



## HEALTHY JUICES & HOMEMADE

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

## IMPORTED BEER

Corona Extra	350
Heineken	190
Asahi	190
San Miguel Light	190

## LOCAL BEER

Singha	190
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## SOFT DRINKS

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

## FRESH JUICE

Watermelon	195
Mango	195
Pineapple	195
Mixed fruit	195
Fresh lime soda	195
Apple	195
Orange	195
Young coconut	195

## BOTTLED JUICE

Apple	150
Tomato	150
Cranberry	150
Pear	150
Raspberry	150

## YOGHURT SMOOTHIES

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

## PROSECCO COCKTAILS

Bellini Prosecco, peach schnapps	490
Mimosa Prosecco, orange curaçao, orange juice	490
French 75 Prosecco, Beefeater Gin, fresh lemon juice	490
Aperol Spritz Prosecco, Aperol, soda	490

## CHAMPAGNE COCKTAILS

Kir Royale Louis Roederer brut, creme de cassis	1,200
Bellini Louis Roederer brut, peach schnapps	1,200

## MILKSHAKES

Vanilla	195
Chocolate	195
Strawberry	195

## FRESH FRUIT SHAKE

Mango	195
Watermelon	195
Pineapple	195
Coconut	195

## COFFEE

Americano	150
Caffè latte	150
Cappuccino	150
Flat white	150
Espresso	150
Double espresso	180
Black coffee	150
Hot chocolate	150
Iced latte	150
Iced coffee	150
Iced cappuccino	150
Iced coffee frappé	180

## 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	750 ml	320
KR drinking water	500 ml	65

## SPARKLING MINERAL WATER

San Pellegrino	750 ml	330
Perrier	330 ml	150

# THAI

## SOUP

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

## STARTERS

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

## SALADS

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

## MAINS

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

## RICE NOODLES & VEGETABLES

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

# WESTERN

## STARTERS

<b>Seafood platter (for two)</b>	2,900
Boston lobster, French Fine de Claire oysters, blue swimmer crab, shrimps with homemade mayonnaise and Marie Rose	
<b>French Fine de Claire oysters</b>	450
Half dozen oysters served with lemon, shallots and red sherry vinegar	
<b>Vegetarian sandwich</b>	420
Organic tomatoes, avocado, hard-boiled egg, rocket salad with mustard mayonnaise	
<b>Parma ham pizza</b>	520
Homemade tomato sauce, parma ham, fresh basil, extra virgin olive oil	
<b>Margarita pizza</b>	480
Homemade tomato sauce, mozzarella cheese and fresh basil	
<b>Pumpkin soup</b>	350
Creamy pumpkin soup with sautéed mushrooms and parmesan cheese	
<b>Penne carbonara</b>	350
Porchetta, cream, parmesan cheese, egg and black pepper	
<b>Tagliatelle pesto</b>	350
Pine nuts, parmesan cheese, fresh basil and garlic	

## SALADS

<b>Burrata salad</b>	500
Garden tomatoes, fresh basil, pine nuts with pesto dressing	
<b>Parma ham platter</b>	550
Mozzarella, baby tomatoes, fresh basil with grilled focaccia	
<b>Smoked salmon platter</b>	550
Mozzarella, tomatoes, fresh basil with grilled focaccia	
<b>Seeds and nuts salad</b>	380
Goat cheese, spinach, mixed nuts and honey dressing	
<b>Quinoa salad</b>	350
Chickpeas, cashew nuts, radish, avocado, tomatoes, goat cheese with honey dressing	
<b>Pomegranate and brown rice salad</b>	400
Roasted sweet potato, raisins, cummin, pomegranate with lemon dressing	

## MAINS

<b>Prawn cocktail salad</b>	650
Celery, fennel, tomato salsa, Marie Rose and salmon caviar	
<b>Ohla burger '2016 Phuket's Best Burger'</b>	550
Australian Wagyu M5 beef and pork belly patty, Ibérico ham, Brie cheese, homemade smoked mayonnaise and served with fries	
<b>Australian Wagyu M4 beef 'Rossini'</b>	1,700
Pan seared foie gras, truffled mash potato with rosemary sauce	
<b>Pan seared sea bass</b>	600
Green pea and sautéed mixed vegetables	
<b>Slow cooked Tasmanian salmon</b>	680
Cucumber, dill and crème fraîche salad, spinach and bread croutons	
<b>Pan seared Hokkaido scallops</b>	850
Sautéed mushrooms, carrot, and roasted pine nuts	
<b>Slow cooked chicken breast</b>	680
Truffle and mushroom crust, potato cream, truffle emulsion with wild rocket	

## CHAR GRILL

<b>Australian Wagyu ribeye M4</b>	1,600
Rosemary potatoes with fresh rocket and tomato salad	
<b>Australian Wagyu tenderloin M5</b>	1,600
Rosemary potatoes with fresh rocket and tomato salad	
<b>Grain fed USA beef striploin</b>	800
Rosemary potatoes with fresh rocket and tomato salad	
<b>Double entrecote de boeuf Australian Wagyu M5 (for two)</b>	2,900
Rosemary potatoes with fresh rocket and tomato salad	

Chimichurri sauce

Hollandaise sauce

Black pepper sauce

Red wine sauce

## SIDE DISHES & SAUCES

<b>Creamy mashed potatoes</b>	100
<b>Green salad</b>	80
<b>Sautéed seasonal vegetables</b>	80
<b>Mushroom persillade</b>	80

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