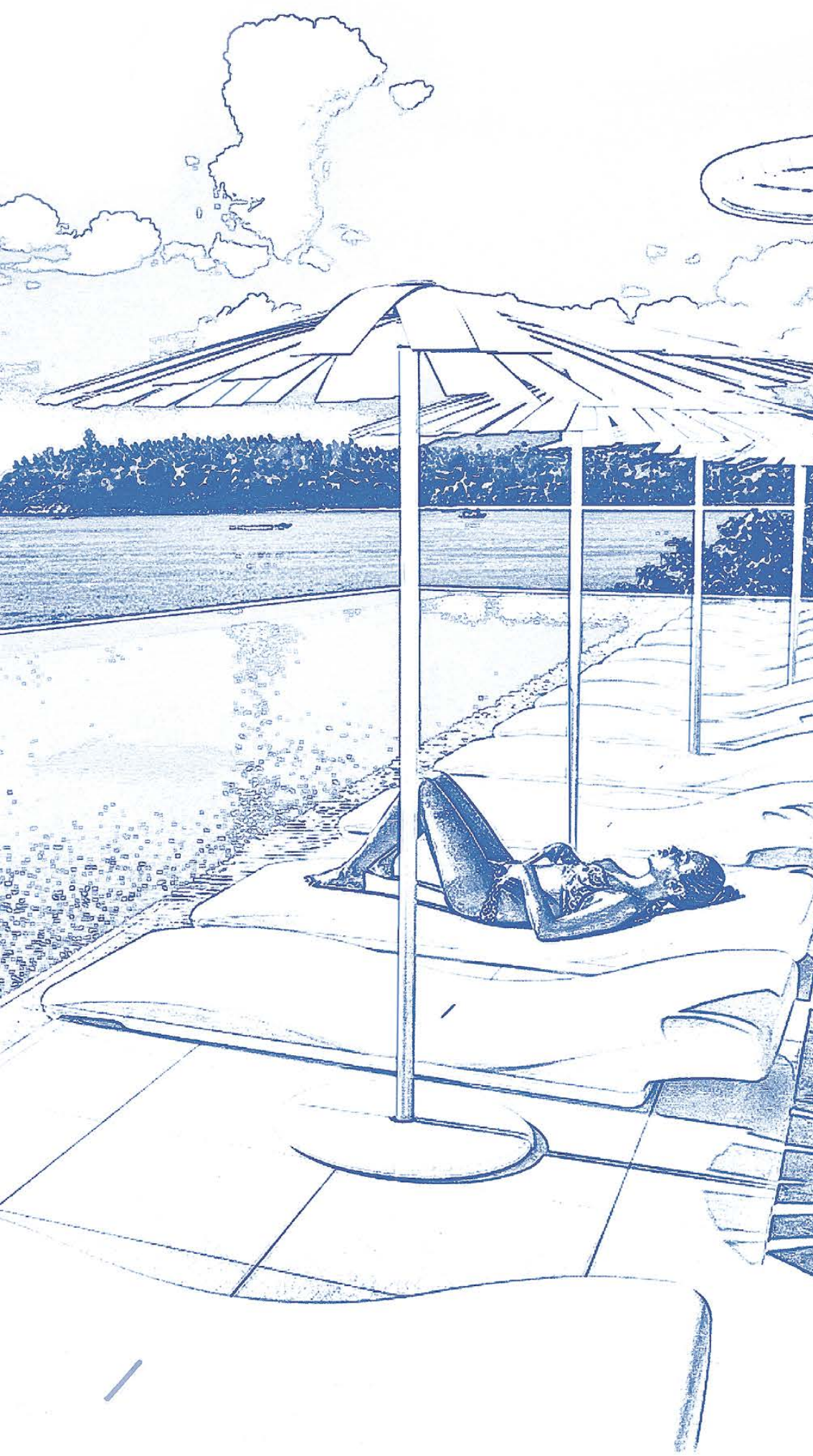




KATA ROCKS

CLUBHOUSE

Lunch



KATA ROCKS CLUBHOUSE

SNACKS

BEEF TATAKI 890	COCONUT PRAWNS  550
Seared Australian beef tenderloin, crispy garlic, onion, nam jim jaew sauce	Yuzu-mayo, lime
FRIED CALAMARI 490	CHICKEN WINGS  390
Smoked paprika, yuzu-mayo	Fish sauce, palm sugar marinade, sweet chili sauce
CHICKEN SATAY  390	VEGETABLE SPRING ROLLS  295
Peanut sauce, Thai pickles	Plum sauce

STARTERS | SALADS

IBERICO BELOTTA PATA NEGRA 24 MONTH 80g  _____ 1,890	
100% iberico shoulder ham by Juan Pedro Domeq, marinated gordal olives, toasted baguette.	
PHUKET CRAB CAKE  _____ 690	
Panko crusted Andaman blue crab, kaffir lime mayonnaise, tomato, coriander	
BEEF CARPACCIO  _____ 670	
Black truffle, parmesan, maple syrup, sour cream, pickled mushroom and onions, arugula	
BEEF TARTARE _____ 670	
Capers, cornichon, Dijon mustard, crispy baguette	
BLUE CRAB SALAD  _____ 595	
Sweet corn purée, corn tostada, avocado	
ANDAMAN CEVICHE  _____ 590	
Local sea bass, cucumber, lime, coconut, green chili, sweet potato	
TUNA TARTARE  _____ 580	
Pine nuts, lime, pickled cucumber, spicy dressing, vegetable crudité	
WATERMELON GREEK SALAD _____ 490	
Cucumber, red onion, cherry tomato, oak leaf, feta cheese, oregano, sherry dressing	
CAESAR SALAD  _____ 395	
Soft boiled egg, smoked bacon, fresh & crispy parmesan cheese	
Add Chicken satay 170 Add Prawn satay 220	

THAI FAVOURITES

PANANG GOONG  _____ 1,190	
Jumbo prawns, kaffir lime leaves, red curry, coconut milk, peanut	
PLA KAPONG LUI SUAN _____ 895	
Deep fried fish, spicy tamarind sauce, lime juice, fresh herb and spices	
PAD KRAPOW BEEF _____ 790	
Stir-fried Australian beef tenderloin (180g), holy basil, Thai chilies	
MASSAMAN NUEA  _____ 690	
Beef cheek, potato, peanuts, cardamom, coconut milk, jasmine rice	
PAD THAI GOONG  _____ 550	
Stir-fried rice noodles, prawn, peanuts, tofu, bean sprouts, tamarind sauce	
KAO SOI GAI _____ 510	
Yellow curry, Braised Chicken, Pickled cabbage, Chang Mai noodles	
LARB GOONG _____ 495	
Mince prawn salad, roasted rice, tamarind sauce, mixed herb salad	
GAENG KEOW WAN GAI _____ 450	
Green chicken curry, jasmine rice, eggplant	
KOR MOO YANG _____ 445	
Grilled pork neck, nam jim jaew sauce	
KHAO PAD _____ 420	
Choice of chicken or pork fried rice, Asian vegetables, light soya sauce	

MAIN PLATES

WHOLE GRILLED LOBSTER 500g	2,990
Ginger & lemongrass butter, potato mousseline with madras curry	
TOURNEDOS ROSSINI 	2,290
Jack's Creek Australian Angus beef tenderloin, pan seared foie gras, black truffle jus	
AUSTRALIAN SPICED LAMB LOIN	1,350
Garam masala spiced eggplant, potato purée	
WOK FRIED PEPPER BEEF	1,260
Stir fried beef tenderloin, green peppercorns, Thai eggplant, oyster sauce, mashed potato	
GRILLED SPANISH OCTOPUS	1,190
Capsicum, coriander, roasted garlic, potato, smoked paprika	
BLACK COD MISO	1,190
French black cod marinated with white miso and caramelized	
ROASTED HALF-A-CHICKEN	1,160
Marinated baby chicken, truffle mash potatoes, chicken gravy sauce	
SCALLOPS 	995
Pumpkin purée, brown butter balsamic, toasted hazelnut	
TANDOORI SALMON 	960
Grilled cabbage, zucchini, guava & green apple, yoghurt, olive oil sauce	

PASTA | PIZZA & PANINI

LOBSTER SPAGHETTI 	1,195
Lobster cream sauce, green onion, bacon, parmesan cheese	
BLACK TRUFFLE PIZZA 	790
Truffle cream cheese, pecorino cheese, potato, black truffle, truffle oil	
KR SIGNATURE BURGER 	690
Australian beef and pork belly, Serrano ham, brie cheese, caramelized shallot, arugula, tomatoes	
FISH & CHIPS	675
Sea bass, french fries, homemade tartar sauce	
SMOKED SALMON PIZZA 	620
Pesto, grated parmesan cheese, pickled onion, capers, dill	
CLUBHOUSE SIGNATURE SANDWICH 	550
Grilled chicken, smoked bacon, fried egg, comté cheese, lettuce, tomato, avocado, multi grain bread	
MARGHERITA PIZZA 	490
Tomato sauce, mozzarella cheese, basil	
PENNE POMODORO 	460
Fresh burrata, basil, cherry tomato, crusci pepper fondue, chili	
COQUILLETTE JAMBON COMTÉ & TRUFFLE 	450
Elbow macaroni, farmer's ham, comté cheese, truffle cream sauce	

SIDES

FRENCH FRIES	195
MASHED POTATO	195
SAUTÉED VEGETABLES	195
ARUGULA & PARMESAN SALAD	195
JASMINE RICE	90

OUR CHEESES MATURED BY LES FRERES MARCHAND SELECTED	995
Fig chutney, apricot compote, dried fruits, quince jelly, assorted nuts, honey, crackers	

SWEETS

THAI CHOCOLATE LAVA 	490
Kad Kokoa 70% chocolate from Chumphon, vanilla ice cream	
TIRAMISU KATA ROCKS  	450
Espresso, mascarpone cream, savoiardi biscuit, hazelnut, chocolate rocks	
MANGO STICKY RICE	430
Nam Dok Mai mango, sticky rice, coconut milk	
APPLE CAKE  	350
Granny smith apples, Sable Breton crumble, vanilla ice cream	
PINEAPPLE AND COCONUT CHEESECAKE  	350
Caramelized pineapple, coconut cheesecake ice cream, lime crumble	

Please inform your host of any food allergies or special dietary requirements when placing your order.
Above prices are in Thai Baht, subject to 10% service charge and applicable 7% government tax.

Enjoy
life
be
kind
break
rules
drink
wine
be
loving
hear
song
see
beauty
live
life
be
free

KATA ROCKS POEM BY MARTIN COOK

