

## 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 (P)	340
Grilled pork neck	
LARB GOONG 🌱	390
Minced spicy prawn salad, baby gem lettuce cup, cucumber	
COCONUT PRAWNS	390
Coconut and panko fried prawns, lime aioli	

## STARTERS

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	
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	
CAESAR SALAD (P)	420
Soft boiled egg, shaved parmesan cheese, Parma ham chips and croutons *Add grilled chicken supplement: 150	
BLUE CRAB SALAD	550
Pomelo, green apple, basil, fennel, cucumber, avocado lime	
ISLAND STYLE LOBSTER BISQUE	420
Soup with coconut, lemongrass & ginger aromatics lobster tartine	

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 (KR)	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
PIZZA BIANCA Potato, pecorino cheese, rosemary 🌱	450
SMOKED SALMON PIZZA Pesto, grated parmesan cheese, pickled onion	490
PARMA HAM & BURRATA PIZZA Arugula, cherry tomatoes, olive oil (P)	490
SPAGETTINI PRAWN & CRUSCHI PEPPER FONDUE Parmesan cheese, basil, extra virgin olive oil	450
COQUILLETTE JAMBON COMTÉ & TRUFFLE Elbow macaroni, farmer's ham, comté cheese, truffle cream sauce (P)	450
SOFT SHELL CRAB ROLL Green mango, mint, spicy mayonnaise, lemon	490
CLUBHOUSE PANINI Grilled chicken, smoked bacon, comté cheese, lettuce, tomato & avocado on multi grain bread (P)	520
KR CHEESEBURGER Comté cheese, smoked bacon, caramelized shallot, homemade sunflower & sesame seeds roll (P)	550

SHARE WITH US ON:   #KATAROCKS



 Gluten Free  Vegetarian  Signature  Contains Nuts  Contains Pork

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.

## 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, celery, tomato, chili, garlic, lime	
MASSAMAN NUEA 🥄	420
Beef cheek, potato, peanuts, cardamom, coconut milk, steamed rice	
POO NIM GANG HANG (KR)	450
Stir-fried soft shell crab, eggplant, young peppercorn, turmeric red curry	

## TO SHARE

ROASTED CAULIFLOWER 🌱 🌱 🥄	420
Korean gochujang chili glaze, sesame, coriander	
AVOCADO 🌱 🌱	550
Baby cos, chili, pickled onion, citrus kosho, honey lime dressing	
ROASTED SEABASS (KR)	1,450
800g-1kg Andaman sea, TH. Garlic, local herbs and leaves, native citrus butter, Thai red rice	
ROASTED BUTTERFLY CHICKEN KAI YANG	1,450
1.2-1.5kg Marinated butterfly chicken in lemongrass, garlic, dark soy sauce som tam salad, red rice, nam jim jaew	
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 & COCONUT CHEESECAKE 🌱 🥄	340
Caramelized pineapple, coconut cheesecake ice cream lime crumble	
TIRAMISU KATA ROCKS 🌱 🥄	350
Espresso, mascarpone cream, Savoiardi biscuit, hazelnut chocolate rocks	
THAI CHOCOLATE LAVA CAKE 🌱	360
Kad Koko 70% chocolate from Chumphon, vanilla ice cream	
LEMON 🌱 (KR)	390
24-hour confit lemon rind, lemon curd, French meringue blueberry compote, sablé Breton	