

THAILAND
TATLER
BEST
RESTAURANTS
2018
Dinner

THAI TASTING MENU

Our tasting menus are portioned for two people. They are a great way to sample a variety of flavours shared in the traditional dining style.

REGIONAL THAI

2,480

Tom kha gai

Sliced chicken breast in creamy coconut broth flavoured with lemongrass, galangal and kaffir lime leaves.

Tord man pla

Daily market fish cake, flavoured with red curry paste, snake beans and kaffir lime leaf.

Yam neua yang

Barbecued Australian sirloin tossed with tomatoes, celery and chili-lime dressing.

Phad pak bbong fi deng

Stir fried morning glory with garlic, chilies and oyster sauce.

Massa man gai

Chicken thigh marinated and slowly braised in a mild coconut peanut curry with potatoes and onions.

THAI SEAFOOD

2,980

Tom yum talay

Daily market seafood in clear prawn broth infused with lemongrass, kaffir lime leaves and chili paste.

Goong tord kratiem

Tiger prawns, deep fried and dressed with garlic and black pepper sauce.

Poo nim pad pong pong garee

Tempura battered soft shell crab, stir-fried with yellow curry powder, onions, coconut milk, sweet pepper and celery.

Gaeng kiew waan goong magon

Rock lobster in a rich, mild green curry, flavoured with kaffir lime leaves, galangal, palm sugar and Thai basil.

Pla meuk phad prik Thai dum

Local squid, stir fried with black pepper, oyster sauce, onions and sweet peppers.

Phad phak kana nam man hoi

Stir fried kale with soy sauce, water mushroom and deep fried garlic.

Mamuang khao nieau

Classic Thai mango and sticky rice

SOUPS

Seafood chowder 420

A thick, creamy fish broth with scallops, ocean prawns, white fish and diced potato with a splash of truffle oil.

Lobster bisque 400

Roasted prawns blended with fish fume, Cognac and fresh cream, poached rock lobster and warm toasted cheese croute.

Tom yum goong 390

White sea prawns and water mushrooms in a rich prawn broth, infused with lemongrass, galangal kaffir lime leaf and homemade chili paste.

Roasted corn and sweet basil soup 320

Local corn blended with a rich vegetable stock, a touch of coconut and sweet basil.

Tom kha gai 360

Sliced chicken breast in creamy coconut broth flavoured with lemongrass, galangal and kaffir lime leaves.

SALADS

Quinoa and roasted pumpkin salad 350

Local roasted baby pumpkin with quinoa, feta cheese, organic beetroot, pumpkin seeds and fresh mint, spiced Harissa dressing.

Poo nim tod yum mamuang 390

Tempura fried soft shell crab with a salad of shredded green mango, roasted cashews and Thai herbs, chili and lime dressing.

Andaman rock lobster salad 460

Slowly poached sliced rock lobster, baby cucumber, slow roast tomatoes, Phuket greens, toasted macadamia nuts, citrus black pepper dressing.

Traditional Caesar salad 310

Hearts of romaine lettuce, tossed with our house made Caesar dressing, black olives, capers, parmesan cheese, crunchy bacon bits and anchovies.

Yam talay 400

Sliced market fish, sea prawns and squid poached in a fish fumet, tossed with celery, tomatoes, onions and chili-palm sugar dressing.

APPETIZERS

Goat's cheese crostini	340
Grilled ciabatta with red onion marmalade, creamy French goat's cheese, local Phuket honey.	
Blue swimmer crab cakes	420
Crumbed blue swimmer crab cakes served with creamed corn, green onion and fresh herbs, spiced tomato chutney.	
Massa man lamb	390
Lamb meat balls, braised in a mild peanut curry, garnished with goat cheese sour cream and grilled flat bread.	
Ahi tartare	420
Ahi yellow fin tuna marinated in fresh herbs, chili, lemon juice and a touch of sesame oil with avocado relish and wonton crisps.	
Poo jah	350
Blue swimmer crab stuffed with a mousse of minced chicken, crab meat and glass noodles, flavoured with Thai herbs, battered and deep-fried in rice oil, topped with a delicate egg nest.	
Larb ped	350
Minced duck breast poached, tossed with peppermint, toasted rice and chili-lime dressing, served with long beans and green cabbage.	
Tord man kao pod	300
Thai sweet corn fritters deep fried with a touch of red curry and kaffir lime, sweet plum sauce.	
Ceviche	340
Daily market fish diced, marinated in lime juice tossed with tomatoes, shallots, spring onion and coconut milk.	
Por pia tord	330
Crispy spring rolls filled with glass noodles, jelly mushrooms and local vegetables.	
Satay gai	330
Chicken tenderloin satay marinated in yellow curry, barbecued and served with traditional Thai peanut sauce and cucumber, chili relish.	
Tord man pla	320
Daily market fish cake, flavoured with red curry paste, snake beans and kaffir lime leaf.	

All prices are subject to 10% service charge and 7% value added tax.

FRAGRANT CURRIES

Gaeng som pla kai cha-om 590

Southern Thai sour orange curry with Andaman ocean white snapper and Thai style omelet with acacia leaves.

Gaeng ped phad yang 490

Duck breast marinated in oyster sauce, slow roasted, sliced, served in a red coconut curry with pineapple, grapes, cherry tomatoes and sweet basil.

Gaeng khua neua kam wua 620

Fragrant spicy red coconut curry with slowly braised beef cheeks, Acacia leaves, Asian mushrooms and crispy Betel leaves.

Massa man gai 430

Chicken thigh marinated and slowly braised in a mild coconut peanut curry with potatoes and onions.

Paneang neua 440

Australian beef topside, thinly sliced stir-fried with Southern Thai red curry paste and coconut milk, flavoured with kaffir lime leaves.

Poo nim pad pong garee 690

Tempura battered soft shell crab, stir-fried with yellow curry powder, onions, coconut milk, sweet pepper and celery.

WOK FIRED

Goong mangon saam rod 1,790

Whole Phuket lobster sliced into medallions with the shell on, stir-fried with pineapple, sweet peppers, onions and sweet/sour sauce.

Phad cha goong 790

Wok-fried Andaman tiger prawns with wild ginger, chili, local young green peppercorn, holy basil and oyster sauce.

Choo chee ruam mitr 790

Wok-fried aromatic red curry with sea scallops, white snapper and white prawns, with coconut milk and kaffir lime.

Gai phad med mamuang 430

Sliced chicken breast, stir-fried with sweet bell peppers, onion, garlic and cashew nuts.

CHEF SPECIALTIES

Twice cooked crispy pork belly	750
With roasted pumpkin puree, wok-fried morning glory, apple and young ginger marmalade, red wine thyme gravy.	
Harissa spiced lamb cutlets	1,350
Australian lamb cutlets rubbed with Harissa spices and barbequed, served with orange and pistachio cous cous, buttered snow peas, Chermoula dressing.	
Oven roasted half chicken	660
Marinated with yellow curry powder and coriander seeds, slow roasted, and served with sweet potato coconut mash and hot Thai basil brown butter.	
Pan roasted grouper fillet	700
With garlic and thyme roasted potatoes, marinated artichokes and olives, chorizo marmalade.	
Confit duck leg	740
Cured overnight, then braised for 9 hours, pan seared to crisp the skin served on a bed of kale sautéed with garlic confit and mustard cream garnished with caramelized onions.	
Tikka spiced Tasmanian salmon fillet	700
Served with a chilled lentil, tomato and cucumber salad, minted yoghurt, crisp poppadum.	
Seared Hokkaido scallops	850
Pan seared Hokkaido scallops, minted pea puree, crispy pancetta, sweet basil butter.	
Fettuccini porcini mushroom	450
Al dente fettuccini with porcini mushroom ragout, black truffle, cream and aged parmesan.	
Black truffle risotto	620
Creamy risotto with black truffle, shitake and mixed mushrooms, garnished with grilled asparagus and sliced white prawns.	

ANDAMAN OCEAN WHITE SNAPPER

Market fresh white snapper served whole and boneless. Please select your preferred preparation below. 950

Crispy fried Thai style with green mango salad.

Steamed with chilies, lime juice, fish sauce, garlic coriander and palm sugar.

Grilled with local aromatic herbs in banana leaf.

FROM THE GRILL

Australian Heritage Black Angus Beef Tenderloin (200 gram) or Rib Eye (250 gram) 1,490

Our 100% grass-fed Angus and Hereford cattle are raised on family-owned Australian ranches where they graze on pastures of alfalfa and rye. In keeping with our principles, the steer are treated humanely and are free of any hormones, stimulant or antibiotics. It's better for the cattle, the ranchers, the environment, and ultimately, for the taste and quality of the beef.

Whole Phuket lobster 1,790

Our Phuket lobsters are from local waters and are the variety without claws weighing approximately 500 grams. Phuket lobster is without a doubt one of Thailand's most popular and recognisable seafood items. Our lobsters are served whole and grilled.

Select up to two accompanying sauces

Nam jim jaew – North-East Thailand chili relish.

Sweet basil béarnaise.

Green peppercorn sauce.

Roasted garlic mayonnaise.

Red wine and thyme gravy.

Select up to two accompanying side dishes

Truffle mash.

Char-grilled Mediterranean vegetables.

Crispy sweet potato chips.

Garlic and ginger sugar snap peas.

SIDES

Jasmine or brown rice.	50
Egg fried rice.	90
Garlic bread.	150
French fries.	120
Baby green salad.	130
Stir fried morning glory with oyster sauce.	150
Char-grilled vegetables.	150
Truffle mash	160