

# BEACH RESTAURANT MENU

## COLD STARTERS

<b>Summer Tomato Salad (7, 9) <i>Signature</i></b>	380
Beef Tomato, Semi-dry, Smoked and Fresh Cherry Tomato, Homemade Labaneh, Black olives Powder, Avocado Cream, Pickled Red Onion, Mango, Basil, Dill	
<b>Gravlax Barramundi, Lemon Crème Fraiche, Pickled Beetroot (4, 7)</b>	410
Homemade Cured Barramundi, Lemon Crème Fraiche, Dill Oil, Beet Pickled, Pennywort	
<b>Napasai Salad (9)</b>	460
Mix Quinoa, Baby Carrot, Green Asparagus, Cucumber, Green Apple, Orange, Lemon, Red Capsicum Guacamole, and Onion Pickled	
<b>Beetroot Gazpacho, Samui Blue Crab, Herbs Cream Cheese (2, 3, 7, 9)</b>	480
Herbs Cream Cheese, Blue Crab Salad, Cold Beetroot Soup	

## HOT STARTERS

<b>Brava Potato, Huancaína sauce, Spring Onion (1, 7)</b>	240
Spicy Yellow Chili sauce, Fried Potatoes, Spring Onion	
<b>Shrimp Croquettes, Turmeric aioli (1, 2, 3, 7)</b>	390
Shrimps croquettes, Turmeric Aioli	
<b>Octopus Anticuchos, Sweet potato, Coriander-tomato dressing (7, 14) <i>Signature</i></b>	760
Sweet potato purée, Sweet Potatoes Chips, Roasted Octopus, Pico de Gallo	
<b>Lobster Tacos, Kimchi, Pineapple Dressing (1, 2, 7)</b>	1370
Phuket Lobster, Herbs Cream Cheese, Corn Tortilla, Pineapple dressing, Homemade Kimchi	

All prices are in THB subject to 7% VAT and 10% service charge.

## LOCAL PAELLA

For 2 or 4 people

**Vegetable** 550

Seasonal Vegetables Paella

**Chicken**

680

Red Curry Chicken Paella

**Seafood (2, 14)**

780

Shrimp, Squid, Octopus, Mussels and Aioli

## MAIN COURSES

### SEAFOOD

**Tempura Mackerel Loins, Fennel Salad, Citrus Mayonnaise (3, 4, 10)** 420

Fried mackerel loins, Citrus Mayonnaise, Fennel Salad

**Red Snapper, Achiote oil, Coconut Sauce (7)**

680

Red Snapper Cooked in Banana Leaves, Aromatic Herbs and Cherry Salad on top, Rice on the Side

**Grilled Seabass, Beer-naise, Kale and Tomatoes (1, 3, 4, 7)**

780

Beer-naise Sauce, Roasted Kale and Tomato Salad

**Phuket Lobster Loins, Pumpkin, Lacto-fermented Cream (2, 7, 8, 10) *Signature***

1600

Marinated Lobster, Pumpkin Purée, Pumpkin Seeds Crumble, Pickled, Lemon Crème Fraiche, Herbs oil

### MEAT

**Roasted Organic Chicken**

660

Charcoal Vegetables, Yellow Chili and Spicy Tomato Dressings

**Lamb Loin, Coco-miso and Eggplant (7, 11)**

1160

Roasted Lamb Loin, Stewed Eggplant, BBQ Mushrooms, Miso Sauce

**Australian Rib Eye (1-7)**

1350

Roasted Potato Purée, Chimichurri, Veal Juice

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# BEACH RESTAURANT VEGAN MENU

## STARTERS

<b>Brava Potato (1, 7)</b>	240
Spicy Tomato Sauce, Fried Potatoes, Spring Onion	
<b>Beetroot Gazpacho (3, 7, 9)</b>	380
Cold Beetroot Soup	
<b>Summer Tomato Salad (7, 9) <i>Signature</i></b>	380
Beef Tomato, Semi-dry, Smoked and Fresh Cherry Tomato, Black Olives Powder, Avocado Cream, Pickled Red Onion, Mango, Basil, Dill	
<b>Napasai Salad (9)</b>	460
Mix Quinoa, Baby Carrot, Green Asparagus, Cucumber, Apple, Orange, Lemon, Red Capsicum Guacamole, Pickled	

## MAIN COURSES

<b>Local Paella</b>	
<b>Smoked Eggplant with Creole Sauce</b>	360
Coco-miso Sauce, Tomato- Bell Pepper Mojo, Herbs Oil	
<b>Braised Pumpkin (8, 10)</b>	370
Tamarind Sauce, Seeds Crumble, Pumpkin Pickled	
<b>Roasted Leeks, Romesco, Caramelizes Cashew (8) <i>Signature</i></b>	390
Red Bell Pepper Dressing, Caramelized Cashew, BBQ Leeks	
<b>Vegetable Rice</b>	550
Seasonal Vegetables Paella	

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## DESSERTS

<b>Coco Puff Tiramisu (1, 3, 7) <i>Signature</i></b> Coconut Mascarpone Cream, Cacao, Baileys and Coffee	280
<b>Mango Cheese Cake (1, 3, 7)</b> Mango Cheese Cream, Pistachio	280
<b>Corn Husk Merengue (3, 7)</b> Coconut Ice Cream, Corn Mousse	290
<b>Ward Eight Whiskey Lemon (1, 3, 7)</b> Lemon Curd, Whiskey Ice Cream, Caramelized Oranges Sets	380
<b>Homemade Ice creams (3, 7)</b> Chocolate, Vanilla, Coconut	180
<b>Homemade Sorbets</b> Mango-Passion Fruit-Lime-Strawberry	180

*Our commitment to local community engages us with local organic farmers, fishermen, producers and craftsmen.*

*We provide our guests with the freshest ingredients.*

*Our vegetables and chicken are sourced from organic farming. Our seafood is sourced from our local fisherman.*

Some of our foods contain allergens. Please contact us for more information and let us know if you have any allergies or special dietary requirement.

Certain dishes and beverages may contain one or more of 14 allergens designated by EU Regulations No 1169/2011.

THE DESIGNATED ALLERGENS AND PRODUCTS THERE OF ARE:

(1) Gluten, (2) crustaceans, (3) eggs, (4) fish, (5) peanuts, (6) soybeans, (7) milk, (8) nuts, (9) celery, (10) mustard, (11) Sesame seeds, (12) sulphur dioxide and sulphites, (13) lupin beans, (14) molluscs, (15) suitable for vegetarians