

# Beverages



## FRUIT & YOGURT SMOOTHIES

Mango, banana and honey	195
Passion fruit, orange, mango and honey	195
Mixed berries, lychee and honey	195

## MOCKTAILS

<b>HOMEMADE LEMONADE</b>	195
Lemon marmalade, fresh lemon juice, mint leaves, simple syrup, soda, sprite	
<b>HOMEMADE GINGER BEER</b>	195
Ginger jam, fresh ginger, ginger ale, fresh lime juice, simple syrup, soda	

## FRUIT JUICE

Orange	150
Watermelon	150
Pineapple	150
Papaya	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	250 ml	110
Acqua Panna	500 ml	180
Acqua Panna	750 ml	270
















## SPARKLING MINERAL WATER

San Pellegrino	250 ml	130
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

## TO START YOUR MORNING...

<b>TOAST SELECTION</b> 	60
Choice of multigrain, rye or sourdough, served with butter and artisanal jams	
<b>CLASSIC VIENNOISERIE MAISON JEAN PHILLIPE</b>	75
Croissant & pain au chocolate	
<b>QUINOA GRANOLA PARFAIT</b>  	220
Homemade and served	
<b>CARROT 'CAKE' QUINOA BOWL</b>    	350
Raw carrot, goat cheese, cranberries, walnut, maple cinnamon dressing	
<b>TROPICAL SMOOTHIE BOWL</b>   	350
Phuket pineapple, banana, coconut, honey, homemade granola	
<b>SUPERGREEN SALAD</b>   	380
Asparagus, zucchini, green beans, soybean, avocado, pesto, parmesan cheese	
<b>SEASONAL THAI FRUITS</b>  	320

## TO COMPLETE YOUR BREAKFAST...

<b>HEALTHY START</b>  	320
Egg white omelette, lemon, asparagus, herb salad, goji berries	
<b>SUMAC AVOCADO TOAST</b> 	390
Soft boiled egg, feta cheese, dried cranberries, multi grain toast	
<b>BLUEBERRY &amp; BEETROOT BELGIAN WAFFLES</b>   	390
Honey, yoghurt, walnut, chia seeds, mint	
<b>SOURDOUGH FRENCH TOAST</b>  	390
Coffee & cinnamon, banana, toasted hazelnut, Canadian maple syrup	
<b>TOM YUM EGGS BENEDICT</b> 	320
Chiang Mai bacon, bok choy, tom yum hollandaise sauce, homemade English muffin	
<b>SMOKED SALMON EGGS BENEDICT</b>	380
Smashed avocado, smoked salmon, hollandaise sauce, homemade English muffin	
<b>KR BIG BREAKFAST</b>	450
Eggs your way, bacon, sausage, hash brown potatoes, mushrooms, gem lettuce, sourdough toast	
<b>FARMHOUSE EGGS</b> 	290
Any style: fried, poached, boiled, scrambled or omelette	
<b>KAI LUAK</b>	220
Thai style soft poached egg, maggi seasoning, black pepper	
<b>JOKE</b> 	220
Rice congee, soft poached egg, ginger, green onion	
<b>WOK FRIED VEGETABLE NOODLES</b> 	320
Choice of egg noodles or flat noodles, seasonal vegetables, soy sauce	
<b>SIDE DISHES</b>	80
Smoked bacon   Pork sausage   Chiang Mai sausage Jasmine rice   Hash brown   Mushrooms	



Vegetarian



Gluten Free



Contains Nuts



Signature

## SNACKS

<b>VEGETABLE SPRING ROLLS</b> _____ 380 Plum sauce
<b>GREAT GREEN HUMMUS</b> _____ 390 Crispy pita, Pistachio, sesame, pickled shallot
<b>WHIPPED FETA DIP</b> _____ 390 Garlic, chili, coriander, crispy pita
<b>CHICKEN WINGS</b> _____ 390 Fish sauce, palm sugar marinade, sweet chili sauce
<b>COCONUT PRAWNS</b> _____ 420 Yuzu-mayo, lime

<b>HAMACHI CRUDO</b> _____ 520 Thai green chilli, ponzu, crispy lotus root
<b>BEEF TATAKI</b> _____ 520 Seared Australian beef tenderloin, crispy garlic, onion, nam jim jaew sauce
<b>CHICKEN SATAY</b> _____ 490 Peanut sauce, Thai pickles
<b>CHANGMAI SAUSAGE</b> _____ 490 "HOT DOG" peanut sauce, Thai pickles, brioche bread
<b>FRIED CALAMARI</b> _____ 420 Smoked paprika, yuzu-mayo

## STARTERS | SALADS

<b>PICKLED ROCK MELON SALAD</b> _____ 590 Lemon curd, pickled ginger, Thai basil, Serrano ham, Espelette pepper
<b>WATERMELON GREEK SALAD</b> _____ 380 Cucumber, red onion, cherry tomato, Oak leaf, feta cheese, oregano, sherry dressing
<b>ANDAMAN CEVICHE</b> _____ 420 Local seabass, cucumber, lime, coconut, green chili, sweet potato
<b>TUNA TARTARE</b> _____ 490 Pine nuts, lime, pickled cucumber, spicy dressing, vegetable crudite
<b>PHUKET CRAB CAKE</b> _____ 590 Panko crusted Andaman blue crab, kaffir lime mayonnaise, tomato, coriander
<b>BEEF CARPACCIO</b> _____ 550 Black truffle, Parmesan, maple syrup, sour cream, pickled mushroom and onions, arugula

<b>BEEF TARTARE</b> _____ 550 Capers, cornichon, Dijon mustard, crispy baguette
<b>GILLARDEAU</b> _____ 3 pcs: 580   6 pcs: 1,110 <b>NO.3</b> Premium French oysters, Shallot vinegar, Lemon
<b>BURRATA</b> _____ 420 Slow roasted tomato, cherry tomatoes, basil pesto, olive oil
<b>CAESAR SALAD</b> _____ 420 Soft boiled egg, smoked bacon, fresh & crispy Parmesan cheese <b>Add</b> chicken satay 150, <b>Add</b> prawn satay 190
<b>BLUE CRAB SALAD</b> _____ 490 Sweet corn purée, corn tostada, avocado
<b>KR LOBSTER BISQUE</b> _____ 420 Soup with coconut, lemongrass & ginger aromatics, lobster tartine

## MAIN PLATES

<b>WHOLE GRILLED PHUKET LOBSTER</b> 500g _____ 2,100 Ginger & lemongrass butter, potato mousseline with madras curry
<b>DOVER SOLE GRENOBLOISE</b> _____ 1,995 300-400g Served on the bone, lemon, capers, hazelnuts, croutons, parsley, cornichons with mashed potato on the side
<b>GRILLED SPANISH OCTOPUS</b> _____ 990 Capsicum, coriander, roasted garlic, potato, smoked paprika
<b>BARRAMUNDI NICOISE</b> _____ 620 Cherry tomato, green beans, olives, fennel, quail egg, sherry & dijon vinaigrette
<b>CHANG RAI PORK CHOP</b> _____ 620 Broccoli, chili, miso, peanut sauce
<b>MISO GLAZED JAPANESE EGGPLANT</b> _____ 550 Red rice berry, pickled mushroom and cucumber, sesame seeds, green onion

<b>SCALLOPS</b> _____ 890 Pumpkin purée, brown butter balsamic, toasted hazelnut
<b>TANDOORI SALMON</b> _____ 690 Grilled cabbage, zucchini, guava & green apple, yoghurt and olive oil sauce
<b>LAMB CHOPS</b> _____ 1,350 Rosemary & garlic roasted potato, fig port wine reduction
<b>TOURNEDOS ROSSINI</b> _____ 1,850 Jacks Creek Australian Angus beef tenderloin, pan seared foie gras, black truffle jus
<b>RIBEYE TAGLIATA</b> 400g  _____ 1,800 Jacks Creek Angus beef, wild rocket, cherry tomatoes, Parmesan cheese, lemon
<b>WOK FRIED PEPPER BEEF</b> _____ 990 Stir fried beef tenderloin, green peppercorns, Thai eggplant, oyster sauce, mashed potato

## TO SHARE

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



Vegetarian



Gluten Free



Contains Nuts



Signature



Contains Pork

## THAI FAVORITES

<b>GAENG KEAW WAN GAI</b> _____ 450 Green chicken curry, jasmine rice, eggplant
<b>PANEANG GOONG</b> _____ 890 Jumbo prawns, kaffir lime leave, red curry, coconut, peanut
<b>KHAO PHAD</b> _____ 380 Choice of chicken or crab fried rice, Asian vegetables, light soya sauce
<b>PAD KRA POW</b> _____ 380 Choice of minced pork, chicken or seafood with Thai basil, chili, fried egg, jasmine rice
<b>PAD THAI GOONG</b> _____ 490 Stir-fried rice noodles, prawn, peanuts, tofu, bean sprouts, tamarind sauce
<b>YUM WOONSEN TALAY</b> _____ 490 Spicy seafood salad, celery, tomato, chili, garlic, lime

<b>GAI PAD MED MA MUANG</b> _____ 450 Stir fried chicken, cashew nuts, soy sauce, spring onion
<b>KAO SOI GAI</b> _____ 470 Northern Thailand yellow curry, braised chicken, pickled cabbage
<b>LARB GAI</b> _____ 390 Minced chicken salad, cucumber vegetable crudites
<b>YAM SOM O</b> _____ 420 Spicy pomelo salad, poached prawns
<b>POO NIM GANG HANG</b> _____ 490 Stir-fried soft shell crab, eggplant, young peppercorn, turmeric red curry
<b>MASSAMAN NUEA</b> _____ 650 Beef cheek, potato, peanuts, cardamom, coconut milk, steamed rice
<b>GAENG PHED PED YANG</b> _____ 450 Roasted duck, red curry, coconut milk, pineapple

## PASTA | PIZZA & PANINI

<b>LOBSTER SPAGHETTI</b> _____ 720 Lobster cream sauce, green onion, bacon, Parmesan cheese
<b>COQUILLETTE</b> _____ 520 <b>JAMBON COMTÉ &amp; TRUFFLE</b> Elbow macaroni, farmer's ham, Comté cheese, truffle cream sauce
<b>PENNE POMODORO</b> _____ 450 Fresh burrata, basil, cherry tomato, crusci pepper fondue, chili
<b>BLACK TRUFFLE PIZZA</b> _____ 650 Truffle cream cheese, Pecorino cheese, potato, black truffle, truffle oil
<b>MARGHERITA PIZZA</b> _____ 420 Tomato sauce, Mozzarella cheese, basil
<b>SMOKED SALMON PIZZA</b> _____ 490 Pesto, grated Parmesan cheese, pickled onion, capers, dill

<b>PARMA HAM BURRATA PIZZA</b> _____ 570 Arugula, cherry tomatoes, olive oil
<b>CLUBHOUSE PANINI</b> _____ 525 Grilled chicken, smoked bacon, Comté cheese, lettuce, tomato & avocado on multi grain bread
<b>KR CHEESEBURGER</b> _____ 575 Irish cheddar cheese, smoked bacon, caramelized shallot, homemade sesame seeds roll
<b>BRISKET AND BRIE MELT</b> _____ 575 Homemade salted beef, french brie, apricot mustard, green apple, arugula
<b>SOFT SHELL CRAB ROLL</b> _____ 490 Green mango, mint, spicy mayonnaise, lemon

## CHEESE TROLLEY

<b>OUR CHEESES MATURED BY LES FRERES MARCHAND SELECTED</b> <i>(Tableside)</i> _____ 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
---

## SWEETS

<b>MILK &amp; HONEY</b> _____ 350 Homemade milk ice cream, honeycomb, corn flakes granola, dried fruits, pistachio, blueberry
<b>PUMPKIN TART</b> _____ 350 Maple syrup, walnuts, whipped cream, pumpkin spices
<b>APPLE CAKE</b> _____ 350 Granny smith apples, Sable Breton crumble, vanilla ice cream
<b>PINEAPPLE AND COCONUT CHEESECAKE</b> _____ 350 Caramelized pineapple, coconut cheesecake ice cream, lime crumble

<b>TIRAMISU KATA ROCKS</b> _____ 350 Espresso, mascarpone cream, Savoiardi biscuit, hazelnut, chocolate rocks
<b>THAI CHOCOLATE LAVA</b> _____ 350 Kad Kokoa 70% chocolate from Chumphon, vanilla ice cream
<b>LEMON</b> _____ 350 Confit candied lemon rind, lemon curd, French meringue, blueberry compote, Sable Breton
<b>MANGO STICKY RICE</b> _____ 350 Nam Dok Mai mango, sticky rice, coconut milk
<b>BAKED ALASKA</b> _____ 350 Coconut and milk chocolate ice cream, sponge cake, meringue

