

KATA ROCKS CLUBHOUSE



A La Carte

SNACKS

HOMEMADE VEGETABLE SPRING ROLLS Plum sauce	190
LEMON SPINACH HUMMUS Pistachio, sesame, pickled shallot, homemade lavosh	250
FRIED CALAMARI Smoked paprika, yoghurt & garlic	290
CHICKEN WINGS Fish sauce, palm sugar marinade, sweet chili sauce	290
KOR MOO YANG Grilled pork neck	340
LARB GOONG Minced spicy prawn salad, baby gem lettuce cup, cucumber	390
COCONUT PRAWNS Coconut and panko fried prawns, lime aioli	390

STARTERS

ANDAMAN CEVICHE Local seabass, cucumber, lime, coconut, green chili sweet potato	450
TUNA TAR-TART Ahi tuna, pickled ginger, sriracha, spring onion, peanut	490
BEEF TATAKI NAM JIM JAEW Seared Australian beef tenderloin, crispy garlic, onion	490
BEEF CARPACCIO Australian Angus beef tenderloin, mustard dressing, arugula and shaved parmesan cheese	550
CLASSIC BEEF TARTARE Capers, cornichon, Dijon mustard	550
GILLARDEAU OYSTERS Tabasco, shallot vinegar, lemon	180/pc
YAM SOM O Spicy pomelo salad, poached prawns	420
SUN DRIED TOMATO QUINOA SALAD Black olives, feta cheese, fennel, baby cos, chickpea crouton	420
BURRATA Slow roasted tomato, cherry tomatoes, basil pesto, olive oil	420
CAESAR SALAD Soft boiled egg, shaved parmesan cheese, Parma ham chips and croutons	420
<i>*Add grilled chicken supplement 150</i>	
BLUE CRAB SALAD Pomelo, green apple, basil, fennel, cucumber, avocado, lime	550
ISLAND STYLE LOBSTER BISQUE Soup with coconut, lemongrass & ginger aromatics, lobster tartine	420

PIZZA, PASTA & PANINI

MARGHERITA PIZZA Tomato sauce, mozzarella cheese, basil	420
PIZZA BIANCA Potato, pecorino cheese, rosemary	450
SMOKED SALMON PIZZA Pesto, grated parmesan cheese, pickled onion	490
PARMA HAM & BURRATA PIZZA Arugula, cherry tomatoes, olive oil	490
SPAGETTINI PRAWN & CRUSCHI PEPPER FONDUE Parmesan cheese, basil, extra virgin olive oil	450
COQUILLETTE JAMBON COMTÉ & TRUFFLE Elbow macaroni, farmer's ham, comté cheese, truffle cream sauce	450
SOFT SHELL CRAB ROLL Green mango, mint, spicy mayonnaise, lemon	490
CLUBHOUSE PANINI Grilled chicken, smoked bacon, comté cheese, lettuce, tomato & avocado on multi grain bread	520
KR CHEESEBURGER Comté cheese, smoked bacon, caramelized shallot, homemade sunflower & sesame seeds roll	550

MAIN PLATES

PHUKET CRAB CAKE Panko crusted Andaman crab, kaffir lime mayonnaise, tomato, coriander	550
STEAMED THAI SNAPPER Ginger, leeks, soya sauce, lime, sesame oil	590
GARLIC KING PRAWNS Cherry tomatoes, garlic confit, white wine	620
PAN SEARED HOKKAIDO SCALLOPS Pumpkin purée, brown butter balsamic, toasted hazelnut	650
MISO BAKED SALMON Bok choy, sesame, ginger, quinoa, olive oil	650
ONGLET & ONION Black Onyx Angus hanger steak, onion variations, porcini butter, shimeji mushroom, espresso powder	990
GRILLED AUSTRALIAN LAMB CHOPS Rosemary & garlic roasted potato, fig port wine reduction	1,100
TOURNEDOS ROSSINI Australian Angus beef tenderloin, pan seared foie gras, black truffle jus	1,200
PRIME RIBEYE TAGLIATA 400g Black Onyx Angus beef, wild rocket, cherry tomatoes parmesan cheese, lemon	1,800

THAI FAVORITES

GAENG KEAW GAI Green chicken curry, jasmine rice, eggplant	320
RAD NA Flat rice noodle with chicken or seafood, kale, mushroom, soya sauce	320 350
KHAO PHAD Chicken or Crab fried rice, Asian vegetables, light soya sauce	320 350
PAD KRA POW Choice of minced pork, chicken or seafood with Thai basil, chili, fried egg, jasmine rice	320 350
PAD THAI Stir-fried rice noodles, prawn, peanuts, tofu, bean sprouts, tamarind sauce	350
YUM WOONSEN TALAY Spicy seafood salad, celery, tomato, chili, garlic, lime	350
MASSAMAN NUEA Beef cheek, potato, peanuts, cardamom, coconut milk, steamed rice	420
POO NIM GANG HANG Stir-fried soft shell crab, eggplant, young peppercorn, turmeric red curry	450

TO SHARE

ROASTED CAULIFLOWER Korean gochujang chili glaze, sesame, coriander	420
AVOCADO Baby cos, chili, pickled onion, citrus kosho, honey lime dressing	550
ROASTED SEABASS - 800g-1kg	1,450
Andaman sea, TH. Garlic, local herbs and leaves, native citrus butter, Thai red rice	
ROASTED BUTTERFLY CHICKEN KAI YANG - 1.2-1.5kg	1,450
Marinated butterfly chicken in lemongrass, garlic, dark soy sauce, som tam salad, red rice, nam jim jaew	
PRIME BLACK ANGUS CÔTE DE BOEUF	5,450
1-1.2kg Rangers Valley Black Onyx, grain fed, AUS. Roasted potato, arugula salad, porcini butter, port wine jus	

SIDES

French Fries Green Salad Seasonal Vegetables Red Rice Mashed Potato	90
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SWEETS

MILK & HONEY Homemade milk ice cream, honeycomb, granola, dried apricot, pistachio	320
PUMPKIN TART Maple syrup, walnuts, whipped cream, pumpkin spices	320
APPLE CAKE Granny smith apples, Sable breton crumble, vanilla ice cream	340
PINEAPPLE & COCONUT CHEESECAKE Caramelized pineapple, coconut cheesecake ice cream, lime crumble	340
TIRAMISU KATA ROCKS Espresso, mascarpone cream, Savoiardi biscuit, hazelnut, chocolate rocks	350
THAI CHOCOLATE LAVA CAKE Kad Kokoa 70% chocolate from Chumphon, vanilla ice cream	360
LEMON 24-hour confit lemon rind, lemon curd, French meringue, blueberry compote, sablé Breton	390

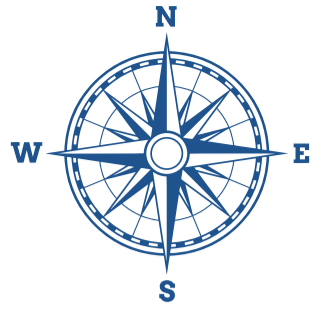
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Gluten Free Vegetarian Signature Contains Nuts Contains Pork



Please inform your host of any food allergies or special dietary requirements when placing your order.
Above prices are in Thai Baht, subject to 10% service charge and applicable government tax.

KATA ROCKS
CLUBHOUSE



Enjoy
life
be
kind
break
rules
drink
wine
be
loving
hear
song
see
beauty
live
life
be
free

KATA ROCKS POEM
BY MARTIN COOK