

APPETIZERS

GOONG SARONG
Sweet chili with mango sauce

 **TORD MUN GOONG**
Crisp prawn cakes with sweet plum sauce


 **YUM WUNSEN TALEY**
Spicy seafood salad with glass noodle

 **POR PIA TOD**
Vegetable spring rolls, glass noodles and plum sauce

RICE · NOODLE · VEGETABLES

 **PHAD THAI GOONG**
Rice noodles, Thai style sauce, prawn, tofu, bean sprouts and banana flower salad

 **KHAO PAD SUPPAROD**
Pineapple fried rice, yellow curry, egg and cashew nuts

 **VEGETARIAN PAD SEE EW**
Flat thick rice noodles, bok choy, carrots, mushrooms and baby corn

KHAO PHAD MOO OR KHAO PHAD GAI
Fried rice, egg, soya sauce, vegetables, pork or chicken


PAD KARPOW HED TOW HOO
Eringi mushroom, garlic, chili, soy, basil, bok choy and yellow tofu

 **PHAD PAK RUAM**
Stir-fried mix vegetables with oyster sauce

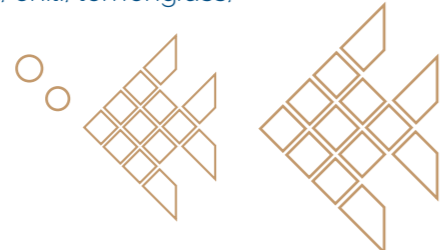
STEAMED NOODLES

STEAMED JASMINE RICE

SOUPS

 **TOM YAM GOONG**
Sour and spicy prawn soup, lemongrass, galangal, mushrooms and lime

TOM KHA GAI SUPPAROT
Coconut cream soup, chicken, galangal, chili, lemongrass, pineapple and straw mushrooms



Prices are exclusive of 7% tax and 10% service charge

MAINS

PHOO MANOW 590
Stir fried blue crab, garlic, chili, spring onion, coriander, roasted rice and lemon sauce

GAENG PHOO 680
Blue swimmer crab curry, wild betel leaf, coconut cream, sweet basil and steamed noodles


PLA KA- PONG SAUCE MAKAM 1,400
Deep fried sea bass with tamarind sauce

PHAD PONG CURRY 1,300
Maine lobster egg curry

GOONG SAM ROD 850
Fried king prawns, tamarind, sweet chili, pineapple, kaffir lime, and salmon roe

 **MOO HONG** 450
Slow cooked pork belly, five spices, soy sauce, palm sugar and cinnamon stick

 **GAENG KEAW WAN GAI** 350
Green chicken curry, eggplant, chili and coconut cream

 **GAI PAD MED MA MUANG** 350
Stir fried chicken, cashew, soya sauce, oyster sauce and spring onion

PANAENG NUEA 700
Red beef curry simmered with coconut milk and sweet basil

MASSAMAN LAMB CURRY 550
Sweet potato, aromatic Thai spices, onion, peanuts and roti


GAENG PHED PED YANG 450
Red roast duck curry, coconut milk, pineapple, lychee and soy sprouts

SALADS

YUM SOM O 520
Thai pomelo salad, grilled prawns, shallots, mint, dried chilli and coconut dressing

 **SOM TUM** 520
Papaya salad, peanut, garlic, green bean, fish sauce, chili and lime

NAM TOK NUEA 520
Grilled beef salad, dry chili, grape, mint and roasted rice powder

 **LARB GAI OR LARB MOO** 520
Chicken or pork, coriander, spring onion, dried chili powder and citrus mint dressing

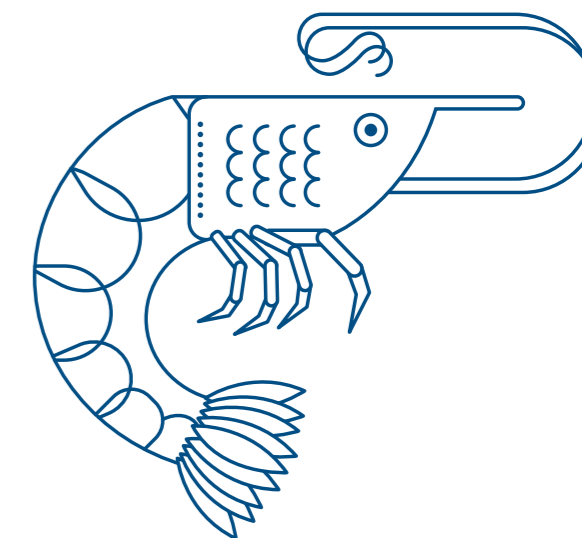
 *The happy hour set lunch promotion is available from 12noon to 2pm every Monday to Friday.*

(KR)

KATA ROCKS CLUBHOUSE

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LUNCH MENU



CLASSICS WITH A MODERN TWIST

AVOCADO AND POACHED EGG CAESAR SALAD
Anchovy sauce, parmesan cheese & extra virgin olive oil

OHLA BURGER
Wagyu beef and pork burger, Ibérico ham, Brie cheese with BBQ sauce

KR PRAWN COCKTAIL SALAD
Fennel, tomato salsa, cocktail sauce and salmon roe

 **TAGLIATELLE PESTO**
Pine nuts, parmesan cheese, fresh basil and extra virgin olive oil

KR LOBSTER CLUB SANDWICH
Avocado, tomato, mayonnaise and wild rocket

 **STEAK TARTAR**
Hand-cut steak tartar, Australian beef, mustard, quail egg and crispy toast bread

TO SHARE

 **SMOKED SALMON PLATTER**
Mozzarella, rocket salad and grilled focaccia

TUNA AVOCADO TARTAR
Shallots, sesame, lime, soy sauce and salmon roe


 **MUSHROOM TRUFFLE PIZZA**
Black truffle, fresh mozzarella and wild rocket

 **WHIPPED RICOTTA PIZZA**
Basil and fresh tomato pizza

 **OYSTER PLATTER**
Half dozen of fine de claire oysters

SEAFOOD PLATTER (FOR TWO)
Boston lobster, shrimp, crab, french oyster, mayonnaise, cocktail sauce and shallot vinegar

GREEN & HEALTHY

 **GREEK SALAD**
Tomatoes, cucumber, kalamata olives, red onions and feta cheese

 **WATERMELON SALAD**
Rocket, feta cheese, spinach, nuts and berries


FISH & SEAFOOD



BARCELONETA SEAFOOD RICE
Spanish prawns, calamari and mussels
(for two, please allow 30 minutes preparation)

MEDITERRANEAN PRAWNS
Garlic, parsley and lime

BAKED SEA BASS (FOR TWO)
Potato, onion and tomato
(please allow 20 minutes preparation)


 **QUINOA SALMON BOWL**
Diced salmon, shallot, sesame, avocado, salmon roe and ginger and spring onions

 **CALAMARI TOM YUM**
Calamari fritura, lemon, tom yum, mayonnaise and lime

DESSERTS

 **PHUKETIENNE**
Brioche, vanilla chantilly and fresh pineapple

VANILLA PANNA COTTA
Mixed berries and raspberry sorbet

 **BANOFFEE**
Banana, toffee sauce, butter clumble, chantilly and vanilla ice-cream

 **CHEESE CAKE**
Cream cheese, raspberry coulis and butter crumble

CHOCOLATE LAVA
Valrhona chocolate and vanilla ice - cream

TIRAMISU
Homemade tiramisu, imported mascarpone, amaretto, lady fingers and Valrhona cocoa

 **TWO SCOOPS OF ICE CREAM**
Assorted ice-cream selection

 **FRUIT PLATE**
Seasonal fresh fruits selection



KR
KATA ROCKS CLUBHOUSE

MEDITERRANEAN
LUNCH MENU

