






STARTERS



SOUTH SEA FRITTO MISTO     320
Quick fried marinated calamari, seabass, shrimps



SCALLOP ROCKEFELLER   380
Local Ao Nang Scallops, brioche crust, parmesan, jalapeno salsa

THE CRAB TOWER  380
Crab meat, avocado, yellow mango, cherry tomatoes, gazpacho, seaweed tuille



SALADS




PHLA TALAY SEA GRAPES    380
Spicy local seafood salad with lemongrass, sea grapes

GRILLED 'CAPE GRIM' RUMP STEAK BEEF SALAD   440
Spicy grilled 'Cape Grim' rump steak beef salad, tossed in chili, lime, celery, cucumber, shallot

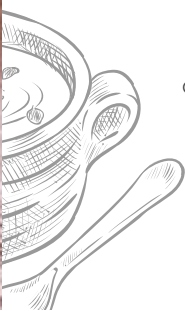
ORGANIC SUMMER SALAD   260
Organic farm fresh vegetables from Rai Pan Sook in Krabi, quinoa, sundried tomato, balsamic vinaigrette

SOUPS

CHAO LAY CHOWDER   340
Fresh seafood from local fishermen, mild and mellow yellow curry powder

PRAWN TORTELLINI TURMERIC SOUP    320
Clear fragrant turmeric broth with homemade prawn tortellini

ORGANIC 'BENI HARUKA' SWEET POTATO CREAM SOUP   280
Organic-grown 'Beni Haruka' sweet potato from 'Rai Pan Sook' farm in Krabi, garlic crouton



 Contains Dairy

 Contains Egg

 Contains Shellfish

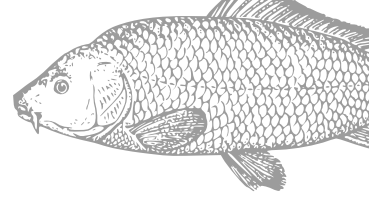
 Contains Nuts

 Gluten Free



 Vegetarian

 Spicy


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






MAINS


- LINGUINE ROASTED SHRIMP   360



Indigenous Krabi's dried roasted shrimps, garlic, chili, extra virgin olive oil
- BRAISED ANDAMAN MUSSELS & CLAMS  380

White wine, garlic, black pepper, tomatoes, extra virgin olive oil, garlic toasted crouton
- OVEN BAKED STUFFED CALAMARI   380



Stuffed local calamari slow baked in oven with caponata and green chili salsa
- POT ROASTED ORGANIC FREE-RANGE CHICKEN BREAST  380

Served with roasted baby potatoes, root vegetables and honey-sriracha gravy
- BRAISED AUSTRALIAN BEEF CHEEK MASSAMAN    460

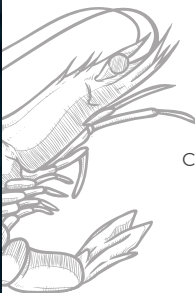
Braised tender Australian beef cheek in mild Massaman curry, coconut gnocchi, edamame, citrus
- AO NANG MARKET SEABASS  420

Pan-seared freshly caught Andaman seabass fillet, caponata, spiced mango salsa
- NORWEGIAN SALMON STEAK   460

Seared Norwegian salmon steak, grilled asparagus, garlic lemon butter sauce
- CRISPY HAPPY PORK BELLY  460

Crispy fried 24-hour sous vide 'Sirin' organic farm pork belly, grilled wild mushrooms, cauliflower puree, granny smith jam, vermouth jus
- RAVIOLI BEETROOT RICOTTA    320

Homemade ravioli, beetroot, ricotta, butternut squash puree



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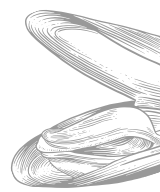
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GRILLS

All grill dishes served with your choice of sauce and a side dish

CAPE GRIM BEEF

Coming off the lush pastures of 'Cape Grim', Northwestern Tasmania, these British Breed Cattle are spoilt with the cleanest air in the world, and a battering of sea spray on the lush pasture. The result is a very consistent flavorful piece of beef. We buy it purely because we love it!

Rib Eye 220g	1,250
Rump Steak 220g	800

PORK

Extended range outdoor white pigs

Pork Tomahawk 350g	480
House BBQ Pork Ribs	420

SEAFOOD

Freshly caught from our local fishermen

Seabass Fillet	420
White Prawn Skewers	480
Tiger Prawns	620

SAUCES

Beef jus, Peppercorn sauce, Bearnaise 
Lemon Caper Sauce, Beurre Blanc 
Thai Spicy Seafood Sauce,
NAM JIM JAEW – Spicy Tamarind Sauce

SIDES

Steak Fries	120
Mashed Pototo	120
Sauteed Mushrooms	150
Grilled Asparagus	180



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KRABI'S MOST FAVORITES

HOY CHUCK TEEN   240

Steamed local yellow conch with herb, served with spicy seafood sauce

NAM PRIK YHUM   280

Steamed assorted local vegetables with southern style spicy shrimp paste dip, organic 'Sangyod' rice berry

KHAO YUM PAK TAI   240

Southern style organic "Sangyod" rice berry bowl with assorted fresh vegetables, chili and boodoo dressing

GAENG SOM PLA KAPONG   380

Southern style sour curry with Andaman seabass fillet, coconut shoot, served with steamed jasmine rice

GOONG PHAD KAPI SATOR  380

Wok fried sea prawns with Krabi shrimp paste, bitter beans, served with steamed jasmine rice



DESSERTS

CRISPY ROTI KRABI STYLE  190

Krabi style crispy fried roti, Thai iced tea panna cotta

TRIPLE CHOCOLATE CAKE  190

Dark chocolate, white chocolate, chocolate sponge

CLASSIC LEMON TARTET   190

With Italian Meringue

GELATO AND SORBET  90 *per scoop*

Chocolate, Vanilla, Coconut, Lime



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