

AVANI+

Koh Lanta

THE CLIFF RESTAURANT MENU

TO START

CRAB FLUTE	190
Deep fried crab stick and mozzarella cheese with chili mayonnaise	
YUM NUE YANG	350
Grilled marinated beef, shallot, mint, chili powder rice powder and Thai lime dressing	
YUM SOM - O	240
Pomelo salad with chili paste, shallot, lemon grass Kaffir lime leaves, coriander, and fresh prawn	

GO TO LANTA

NAM PRIK JONE (Pirate chili dip)	240
Lanta style chili dip with local organic vegetables	
HOY TAM RUE DUE	290
Steamed Seasonal local mussel with chili lime sauce	
PLA TORD KAMIN	320
Deep fried Southern style marinate seabass with turmeric garlic and local herb	
KAI TOM KAMIN	250
Southern style clear chicken soup with turmeric, lemongrass, kaffir lime leaf, mushroom	
PAK NEANG PHAD KHAI	190
Stir-fried Malindjo leaf with garlic and egg	
BROCCOLI PHAD GOONG	250
Stir-fried broccoli fresh prawn and garlic	
GEANG SOM PLA KAPONG YOD MAPRAW	290
Southern style sour curry with seabass and coconut shoot	
TOM YUM TA LAY	350
Thai spicy and sour soup with galangal, lemon grass, coriander mushroom and mix seafood	
GREEN CURRY	250
Thai green curry with choice of meat, chicken, beef basil and pea eggplant	
RED CURRY	250
Thai red curry with choice of meat, chicken, beef, pork basil and pea eggplant	

GO INTER

To Start with HOT & COLD

CLASSIC CAESAR	220
Romaine with Caesar dressing, garlic crouton, crisp bacon and parmesan	
ADD: Grilled marinated chicken breast	290
Grilled marinated prawn	320
CHEF SALAD	250
Organic salad leaf with ripe mango and honey lime dressing	
ANDAMAN CALAMARI RING	320
Deep fried calamari served with garlic aioli	
FISH AND CHIPS	350
Deep fried seabass and French fries served with homemade Tatar sauce	
SEABASS	350
Poach fillet of seabass with Kalamata salsa	
AUSTRALIAN SIRLOIN	750
Creamy potato, caramelized shallot, grilled mixed veggies with herb butter and beef jus	
PUMPKIN SOUP	190
Cream of roasted local pumpkin soup	

SINGLE DISH ON THE WOK

PHAD KAPROW	190
Wok fried minced pork or chicken with chili, garlic, and hot basil	
PHAD THAI	250
Thai style stir-fried rice noodles with prawns and tamarind sauce	
KHAO PHAD LANTA	250
Fried rice with shrimp oil, fresh prawn, and green onion	
KHAO PHAD GAI/MOO	190
Fried rice with chicken or pork	

BETWEEN BREAD

OUR SIGNATURE BURGER	350
Sesame bun with Beef patty grilled bacon, grilled pineapple cheddar cheese, cornichons, fried eggs, and onion jam	
AVANI CLUB SANWICH	270
Cheddar cheese, fried egg, roasted chicken breast bacon and lettuce	

PASTA

POMODORO	290
Your choice of pasta with Homemade tomato concassed basil and parmesan cheese	
CABONARA	300
Your choice of pasta with bacon, York and parmesan creamy	
SPICY PRAWN AGLIO OLIO	300
Your choice of pasta with fresh prawn, slice garlic chili flakes and olive oil	
KEE MAO TA LAY	300
Your choice of pasta with Thai style spicy herb, chili, garlic hot basil and mix seafood	

FRESH PIZZA FROM THE OVEN

MARGARITA	350
Tomato sauce, fresh basil, and mozzarella	
MEZZE ROMANA	350
Grilled mixed veggies, sundried tomato, and Mozzarella	
QUATTRO FORMAGGIO PIZZA	395
kind of special cheese	
ON THE BEACH	395
Cocktail sauce, mixed seafood, local pineapple, and mozzarella	
KA PROW TA LAY	350
Thai spicy mix seafood, chili, garlic, hot basil, and mozzarella	

SWEET

MANGO STICKY RICE	190
Local ripe mango with coconut sticky rice	
ICE CREAM	150
Coconut, vanilla, or chocolate ice cream	
SEASONAL FRUIT	190
Mixed Seasonal fruit platter	
COCONUT & BUTTERFRY PEA PANNA COTTA	220
Coconut panna cotta with mixed berry compote and butterfly pea foam	
DARK CHOCOLATE CAKE	190
Chocolate cake with mix berry and vanilla ice cream	

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BEVERAGE LIST

MOCKTAILS

160

VIRGIN PINACOLADA

Pineapple juice, coconut milk, lime and syrup

VIRGIN MOJITO

Mint leaves, sugar, lime and soda

SHIRLEY TEMPLE

Ginger ale, grenadine and lime

LY CHEE PASSION

Lychee juice, passionfruit and soda

ENERGY BOOSTER & DETOX

160

BANANA PEANUT

Banana, peanut butter and milk

MANGO POWER

Mango, yogurt, honey, milk and vanilla

BERRY BOOST

Mixed berry, yogurt, and milk

CUCUMBER MINT

Cucumber, mint, lemon juice

CARROT ORANGE

Carrot, orange, ginger and turmeric

CLASSIC COCKTAIL

270

MARGARITA

Tequila, triple sec, lime juice, lime slide and syrup

MAI TAI

Pampero rum, Captain Morgan, Orange Curacao,

Orgeat and lime juice

MOJITO

Rum lime wedge, white sugar, mint leave, and soda

PINA COLADA

Pampero rum, pineapple juice, coconut milk and lime juice

THAI SABAI

Mekong, Sweet basil leave, lime, syrup and soda

NEGRONI

Gin, Sweet Vermouth, and Campari

SIGNATURE COCKTAILS

340

LANTA SPICE

Gin, rum, vodka, tequila, chili, and soda
lime juice, grenadine, Cinnamon, Nutmeg, bitter

ANDAMAN

Vodka, strawberry, raspberry, and lime juice

ESPRESSO CREAM

Espresso, Kahlua, and Baileys

PASSIONFRUIT MARGAITA

Tequila, passionfruit, syrup and lime juice

COOLER CUCUMBER

Gin, cucumber, and lime juice

APERITIFS

190

Ricard

Campari

Martini Dry

Fernet Blanca

SCOTCH WHISKY

JW Red Label

190

JW Black Label

270

Chivas Regal

250

Suntory Hibiki Japanese Harmony

690

GIN

Gordon's Dry

190

RUM

Bacardi Blanc

210

Captain Morgan

220

VODKA

Smirnoff

190

Absolut

200

TEQUILA

Sierra

190

IRISH

John Jameson 70cl

190

BOURBON

Jim Beam

210

Jack Daniels's

250

THAI SPIRIT

Local Mekong

170

Regency

170

WINE LIST

House White Wine

2020 Wolf Blass Bilyara Chardonnay, South Australia

280

House Red Wine

2019 Wolf Blass Bilyara Shiraz, South Australia

280

Sparkling Wine

Zonin Prosecco Brut, Veneto, Italy

340

COFFEE

Espresso, Americano

120

Cappuccino, Caffe Latte, Mocha

140

Dirty

170

