wrapped with banana leaves served with steamed rice	
Pla Tod Nam Pla	690.00
Marinated deep fried sea bass with soy sauce and topped with a sweet sauce served with steamed rice	
Pa-Nang	1,810.00
Grilled New Zealand lamb chops served in a red curry with sautéed bean, baby corn, mashed potato	

Sandwiches & Burgers

All sandwiches and burgers are served with a side of mixed greens

Your choice of White- or Whole Wheat home-made bread + Crispy Beet Root, French Fries, or Taro

Shrimp Salad	350.00
Fresh shrimp mixed in a paprika, lemon zest, and mayonnaise sauce	
Croissantwich	370.00
Ham & cheese in a crispy croissant, topped with a mayonnaise Italian salad	
Croque Monsieur	380.00
Ham & Cheese in butter grilled home-made toast bread	
Club Sandwich	470.00
Marinated grilled chicken breast, tomato, cucumber, onion, fried egg, bacon, lettuce	
Parma Ham Sandwich	470.00
With grilled asparagus with chef's dressing, topped with parmesan cheese and olive oil	
Chicken Caliblain Sandwich	490.00
Marinated grilled chicken, paprika, bacon, onion, lettuce and a yellow curry mayonnaise	
Chicken Hawaiian Burger	450.00
Grilled marinated chicken breast topped with grilled pineapple, tomato, onion, baby mizuna, in a burger bun	
Fish Burger	470.00
Breaded fish burger topped with salad, tomato, cucumber, onion, homemade tartar sauce, in a burger bun	
Beef Cheese Burger	1,250.00
Wagyu beef (grade 5), topped with cheese, tomato chutney, mayonnaise, fried shallot, white lettuce, fresh tomato, red onion, mayonnaise, in a burger bun	

Pasta

Pad Kee Mow	330.00
Stir-fried spaghetti Thai style with assorted fresh seafood and Thai herbs	
Linguini Chicken Pesto	410.00
with Italian basil, olive oil, parmesan, dry coconut, served with a bread roll	
Carbonara Linguini	450.00
Bacon, ham, dry white wine, double cream, olive oil, parmesan cheese, parsley Served with a bread roll	
Spaghetti Arrabiata	890.00
BBQ river prawns, crispy bacon, spicy fried garlic, dry chili, olive oil, chopped black & green olive, served with a bread roll	
Spaghetti Bolognese	1,150.00
Minced Wagyu beef in a sumptuous tomato sauce, served with a bread roll	

Pizza

Margarita	420.00
Tomato sauce, fresh tomato, basil and mozzarella	
Chorizo & Milano	590.00
Tomato sauce, red onion, red capsicum, green capsicum, basil and mozzarella	
Bacon	630.00
Tomato sauce, red onion, red capsicum, pine apple and mozzarella	
Seafood	710.00
White prawns, squid, mussels, tomato sauce, red onion, red capsicum, green capsicum, pineapple, a touch of chili, mozzarella	

Sweets

Home-made Sorbet	per scoop	90.00
Please ask your waiter for today's selection		
Home-made Ice Cream	per scoop	120.00
Please ask your waiter for today's selection		
Chocolate Sensation		190.00
Layers of dark chocolate ganache and dark chocolate fluffy pastry with soft dark chocolate cover accompanied with a smooth warm dark chocolate sauce		
Selection of Home-made Cookies		190.00
Chocolate Chip, Corn flakes, Butter, Uncle Sam		
White Cappuccino Cake		190.00
Layers of coffee bean and cream mousse and soft white chocolate mousse topped with cracking dark chocolate		
Seasonal Fruit Tart		220.00
Sweet pastry and custard cream topped with assorted seasonal fresh fruits		
Red Velvet Cake		250.00
Wanakarn Style Red Velvet Cake draped with a hearty Butter Cream Cheese mousse		
Seasonal Tropical Fruits		250.00
Fruits Salad		290.00
Seasonal tropical fruits salad in lemongrass syrup, served with ice cream of the day		
Caramelized Banana Cake		320.00
Fudgy brownie with fresh banana filling and Crème de Caramel served with ice cream of the day		
Sweet Petit Fours		410.00