












SALADS

HALF / FULL BOARD PRICE
SUPPLEMENT (USD) (USD)


Som Tam Gai Yang   28
shredded green papaya with chillies, dried shrimps, peanuts, tomatoes, long beans and lime dressing, topped with roasted chicken


Som Tam Jay    22
shredded thai green papaya salad with chillies, peanuts, carrots, tomatoes, long beans, cucumber and tangy lime dressing



Thai Larb Tuna   28
raw tuna lightly cured with lime juice, onions, ground roasted rice, fresh herbs and chilli flakes

Yam Som-o    26
pomelo segments with red onions, chillies, coriander and cashews, tossed in tamarind dressing

APPETISERS

Satay Ruam  36
flame-grilled marinated chicken, beef and prawn skewers, served with peanut sauce and achar (pickled vegetables)

Jingha Til Tikka  38
marinated spicy tiger prawns cooked in a tandoor, finished with sesame seed sprinkles

Murgh Tikka   32
tandoor roasted kashmiri chilli-yoghurt marinated boneless chicken

Paneer Tikka  30
yoghurt, turmeric and spice marinated indian cottage cheese steaks with onions and peppers, cooked in a tandoor oven

Por Pia Tod
crisp golden spring rolls, with sweet chilli sauce and choice of filling:

- vegetarian  24
- lobster  20 46



Pork



Spicy



Vegetarian



Nuts








Signature

PLEASE INFORM US OF YOUR DIETARY PREFERENCES, ALLERGIES AND SPICE TOLERANCE LEVEL: SPICY, MILD OR NON-SPICY
PRICES ARE QUOTED IN US DOLLARS (USD) AND ARE SUBJECT TO 10% SERVICE CHARGE AND 12% GOVERNMENT TAXES













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SOUPS

Tom Yum Goong   spicy shrimp broth with prawns, mushrooms, kaffir lime, red onions, lemongrass and a drizzle of chilli oil	32
Tom Kha Gai  classic thai coconut chicken soup with oyster mushrooms, red onions, lime leaves, galangal, chilli oil and coriander	28
Tom Kha Jay   thai coconut soup with assorted vegetables, oyster mushrooms, lime leaves, red onions, galangal, chilli oil and coriander	24

NOODLES AND RICE

Vegetable Briyani   northern-indian spiced rice with aromatic vegetables and cashews, served with raita and pickles	42
Pad Thai Goong    thai-style stir-fried flat rice noodles in tamarind sauce with king prawns, shallots, egg, chives, bean sprouts, crushed peanuts and chilli flakes	37
Indonesian Nasi Goreng   wok-fried rice with a sunny side up egg, fried king prawn, peanut sauced chicken satay and prawn crackers	38
Vegetarian Nasi Goreng    indonesian-style fried rice with assorted vegetables and peanut sauced marinated tofu	32



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LOCAL SEAFOOD	HALF / FULL BOARD SUPPLEMENT (USD)	PRICE (USD)
<p>Grilled Maldivian Lobster</p> <p>live from our lobster cage, served with wok-fried vegetables and asian dips</p>	<p>22 per 100 grams (price applicable for full board and half board)</p>	
<p>Seafood Platter </p> <p>grilled half lobster, tiger prawn, calamari, scallops, mussels, baby octopus, reef fish fillet and tuna fillet, side salad, buttered garden vegetable, lemon-butter sauce</p>	<p>80</p>	<p>118</p>
<p>Fish – Daily Catch</p> <p>all dishes are served with steamed jasmine rice select your preferred preparation style:</p> <ul style="list-style-type: none"> - grilled, served with wok-fried vegetables and assorted asian dips - steamed with asian herbs, mushrooms and ginger-soy sauce, jasmin rice  		<p>58</p>
<p>Tiger Prawns</p> <p>all dishes are served with steamed jasmine rice</p> <p>select your preferred preparation style:</p> <ul style="list-style-type: none"> - stir-fried in spicy szechuan sauce, served with vegetables  - grilled, served with wok-fried vegetables and assorted asian dips 		<p>48</p>



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TANDOORI BAKED INDIAN FLATBREADS

HALF / FULL BOARD PRICE
SUPPLEMENT (USD) (USD)

Naan

6

select your preferred preparation style:

- butter
- garlic
- cheese
- chilli

Wholemeal Roti

6

INDIAN CURRIES

all dishes are served with saffron rice and choice of one Indian flatbread

Murgh Makhani



44

yoghurt and ethnic spice marinated chicken simmered in buttery rich, velvety tomato-cashew curry

Rogan Josh



44

meltingly tender lamb leg curry braised with dried kashmiri chillies, aromatic spices, tomatoes and yoghurt

Paneer Tikka Masala



38

tandoori roasted cottage cheese cubes in a creamy, vibrant curry with tomatoes, chillies, cashews, onions and peppers

Sabzi Masala



32

nourishing tomato-coconut based curry bursting with warming spices and tender assorted vegetables



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THAI CURRIES

all dishes are served with steamed jasmine rice

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Gaeng Keow Wan Gai  chicken in creamy green curry with coconut milk, eggplant and sweet basil		35
Gaeng Keow Wan Jay   creamy green curry with coconut milk, assorted vegetables, tofu, eggplant and sweet basil		28
Massaman Nua   wagyu beef cheek slow cooked in mild red curry with cashews and pearl onions, served with potato	30	55
WOK-FRIED		
all dishes are served with steamed jasmine rice		
Black Bean Tofu  firm tofu and vegetables in a savoury black bean sauce		32
Asian Vegetables  seasonal produce cooked with garlic and mushroom soy sauce		32
Phad Kra Pao Thalay   prawns, calamari, scallops and grouper in garlic-chilli basil sauce	20	85
Black Pepper Angus Beef   tender sliced beef with onions, bell peppers, mushrooms and broccoli in black pepper sauce	20	43



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DESSERTS		
Khanom Wan Thai jackfruit, young coconut, mango, papaya, passionfruit, pomegranate and attap seeds in chilled jasmine scented coconut milk		20
Thai Mango Sticky Rice  sweetened glutinous rice, fresh mangoes, coconut cream and mango sorbet		20
Chocolate Kulfi chilli spiced chocolate bar with caramelised popcorn, whipped cream, strawberry coulis and condensed milk ice-cream		20
Crème Brûlée Trio  masala chai, green tea and cinnamon infused crème brûlée, served with berries and a cookie crisp		20
Seasonal Fruit Platter daily selection of fresh fruit		20
Home-Made Frozen Treats (two scoops) select your preferred flavours: <ul style="list-style-type: none">- ice-cream: cinnamon, cardamom, saffron-turmeric, chocolate, vanilla, strawberry, condensed milk or pistachio- sorbet: lychee, mandarin, passionfruit, mango or coconut		14



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