



HEALTHY JUICES & HOMEMADE

Carrot, ginger, orange and lemongrass	195	Clean and green, lots of leafy greens	195
Beetroot, tomato, celery and apple	195		
Homemade lemonade	195		
Homemade ginger beer	195		

YOGHURT SMOOTHIES

Mango, banana, honey	195
Passion fruit, orange, mango, honey	195
Mixed berries, lychee, honey	195
Banana, young coconut, honey	195

FRESH JUICE

Watermelon	195
Pineapple	195
Mango	195
Mixed fruit	195
Naam manow fresh lime and soda	195
Apple	195
Orange	195

BOTTLED JUICE

Apple	150
Tomato	150
Cranberry	150
Pear	150
Raspberry	150

COFFEE

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
Thai premium green tea	150
Iced lemon tea	150
Thai iced tea	150

STILL MINERAL WATER

KR drinking water	500 ml	65
Aqua Panna	750 ml	320

SPARKLING MINERAL WATER

Voss sparkling	800 ml	380
San Pellegrino	750 ml	330
Perrier	330 ml	150

SOFT DRINKS

Coca Cola	130
Coca Cola Light	130
Sprite	130
Ginger Ale	130
Soda	130
Tonic	130
Red Bull	150

LOCAL BEERS

Asahi	220
Singha	190
San Miguel Light	190

IMPORTED BEERS

Corona	350
Heineken	190

PROSECCO BY THE GLASS

Nua prosecco	480
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PROSECCO COCKTAILS

Prosecco Bellini Nua prosecco, peach schnapps and peach juice	490
Prosecco Mimosa Nua prosecco, orange curaçao and orange juice	490
Prosecco French 75 Nua prosecco, Gin and fresh lemon juice	490

CHAMPAGNE COCKTAILS

Kir Royale	Perrier-Jouët Grand Brut, crème de cassis	1,200
Bellini	Perrier-Jouët Grand Brut, fresh peach and puree	1,200

WESTERN

APPETIZERS, SALADS AND SANDWICHES

Organic quinoa salad	380
Tomatoes, radish, shallots, avocado, corn, cashew nuts and lime coriander dressing	
Egg Benedict	400
Smoked salmon, green asparagus, hollandaise sauce, lemon and dill	
Spanish Iberian ham	650
Grilled focaccia bread with tomato and extra virgin olive oil	
Bloody Mary prawns salad	650
Organic tomatoes, prawns, celery, lemon, black pepper, tabasco and vodka mayonnaise	
Seafood platter (for two)	2,900
Boiled lobster, Fine de Claire oysters, shrimps, crab, mayonnaise and cocktail sauce	
Croquetas de Jamón	350
Iberian ham and cheese croquets	
Seeds and nuts salad with goat cheese and honey dressing	380
Pumpkin seeds, walnuts, raisins, pine nuts and balsamic dressing	
Greek salad	350
Organic tomatoes, cucumber, Kalamata olives, red onions and marinated feta cheese	
Grilled ham and cheese sandwich	390
Paris ham, Emmental cheese, tomatoes and sprouts market salad	
Vegetarian sandwich	420
Organic tomatoes and hard boiled eggs, rocket salad, avocado and mustard mayonnaise	
Ohla Burger - Winner of the 2016 'Phuket Best Burger' competition	550
Australian beef, ibérico ham, organic tomatoes and Brie cheese	
Chiang Mai sandwich	450
Grilled Chiang Mai sausages, roasted green peppers and mustard mayonnaise	
French platter	750
Pâté de campagne with cornichons and mustard, Foie gras, Brie cheese, duck ham, butter, served with grilled baguette bread	

MAIN COURSE

Salt crusted branzino for 2 (Please allow 15 minutes to cook)	850
Seabass in salted white, egg crust, tomato, coriander, lemon and extra virgin olive oil dressing	
Roasted chicken	580
Creamy spinach, roasted tomatoes with rosemary	
Grilled whole lobster	1,650
Grilled lobster with hollandaise sauce, served with green salad and lemon dressing	
Crisp fish & chips	480
Remoulade sauce, lemon and parsley salad	
Pan-fried French turbot	1,200
Tomato, coriander, lemon, zucchini and pine nut dressing	

PIZZA & PASTA

Salami pizza	520
Tomato and mozzarella, salami, rocket salad and extra virgin olive oil	
Prawns pizza	520
Tomato sauce, poached prawns, coriander, capers and tom yum mayonnaise	
Parma ham pizza	520
Tomato sauce and mozzarella, Parma ham, basil and extra virgin olive oil	
Margarita pizza	480
Tomato sauce, mozzarella cheese and fresh basil	
Spaghetti aglio e olio	500
Sauteed shrimps, chilli, garlic and extra virgin olive oil	
Penne carbonara	500
Porchetta cream sauce and Parmesan cheese	

CHAR GRILL

Australian Wagyu Rib eye MB4	300gr	1,650
Roasted organic tomatoes, rosemary potatoes and herb butter		
Wagyu tenderloin MB5	250gr	1,650
Roasted organic tomatoes, rosemary potatoes and herb butter		
Double entrecote de boeuf Wagyu MB 5 (For two)	600gr	2,950
Roasted organic tomatoes, rosemary potatoes and rocket salad		

Chimichurri sauce | Hollandaise sauce | Black pepper sauce | Red wine sauce

SIDE DISHES & SAUCES

Roasted rosemary potatoes	180
Creamy mashed potatoes	220
Tomato salad	180
Green, green, green salad	180
Portobello mushrooms with persillade	180
French fries	180
Steamed market vegetables	180

THAI

SOUP

- Tom yam goong** 450
Sour and spicy prawn soup, lemongrass, galangal, mushroom and lime
- Tom kha gai** 450
Coconut cream soup, chicken, galangal, chilli, lemon grass and straw mushrooms

STARTERS

- Khong wang ruam** 450
Thai appetizer sampler for two including chicken satay, goong sarong and golden bag
- Tord mun goong** 450
Crisp prawn cakes with sweet plum sauce
- Kaow tang phoo mamoung mun** 290
Rice crackers, crab meat sauce, green mango and coconut dipping sauce
- Pla muek yang kamin** 450
Grilled calamari with turmeric and lime chilli sauce
- Mieng kham** 250
Traditional Thai herbs, lime, shallot, ginger, roasted peanuts, dry shrimp and chilli served in betel leaves with mieng kham sauce
- Khor moo yang** 450
Marinated grilled pork with nam jim jeaw sauce, Isan style
- Por pia tod** 350
Vegetable spring rolls, glass noodles and plum sauce

SALADS

- Yum som o** 350
Thai pomelo salad, grilled prawns, shallots, mint, dried chilli and coconut dressing
- Som tum** 350
Thai papaya salad, peanut, garlic, green bean, fish sauce, palm sugar, chilli and lime
- Yum nuea** 490
Thai beef salad, fresh herbs, chilli sweet and sour dressing
- Larb gai or larb moo** 350
Chicken or pork, coriander, spring onion, dried chili powder and citrus mint dressing

MAINS

- Phoo manow** 590
Stir fried blue crab, garlic, chilli, spring onion, long coriander, roasted rice and lemon sauce
- Gaeng phoo bai cha plu** 580
Blue swimmer crab curry, wild betel leaf, coconut cream and sweet basil
- Pad prik khing** 1,700
Stir fried Phuket lobster curry, coconut milk, capsicum and ginger
- Phoo nim pad pong karee** 550
Stir fried soft shell crab in yellow curry powder
- Goong sam rod** 850
Fried king prawns, tamarind, sweet chilli, pineapple, Thai basil and garlic
- 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, chilli and coconut cream
- Gai pad med ma muang** 350
Stir fried chicken, cashew, soya sauce, oyster sauce and spring onions
- Panaeng nuea** 700
Red beef curry simmered with coconut milk, sweet basil and palm sugar
- Massaman lamb curry** 550
Sweet potatoes, aromatic Thai spices, onion, cashew nuts and roti
- Gaeng phed ped yang** 450
Red roast duck curry, coconut milk, pineapple, tomato and lychee

RICE NOODLES & VEGETABLES

- Phad Thai goong** 480
Rice noodles, Thai style sauce, prawn, tofu, bean sprouts and banana flower salad
- Khao pad supparod** 480
Pineapple fried rice, yellow curry, egg and cashew nuts
- Khao phad** 480
Fried rice, egg, soya sauce, salt, pepper and vegetables with pork, chicken or seafood
- Pad karpow hed tow hoo** 250
Eryngii mushrooms, garlic, chilli, soy, basil, bok choy and yellow tofu
- Phad pak ruam** 250
Stir-fried mix vegetables with oyster sauce