## SMOOTHIES
- Mango, banana, yoghurt and fresh mint 195
- Passion fruit, orange, mango and honey 195
- Mixed berries, lychee and honey 195

## MOCKTAILS
### HOMEMADE LEMONADE
- Lemon marmalade, fresh lemon, mint leaves, sugar syrup, soda, sprite 195

### HOMEMADE GINGER BEER
- Ginger jam, fresh ginger, ginger ale, fresh lime juice, sugar syrup, soda 195

## FRESH JUICE
- Watermelon 150
- Pineapple 150
- Mixed fruit juice 150
- Apple 150
- Young coconut 150

## COFFEE with illy coffee beans
- Americano 150
- Caffè latte 150
- Cappuccino 150
- Flat white 150
- Espresso 150
- Double espresso 180
- Hot chocolate 150
- Iced latte 150
- Iced coffee 150

## TEA
- Earl grey 150
- English breakfast 150
- Peppermint 150
- Chamomile 150
- Green tea 150
- Iced lemon tea 150
- Thai iced tea 150

## STILL MINERAL WATER
- Acqua Panna 500 ml 180
- Acqua Panna 750 ml 270

## SPARKLING MINERAL WATER
- San Pellegrino 500 ml 200
- San Pellegrino 750 ml 290

## SOFT DRINKS
- Coca Cola 130
- Coca Cola Light 130
- Sprite 130
- Ginger Ale 130
- Soda 130
- Schweppes Tonic 130
- Fever Tree Tonic 150
- Red Bull 180
IMPORTED BEER

Heineken (Holland) 190
Asahi (Japan) 190
San Miguel Light (Philippines) 190
Peroni (Italy) 250
Corona Extra (Mexico) 350

THAI BEER

Singha 180
Chang 180

BREFAST

7AM – 10:30AM

WESTERN SPECIALTIES

2 EGGS ANY STYLE 250
Fried | Poached | Soft boiled | Hard boiled | Scrambled | Omelet

SMOKED SALMON EGGS BENEDICT 395
Spinach, poached eggs, Hollandaise sauce

TOM YUM EGGS BENEDICT 395
Pork bacon, poached eggs, Tom Yum Hollandaise sauce

ENGLISH BREAKFAST 450
Two fried eggs, bacon, beans, sausage, mushrooms, tomatoes

SOURDOUGH FRENCH TOAST 350
Vanilla ice cream, maple syrup, pistachio

BELGIAN WAFFLE 350
Caramelized banana, walnut, dulche de leche

SIDE DISHES 80
Bacon | Green salad | Hash brown | Pork sausage
Chiangmai sausage | Mushrooms | Jasmine rice

THAI SPECIALTIES

VEGETARIAN NOODLES 350
Stir fried egg noodles, seasonal vegetables, soy sauce

RICE CONGEE 250
Rice porridge, ginger, shallot, chicken

HEALTHY SPECIALTIES

AVOCADO TOAST 380
Avocado, poached egg, feta cheese, pomegranate

NORDIC SALAD 380
Smoked salmon, cucumber, hard boiled egg, dill

PAPAYA POWER BOWL 380
Papaya, Greek yoghurt, homemade granola, seeds & nuts, seasonal berries

Prices are exclusive of 7% tax and 10% service charge
## Kata Rocks Classics

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tuna Tartar</td>
<td>600</td>
<td>Avocado, shallots, sesame, lime</td>
</tr>
<tr>
<td>Beef Tartar</td>
<td>550</td>
<td>Cornichon, capers, shallot, Dijon mustard</td>
</tr>
<tr>
<td>Margarita Pizza</td>
<td>480</td>
<td>Tomato sauce, mozzarella cheese and fresh basil</td>
</tr>
<tr>
<td>Kr Classic Beef Burger</td>
<td>560</td>
<td>Smoked bacon, lettuce, tomato</td>
</tr>
<tr>
<td>Tasmanian Salmon</td>
<td>750</td>
<td>Roasted potatoes, rocket salad</td>
</tr>
<tr>
<td>Acers Organic Beef Tenderloin 250g</td>
<td>1,750</td>
<td>Grass-fed, AUS</td>
</tr>
<tr>
<td>Black Onyx Prime Angus Ribeye 400g</td>
<td>1,800</td>
<td>Grass-fed, Rangers Valley, AUS</td>
</tr>
<tr>
<td>Tom Kha Gai Supparot</td>
<td>450</td>
<td>Coconut cream, pineapple, galangal, soup, chicken, chilli, lemongrass, mushroom and coriander</td>
</tr>
<tr>
<td>Tord Mun Goong</td>
<td>450</td>
<td>Prawn cakes, sweet plum sauce and kaffir lime</td>
</tr>
<tr>
<td>Gaeng Keaw Wan Gai</td>
<td>350</td>
<td>Green chicken curry, eggplant, chilli and coconut cream</td>
</tr>
<tr>
<td>Khao Phad Gai / Moo</td>
<td>480</td>
<td>Fried rice with chicken or pork, egg, soy sauce and vegetables</td>
</tr>
<tr>
<td>Side Dishes</td>
<td>120</td>
<td>Mashed potatoes, Sautéed mushrooms, Roasted potatoes, Sautéed broccoli, French fries, Green salad</td>
</tr>
</tbody>
</table>

## Desserts

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Homemade Tiramisu</td>
<td>450</td>
<td>Homemade tiramisu, imported mascarpone, Amaretto liqueur, lady fingers and Valrhona cocoa</td>
</tr>
<tr>
<td>Selection of Artisan Ice Cream and Sorbet</td>
<td>200</td>
<td>Vanilla, Banana, Coconut, Chocolate, Lemon sorbet</td>
</tr>
<tr>
<td>Fruit Plate</td>
<td>350</td>
<td>Seasonal fresh fruits selection</td>
</tr>
</tbody>
</table>

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