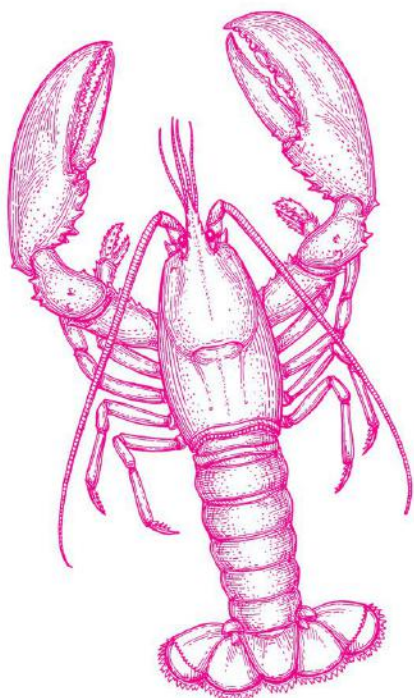


DINNER MENU

STARTERS TO SHARE

BRAVAS POTATOES POTATOES ALIOLI SPICY TOMATO SAUCE	190
SEAWEED HUMMUS MISO CHICPEAS TAHINA WAKAME	210
TIGER PRAWN CROQUETES ALIOLI AND BRAVA SAUCE	200
GRILLED OCTOPUS POTATOES JALAPENOS SMOKED PAPRIKA	490
FRIED CRISPY SEAWEED CALAMARI CHILLI LIME SAUCE	230
BLUE CRAB CAKES RED PEPPERS TARTAR FENNEL CITRUS SALAD	380
XANA'S TIGER PRAWN TEMPURA CELERY APPLE SALAD WASABI MAYONNAISE	290
CRAB QUESADILLA BLUE CRAB TOMATILLO SALSA CORN JALAPENOS PEPPERS MASCARPONE	350
CHICKEN WINGS CHILLI BBQ SAUCE	250
CRISP CHICKEN LUMPIA PICKLED CARROT CUCUMBER SHOYU - VINEGAR	220
IBERICO HAM CROQUETES ALIOLI AND BRAVA SAUCE	260



SALADS

BABY GREENS BEETS SAKE PEARS GOAT CHEESE ONIONS YUZU SMOKED XTRA VIRGIN OLIVE OIL	250
XANA 'S CAESAR SALAD ROMAINE LETTUCE POACHED EGG CRUNCHY PANCETTA WHITE ANCHOVIES CHARCOAL BREAD CROUTONS	230
ADD CHICKEN ADD SOFT SHELL CRAB ADD TIGER PRANWS	+90 + 50 + 150
SEARED HOKKAIDO SCALLOPS, QUINOA APPLE SALAD YUZU VINAIGRETTE	350
AHI TUNA TATAKI SALAD LEMON GINGER WASABI DRESSING	300
GRILLED TERIYAKI MARINATED CHICKEN SALAD CANDIED PECAN GINGER VINAIGRETTE	325

SOUPS

XANA'S TOM YUM GONG /TALAY SEAFOOD OR PRAWNS THAI SPICY SOUP TOMATO MUSHROOMS FRESH COCONUT	275
PHUKET LOBSTER BISQUE AROMATIC THAI HERBS COCONUT BRIOCHE CROUTONS	300
MANGROVE TIGER PRAWNS SIZZLING TIGER PRANWS CELERY CHILLI PASTE ROASTED CASHEW JASMINE RICE	490
ANDAMAN SEAFOOD FRIED NOODLES WOK FRIED PRAWNS JUICY SQUID BLUE CRAB MUSSELS FLAT RICE NOODLES TAMARIND SAUCE	275
ANDAMAN SEAFOOD FRIED RICE TIGER PRAWNS CRABMEAT SQUID GREEN MUSSELS THAI RICE	275

THAI FOOD

RAW

HAMACHI TIRADITO PASSION FRUIT JALAPENOS COCONUT CHILLI JAM	360
SEABASS CEVICHE AVOCADO ROASTED CORN WASABI PRAWN CRACKERS	250
TUNA TATAKI CUCUMBER SEAWEED PONZU SESAME DRESSING	325
FRESH SHUCKED OYSTERS FRESHLY SHUCKED "PACIFIC OYSTERS" ACCOMPANIED BY MIGNONETTE SAUCE, LEMONS AND OUR SPICY THAI HOUSE DRESSING	½ DOZ 650 OR 1 DOZ 1200
CHILLED SEAFOOD PLATTER TO SHARE FOR TWO ½ DOZEN OYSTERS TIGER PRANWS MUSSELS BLUE CRAB SEABASS CEVICHE	1900

MAINS

EGPLANT CANNELONI LEMON RICOTA TARO WATER CHESTNUTS HORAPA ROMA TOMATO SAUCE	350
PAN SEARED SWORDFISH BLACK MUSHROOM TOGARASHI ROASTED BABY POTATOES SEAWEED BUTTER SAUCE	650
SEARED SCALLOPS AND KUROBUTA PORK BELLY WASABI APPLES COCONUT RED CURRY ROASTED MACADAMIA NUTS	550
MISOYAKI ANDAMAN SEABASS FILET KALE PADRON PEPPERS GREEN PEPPER POTATOE CRÈME	450
600 GR GRILLED PHUKET LOBSTER COCONUT CHILI JAM CILANTRO OIL PAPAYA CUCUMBER SOM TAM	1800
XANA GRILLED SEAFOOD PLATTER SERVE FOR 2 ½ DOZEN BAKED OYSTERS TIGER PRANWS BLUE CRABS PKUKET LOBSTER SERVED WITH PADRON PEPPERS TOGARASHI ROASTED BABY POTATOES OR FRENCH FRIES SEAWEED BUTTER SAUCE	3200

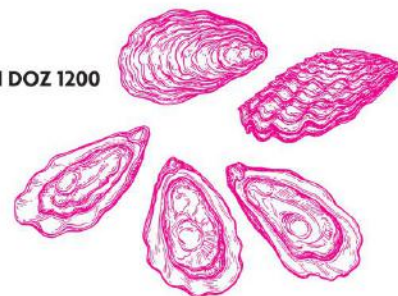
A POT OF MUSSELS 500GR/600 BAHT OR 1000GR/ 1150 BAHT FRESH BLUE MUSSELS	
CHOICE OF SAUCES • ORIGINAL (WHITE WINE GARLIC AND AROMATIC HERBS) • SAFFRON (WHITE WINE CREME SAFFRON SAUCE) • PACIFIC RIM STYLE (LIGHT COCOUT RED CURRY, SPICY BASIL AND PICKLED YOUNG GINGER SPROUT) • ITALIAN STYLE (SUCULENT TOMATO SAUCE WITH FRESH HERBS)	

ALL SERVED WITH YOUR CHOICE OF FRENCH FRIES AND OVEN FRESH BAGUETTE

WHOLE SPRING CHICKEN ADOBO BLACK GARLIC MASH SAKE CARROT PICKLES	450
GRILLED WAGYU RIB EYE 12 OZ TRUFFLE ASPARAGUS SHIMEJI MUSHROOM ROASTED BABY POTATOES TERIYAKI JUS	1600

DESSERT

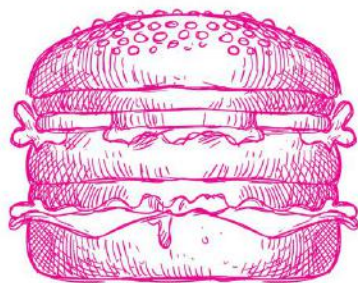
OVEN BAKED STICKY RICE AND MANGO FILO PASTRY MANGO ICE CRÈME RASPBERRY COULIS	330
MELTING CHOCOLATE BROWNIES CASHEW NUTS VANILLA ICE CREAM	360
COCONUT MANGO AND PINEAPPLE CEVICHE PANDAN COCONUT SAUCE LIME SORBET	260



LUNCH MENU

STARTERS TO SHARE

BRAVAS POTATOES POTATOES ALIOLI SPICY TOMATO SAUCE	190
SEAWEED HUMMUS MISO CHICPEAS TAHINA WAKAME	210
TIGER PRAWN CROQUETES ALIOLI AND BRAVA SAUCE	200
GRILLED OCTOPUS POTATOES JALAPENOS SMOKED PAPRIKA	490
FRIED CRISPY SEAWEED CALAMARI CHILLI LIME SAUCE	230
BLUE CRAB CAKES RED PEPPERS TARTAR FENNEL CITRUS SALAD	380
XANA'S TIGER PRAWN TEMPURA CELERY APPLE SALAD WASABI MAYONAISE	290
CRAB QUESADILLA BLUE CRAB TOMATILLO SALSA CORN JALAPENOS PEPPERS MASCARPONE	350
CHICKEN WINGS CHILLI BBQ SAUCE	250
CRISP CHICKEN LUMPIA PICKLED CARROT CUCUMBER SHOYU -VINEGAR	220
IBERICO HAM CROQUETES ALIOLI AND BRAVA SAUCE	260
XANA FRITO MISTO CALAMARI SEABASS SHRIMPS SOFT SHELL CRAB SALSA PICANTE AND ALIOLI	450



TACOS

XANA SHRIMPS TACOS ANDAMAN SHRIMPS ROASTED PEPPERS FRESH CORN CILANTRO CRÈME SOFT TORTILLA	350
SAKE BATTERED ANDAMAN SEABASS GUACAMOLE LIME CHILI DRESSING SOFT TORTILLA	350
GRILLED CHIPOTLE MARINATED CHICKEN SOFRITO AVOCADO SOFT TORTILLA	350

ALL TACOS SERVED WITH GUACAMOLE, SOUR CREAM AND PICO DE GALLO,

RAW

HAMACHI TIRADITO PASSION FRUIT JALAPENOS COCONUT CHILLI JAM	360
SEABASS CEVICHE AVOCADO ROASTED CORN WASABI PRAWN CRACKERS	250
TUNA TATAKI CUCUMBER SEAWEED PONZU SESAME DRESSING	325
FRESH SHUCKED OYSTERS FRESHLY SHUCKED "PACIFIC OYSTERS" ACCOMPANIED BY MIGNONETTE SAUCE, LEMONS AND OUR SPICY THAI HOUSE DRESSING	½ DOZ 650 OR 1 DOZ 1200

SALADS

BABY GREENS BEETS SAKE PEARS GOAT CHEESE ONIONS YUZU SMOKED XTRA VIRGIN OLIVE OIL	250
XANA'S CAESAR SALAD ROMAINE LETTUCE POACHED EGG CRUNCHY PANCETTA WHITE ANCHOVIES CHARCOAL BREAD CROUTONS	230
ADD CHICKEN +90 ADD SOFT SHELL CRAB + 50 ADD TIGER PRANWS + 150	
SEARED HOKKAIDO SCALLOPS, QUINOA APPLE SALAD YUZU VINAIGRETTE	350
AHI TUNA TATAKI SALAD LEMON GINGER WASABI DRESSING	300
GRILLED TERIYAKI MARINATED CHICKEN SALAD CANDIED PECAN GINGER VINAIGRETTE	325

SANDWICHES, BURGERS AND WRAPS

AVOCADO TOAST WHOLE GRAIN SOURDOUGH TOAST GREEN HUMMUS CILANTRO CRÈME	300
BLACK QUINOA BURGER HUMMUS MANGO CHUTNEY TOMATOES RED ONION AVOCADO CHARCOAL BUN	300
WRAP IT UP ARABIC SPICED CHICKEN WRAP AND NORWEGIAN SMOKED SALMON WRAP SERVED IN SCANDINAVIAN FLAT BREAD	375
CHICKEN CHIA BREAD SANDWICH OLIVE RELISH ROMAINE LETTUCE TOMATO MOJO ALIOLI	325
PORK BELLY AND HAM CIABATA SANDWICH PICKLED ONIONS PICKLED CUCUMBER SWISS CHEESE DIJON MUSTARD	350
WAGYU BEEF BURGER WAGYU BEEF BURGER SERVED IN A SESAME BUN WITH CHEDDAR CHEESE, CRUNCHY ONIONS, PICKLES AND TOMATOES	375
XANA KUZU BURGUER SMOKED SPICY LAMB BURGER WITH FETA CHEESE AND ROSEMARY, GREEN PAPAYA AND CUCUMBER MINT TZATZIKI, ROASTED RED PEPPERS AND BLACK MUSHROOM SERVED ON PISTACHIO BUN	400

ALL SANDWICHES SERVED WITH, FRENCH FRIES OR HOUSE SALAD

THAI FOOD

XANA'S TOM YUM GOONG / TALAY PRAWNS/SEAFOOD THAI SPICY SOUP TOMATO MUSHROOMS FRESH COCONUT	250
MANGROVE TIGER PRAWNS SIZZLING TIGER PRANWS CELERY CHILLI PASTE ROASTED CASHEW JASMINE RICE	490
ANDAMAN SEAFOOD FRIED NOODLES WOK FRIED PRAWNS JUICY SQUID BLUE CRAB MUSSELS FLAT RICE NOODLES TAMARIND SAUCE	275
ANDAMAN SEAFOOD FRIED RICE TIGER PRAWNS CRABMEAT SQUID GREEN MUSSELS THAI RICE	275

DESSERT

OVEN BAKED STICKY RICE AND MANGO FILO PASTRY MANGO ICE CRÈME RASPBERRY COULIS	330
MELTING CHOCOLATE BROWNIES CASHEW NUTS VANILLA ICE CREAM	360
COCONUT MANGO AND PINEAPPLE CEVICHE PANDAN COCONUT SAUCE LIME SORBET	260
XANA FRUIT PLATTER SEASONAL LOCAL FRUITS ON ICE	200