Continental Breakfast

...IS COMPLIMENTARY FOR OUR IN-HOUSE GUESTS.

Cereal Selection with fresh cow’s milk
Cornflakes, coco krunch, muesli, weetabix

A Selection of 3 Fresh Tropical Seasonal Fruits
Apple, banana, grape, guava, mango, mangosteen, orange, pomelo, rambutan, watermelon

Whole meal or White Toast with butter and marmalade/jam/honey

Yogurt
Coconut, plain, strawberry

Freshly brewed tea or coffee

Fresh Fruit Juice
Apple, aloe vera, cranberry, orange, pineapple

Pure Water

Starters, soups & pool side snacks

Satay Gai & Nam Jim Satay @170bt
Grilled chicken steak with peanut sauce

Satay Muu & Nam Jim Satay @170bt
Grilled pork steak with peanut sauce

Goong Mee Poo Pia @150bt
Two spring rolls with vegetables in a crispy wonton wrap served with sweet chili sauce

Kai Yud Sai Ahahn Talay@175 bt
Seafood omelette

Tom Yum Goong@175bt
Prawns with lemon grass, kaffir leaves, mushrooms, fresh chillis, lime juice, fresh coriander

Gaeng Tom Kah Gai @175bt
Boneless chicken pieces cooked in coconut milk with lemon grass, kaffir lime leaves, tomato, sliced onion, lemon juice, fresh chillis, coriander

Western Favorites
Rice and Noodles

Khao Plow & Nam Pla Prik @ 30bt
Steamed plain white rice & Chili Fish Sauce

Khao Plow & Nam Pla Prik @ 50bt
Organic brown rice & Chili Fish Sauce

Khao Pad @ 90bt
Thai fried white rice with vegetables

Khao Pad Muu @ 110bt
Thai fried white rice with vegetables and pork served in a pineapple

Khao Pad Gai @ 110bt
Thai fried white rice with vegetables and chicken served in a pineapple

Khao Pad Gai @ 150bt
Thai fried white rice with vegetables and shrimp served in a pineapple

Khao Pad Tofu @ 125bt
Thai fried white rice with vegetables and tofu served in a pineapple

Pad Thai Goong @ 175bt
Thai fried noodles with bean sprouts & prawns

Thai Cuisine - Vegetables Som Tam @ 150bt
Spicy Thai style salad finely sliced fresh papaya mixed with fresh chili, lime juice, tomatoes and peanuts

Pad Puk Ruam @ 110bt
Stir-fried mixed vegetables in oyster and soy sauce

Pad Naw Mai Farang @ 110bt
Stir-fried asparagus with garlic

Pad Puk Ruam @ 125bt
Stir-fried mixed vegetables of the season Asparagus, cabbage, carrots, cauliflower, green beans, onions, peppers, sweet corn with oyster sauce

Pad Puk Bung @ 100bt
Stir fried morning glory with garlic, fresh chilies, black bean, oyster and soy sauce
Guway Tiel Puk @120bt
Mixed vegetable soup

Tom Yam Vegetable @120bt
Cabbage, carrot, coriander, galangal, lemongrass and onion soup

Tom Kar Vegetable @120bt
Coconut milk, carrot, coriander, galangal, tomato and onion soup

Khao Pad Tofu @125bt
Thai organic fried brown rice with vegetables, tofu and egg

Khao Pad Saparod @100bt
Fried organic brown rice, green vegetables, pineapple and coriander served in a pineapple

Puk Ruam Nung @120bt
Steamed mixed vegetables of the season As paragous, cabbage, carrots, cauliflower, green beans, onions, peppers, sweetcorn

Pad Thai Pak @100bt
Thai fried noodles with vegetables and basil

Pad Thai Tofu Pak @100bt
Thai fried noodles with vegetables, tofu and egg

Gaang Keaw Wan Pla @250bt
Green sweet curry with fresh fish in coconut milk

Tropical Thai fresh fruits @100bt
Papaya, pineapple, watermelon served with a chunk of lime

Spa Cuisine
Healthy Thai Menu
Panang Nua @200bt
Penang beef balls in creamy red curry sauce

Laab Moo@200bt
Spiced mince meat lightly cooked in lime juice & fish sauce, tossed with fresh mint & coriander

Pak Pad Ruam Nua /Muu@200bt
Stir fried beef or pork with broccoli, green beans & mange tout

Moo Tod Grateam Prik Tai@200bt
Stir fried pork with garlic and pepper

Gai Pad King @200bt
Stir-fried chicken with ginger, mushroom, onion and leeks

Gai Chupang Tod & Nam Jim Wan@150bt
Crisp fried tempura chicken with sweet chili sauce

Gai Pad Made Ma Muang Him Ma Pan@200bt
Stir-fried chicken with cashew nuts

Gaeng Keaw Wan Muu @200bt
Green sweet pork curry in coconut milk

Gaeng Pet Gai @200bt
Red chicken curry in coconut milk

Gaeng Pet Muu @200bt
Red pork curry in coconut milk

Meet Our Meat Dishes
Seafood

Thai Cuisine - Seafood Choo Chee Pla @350bt
Whole Steamed or Fried Local Fish topped with creamy red curry sauce & lime leaves

Pla Lad Prik @350bt
Whole Steamed Local Fish with fresh chili, garlic, lime and coriander

Pla Nung King @350bt
Whole Steamed Fish topped with Ginger Sauce

Gaeng Keaw Wan Goong @350bt
Green sweet king prawn curry in coconut milk

Gaeng Pet Goong @300bt
Red King prawn curry

Pad Nor Mai Falang Goong @350bt
Stir-fried king prawns with asparagus and mange tout

Goong Pad Prik @350bt
Stir-fried tiger prawns with chili sauce

Pad Preow Wan Goong @350bt
Stir-fried sweet and sour tiger prawns with pineapple

Pad Nor Mai Falang Goong @350bt
King prawns with asparagus and mange tout
**Children’s Menu**

- **Mini Club Sandwich** @75 bt
  Whole meal or white bread with cheese, tomato, lettuce, ham with potato chips

- **Mini Tuna Sandwich** @50 bt
  Whole meal or white bread tuna with salad with potato chips

- **French Fries** @50 bt
  With a side condiment of Sweet chili or Ketchup sauce

- **Mini grilled chicken or pork steaks** @100 bt
  On a bamboo skewer with peanut sauce

- **Mini corn on the cobs** @50 bt
  With drizzled butter

- **Mini Spring rolls with vegetables** in a crispy wrap @50 bt

- **Deep fried chicken slithers** with French fries @100 bt

- **Shelled whole prawn soup** @50 bt
  Simmered in lemon grass with a sprinkling of lime juice, fish sauce and garnished with fresh coriander

- **Boneless chicken cooked in coconut milk soup** @50 bt
  With lemon grass, tomato, lemon juice, coriander

- **Spaghetti Bolognaise** @100 bt
  Minced beef with tomato sauce

- **Buttermilk pancake with banana and honey** @100 bt

- **Ice cream** @80 bt
  2 scoops of vanilla strawberry, chocolate with sweet sauce

- **Fried Ice Cream** @80 bt
  2 parcels of chocolate, vanilla ice cream in a crispy coating with sweet sauce

**Poolside Snacks**

- **Toasted Club Sandwich** @125 bt
  Cheese, Ham & Salad served with potato chips

- **Toasted BLT** @125 bt
  Bacon, lettuce & tomato

- **Toasted Breakfast**
  Egg & Bacon Sandwich @125 bt
**Desserts**

Tropical Thai 3 kinds of fresh fruits of the season platter @ 100bt
- Apple, banana, grape, guava, orange, mango, mangosteen, ramutam, papaya, pineapple, pomelo, watermelon

Ice cream @ 100bt
- 3 scoops of vanilla, strawberry, chocolate

Fried Ice Cream @ 100bt
- 3 parcels of chocolate, strawberry, vanilla ice cream in a crispy coating

**Drinks**

Can Singha Beer @ 60 bt
Can Coca Cola @ 30 bt
Can Sprite @ 30 bt
Can Fanta @ 30 bt
Can Soda @ 20 bt

Bottle of Red or White House Wine 700 bt

**Cocktails @ 200 bt**
- Ridgeway | Mojito | Mai Tai | Long Island
- Ice Tea | Pina Colada | Blue Lagoon | Gin Fizzi
- Singapore Sling | Tequila Sunrise | Margarita | Daiquiri
- Bloody Mary | Black Russian | Passion
- Long Island Ice Tea | B52 Mixers | Gin & Tonic
- Vodka & Tonic

Purely Water @ 15 bt 100ml bottle

Fresh Young Coconut Juice in its shell @ 40 bt

Glass of Fresh Fruit Juices @ 30 bt
- Apple/ Orange/ Aloe Vera/ Tomato
- Mixed Berries/ Grapefruit

Glass of Freshly Squeezed Juices of the season @ 150 bt

Smoothies @ 150 bt
- Banana/ Chocolate/ Mango/ Vanilla/ Mixed Fruit

Fresh Organic Coffee @ 50 bt per cup from Chang Mai

Herbal teas @ 30 bt cup
- Infusions have long been known for their health and digestive qualities. From stimulating the kidneys, to calming digestion, aiding circulation as well as replacing water into the body.

- Jasmine Green Tea
  - for blood cleansing, improving immune system.

- Chamomile Flower Tea
  - for insomnia, calming and de-stressing.

- Ginger for stomach complaints.
  - Peppermint aids digestion, it is fabulous as an after dinner drink.

- Jasmine green tea contains important minerals, especially Phytosterol, which reduces cholesterol and is Tannin free. Tannin causes constipation.