




SNACKS

HOMEMADE VEGETABLE SPRING ROLLS 	190
Plum sauce	
LEMON SPINACH HUMMUS  	250
Pistachio, sesame, pickled shallot, homemade lavosh	
FRIED CALAMARI	290
Smoked paprika, yoghurt & garlic	
CHICKEN WINGS 	290
Fish sauce, palm sugar marinade, sweet chili sauce	
KOR MOO YANG 	340
Grilled pork neck	
LARB GOONG 	390
Minced spicy prawn salad, baby gem lettuce cup, cucumber	

CHILLED & RAW

ANDAMAN CEVICHE 	450
Local seabass, cucumber, lime, coconut, green chili sweet potato	
TUNA TAR-TART 	490
Ahi tuna, pickled ginger, sriracha, spring onion, peanut	
BEEF TATAKI NAM JIM JAEW 	490
Seared Australian beef tenderloin, crispy garlic, onion	
BEEF CARPACCIO 	550
Australian Angus beef tenderloin, mustard dressing, arugula, shaved parmesan cheese	
CLASSIC BEEF TARTARE 	550
Capers, cornichon, Dijon mustard	
GILLARDEAU OYSTERS 	180/pc
Tabasco, shallot vinegar, lemon	

GARDEN FRESH

YAM SOM O 	420
Spicy pomelo salad, poached prawns	
SUN DRIED TOMATO QUINOA SALAD	420
Black olives, feta cheese, fennel, baby cos, chickpea crouton	
BURRATA  	420
Slow roasted tomato, cherry tomatoes, basil pesto, olive oil	
GRILLED CHICKEN CAESAR SALAD	520
Soft boiled egg, parmesan cheese, smoked bacon	
BLUE CRAB SALAD	550
Pomelo, green apple, basil, fennel, cucumber, avocado lime	

Enjoy
life
be
kind
break
rules
drink
wine
be
loving
hear
song
see
beauty
live
life
be
free

KATA ROCKS POEM
BY MARTIN COOK



KATA ROCKS CLUBHOUSE

MAIN PLATES

PHUKET CRAB CAKE	550
Panko crusted Andaman crab, kaffir lime mayonnaise, tomato, coriander	
STEAMED THAI SNAPPER	590
Ginger, leeks, soya sauce, lime, sesame oil	
GARLIC KING PRAWNS	620
Cherry tomatoes, garlic confit, white wine	
PAN SEARED HOKKAIDO SCALLOPS	650
Pumpkin purée, brown butter balsamic, toasted hazelnut	
MISO BAKED SALMON	650
Bok choy, sesame, ginger, quinoa, olive oil	
GRILLED AUSTRALIAN LAMB CHOPS	1,100
Rosemary & garlic roasted potato, fig port wine reduction	
TOURNEDOS ROSSINI	1,200
Australian Angus beef tenderloin, pan seared foie gras, black truffle jus	
PRIME RIBEYE TAGLIATA	1,800
400g Black Onyx Angus beef, wild rocket, cherry tomatoes parmesan cheese, lemon	

PIZZA, PASTA & PANINI

MARGHERITA PIZZA Tomato sauce, mozzarella cheese, basil 	420
SPAGETTINI PRAWN & CRUSCHI PEPPER FONDUE Parmesan cheese, basil, extra virgin olive oil	450
PIZZA BIANCA Potato, pecorino cheese, rosemary 	450
PENNE TRUFFLE Australian truffle paste, shimiji mushroom, parmesan cheese	450
SOFT SHELL CRAB ROLL Green mango, mint, spicy mayonnaise, lemon	490
SMOKED SALMON PIZZA Pesto, grated parmesan cheese, pickled onion	490
PARMA HAM & BURRATA PIZZA Arugula, cherry tomatoes, olive oil	490
CLUBHOUSE PANINI Grilled chicken, smoked bacon, comté cheese, lettuce, tomato & avocado on multi grain bread	520
KR CHEESEBURGER Fresh ground Angus beef, comté cheese, smoked bacon, port wine caramelized shallot	550

THAI FAVORITES

GAENG KEAW GAI	320
Green chicken curry, jasmine rice, eggplant	
RAD NA	320 350
Flat rice noodle with chicken or seafood, kale, mushroom, soya sauce	
KHAO PHAD	320 350
Chicken or Crab fried rice, Asian vegetables, light soya sauce	
PAD KRA POW	320 350
Choice of minced pork, chicken or seafood with Thai basil, chili, fried egg, jasmine rice	
PAD THAI 	350
Stir-fried rice noodles, prawn, peanuts, tofu, bean sprouts, tamarind sauce	
YUM WOONSEN TALAY	350
Spicy seafood salad, cucumber, celery, tomato, chili, garlic, lime	
MASSAMAN NUEA 	420
Beef cheek, potato, peanuts, cardamom, coconut milk, steamed rice	
POO NIM GANG HANG	450
Stir-fried soft shell crab, eggplant, young peppercorn, turmeric red curry	

TO SHARE

ROASTED CAULIFLOWER   	420
Korean gochujang chili glaze, sesame, coriander	
AVOCADO TO SHARE  	550
Baby cos, chili, pickled onion, citrus kosho, honey lime dressing	
ROASTED SEABASS 	1,450
800g-1kg Andaman sea, TH. Garlic, local herbs and leaves, native citrus butter, Thai red rice	
PRIME BLACK ANGUS CÔTE DE BOEUF 	5,450
1-1.2kg Rangers Valley Black Onyx, grain fed, AUS. Creamed spinach, chickpea panisse, seaweed butter, port wine jus	

SIDES

French Fries Green Salad Seasonal Vegetables	90
Red Rice Mashed Potato	

SWEETS

MILK & HONEY  	320
Homemade milk ice cream, honeycomb, granola, dried apricot, pistachio	
APPLE TATIN  	340
Caramelized apple, sablé Breton, crème fraîche	
PINEAPPLE CHEESECAKE WONTON  	340
Yoghurt cream cheese filling, lemongrass sorbet, dried coconut, Malibu rum	
TIRAMISU KATA ROCKS   	350
Espresso, mascarpone cream, Savoiardi biscuit, hazelnut, chocolate rocks	
THAI CHOCOLATE LAVA CAKE 	360
Kad Kokoa 70% chocolate from Chumphon, vanilla ice cream	
LEMON  	390
24-hour confit lemon rind, lemon curd, French meringue, blueberry compote, sablé Breton	



 Vegetarian  Gluten Free  Contains Nuts  Signature

Please inform your host of any food allergies or special dietary requirements when placing your order.
Above prices are in Thai Baht, subject to 10% service charge and applicable government tax.