

JOIN THE SPIRIT!



CHALONGBAY.COM

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WIFI : ChalongBayBar
PASSWORD : ILOVECBR

#CHALONGBAYBAR
#CHALONGBAYRUM

THE SPIRIT OF PHUKET

CHALONG BAY

FOOD & COCKTAIL PAIRING MENU

OUR RUSTIC CUISINE USES FRESH, QUALITY INGREDIENTS THAT SERVE TO BRING PEOPLE TOGETHER WITH
COMFORT FOOD THAT IS MADE TO BE SHARED.

WE INVITE YOU TO DISCOVER OUR PAIRING MENU, WHICH WAS CAREFULLY DESIGNED TO MATCH SELECT
DISHERS WITH ONE OF OUR SPECIALLY CRAFTED COCKTAILS MADE WITH CHALONG BAY RUMS.

WE HOPE YOU ENJOY THIS INNOVATIVE PAIRING MENU, ISLAND STYLE.

OPEN ME!



THE MEDITERRANEAN PAIRING

THE PERFECT TASTE COMBINATION OF MEDITERRANEAN RUSTIC CUISINE WITH A CHALONG BAY COCKTAIL

STARTERS



450 THB

SPANISH STYLE GAMBAS & TROPICAL MARY

Cuisine: Shrimps sautéed in lemon-garlic chili sauce, served with bread.

Cocktail: Chalong Bay, tomato, dry chili, basil, coriander, sesame seed, lime.



SPINACH SALAD & GARDEN AFFAIR

Cuisine: Fresh spinach, green apples, cherry tomatoes, sliced almonds & parmesan with balsamic dressing.

Cocktail: Chalong Bay, sugarcane & beetroot juice, ginger, lime.

MAINS



480 THB

ROASTED CHICKEN WITH WILD MUSHROOMS & SWEET HAMMOCK NAPS

Cuisine: Free range roasted chicken with fresh herbs, champignon sauce & lemon rocket salad, served with polenta chips.

Cocktail: Chalong Bay, aromatic bitters, thyme, sweet potato, pomegranate, pineapple-ginger syrup, lime.



PESTO CRAB SPAGHETTI & GOLDEN HOUR

Cuisine: Basil, parsley & cashew pesto, topped with parmesan & crab flambéed in Chalong Bay Rum.

Cocktail: Chalong Bay, Lemongrass, mango, passion fruit, honey, lime.

DESSERT



CRÊPE SUZETTE À LA MODE & WHITE ELEPHANT

Cuisine: Sweet buttery orange crêpe flambéed in Chalong Bay Rum, served with vanilla ice cream.
Cocktail: Chalong Bay, de coco, coconut milk, passion fruit, nutmeg, orange.

350 THB

DESSERTS

ARTISAN ICE CREAM

BANANA / COCONUT / MANGO / HAZELNUT
SALTED CARAMEL / VANILLA

1 SCOOP
100 THB

2 SCOOPS
180 THB



CRÊPE SUZETTE & VANILLA ICE CREAM

Sweet buttery orange crêpe flambéed in Chalong Bay Rum, served with vanilla ice cream.

220 THB



BANANA FLAMBÉ & VANILLA ICE CREAM

Local bananas flambéed in Chalong Bay Rum & orange-butter sauce, topped with vanilla ice cream & whipped cream.

220 THB



COCONUT STICKY RICE & COCONUT ICE CREAM

Sticky rice cooked in coconut milk & served with coconut ice cream.

185 THB



FRUIT PLATTER

Seasonal local fruit.

200 THB

KIDS MENU



BURGER & FRIES

Fresh beef burger topped with lettuce and mayonnaise, served with french fries.

185 THB



FISH & CHIPS

Battered dolly fish, served with french fries and homemade tartar sauce.

165 THB



SPAGHETTI & MEATBALLS

Spaghetti tossed in tomato sauce and served with homemade beef meatballs.

175 THB

SIDE DISHES



RATATOUILLE

120 THB



POLENTA CHIPS

120 THB



GARLIC FRENCH FRIES

120 THB



JASMINE RICE

30 THB

THE ASIAN PAIRING

EXPLORE THE COMPLEMENTARY FLAVOURS OF ASIA
AND CHALONG BAY COCKTAILS

STARTERS



KRUNG SARONG & ANDAMAN BEAUTY

Cuisine: A royal Thai recipe of shrimps wrapped in deep-fried noodles, served with sweet chili sauce.

Cocktail: Chalong Bay, bougainvillea flower, roselle, rose water, orange blossom, soda water.

450 THB



KHAO-TANG NAH-TANG & SMOKED KHAO-TANG

Cuisine: Northeastern style curry dip with chicken & shrimps served with crispy rice cakes.

Cocktail: Chalong Bay, aromatic bitters, roasted rice, orange, lime, egg white.

MAINS



LEMONGRASS CHICKEN WITH THAI HERBS & NOODLES & THAI FLING

Cuisine: Sautéed lemongrass chicken on vermicelli noodles with fresh bean sprouts, coriander, basil, carrots & tangy sweet vinegar sauce.

Cocktail: Chalong Bay, mint, basil, chill, lime.

450 THB

490 THB



STEAMED SEA BASS THAI STYLE & SIAM TWIST

Cuisine: Sea bass steamed with spicy garlic & chili sauce, served with jasmine rice.

Cocktail: Chalong Bay Kaffir Lime, ginger, lime, soda water.

DESSERT



COCONUT STICKY RICE, COCONUT ICE CREAM & MANGO BLISS

Cuisine: Sticky rice cooked in coconut milk, served with coconut ice cream.

Cocktail: Chalong Bay, mango, vanilla, lime.

380 THB

THE MEDITERRANEAN GARDEN

UNEARTH OUR RUSTIC MEDITERRANEAN GARDEN CUISINE

STARTERS & TAPAS



SPANISH STYLE GAMBAS

Shrimps sautéed in lemon-garlic chili sauce, served with bread.

280 THB



MEDITERRANEAN DIPS

Hummus, oven-baked red bell peppers, cherry tomato & Thai basil salad.

200 THB



BRUSCHETTA

Chopped fresh tomatoes, feta cheese, garlic & rosemary served with ciabatta bread.

200 THB



EMPANADAS (CHICKEN/VEGGIE)

Warm Spanish-style empanada pastry served with parsley-yogurt dipping sauce.

200 THB

THE ASIAN GARDEN

MAINS



THAI-STYLE SEAFOOD SALAD (YUM SAM KASAT)

Fresh tomato, onion, cilantro & cashews tossed in sweet chili sauce, mixed with deep fried squid, prawn, & dried fish.

380 THB



MASSAMAN CURRY WITH CHICKEN

Stewed potatoes, carrots & onion in a classic curry made with tamarind & coconut milk, served with white rice.

280 THB



PAD-THAI

Stir fried rice noodle in tamarind sauce with shrimps, bean sprouts, peanuts, garlic, chives, dried chili & spring onions.

250 THB

THE ASIAN GARDEN

MAINS



LEMONGRASS CHICKEN WITH THAI HERBS & NOODLES

Sautéed lemongrass chicken over vermicelli noodles with fresh bean sprouts, coriander, basil, carrots & tangy sweet vinegar sauce.

250 THB



STEAMED SEA BASS THAI STYLE

Sea bass steamed with spicy garlic & chili sauce, served with jasmine rice.

320 THB



BUTTERFLY PEA TOSSED SALAD (THAI KHAO YUM)

Butterfly pea rice tossed with fresh carrots, cabbage, cucumber, sprouts & coconut powder, served with sweet sesame sauce (nam budu).

250 THB



VIETNAMESE CREPE (BANH XEO)

Vietnamese crepe stuffed with shrimps, chicken & bean sprouts, served with fresh, crunchy herbs & greens.

290 THB

THE MEDITERRANEAN GARDEN

SALADS



GRILLED MUSHROOM SALAD WITH SESAME DRESSING

Grilled mushrooms, romaine lettuce & cherry tomatoes, served with sesame dressing.

280 THB



MARINATED ROAST CHICKEN WITH MIXED GREENS

Marinated roast chicken served on a bed of fresh mixed greens, cherry tomatoes, tossed in balsamic-honey dressing.

280 THB



SPINACH SALAD

Fresh spinach, green apples, cherry tomatoes, sliced almonds & parmesan with balsamic dressing.

280 THB



QUINOA SALAD

Quinoa with bell peppers, tomatoes, cucumber, romaine lettuce, capsicum & feta cheese with garlic vinaigrette.

280 THB

THE MEDITERRANEAN GARDEN

MAINS



ROASTED CHICKEN WITH WILD MUSHROOMS & ROCKET SALAD

Free range roasted chicken with fresh herbs, champignon sauce & lemon rocket salad, served with polenta chips.

280 THB



SEA BASS FILLET WITH BELL PEPPER SAUCE & RATATOUILLE

Seared sea bass in a savory red bell pepper cream sauce, served with asparagus, mushrooms & ratatouille.

320 THB



TRUFFLE SPAGHETTI

Spaghetti in a creamy wild mushroom-truffle sauce, sprinkled with parmesan.

290 THB



PESTO CRAB SPAGHETTI

Basil, parsley & cashew pesto, with parmesan & your choice of chicken or crab flambéed in Chalong Bay Rum.

290 THB



PENNE ARRABBIATA

Penne pasta tossed in homemade spicy tomato sauce, topped with mozzarella, crispy pancetta & seasoned bread crumbs

290 THB



LOBSTER ROLL

Sweet rolls stuffed with rock lobster thermidor, parmesan cheese & béchamel sauce, served with spiced french fries & green salad.

590 THB

THE ASIAN GARDEN

DISCOVER THE TASTES OF THAILAND THROUGH OUR ASIAN GARDEN CUISINE

STARTERS & TAPAS



THAI NACHOS & SALSA

Specialty Thai chips served with tomato, jalapeño, cilantro & onion salsa.

170 THB



FRESH SPRING ROLLS (VEGETARIAN/SHRIMPS)

Thai spring rolls with fresh basil, mint, local vegetables & noodles served with peanut sauce.

140 THB / 190 THB



CRISPY RICE CAKES WITH CURRY DIP (KHAO-TUNG NAH-TUNG)

Northeastern style curry dip with chicken & shrimps, served with crispy rice cakes.

220 THB



KRUNG-SARONG

A royal Thai recipe of shrimps wrapped in deep-fried noodles, served with sweet chili sauce.

290 THB



CHICKEN SATAY

Grilled chicken with Thai herbs & yellow curry served with bread & peanut sauce.

200 THB