



ONE DISH PLATE

Stir-Fried Tofu 🥕🌱
Soya sauce and vegetables
200

Kra Prao Moo Kai Dao
Stir fried minced pork with hot basil leaves, garlic and chili served with jasmine rice and fried eggs
290

Khao Phad Gai 🌱
Fried rice with chicken, farm eggs and vegetables
290

Phad Thai Goong
Stir-fried noodle with prawns and tamarind gravy
290









Khao Phad Ya Nad
Phuket pineapple fried rice with prawns, onion capsicum, cashew nuts, raisins and curry powder
320

Vegetarian Dish 🥕
Vegan Dish 🌱
Gruten Free Dish 🚫

All prices are in Thai Baht and subject to 10% service charge and 7% VAT

STARTER

Asian Favorites

 Satay Gai <i>Chicken satay served with peanut sauce, pineapple and cucumber salad</i> 250	Gai Tord Haad Yai <i>Crispy chicken wings, black pepper, coriander kaffir lime leaves and lemongrass</i> 290
 Por Pia Tord <i>Deep-fried vegetable spring rolls and sweet chili dip</i> 250	Tom Kati Goong Yod Ma Praw  <i>Coconut milk soup with prawns, coconut shoot, shallot, vegetables</i> 290
 Goong Phom Nang Fah <i>Deep-fried prawns wrapped with angel hairs with sweet chili dip</i> 290	Larb Ped Yang  <i>Duck breast salad with shallot, kaffir lime, roasted rice and spicy dressing</i> 290
Yam Som O <i>Fresh pomelo salad with Phang Nga smoked shrimps and spices</i> 290	Yam Nuea  <i>Seared beef salad, Thai herbs with spicy dressing</i> 350
 Phad Thai Salmon Salad <i>Smoked salmon mixed with bean sprout, chive, tofu, crusted peanut and Phad Thai sauce</i> 290	Soft Shell Crab Tempura <i>Wasabi Mayo</i> 350
Tom Yam Goong <i>Spicy and sour soup simmered with fresh prawns, mushrooms, lemongrass and kaffir lime leaves</i> 290	Som Tam Goong Yang  <i>Green papaya salad served with grilled tiger prawns</i> 390

Signature Dish 
Vegetarian Dish 
Gluten Free Dish 

STARTER

Western Cuisine

   Gazpacho Soup <i>Chilled tomato soup infused with balsamic vinegar and extra-virgin olive oil</i> 190	Beetroot cured salmon  <i>Shaved fennel pickle</i> 300
French Onion Bisque <i>Caramelized onion soup served with croutons and gruyere cheese</i> 190	Parma ham Rocket apple  <i>Served with Gorgonzola salad</i> 300
Chicken Liver Parfait <i>Served with toasted brioche</i> 280	Beef Carpaccio  <i>Rocket leaves and shaved Parmesan</i> 310
 Sautéed Wild Mushrooms Ragout <i>on toasted brioche</i> 290	Tuna Tartare <i>Diced tuna, smoked salmon, capers mustard and shallots</i> 310
   Boathouse Salad <i>Beetroot, local fresh leaves, baby cucumber, capsicum, red onion, radish and lemon garlic Dijon dressing</i> 290	Rock Lobster Ravioli <i>Shellfish bisque</i> 310
Caesar Salad <i>Bacon, garlic croutons, parmesan cheese and poached egg</i> 290	Truffle Goats Cheese Curd <i>with Fresh fig</i> 320
	Andaman Crab Cake  <i>Garlic aioli and shaved fennel</i> 390

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MAINS

Asian Favorites

 Phad Pak Ruam <i>Stir-fried mixed vegetable with garlic and soya sauce</i> 190	Pla Naung Manow  <i>Steamed seabass fillet with lime, spicy dressing and bok choy</i> 450
Pak Boong Fai Dang <i>Stir-fried morning glory with chili, garlic and oyster sauce</i> 190	Goong Phad Makam  <i>Stir-fried prawns with onion, spring onion and sweet tamarind sauce</i> 450
Phad Med <i>Stir-fried chicken with cashew nuts, onion and bell pepper</i> 350	Salmon Fillet, Yellow Curry <i>Wok Asian greens</i> 490
Gaeng Gai Yod Ma Phraw On <i>Free range chicken with rich yellow curry, young coconut shoot and fresh julienne of kaffir lime leaves</i> 360	Nuea Phad Prik Tai Dum <i>Stir fried beef tenderloin with capsicum and black pepper sauce</i> 550
 Moo Hong Phuket <i>Phuket style braised pork belly with sweet soy sauce</i> 420	Braised Beef Cheek Green Curry  <i>Slow cooked beef cheek with green curry, Thai sweet basil and kaffir lime leaves</i> 580
 Gaeng Ped <i>Grilled duck breast curry with Phuket pineapple and sweet basil</i> 420	Gaeng Poo <i>Crab meat, spicy curry and betel leaves</i> 580
Pla Tord Nam Makam <i>Deep fried snapper fillet with tamarind sauce</i> 420	Lamb Shank Massaman  <i>Chef Petch's home-style spiced lamb with sweet potato purée</i> 620






*All Thai main courses are served with your choice of
Steamed fragrant Thai jasmine rice or rice berry*

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MAINS

Western Selection

Spaghetti or Penne <i>With pesto, carbonara or bolognese</i> 280	Grilled Deboned Baby Chicken <i>Roasted garlic, vegetables and home-made fries</i> 520
Bookmaker Baguette <i>Prime beef tenderloin, caramelized onion, mixed leaves</i> 290	Boathouse BBQ Pork Ribs <i>Served with French fries</i> 540
  Grilled Cauliflower Steak <i>Mixed wild mushroom and pesto</i> 290	Grilled Duck Breast <i>And black cherry jus</i> 550
 Vegan Burger <i>Plant based, lettuce, tomato vegan bun with French fried</i> 350	Sautéed Prawns <i>With peperonata and squid ink pasta</i> 550
Seabass Fillet <i>Charred lemon and tomato salsa</i> 490	Grilled Salmon Fillet  <i>Mash and charred asparagus</i> 590
Parmesan Crumbed Chicken Breast <i>Mash and steamed broccolis</i> 490	Rangers Valley Black Angus Beef Tenderloin <i>270 day fed beef tenderloin 200g</i> 1,350
 Boathouse Burger <i>Australian beef, bacon, cheese, caramelized onion, fried egg and French fries</i> 490	Fillet Beef Tenderloin & Foie Gras <i>Ravioli spinach, truffle sauce</i> 1,400
Seafood Pie <i>Prawns, salmon and lobster and peas</i> 510	

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