

APERITIF SUGGESTION

Glass Testulat Carte D'Or, Brut Champagne (125ml)	38.00
Glass Tini Prosecco (125ml)	12.00
Martini Bianco, Dry or Rosso (40ml)	9.00
Pernod (40ml)	9.00
Campari (40ml)	9.00
Pimm's No 1 (40ml)	10.00

STARTER

Vegetable Spring Roll 	25.00
Golden brown fried cabbage and carrot rolls. Served with sweet chili sauce.	
Vietnamese Vegetarian Rice Paper Rolls  	25.00
Fresh green mango, papaya, lettuce, rice noodles, and basil, wrapped in rice paper. Served with nuoc mam cham.	
Aged Dashi Tofu  	25.00
Deep fried tofu, fresh ginger, radish, soy sauce.	
Vegetable Tempura 	25.00
Cauliflower, long beans, sweet bell pepper, carrots, young corn, deep fried with tempura batter. Served with tamarind sauce.	
Prawns Tempura	38.00
Prawns deep fried with tempura batter. Served with ginger radish and soy sauce.	
Garlic Asian Mushroom 	25.00
Button and shitake mushrooms sautéed with garlic and oyster sauce.	
Chicken Satay  	25.00
Grilled chicken thigh marinated with shallots, lemongrass, garlic and ginger. Served with peanut sauce.	

SALAD

Papaya Salad  	28.00
Green papaya, prawns, onions, tomatoes and fresh lime tossed in Thai chili paste. Served with Thai dressing.	
Papaya Salad Vegetarian   	25.00
Green papaya, onions, tomatoes and fresh lime tossed in Thai chili paste. Served with Thai dressing.	

 Dishes Vegetarian  Dishes Gluten free  Contains Nuts  Containing Pork  Containing Wine  Spicy Dishes

Prices are in USD includes service charge and applicable taxes.

For those with special dietary requirements or allergies who wish to know more about the food ingredients used, please ask the Manager.

The resort reserves the right to change the menus at any time without prior notice.

SALAD

- Mango Salad** 🥑🌶️ 28.00
Sweet Thai green mangoes, prawns, onions, tomatoes and fresh lime tossed in Thai dressing.
- Mango Salad Vegetarian** 🥑🌶️ 25.00
Sweet Thai green mangoes, onions, tomatoes and fresh lime tossed in Thai dressing.
- Green Salad with Honey Mustard Dressing** 🥑🌶️ 25.00
Mix greens, onions, carrots, tomatoes and cucumber tossed in a honey mustard dressing.
- Pickled Octopus Salad** 28.00
Pickled octopus, mix greens, quail eggs, cucumber, onion, carrot, tomato tossed in Japanese sesame dressing and roasted sesame seeds.
- Thai Beef Salad** 🌶️ 28.00
Grilled beef tenderloin sliced with iceberg lettuce, cucumber, tomato and Thai dressing.

SOUP

- Soup of the Day** 25.00
Please ask your server.
- Pho Bo** 25.00
Sliced beef, rice noodles, basil, coriander, spring onion, white onion, bean sprouts, fish sauce, lime, beef broth.
- Laksa** 🥑🌶️ 30.00
Prawn, prawn cake, egg noodles, boiled egg, tofu, coriander, spring onion, chili, bean sprouts, rich shrimp paste broth, coconut milk and shrimp oil
- Tom Yum Goong (Vegetarian Version Available)** 🌶️ 28.00
Shrimps, galangal, lemongrass, tomato, mushrooms, lime, coriander, Thai parsley, Thai chili paste, Tom Yum paste and coconut milk.
- Tom Kha Pak** 🥑🌶️ 25.00
Asian vegetables, galangal, lemongrass, tomato, mushrooms, lime, coriander, Thai parsley

MAIN COURSE

Catch of the Day

- Deep Fried White Reef Fish Fillet with Thai Herb-Chili Sauce** 🌶️ 35.00
Sweet chili glazed reef fish infused with coriander. Thai basil, bok choy and sweet bell peppers, Thai red chili, onion, ginger, mushroom and bean sprouts.

 Dishes Vegetarian
  Dishes Gluten free
  Contains Nuts
  Containing Pork
  Containing Wine
  Spicy Dishes

Prices are in USD includes service charge and applicable taxes.

For those with special dietary requirements or allergies who wish to know more about the food ingredients used, please ask the Manager.

The resort reserves the right to change the menus at any time without prior notice.

MAIN COURSE

Noodles

Beef Chow Mein (Vegetarian Version Available)	35.00
Stir fried beef tenderloin, egg noodles, black bean sauce and Asian vegetables.	
Cantonese Seafood Noodles	35.00
Prawns, squid, mussels, egg noodles, broccoli, young corn, beans, black wood mushroom, quail eggs, topped with a thick seafood sauce, spring onion and sesame oil.	
Pad Thai 	38.00
Shrimps, bean sprouts, cabbage, carrots, leeks, chives, tofu, tamarind paste and fish sauce.	
Pad Thai Vegetarian 	25.00
Bean sprouts, cabbage, carrots, leeks, chives, tofu and tamarind paste.	
Bun Cha Hanoi 	28.00
Grilled pork, vermicelli rice noodles, mix herbs, lettuce, a broth of garlic, sugar, vinegar and fish sauce.	
Bun Bo Xao	25.00
Grilled beef, vermicelli rice noodles, mix herbs, lettuce, carrot, bean sprout, a broth of garlic, sugar, vinegar and fish sauce.	
Stir Fried Vegetable Rice Noodles 	25.00
Stir fried flat rice noodles, garlic, onion, Asian vegetables and soy sauce.	

Stews and Curries

Thai Green Curry with Chicken 	38.00
Chicken thigh, green curry paste, Thai eggplant, onion, red chili, fish sauce, Thai basil, coriander, long beans, coconut cream, served with steamed rice.	
Red Pork Stew with Black Beans 	38.00
Chinese wine braised pork belly with black beans. Served with steamed rice.	
Adobo Sa Gata	28.00
Ginger infused chicken in a soy-coconut gravy, ginger, garlic, onion, bay leaf, star anise, soy sauce and coconut milk. Served with garlic rice.	
Tuna Curry 	38.00
South Asian style tuna curry, tuna, cardamom, cinnamon, curry leaf, pandan leaf, cumin, coriander, chili powder, tomato, onion and coconut milk.	
Vegetable Curry  	25.00
South Asian style vegetable curry, Asian vegetables, cardamom, cinnamon, curry leaf, pandan leaf, cumin, coriander, chili powder, tomato, onion and coconut milk.	

 Dishes Vegetarian  Dishes Gluten free  Contains Nuts  Containing Pork  Containing Wine  Spicy Dishes

Prices are in USD includes service charge and applicable taxes.

For those with special dietary requirements or allergies who wish to know more about the food ingredients used, please ask the Manager.

The resort reserves the right to change the menus at any time without prior notice.

MAIN COURSE

Stews and Curries

Thai Yellow Vegetable Curry with Tofu  25.00

Asian vegetables, tofu, ginger, garlic, galangal, turmeric powder and coconut milk served with steamed rice.

Massaman Lamb  38.00

Boneless lamb, massaman paste, peanuts and coconut milk.
Served with steamed rice.

Flavors of Asia

Thai Chicken Basil 35.00

Deep fried flour coated chicken thighs, Thai basil and oyster sauce.
Served with steamed rice.

Bulgogi  28.00

Grilled beef tenderloin. Served with lettuce leaves, Korean chili sauce (Samjan), kim chi and steamed rice.

Hainan Chicken  35.00

Steamed chicken thigh, ginger, garlic chili sauce, spring onion and Chinese cooking wine.
Served with chicken broth and Hainan rice.

Hoisin Beef   35.00

Beef tenderloin, Chinese cooking wine, bell peppers, onion, Szechuan pepper, hoisin sauce.
Served with steamed rice.

Chicken Cashew   35.00

Deep fried flour coated chicken thigh, cashews, chili sauce, dried chilies and onions.
Served with Steamed rice.

Tori Katsu 35.00

Crispy deep fried chicken thigh, white cabbage, gyudon sauce, leeks and shitake mushroom.
Served with steamed rice.

Peppered Vegetables in Black Bean Sauce   28.00

Asian vegetables, bell pepper, onion, black pepper, black bean sauce. Served with Steamed rice.

Stir-Fried Hoisin Vegetables  28.00

Asian vegetables, bell pepper, onion, black pepper, black bean sauce and hoisin sauce.
Served with Steamed rice.

 Dishes Vegetarian  Dishes Gluten free  Contains Nuts  Containing Pork  Containing Wine  Spicy Dishes

Prices are in USD includes service charge and applicable taxes.

For those with special dietary requirements or allergies who wish to know more about the food ingredients used, please ask the Manager.

The resort reserves the right to change the menus at any time without prior notice.

MAIN COURSE/ ENTREES

Flavors of Asia

Stir-Fried Asian Greens 	28.00
Bok choy, asparagus, broccoli, soy sauce and crispy fried onions. Served with steamed rice.	
Chinese Chow Fan 	28.00
Chicken, prawns, Chinese pork sausage, green peas, young corn, carrots, eggs, leeks, spring onion and broccoli.	
Vegetable Chow Fan 	25.00
Broccoli, carrots, leeks, green peas, young corn and spring onion.	

DESSERT

Mango Sticky Rice 	18.00
Thai sticky rice, fresh ripe mangoes and coconut cream.	
Coconut Jelly 	18.00
Coconut milk jelly and desiccated coconut.	
Ice Cream Sunday 	18.00
Strawberry, vanilla and chocolate ice cream, corn flakes, fresh fruits, nuts, chocolate and strawberry sauce.	
Fresh Fruit Salad with Honey and Yoghurt	18.00
Seasonal fresh fruits with honey and flavoured yoghurt.	
Leche Flan	18.00
Asian version of crème caramel.	

SWEET WINES & DIGESTIVE

NV Lutzville Natural Sweet White - (125ml)	11.00
2012 Las Moras Late Harvest, San Juan – Argentina - (500ml)	102.00
2007 Tschida, Beerenauslese, Burgenland – Austria (375ml)	169.50
Dubonnet (40ml)	9.00
Amaro Averna (40ml)	11.50
Branca Menta (40ml)	9.00
Jägermeister (40ml)	10.00

 Dishes Vegetarian
  Dishes Gluten free
  Contains Nuts
  Containing Pork
  Containing Wine
  Spicy Dishes

Prices are in USD includes service charge and applicable taxes.

For those with special dietary requirements or allergies who wish to know more about the food ingredients used, please ask the Manager.

The resort reserves the right to change the menus at any time without prior notice.