



A La Carte

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

SNACKS

VEGETABLE SPRING ROLLS Plum sauce	380
GREAT GREEN HUMMUS Crispy pita, Pistachio, sesame, pickled shallot	390
WHIPPED FETA DIP Garlic, chili, coriander, crispy pita	390
CHICKEN WINGS Fish sauce, palm sugar marinade, sweet chili sauce	390
COCONUT PRAWNS Yuzu-mayo, lime	420
HAMACHI CRUDO Thai green chilli, ponzu, crispy lotus root	520
BEEF TATAKI Seared Australian beef tenderloin, crispy garlic, onion, nam jim jaew sauce	520
CHICKEN SATAY Peanut sauce, Thai pickles	490
CHANGMAI SAUSAGE "HOT DOG" peanut sauce, Thai pickles, brioche bread	490
FRIED CALAMARI Smoked paprika, yuzu-mayo	420

STARTERS | SALADS

PICKLED ROCK MELON SALAD Lemon curd, pickled ginger, Thai basil, Serrano ham, Espelette pepper	590
WATERMELON GREEK SALAD Cucumber, red onion, cherry tomato, Oak leaf, feta cheese, oregano, sherry dressing	380
ANDAMAN CEVICHE Local seabass, cucumber, lime, coconut, green chili, sweet potato	420
TUNA TARTARE Pine nuts, lime, pickled cucumber, spicy dressing, vegetable crudite	490
PHUKET CRAB CAKE Panko crusted Andaman blue crab, kaffir lime mayonnaise, tomato, coriander	590
BEEF CARPACCIO Black truffle, Parmesan, maple syrup, sour cream, pickled mushroom and onions, arugula	550
BEEF TARTARE Capers, cornichon, Dijon mustard, crispy baguette	550
GILLARDEAU NO.3 3 pcs: 580 6 pcs: 1,110 Premium French oysters, Shallot vinegar, Lemon	
BURRATA Slow roasted tomato, cherry tomatoes, basil pesto, olive oil	420
CAESAR SALAD Soft boiled egg, smoked bacon, fresh & crispy Parmesan cheese Add chicken satay 150, Add prawn satay 190	420
BLUE CRAB SALAD Sweet corn purée, corn tostada, avocado	490
KR LOBSTER BISQUE Soup with coconut, lemongrass & ginger aromatics, lobster tartine	420

KATA ROCKS
POEM BY
MARTIN COOK









SHARE WITH US ON:

#KATAROCKS

MAIN PLATES

WHOLE GRILLED PHUKET LOBSTER 500g	2,100
Ginger & lemongrass butter, potato mousseline with madras curry	
DOVER SOLE GRENOBLOISE 	1,995
300-400g Served on the bone, lemon, capers, hazelnuts, croutons, parsley, cornichons with mashed potato on the side	
GRILLED SPANISH OCTOPUS	990
Capsicum, coriander, roasted garlic, potato, smoked paprika	
BARRAMUNDI NICOISE	620
Cherry tomato, green beans, olives, fennel, quail egg, sherry & dijon vinaigrette	
CHANG RAI PORK CHOP 	620
Broccoli, chili, miso, peanut sauce	
MISO GLAZED JAPANESE EGGPLANT 	550
Red rice berry, pickled mushroom and cucumber, sesame seeds, green onion	
SCALLOPS 	890
Pumpkin purée, brown butter balsamic, toasted hazelnut	
TANDOORI SALMON 	690
Grilled cabbage, zucchini, guava & green apple, yoghurt and olive oil sauce	
LAMB CHOPS 	1,350
Rosemary & garlic roasted potato, fig port wine reduction	
TOURNEDOS ROSSINI 	1,850
Jacks Creek Australian Angus beef tenderloin, pan seared foie gras, black truffle jus	
RIBEYE TAGLIATA 400g 	1,800
Jacks Creek Angus beef, wild rocket, cherry tomatoes, Parmesan cheese, lemon	
WOK FRIED PEPPER BEEF	990
Stir fried beef tenderloin, green peppercorns, Thai eggplant, oyster sauce, mashed potato	

THAI FAVORITES

GAENG KEAW WAN GAI	450
Green chicken curry, jasmine rice, eggplant	
PANEANG GOONG 	890
Jumbo prawns, kaffir lime leave, red curry, coconut, peanut	
KHAO PHAD	380
Choice of chicken or crab fried rice, Asian vegetables, light soya sauce	
PAD KRA POW	380
Choice of minced pork, chicken or seafood with Thai basil, chili, fried egg, jasmine rice	
PAD THAI GOONG 	490
Stir-fried rice noodles, prawn, peanuts, tofu, bean sprouts, tamarind sauce	
YUM WOONSEN TALAY	490
Spicy seafood salad, celery, tomato, chili, garlic, lime	
GAI PAD MED MA MUANG 	450
Stir fried chicken, cashew nuts, soy sauce, spring onion	
KAO SOI GAI	470
Northern Thailand yellow curry, braised chicken, pickled cabbage	
LARB GAI	390
Minced chicken salad, cucumber vegetable crudites	
YAM SOM O 	420
Spicy pomelo salad, poached prawns	
POO NIM GANG HANG 	490
Stir-fried soft shell crab, eggplant, young peppercorn, turmeric red curry	
MASSAMAN NUEA 	650
Beef cheek, potato, peanuts, cardamom, coconut milk, steamed rice	
GAENG PHED PED YANG	450
Roasted duck, red curry, coconut milk, pineapple	

TO SHARE

AVOCADO "TROMPE L'OEIL"  	550
Salad of baby cos and mixed lettuces, chili, pickled onion, honey lime dressing	
ROASTED BUTTERFLY CHICKEN	1,350
"GAI YANG STYLE" Marinated butterfly chicken in lemongrass, garlic, dark soy sauce, som tam salad, red rice, nam jim jaew	
ROASTED ANDAMAN SEABASS 	1,250
Garlic, local herbs and leaves, native citrus butter, Thai red rice	

PASTA | PIZZA & PANINI

LOBSTER SPAGHETTI (P)	720
Lobster cream sauce, green onion, bacon, Parmesan cheese	
COQUILLETTE JAMBON COMTÉ & TRUFFLE (P)	520
Elbow macaroni, farmer's ham, Comté cheese, truffle cream sauce	
PENNE POMODORO 🌿	450
Fresh burrata, basil, cherry tomato, crusci pepper fondue, chili	
BLACK TRUFFLE PIZZA 🌿	650
Truffle cream cheese, Pecorino cheese, potato, black truffle, truffle oil	
MARGHERITA PIZZA 🌿	420
Tomato sauce, Mozzarella cheese, basil	
SMOKED SALMON PIZZA 🐟	490
Pesto, grated Parmesan cheese, pickled onion, capers, dill	
PARMA HAM BURRATA PIZZA (P)	570
Arugula, cherry tomatoes, olive oil	
CLUBHOUSE PANINI (P)	525
Grilled chicken, smoked bacon, Comté cheese, lettuce, tomato & avocado on multi grain bread	
KR CHEESEBURGER (P)	575
Irish cheddar cheese, smoked bacon, caramelized shallot, homemade sesame seeds roll	
BRISKET AND BRIE MELT	575
Homemade salted beef, french brie, apricot mustard, green apple, arugula	
SOFT SHELL CRAB ROLL	490
Green mango, mint, spicy mayonnaise, lemon	

CHEESE TROLLEY

OUR CHEESES MATURED BY LES FRERES MARCHAND SELECTED (Tablesides)	850
Fig chutney, apricot compote, dried fruits, quince jelly, assorted nuts, honey, crackers	

SIDES

French Fries Green Salad Sautéed Vegetables Mashed Potato Jasmine Rice	90
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SWEETS

MILK & HONEY 🌿 🐟	350
Homemade milk ice cream, honeycomb, corn flakes granola, dried fruits, pistachio, blueberry	
PUMPKIN TART 🐟	350
Maple syrup, walnuts, whipped cream, pumpkin spices	
APPLE CAKE 🌿 🐟	350
Granny smith apples, Sable Breton crumble, vanilla ice cream	
PINEAPPLE AND COCONUT CHEESECAKE 🌿 🐟	350
Caramelized pineapple, coconut cheesecake ice cream, lime crumble	
TIRAMISU KATA ROCKS 🌿 🐟	350
Espresso, mascarpone cream, Savoiardi biscuit, hazelnut, chocolate rocks	
THAI CHOCOLATE LAVA 🌿	350
Kad Kocoa 70% chocolate from Chumphon, vanilla ice cream	
LEMON 🌿 (KR)	350
Confit candied lemon rind, lemon curd, French meringue, blueberry compote, Sable Breton	
MANGO STICKY RICE	350
Nam Dok Mai mango, sticky rice, coconut milk	
BAKED ALASKA	350
Coconut and milk chocolate ice cream, sponge cake, meringue	