



POOL MENU


11:00 AM – 07:00 PM

Appetizers

Southern Chicken Wings 260
Crispy fried shallot, sweet chili sauce

Quick Fried Calamari  320
Marinated calamari, anchovies, olives, spiced aioli


Chicken Satay  260
Marinated chicken skewers, spiced peanut sauce, cucumber relish

Poh Pia Tord  220
Crispy fried vegetable spring rolls, sweet chili sauce

Salads

Caesar Salad   260
Crisp romaine, parmesan shaves, bacon bits, Caesar dressing, croutons
Add grilled chicken 60
Add grilled prawns 120

Yum Woon Sen Talay    380
Spicy assorted local seafood salad, glass noodle, celery, shallot, chili, lime

Grilled Veggie Salad    260
Grilled eggplant, zucchini, carrot, capsicum, feta cheese, fresh lettuce, roasted pine nuts, toasted flat bread, balsamic reduction



Dairy



Egg



Nuts



Shellfish



Gluten-free



Spicy




Vegetarian

Soups

Cream of Tomato Soup   280
With brie cheese on toast



Tom Yum Goong   320
Spicy prawn soup, lemongrass, mushrooms, served with jasmine rice

Between Breads

Classic Cheese Burger  380
Grilled Australian ground beef patty, cheese, lettuce, onion, tomato, gherkin
Add grilled bacon stripes 60
Add sauteed mushrooms 40
Add fried egg 20

Tomato Avocado & Mozzarella Tartine   320
Cherry tomatoes, avocado, mozzarella, pesto, multi-grain toast

Chicken Caesar Wrap   320
Grilled chicken breast, tortilla wrap, crisp lettuce, Caesar dressing

Chef's Club Sandwich   360
Grilled chicken, bacon, cheese, lettuce, fried egg, tomatoes, whole-grain bread

Pizzas

Pizza Margherita   280
Tomato, mozzarella, basil

Pizza Diavola  360
Spicy salami, mozzarella, basil

Pizza Grilled Seafood   420
Seafood, mozzarella, tomato

Pizza Prosciutto & Funghi  340
Prosciutto, mushrooms, mozzarella

Pizza Hawaii  320
Ham, pineapple, mozzarella

Let us know if you have any food allergies, intolerances or restrictions
Prices are in Thai Baht, subject to 10% service charge and tax



Pastas

Spaghetti Pomodoro  **280**

Tomato sauce, garlic, parsley, basil

Linguine Vongole  **340**

Clam, garlic, parsley, white wine, extra virgin olive oil

Spaghetti Carbonara   **340**

Authentic carbonara, egg yolk, pancetta, Parmesan cheese

Linguine Gamborini   **340**

Pesto Genevese, sea prawns, basil

Sweets

Fruit Platter  **160**

Assorted fresh fruits

Mango Sticky Rice  **190**

Yellow mango, sweet sticky rice, coconut cream

Classic Lemon Tartlet   **190**

With Italian meringue

Gelato or Sorbet  **90 per scoop**

Chocolate, Vanilla, Coconut, Lime

BEVERAGE

Fruit Juices

Young Coconut **130**

Watermelon, Pineapple **130**

Fresh Orange Juice **130**

Soft Drinks

Coke, Coke Zero, Sprite **80**

Ginger Ale, Soda, Tonic **80**

BEVERAGE

Classic Cocktails **250**

Mojito, Margarita, Bloody Mary, Whisky Sour
Cosmopolitan, Pina Colada, Mai Tai, Negroni,
Singapore Sling, Dry Martini, Tequila Sunrise,
Long Island Ice Tea, Blue Hawaii. Caipirinha,
Caipiroska, Moscow Mule, Black Russian

Signature Mocktails

The Booster **160**

Fresh pineapple, mango, ginger, mint

Kiwi Collins **160**

Kiwi juice, lemonade and fresh lime

Pink Guava Virgin Mojito **160**

Pink guava, lime, mint, lemonade

Beers

Heineken **150**

Singha, Chang, Leo **140**

Wines

7 Cassine Prosecco **320**

Sauvignon Blanc Rememorar **240**

Chardonnay Reservado **260**

Cabernet Sauvignon Chilano **240**

Cabernet Sauvignon Wolf Blass **260**

Spirits

Gordon's Gin **160**

Tanqueray Gin **180**

Absolut, Smirnoff Vodka **180**

Barcardi, Captain Morgan Rum **160**

Patron XO Cafe Tequila **240**

Johnnie Walker Red Label **160**

Balentine's 12y **200**

John Jameson **190**

Jack Daniel's **190**

Johnnie Walker Black Label **280**

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