

*If the world is your Oyster,  
you have just found your*



‘Here at the ‘White ‘Pearl we do things a little bit differently.

‘We began with a beachfront location in 2012. ‘The steady flow of repeat customers has allowed us to expand into our new location in the heart of Samui.

Our mission is to serve fresh food of high quality. ‘It all starts with the ingredients. ‘We use only the freshest of fruits and vegetables, excellent quality meats, and quality spices. ‘We don’t add ‘MSG, ever, or put sugar in dishes where it just doesn’t belong.

‘Enjoy everything with a cold beer, our selection of alcohol-free refreshments or an exquisite spirit of your choice.

‘Round everything off with our sweet tooth pleasing homemade desserts and a coffee speciality.

### Free ‘Wi‘Fi

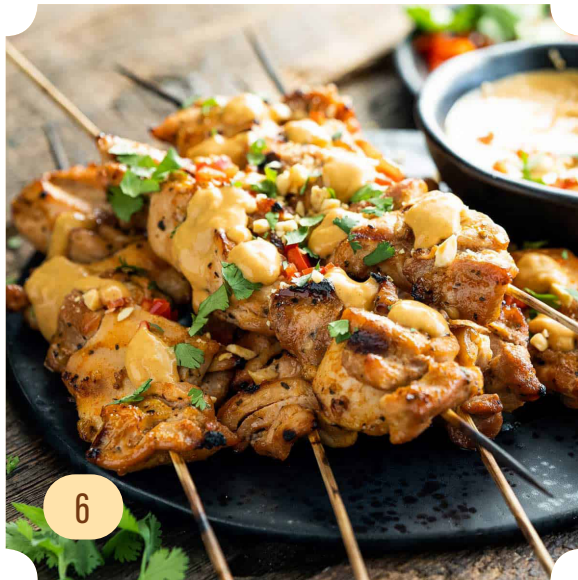
*Remember, life is too short to scroll through the life of other people. But here is our WiFi anyway!*

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Password: aroymaak



*Scan this!*





# Starters

Because foreplay should come first.

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|--|---|
| 1. <b>Sourdough Bread with Herb Butter</b> 120<br><i>Fresh sourdough bread served with a creamy herb butter, infused with a blend of aromatic herbs.</i>   | 9. <b>Baked Mussels with Mozzarella Cheese</b> 280<br><i>Blue New Zealand mussels baked and topped with melting mozzarella cheese. Accompanied by flavorful garlic bread.</i>   |
| 2. <b>Garlic Bread</b> 100<br><i>Fresh bread is served hot after being generously slathered with rich, aromatic garlic butter, creating a delightful golden crust when baked.</i>                  | 10. <b>Spring Rolls Vegetable</b> 160<br><i>Crisp, golden spring rolls filled with a mix of glass noodles, fresh vegetables. These homemade delights are served with sweet chili and soy sauce for dipping.</i>   |
| 3. <b>Battered Prawns</b> 200<br><i>Prawns, in a crispy, golden breadcrumb mixture, are deep-fried to perfection. Served with a tangy sweet chili sauce.</i>                                       | 11. <b>Fresh Vietnamese Springrolls</b><br>Vegetable 120<br>Chicken 150<br>Shrimp 195<br><i>Delicate rice paper envelops a selection of fresh vegetables, with the option to add tender chicken or succulent shrimp. Each roll is paired with a sweet and tangy tamarind sauce.</i> |
| 4. <b>Shrimp Cocktail</b> 230<br><i>Fresh, juicy shrimps served chilled with cocktail sauce. Crisp cucumber, carrot, cherry tomato, and onion add a refreshing crunch.</i>                         | 12. <b>Grilled Aubergine with Feta Cheese</b> 280<br><i>Grilled aubergine wrapped around rich feta cheese, creating a perfect blend of smoky and creamy flavors. Accompanied by flavorful garlic bread.</i>   |
| 5. <b>Shrimp Cake</b> 250<br><i>Not the common bread cake with a hint of shrimp. This is a shrimp cake. But you'll just have to order to see why it is not like any you have ever eaten.</i>       | 13. <b>Plate of Cold Cuts for two</b> 800<br><i>A curated selection of fine cold cuts including Mortadella, Italian salami, and an assortment of hams, paired with olives, pickles, walnuts, herb butter, and sourdough bread, perfect for sharing.</i>                             |
| 6. <b>Chicken Satay with Peanut Sauce</b> 180<br><i>Tender chicken marinated in a rich blend of coconut milk and Massaman curry paste, then grilled to perfection. Served with a peanut sauce.</i> | 14. <b>Toast Skagen</b> 220<br><i>A traditional Swedish dish, with a delightful mix of shrimp, mayonnaise, and dill on toast, topped with fish roe and boiled egg.</i>  |
| 7. <b>Chicken Wings</b> 180<br><i>Perfectly fried chicken wings, with a crispy exterior and tender interior. Served with sweet chili sauce for a delightful dip.</i>                               |   |
| 8. <b>Gambas with Olive Oil and Garlic</b> 290<br><i>A simple yet exquisite dish featuring succulent gambas, sautéed in rich olive oil with aromatic garlic.</i>                                   |   |

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Images are serving suggestions. Presentation may vary, but the deliciousness is constant.



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# Salads

Explore a fusion of flavors from classic Western favorites to exotic spicy Thai heat.

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|---|-----|--|-----|
| 20. <b>Mixed Salad</b>  | 200 | 27. <b>Caprese Salad</b>   | 220 |
| <i>A simple yet delightful combination of lettuce, cherry tomatoes, cucumber, and radish. This salad is brought together with slices of sharp red onion, offering a refreshing and colorful medley perfect for a light meal or a healthy side dish.</i> |     | <i>A timeless Italian classic, this salad beautifully layers ripe, juicy tomatoes with creamy, fresh buffalo mozzarella and vibrant basil leaves.</i>  |     |
| 21. <b>Spicy Seafood salad with Glass Noodles</b>   | 230 | 28. <b>Caesar Salad with Chicken or Prawn</b>  |     |
| <i>A medley of fresh seafood tossed with slippery, transparent glass noodles in a fiery dressing.</i>   |     | Chicken  | 195 |
|   |     | Prawn  | 270 |
| 22. <b>Spicy Thai Salad</b>   |     | <i>Crisp Romaine and romaine lettuce, topped with your choice of chicken or prawns. Enhanced with bacon, shaved Parmesan cheese, and juicy tomatoes, and crispy croutons.</i>  |     |
| Pork  | 200 | 29. <b>White Pearl Caesar Salad with Salmon</b>  | 290 |
| Seafood   | 220 | <i>Our signature salad featuring smoked salmon. Crisp romaine lettuce is paired with cherry tomatoes, shaved Parmesan cheese, and anchovies. Topped with croutons and bacon.</i>   |     |
| Beef  | 280 | 30. <b>Gazpacho Salad with Salmon</b>  | 235 |
| <i>Choose between grilled beef, pork or seafood, tossed in a fiery salad. The crunch of celery, the sweetness of tomato, and a bold hit of chili and garlic create a robust and piquant flavor.</i>   |     | <i>Experience gazpacho in salad form, featuring red onion, red bell pepper, cherry tomatoes, and cucumber, all infused with garlic and a splash of red wine vinegar. Crowned with a perfectly grilled salmon fillet and garnished with basil and crunchy croutons.</i> |     |
| 23. <b>Spicy Salad with Minced Beef, Pork or Chicken (Larb)</b>   |     | 31. <b>Scallop Salad with Basil Vinaigrette</b>  | 330 |
| Chicken   | 180 | <i>Enjoy scallops, seared to perfection, atop a bed of mixed salad greens, accompanied by sweet cherry tomatoes, crisp red bell pepper, fresh corn kernels, and chopped cucumber. The salad is brought to life with a basil vinaigrette.</i>                           |     |
| Pork  | 180 | 32. <b>Fresh Red Tuna Salad with Avocado</b>   | 260 |
| Beef  | 200 | <i>A salad featuring thick slices of lightly seared fresh red tuna, paired with avocado and cherry tomatoes. Complemented by cucumber, green olives, and red onion, enriched further with a homemade wasabi dressing.</i>  |     |
| <i>This traditional Larb salad invites you to choose from minced beef, pork, or chicken. Mixed with shallots, coriander, spring onions, and a squeeze of lime, then seasoned with fish sauce for depth.</i>   |     | 33. <b>Tuna Salad</b>  | 220 |
| 24. <b>Spicy Papaya Salad with Prawn (Som Tum)</b>  | 200 | <i>A classic and refreshing dish starring flaked tuna, combined with lettuce, cherry tomatoes, cucumber, and radish. The salad is further enhanced with red onion, black olives, and a perfectly boiled egg.</i>   |     |
| <i>A vibrant traditional Thai dish featuring shredded green papaya, tossed with juicy prawns and a fiery blend of chilies.</i>  |     |  |     |
| 25. <b>Avocado Salad</b>  | 190 |  |     |
| <i>Creamy sliced avocado, joined by cherry tomatoes, radishes, and cucumber. Drizzled with olive oil dressing and served with a boiled egg for richness. Enjoy this with the accompanying garlic bread.</i>   |     |  |     |
| 26. <b>Tomato Salad</b>   | 120 |  |     |
| <i>A medley of sliced tomatoes and cherry tomatoes, dressed in a blend of olive oil and balsamic vinegar. Topped with fresh basil and shallots.</i>   |     |  |     |





# Soups

From the zing of Tom Yum to the soothing serenity of Pumpkin Soup, our soups are a celebration of global flavors.

- |   |     |   |            |
|---|-----|---|------------|
| <b>40. Galanga Coconut Soup (Tom Kha)</b>   |     | <b>44. Pumpkin Soup</b>   | <b>175</b> |
| Vegetarian  | 150 | <i>A creamy, velvety soup made with rich pumpkin puree, sautéed yellow onion, and aromatic garlic, gently simmered with a bay leaf to enhance its warm flavors. Served with a side of garlic bread</i>                |            |
| Chicken   | 195 |   |            |
| Prawn   | 250 | <b>45. Andalousian Gazpacho Soup</b>  | <b>175</b> |
| <i>A fragrant and spicy soup that can be customized with chicken, prawn, or kept vegetarian. Infused with aromatic lemon-grass, galanga, and yellow onion, this soup features golden mushroom and is enriched with creamy coconut milk, creating a symphony of Thai flavors.</i>                    |     | <i>A refreshing, chilled soup hailing from Andalusia, Spain, bursting with the flavors of tomatoes, cucumbers, bell peppers, and onions. It is served with garlic bread to soak up every delicious drop.</i>          |            |
| <b>41. Tom Yum Soup</b>   |     | <b>46. Truffle Soup</b>   | <b>190</b> |
| Vegetarian  | 150 | <i>An exquisite soup that indulges your senses, featuring the luxurious taste of truffles blended with earthy mushrooms. Paired with garlic bread, it's a gourmet experience that captivates with every spoonful.</i> |            |
| Prawn   | 250 |   |            |
| Seafood   | 250 | <b>47. Onion Soup</b>   | <b>165</b> |
| <i>A tantalizing Thai classic, this spicy and sour soup can be enjoyed with your choice of chicken, prawn, or in a vegetarian version. Infused with traditional flavors like lemongrass, galangal, and kaffir lime leaves, making it a beloved choice for those seeking authentic Thai cuisine.</i> |     | <i>A timeless French classic, this soup stars caramelized onions simmered in a savory chicken broth. Topped with a slice of bread and melted cheddar cheese.</i>  |            |
| <b>42. Clear Thai Soup</b>  |     | <b>48. Creamy Chicken Soup</b>  | <b>140</b> |
| Vegetarian  | 100 | <i>A smooth, indulgent soup featuring tender pieces of chicken enveloped in a velvety whipped cream and rich chicken broth base, perfectly complemented by a side of fresh garlic bread.</i>                          |            |
| Chicken   | 170 |   |            |
| Pork  | 170 | <b>49. Minestrone Soup</b>  | <b>140</b> |
| <i>A comforting and healthful soup that can be tailored with your choice of tofu, pork, or chicken. It features a nourishing broth filled with a variety of vegetables including tender broccoli, cauliflower, carrots, baby corn, and celery.</i>  |     | <i>A hearty Italian soup with zucchini, broccoli, carrots, macaroni, and tomatoes, seasoned with garlic, celery, and parsley.</i>   |            |
| <b>43. Thai Noodle Soup</b>   |     |   |            |
| Chicken   | 130 |   |            |
| Pork  | 130 |   |            |
| Prawn   | 160 |   |            |
| <i>A comforting bowl of rice noodles in a flavorful chicken broth, topped with coriander and spring onions, available with chicken, pork, or prawn.</i>   |     |   |            |

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# Pasta

Twirl into a World of Flavor with Our Classic and Creative Spaghetti Dishes.

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|--|-----|---|-----|
| 50. Spaghetti Napoli   | 180 | 53. Spaghetti with Seafood and White Wine Sauce   | 310 |
| <i>Al dente spaghetti tossed in a rich, tomato-based marinara sauce, seasoned with herbs for a simple, classic Italian flavor.</i> |     | <i>Al dente spaghetti tossed with prawns, squid, and blue mussels in a fragrant white wine sauce, finished with fresh basil and dill.</i> |     |
| 51. Spaghetti Carbonara  | 250 | 54. Spaghetti Bacon & Black Olives  | 290 |
| <i>A hearty Italian dish of spaghetti coated in a creamy sauce made with fresh egg, Parmesan cheese, and crispy bacon.</i>         |     | <i>Spaghetti entwined with crispy bacon, bold black olives, and cherry tomatoes, sparked with garlic and a hit of dry red chili.</i>      |     |
| 52. Spaghetti Bolognese  | 250 | 55. Fettucini with Truffle Sauce  | 260 |
| <i>Spaghetti smothered in a slow-cooked, meaty tomato sauce, garnished with grated Parmesan for an authentic Italian meal.</i>     |     | <i>A luxurious pasta dish featuring aromatic truffles, mushrooms, and olives in a creamy sauce.</i>                                       |     |

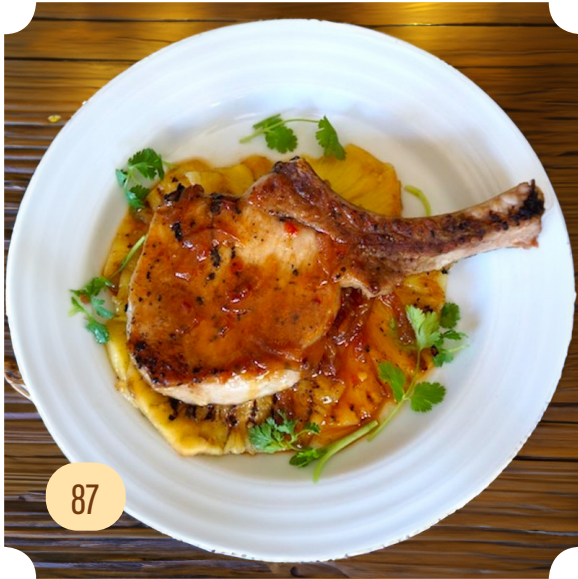
# Burgers

Indulge in Burger Excellence, Where Every Patty Tells a Story of Flavor and Quality.

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|--|-----|---------------------------|----|
| 58. Jack Daniels Hamburger 200g  | 390 | Add Cheese to our Burgers |    |
| <i>A robust 200g patty of ground meat and pork, layered with onion, infused with Jack Daniels whiskey, and nestled in a toasted burger bun with lettuce and pickles.</i> |     | Cheddar Cheese            | 20 |
|  |     | Mozarella Cheese          | 20 |
|  |     | Blue Cheese               | 40 |
| 59. Lambburger 200g  | 500 | Do you like extras?       |    |
| <i>A 200g gourmet lamb patty complemented by fresh lettuce, ripe tomato, and tangy pickles, all within a toasted burger bun.</i>   |     | Pickled Jalapeños         | 30 |
|  |     | Crispy Bacon              | 20 |

## Are you carb concious or a carb lover?

All our burgers are served with French Fries and Cole Slaw. If you would like to have them without any buns and fries we're happy to leave them out. Just let us know.





# Chicken & Duck

From Zesty Curries to Creamy Classics, Our Poultry Dishes Are a Feast for the Senses.

**80. Roasted Duck with Red Curry 240**

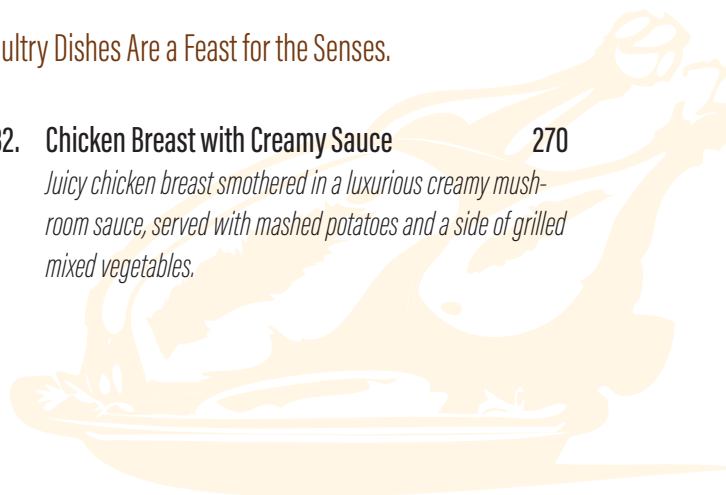
*Tender roasted duck breast in a vibrant red curry with coconut milk, accented by eggplant, pineapple, grapes, lychee, cherry tomatoes, and aromatic kaffir lime leaves.*

**81. Roasted Duck with Orange Or Blueberry Sauce 370**

*Succulent roasted duck fillets in a citrusy orange or rich blueberry sauce, with subtle hints of rosemary and thyme, served over smooth mashed potato.*

**82. Chicken Breast with Creamy Sauce 270**

*Juicy chicken breast smothered in a luxurious creamy mushroom sauce, served with mashed potatoes and a side of grilled mixed vegetables.*



# Meat

From Grilled Perfection to Hearty Goulash, Our Meat Selection Is a Carnivore's Dream.

**85. Mixed Meat Platter 950**

*A hearty platter featuring beef tenderloin, pork tenderloin, chicken fillet, and sausage, accompanied by fresh salad and a choice of red wine, pepper, herb butter, or barbecue sauce, served with your choice of fries, jacket potato, or mashed potato.*

**86. Lamb Chops with Red Wine Sauce 1300**

*Lamb chops perfected with a robust red wine sauce, served alongside asparagus, bell peppers, Brussels sprouts, and baby carrots, with your choice of mashed potatoes or Potato Anna.*

**87. Pork Chops with Apple Sauce 500**

*Pork chops with a sweet and savory apple sauce, seasoned with a hint of cinnamon and mustard, offered with a choice of fries, mashed, or jacket potato.*

**88. Hungarian Goulash 310**

*Hearty Hungarian Goulash with tender beef chuck, aromatic veggies, and potatoes, simmered in a rich, paprika-infused broth, served with fresh sourdough bread.*

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# Steak

From the Finest Wagyu to Classic Filet Mignon, Our Steaks Are a Cut Above.

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|--|------|--|------|
| 90. Australian Tenderloin Steak 250g   | 1150 | 93. Surf & Turf 180g   | 1450 |
| <i>Australian tenderloin steak, grilled to perfection, served with a garden-fresh medley and your choice of red wine, pepper, herb butter, or barbecue sauce.</i>                                      |      | <i>Surf &amp; Turf, a perfect combination of tenderloin and king prawn, served with fresh vegetables and Café de Paris butter sauce.</i>   |      |
| 91. Filet Mignon and Pork Tenderloin Steak 250g  | 890  | 94. White Pearl Wagyu Steak with Duck Liver Pâté and Red Wine Sauce  | 2950 |
| <i>Savor our duo of Filet Mignon and Pork Tenderloin, a 250g steak medley, accompanied by fresh vegetables and a choice of red wine, pepper, herb butter, barbecue, or Café de Paris butter sauce.</i> |      | <i>Indulge in our White Pearl Wagyu Steak, a 200g tenderloin enriched with duck liver pâté and bacon, served with asparagus, cherry tomatoes, Potato Anna, and a luxurious red wine sauce.</i> |      |
| 92. Rib Eye Steak 250g   | 950  |  |      |
| <i>Juicy 250g Rib Eye Steak, served with a vibrant array of vegetables and a choice of red wine, pepper, herb butter, or barbecue sauce.</i>   |      |  |      |

# Lobster

Experience the Elegance of Lobster, Elevated with Exquisite Flavors and Sauces.

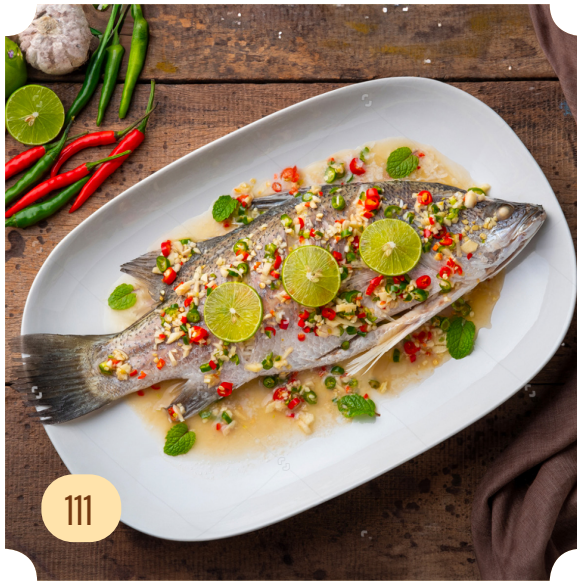
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| 100. Lobster with Massaman Curry   | 1800 | 102. Lobster with Sweet & Sour Sauce  | 1800 |
| <i>Luxurious lobster enveloped in a rich Massaman curry with potatoes, peanuts, and a hint of tamarind for a touch of sweetness.</i>                             |      | <i>Lobster stir-fried with a melody of cucumber, onion, tomato, pineapple, and bell pepper, all glazed in a tangy sweet and sour sauce.</i>                             |      |
| 101. Lobster with Butter, Black Pepper & Garlic  | 1800 | 103. Classic Lobster Thermidor  | 1800 |
| <i>Lobster tantalizingly sautéed with garlic, a duo of black and fresh green pepper, and butter, garnished with coriander and lemon zest for a zesty finish.</i> |      | <i>Lobster Thermidor, a classic delight with tender lobster meat in a creamy sauce with mushrooms and onions, topped with melted cheddar and a sprinkle of parsley.</i> |      |

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# Fish

Dive into the depths of taste with our fish menu, featuring steamed, fried, and grilled masterpieces.

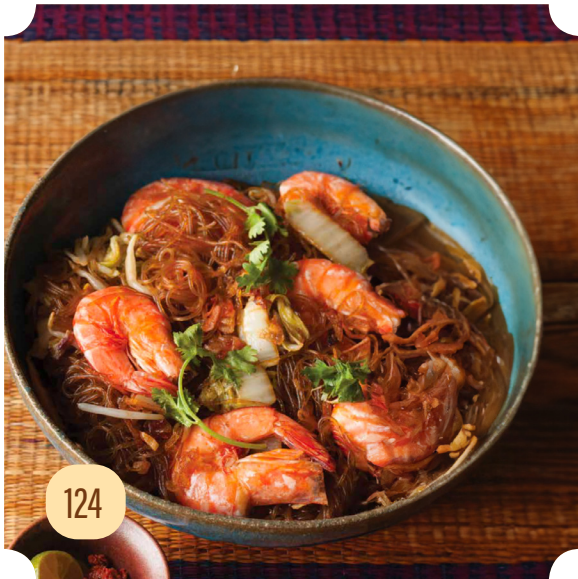
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| 110. <b>Tuna Tartare</b>   | 390 | 115. <b>Deep Fried Whole Fish with Tamarind Sauce</b>  | 530 |
| <i>Fresh Tuna Tartare, a delicate blend of red tuna, avocado, mango, and spring onions, lightly dressed with lemon and olive oil, served with garlic bread.</i>              |     | <i>Deep Fried Whole Fish, a crispy delight, served with a tangy tamarind sauce, enriched with cashew nuts and topped with fried shallots.</i>                  |     |
| 111. <b>Steamed Whole Fish with Garlic &amp; Lime</b>  | 540 | 116. <b>Deep Fried Whole Fish with Back Pepper &amp; Garlic</b>  | 530 |
| <i>Steamed Whole Fish infused with garlic, chili, and lime, garnished with coriander for a burst of freshness.</i>   |     | <i>Deep Fried Whole Fish, Thai-style, with a crispy exterior complemented by a fragrant mix of garlic and a hearty sprinkle of black pepper.</i>               |     |
| 112. <b>Steamed Whole Fish with Soy Sauce</b>  | 540 | 117. <b>Red Tuna Steak</b>   | 450 |
| <i>Steamed Whole Fish delicately flavored with ginger, soy, and sesame oil, accompanied by spring onion, red chili, celery, and shiitake mushrooms.</i>                      |     | <i>Grilled Red Tuna Steak, a simple yet exquisite dish, featuring succulent tuna encased in a unique black tea batter.</i>                                     |     |
| 113. <b>Deep Fried Fish Fillet with Three Taste Sauce</b>  | 530 | 118. <b>Fish Steak Fillet</b>  | 360 |
| <i>Deep Fried Fish Fillet, crisply cooked and served with a unique three-taste sauce combining chili, garlic, sweet basil, and a blend of fish, soy, and oyster sauces.</i>  |     | <i>Enjoy our fried Fish Steak Fillet, seasoned with salt and pepper, served with grilled vegetables and potatoes, all complemented by a rich butter sauce.</i> |     |
| 114. <b>Deep Fried Whole Fish with Sweet &amp; Sour Sauce</b>  | 530 | 119. <b>Salmon Steak</b>   | 350 |
| <i>Deep Fried Whole Fish, perfectly crispy, served with a classic sweet and sour sauce, enhanced with cucumber, onion, tomato, pineapple, spring onion, and bell pepper.</i> |     | <i>A succulent salmon steak draped in creamy hollandaise, served with mashed potatoes and cooked vegetables.</i>   |     |

## What fish is it?

You might ask yourself, what fish is the "Whole Fish"? We always serve the freshest fish available every day. And because the fishermen bring different fish each day, please ask us for the catch of the day.

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# Seafood

From Fresh Oysters to Rich Curries, Our Seafood is a Symphony of Taste.

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- |  |      |  |     |
|--|------|--|-----|
| 120. <b>Fresh Oyster Plate</b>   | 1000 | 125. <b>Blue Crab with Yellow Curry</b>  | 560 |
| <i>A Fresh Oyster Plate, offering six succulent oysters with a variety of toppings like deep-fried onions, garlic, lime, acacia, and zesty seafood sauce.</i>                      |      | <i>Indulge in our Blue Crab with Yellow Curry, a rich blend of succulent crab and vibrant Thai vegetables, simmered in an aromatic yellow curry sauce.</i> |     |
| 121. <b>Mixed Seafood Platter</b>  | 1300 | 126. <b>Stir fried Soft Shell Crab with Garlic &amp; Black Pepper</b>  | 350 |
| <i>A selection of king prawns, blue mussels, and fish fillet, complemented by a spicy and sour seafood sauce.</i>  |      | <i>Enjoy our Stir-Fried Soft Shell Crab, perfectly seasoned with garlic and black pepper, and a hint of sweetness from soy and oyster sauces.</i>          |     |
| 122. <b>Deep Fried King Prawn in Sweet &amp; Sour Sauce</b>  | 720  | 127. <b>Stir fried Soft Shell Crab with Yellow Curry</b>   | 360 |
| <i>Deep Fried King Prawns, bathed in a classic sweet and sour sauce, accompanied by cucumber, onion, tomato, pineapple, spring onion, and bell pepper.</i>                         |      | <i>Taste our Stir-Fried Soft Shell Crab in Yellow Curry, a flavorful mix of crab, and Thai veggies, all cooked in a rich, spicy-sweet yellow curry.</i>    |     |
| 123. <b>Deep Fried King Prawn in Tamarind Sauce</b>  | 720  | 128. <b>Stir fried Prawn with Red Curry</b>  | 210 |
| <i>Deep Fried King Prawns in a rich tamarind sauce, and garnished with cashew nuts and fried shallots.</i>   |      | <i>Experience our Stir-Fried Prawn with Red Curry, where juicy prawns meet the bold flavors of traditional red curry for a delightful, spicy kick.</i>     |     |
| 124. <b>Slow Cooked King Prawn with Glass Noodles</b>  | 550  |  |     |
| <i>Savor our Slow Cooked King Prawns with Glass Noodles, tenderly flavored with ginger, garlic, and a mix of soy and oyster sauces, garnished with coriander and spring onion.</i> |      |  |     |

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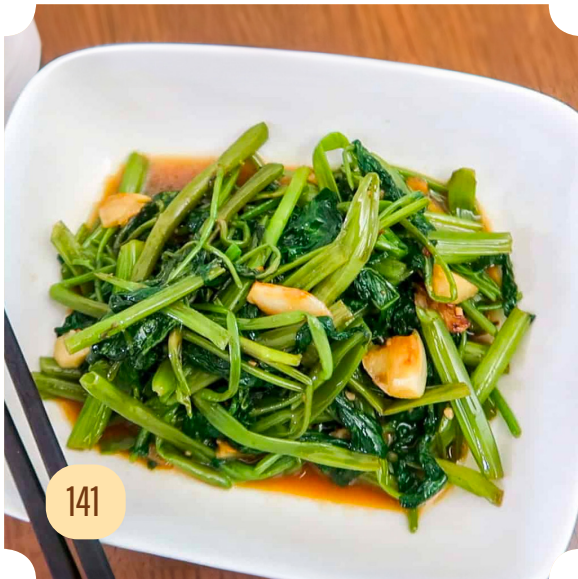
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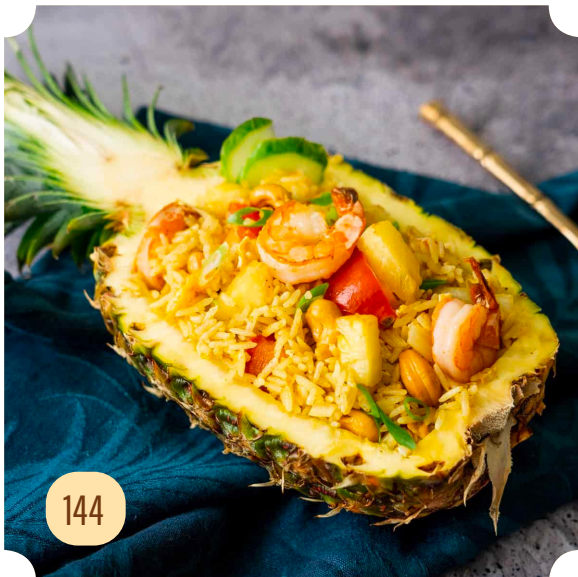
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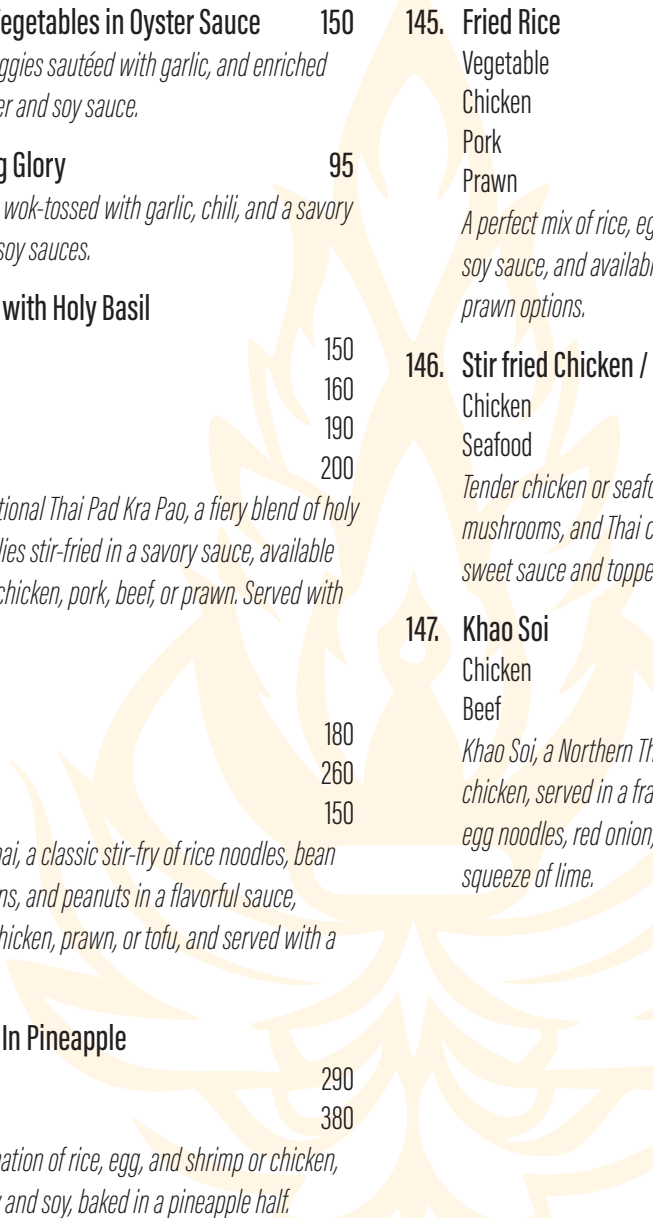
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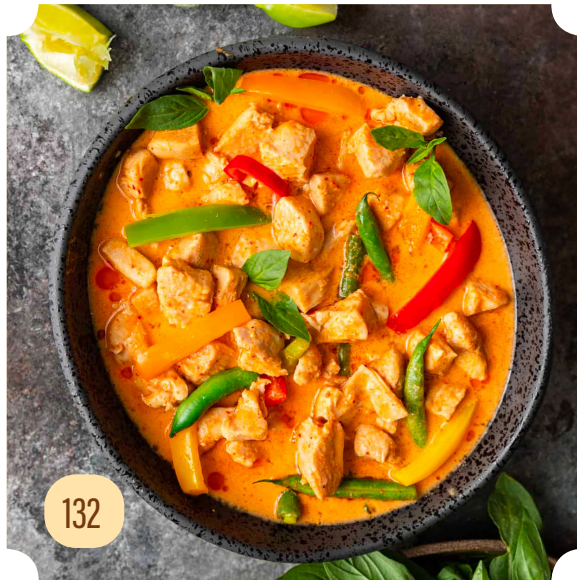
# Traditional Thai Dishes

Savor the Essence of Thailand: Classic Dishes Tailored to Your Taste.

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|---|------------|---|-----|
| <b>140. Stir fried Mixed Vegetables in Oyster Sauce</b>   | <b>150</b> | <b>145. Fried Rice</b>  |     |
| <i>A medley of fresh veggies sautéed with garlic, and enriched with a blend of oyster and soy sauce.</i>  |            | Vegetable   | 100 |
| <b>141. Stir fried Morning Glory</b>  | <b>95</b>  | Chicken   | 125 |
| <i>Fresh morning glory wok-tossed with garlic, chili, and a savory blend of oyster and soy sauces.</i>  |            | Pork  | 125 |
| <b>142. Stir fried Minced with Holy Basil</b>   |            | Prawn   | 220 |
| Chicken   | 150        | <i>A perfect mix of rice, egg, and fresh vegetables, seasoned with soy sauce, and available with vegetable, chicken, pork, or prawn options.</i>  |     |
| Pork  | 160        | <b>146. Stir fried Chicken / Seafood with Cashew Nut</b>  |     |
| Beef  | 190        | Chicken   | 230 |
| Prawn   | 200        | Seafood   | 280 |
| <i>Experience the traditional Thai Pad Kra Pao, a fiery blend of holy basil, garlic, and chilies stir-fried in a savory sauce, available with your choice of chicken, pork, beef, or prawn. Served with rice.</i> |            | <i>Tender chicken or seafood stir-fried with onions, bell peppers, mushrooms, and Thai chilies, brought together with a rich sweet sauce and topped with crunchy cashew nuts.</i>                                 |     |
| <b>143. Pad Thai</b>  |            | <b>147. Khao Soi</b>  |     |
| Chicken   | 180        | Chicken   | 160 |
| King Prawn  | 260        | Beef  | 360 |
| Tofu  | 150        | <i>Khao Soi, a Northern Thai specialty with your choice of beef or chicken, served in a fragrant coconut milk broth with crispy egg noodles, red onion, and pickled lettuce, accented with a squeeze of lime.</i> |     |
| <i>Delight in our Pad Thai, a classic stir-fry of rice noodles, bean sprouts, spring onions, and peanuts in a flavorful sauce, customizable with chicken, prawn, or tofu, and served with a wedge of lime.</i>    |            |   |     |
| <b>144. Baked Fried Rice In Pineapple</b>   |            |   |     |
| Chicken   | 290        |   |     |
| Prawn   | 380        |   |     |
| <i>A tantalizing combination of rice, egg, and shrimp or chicken, seasoned with curry and soy, baked in a pineapple half.</i>   |            |   |     |

## Spicy dai mai?

This is something you hear a lot in Thailand. Can you eat Spicy? We will ask you how spicy you like your food. And if we might forget, just ask us to make it the right Spicy for you. And if you need, we have tissues.





# Thai Curries

A savory, sweet, spicy bowl of goodness filled with vegetables

## 130. Green Curry

Chicken	180
Pork	180
Beef	240
Prawn	230
Vegetable	150

*A harmonious blend of eggplant, sweet basil, and kaffir lime leaves in a rich coconut milk base, with a choice of chicken, pork, beef, prawn, or vegetables.*

## 131. Red Curry

Chicken	180
Beef	240
Prawn	230
Vegetable	150

*A vibrant concoction of eggplant, sweet basil, and red chili in a creamy coconut base, customizable with chicken, beef, prawn, or just vegetables.*

## 132. Panang Curry

Chicken	180
Pork	180
Beef	240
Prawn	230
Vegetable	150

*Discover the rich flavors of our Panang Curry, infused with aromatic kaffir lime leaves and sweet basil, in a creamy coconut milk base, available with chicken, pork, beef, prawn, or vegetables.*

## 133. Massaman Curry

Chicken	200
Pork	240
King Prawn	600
Vegetable	170

*A blend of Massaman, potatoes, and peanut, customizable with chicken, pork, beef, prawn, or vegetables. Served with Roti or Steamed Rice.*

### Why do Thai Curries have a section of its own?

You will find a lot of different Curry Dishes in this menu in different places. The Thai Kitchen uses curry paste a lot to stir fry different food and create amazing dishes, but if you are looking for a curry with curry paste and a coconut milk base, this is the section for you.

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Images are serving suggestions. Presentation may vary, but the deliciousness is constant.

# Wraps & Sandwiches

A full-sized meal or a nice snack to share filled with fresh ingredients and tasty sauces

- |  |     |  |     |
|--|-----|--|-----|
| 60. Club Sandwich  | 250 | 63. Shrimp Wrap  | 300 |
| <i>A triple-layered delight with chicken, smoked ham, cheddar, bacon, egg, and fresh veggies, dressed with mayo and served with French fries and coleslaw.</i> |     | <i>A fresh mix of grilled shrimp, avocado, and veggies with basil and Thousand Island dressing, all snugly wrapped in a tortilla.</i>            |     |
| 61. California Burrito   | 320 | 64. Feta Cheese Wrap   | 230 |
| <i>A delightful blend of beef, cheddar, and veggies in a tortilla, garnished with sour cream and guacamole, accompanied by French fries.</i>                   |     | <i>A creamy blend of feta, eggs, and spinach with a Mediterranean twist of olives and tzatziki, all in a light tortilla.</i>                     |     |
| 62. Grilled Chicken Wrap   | 220 | 65. Smoked Salmon Wrap   | 320 |
| <i>Featuring succulent chicken and colorful bell peppers with a hint of garlic, wrapped with crisp lettuce, tomato, and a tangy tzatziki dressing.</i>         |     | <i>Delicate smoked salmon wrapped with crisp lettuce, tomatoes, and sprouts, laced with lemon-dill mayo and cream cheese in a soft tortilla.</i> |     |

## Powerbowls

Need some power? These bowls got you covered. Veggie or with meat, they will make you feel good!

- |   |     |   |     |
|---|-----|---|-----|
| 70. Egg Avocado Feta Bowl   | 240 | 73. Smoked Salmon & Ham Feta Bowl   | 370 |
| <i>A hearty and healthy combination of quinoa, edamame, boiled egg, and fresh veggies, crowned with feta cheese.</i>  |     | <i>Savory smoked salmon and ham join forces with creamy feta, atop a fresh bed of baby spinach and iceberg lettuce, accented with cucumber, cherry tomatoes, and a Thousand Island drizzle.</i> |     |
| 71. Grilled Salmon Teriyaki Bowl  | 285 | 74. Protein Booster Power Bowl  | 260 |
| <i>Perfectly grilled, glazed salmon pairs with crunchy edamame, sweet corn, and fresh cucumber, all brought together with a rich teriyaki sauce and a sprinkle of fish roe.</i> |     | <i>A power-packed bowl with grilled chicken, arugula, and cottage cheese, boosted by cherry tomatoes, cucumber, and capers, topped with sesame seeds and a light olive oil dressing.</i>        |     |
| 72. Grilled Chicken Teriyaki Bowl   | 190 |   |     |
| <i>Juicy grilled chicken atop a bed of fluffy rice, mixed with crisp cucumber, carrot, and edamame, finished with a drizzle of teriyaki and a sprinkle of sesame seeds.</i>     |     |   |     |

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# Kids Menu

Delicatesses for our small Guests

- |  |     |   |     |
|--|-----|---|-----|
| 150. Chicken Nuggets   | 150 | 153. Hot Dogs   | 140 |
| <i>Bite-sized, crispy, and golden, perfect for little appetites and a kid-friendly favorite.</i>       |     | <i>Classic and beloved, these hot dogs are a sure hit with the young crowd, simple yet satisfying.</i>                |     |
| 151. Chicken Schnitzel   | 150 | 154. Spaghetti Bolognese  | 140 |
| <i>Tender chicken in a crunchy breadcrumb coating, a delicious and kid-pleasing choice.</i>            |     | <i>A kid's favorite, featuring spaghetti topped with a rich and savory meat sauce, both nutritious and delicious.</i> |     |
| 152. Fish Fingers  | 170 | 155. Mini Hamburger 100g  | 185 |
| <i>Crispy on the outside, flaky and tender on the inside, these are a tasty and fun meal for kids.</i> |     | <i>A 100g patty in a perfectly sized bun for little hands, making it a fun and tasty option for kids.</i>             |     |

## What about other dishes?

We offer a lot of our dishes in kids portions for a family friendly price. Just ask us.

# Sides & Extras

For the little bit extra

- |                                   |     |                               |     |
|-----------------------------------|-----|-------------------------------|-----|
| 200. Steamed Rice                 | 30  | 206. Mashed Potato            | 120 |
| 201. Pot of Steamed Rice          | 110 | 207. Coleslaw                 | 100 |
| 202. Brown Rice                   | 50  | 208. Grilled Mixed Vegetables | 195 |
| 203. French Fries                 | 100 | 209. Roti                     | 30  |
| 204. Onion Rings                  | 80  | 210. Hash Browns              | 110 |
| 205. Jacket Potato / Baked Potato | 185 | 211. Fried Egg                | 20  |

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60



61



161



162



163




168



# Dessert

Discover the Perfect Finale with Our Selection of Irresistible Desserts.

- 
- |   |            |  |            |
|---|------------|--|------------|
| <b>160. Fresh Fruit Platter</b>   | <b>110</b> | <b>167. Ice Cream</b>  | <b>110</b> |
| <i>A vibrant assortment of season's best fruits, freshly sliced and beautifully presented.</i>  |            | <i>Enjoy our selection of different ice creams with whipped cream, and strawberry or chocolate sauce. (Chocolate, Vanilla, Rum &amp; Raisin, Cookie &amp; Cream, Strawberry Sorbet, Lime Sorbet, Mango Sorbet)</i> |            |
| <b>161. Creme Brulee</b>  | <b>180</b> | <b>168. Panacotta with Mango or Passion Fruit</b>  | <b>180</b> |
| <i>A classic dessert of rich, velvety custard beneath a perfectly caramelized sugar crust.</i>  |            | <i>Silky smooth panna cotta topped with a layer of pureed mango or passion fruit for a refreshing twist.</i>   |            |
| <b>162. Banana Split</b>  | <b>190</b> | <b>169. Baked Camembert with Jam</b>   | <b>360</b> |
| <i>A sweet treat of ripe bananas paired with scoops of ice cream, drizzled with syrup, and topped with whipped cream and cherries.</i>    |            | <i>Creamy, melted Camembert cheese paired with sweet jam, a delightful blend of rich and fruity flavors.</i>   |            |
| <b>163. Mango Sticky Rice</b>   | <b>150</b> | <b>170. Cheese Platter for two</b>   | <b>700</b> |
| <i>A delightful combination of sweet sticky rice and ripe mango, topped with a drizzle of creamy coconut milk.</i>                        |            | <i>An exquisite assortment of cheeses, accompanied by walnuts, dried apricots, prunes, raisins, grapes, apples, and salt crackers, perfect for sharing.</i>  |            |
| <b>164. Pancakes with Mango or Banana</b>   | <b>190</b> |  |            |
| <i>Fluffy pancakes served with your choice of fresh mango or banana, a scoop of ice cream. A perfect blend of comfort and fruitiness.</i> |            |  |            |
| <b>165. Tiramisu</b>  | <b>180</b> |  |            |
| <i>A luxurious Italian dessert layered with mascarpone cheese, espresso-soaked ladyfingers, and a dusting of cocoa.</i>                   |            |  |            |
| <b>166. Daily Fresh Cake</b>  | <b>180</b> |  |            |
| <i>Enjoy our selection of daily changing cakes, freshly baked and unique each day. Please ask us for today's special.</i>                 |            |  |            |

## Looking for more?

If you still couldn't find anything for you, ask us! We are here to help you. There are also some blackboards in the Restaurant to show you our Daily Specials.

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