

















TASTE OF WESTERN

STARTER & SALAD

Bruschetta   	390.-
Toasted sourdough and cherry tomatoes, confit garlic, red onion, olive oil, vinegar and parsley	
Smoked Caesar Salad      	420.-
Romaine lettuce, crispy bacon, parmesan cheese, croutons, anchovy with smoked caesar dressing	
Beef Tartare      	680.-
Australian tenderloin with mustard, caper, gherkin, red onion, olive oil, tabasco, worcestershire, cured egg yolk and toasted bread	
Gillardeau No.2 Half dozen    	Al charge 800.- 1,350.-
Fine de claire No.2 Half dozen    	Al charge 430.- 980.-
*Served with lemon, mignonette and seafood sauce	
Grilled Tuna Salad    	390.-
Grilled tuna served with mixed lettuce, boiled egg, cherry tomatoes and The Beach dressing	
Gambas Pil Pil       	Al charge 100.- 540.-
Sauté shrimp with olive oil, dried chili and garlic	




SANDWICH & BURGER

Hawaiian Chicken Burger     	390.-
Grilled chicken, lettuce, pineapple, cheddar cheese and smoked BBQ sauce	
Smoked Salmon Sandwich     	520.-
Smoked Norwegian salmon, cucumber, avocado, lettuce, tomato and caesar dressing	
Cheese Burger      	560.-
Wagyu patty, cheddar cheese, tomato, lettuce, bacon and thousand island	
*Served with French fries	

SOUP

Truffle Cream   	350.-
Creamy truffle topped with truffle oil	
Roasted Pumpkin    	260.-
Creamy roasted pumpkin topped with pumpkin seed	














PASTA

Pesto Spaghetti    	420.-
Homemade pesto with garlic and olive oil	
Truffle Risotto  	Al charge 120.- 620.-
Black truffle cream, butter and parmesan	
Carbonara Spaghetti   	360.-
Bacon, cream, eggs and parmesan cheese	























ADDITIONAL

Mushroom	40.-
Tofu	40.-
Bacon	60.-
Chicken Breast	80.-
Grilled Prawn	120.-
Scallop	320.-

PIZZA

Margherita   	Al charge 100.- 520.-
Homemade tomato sauce, fresh mozzarella and basil	
Hawaiian   	Al charge 100.- 590.-
Homemade tomato sauce, ham, pineapple and mozzarella cheese	
Truffle    	Al charge 140.- 690.-
Black truffle sauce and mozzarella cheese	
Parma Ham   	Al charge 140.- 690.-
Home-made tomato sauce, Prosciutto di Parma, rocket and mozzarella cheese	

PLATTER

Iberico Pork Ham      	Al charge 630.- 1,180.-
Jamón shoulder ham served with pickles and onion bread	
Mixed Board      	Al charge 640.-/ 840.- 1,190.-/1,390.-
Small (2 cold cuts/2 cheese) Medium (3 cold cuts/3 cheese) Served with crackers, dried fruit, grapes, pickled and onion bread	
Salmon Lover    	Al charge 370.- 920.-
Salmon sashimi, salmon sushi, salmon maki, salmon Aburi roll	
The Beach Platter      	Al charge 440.- 990.-
(for 2 person) Por Pia Pak, Chicken satay, Yum woon sen, Som tum and Grilled chicken	

GRILLED

AUSTRALIAN WAGYU BEEF MB5/6

Tenderloin 180 g	Al charge 1,430.- 1,980.-
Striploin 220 g	Al charge 1,240.- 1,790.-
Rib Eye 220 g	Al charge 1,100.- 1,650.-

*Served with confit garlic, one sauce and one side






SIDE

French Fries  	190.-
French fries with smoked paprika	
Creamy Potato 	190.-
Potato mash, butter and cream	
Mixed Veggies 	190.-
Butter glazed mix vegetables	

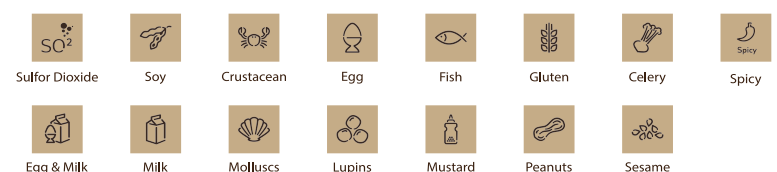
SAUCE

Red Wine Sauce  	80.-
Mushroom Sauce  	80.-
Green Peppercorn Sauce  	80.-
Nam Jim Jiew    	80.-
Homemade Tamarind and Plum Sugar Sauce    	80.-

FISH





Grilled Seabass   	Al charge 140.- 690.-
Seabass fillet served with lemon butter sauce	
Grilled Salmon   	Al charge 210.- 760.-
Norwegian salmon served with hollandaise sauce	

Al charge = All inclusive charge




TASTE OF THAILAND

STARTER

- Por Pia Gai / Pak**  290.-
Deep-fried chicken or vegetable wrap, glass noodle served with plum sauce
- Gai Satay**  360.-
Grilled chicken skewer marinated served with peanut sauce and cucumber pickled
- Laab Plant Based**  420.-
Deep-fried spicy plant based mixed with Thai herbs served with fresh vegetables
- Yum Woon Sen**  470.-
Spicy glass noodles salad with mixed seafood

SOUP

- Tom Kha Gai Yang**  360.-
Grilled chicken in coconut soup with Thai herbs and mushroom
- Tom Yum Goong**  380.-
Spicy and sour soup with Thai herbs and prawn
- Gang Jued Tow Hoo Moo Sub**  470.-
Clear soup with minced pork and egg tofu

MAIN

- Khao Pad Gai Yang**  420.-
Wok-fried rice with grilled chicken in Thai style
- Pad Thai Goong**  490.-
Stir-fried Thai rice noodles with prawn and tamarind sauce
- Som Tam Gai Yang**  490.-
Spicy papaya salad and grilled chicken in Thai style served with sticky rice
- Goong Makham**  Al charge 120.- 590.-
Deep-fried prawn with sweet and sour tamarind sauce with crispy shallot
- Pad Kra Pow Australian Striploin**  Al charge 140.- 690.-
Grilled Australian striploin with fried rice hot basil sauce
- Massaman Gae**  Al charge 740.- 1,290.-
Grilled lamb chop with massaman curry sauce

TASTE OF PHUKET

- Mee Sapam**  380.-
Phuket style stir-fried yellow noodles, prawn served with soft boiled egg
- Moo Hong**  420.-
Braised pork belly Southern Thai style
- Gaeng Som Pla Kapong**  420.-
Southern sour yellow curry with white seabass and seasonal vegetables

RICE



- Riceberry 90.-
Jasmine Rice 90.-
Sticky Rice 90.-

Al charge = All inclusive charge




TASTE OF JAPAN

RICE BOWL

- Teriyaki Salmon Bowl**  420.-
Norwegian salmon with Avocado, Japanese cucumber, green pea, broccoli and teriyaki sauce
- Spicy Tuna Poke Bowl**  480.-
Fresh tuna with Avocado, Japanese cucumber, green pea, broccoli, and spicy mayo

SASHIMI

- Kanikama**  Al charge 80.- 180.-
- Salmon**  Al charge 200.- 320.-
- Tuna**  Al charge 220.- 340.-
- Salmon Toro**  Al charge 240.- 360.-

NIGIRI

- Boiled Shrimp**  Al charge 100.- 120.-
- Kanikama**  Al charge 120.- 150.-
- Salmon**  Al charge 140.- 160.-
- Tuna**  Al charge 160.- 180.-
- Salmon Toro**  Al charge 180.- 200.-

MAKI & ROLL

- Salmon Maki**  Al charge 200.- 280.-
- Tuna Maki**  Al charge 220.- 320.-
- California Roll**  Al charge 240.- 340.-
- Salmon Aburi Roll**  Al charge 260.- 360.-

DESSERT

- Pomelo Cheese Cake**  180.-
- Tiramisu**  180.-
- Pineapple Signature**  180.-
- The Beach Chocolate Delice**  180.-
- PHUKET Coconut Panna Cotta**  180.-

ICE CREAM

- Madagascar Vanilla**  120.-
- Very Chocolate**  120.-
- Strawberry Sorbet**  120.-
- Young Coconut Sherbet**  120.-

KIDS MENU

- Nuggets**  180.-
Chicken nuggets served with French fries, mayonnaise and ketchup

- Spaghetti Pomodoro**  220.-
Spaghetti with homemade tomato sauce

- Cheese Burger**  420.-
Wagyu patty, cheddar cheese, tomato, lettuce, bacon and thousand island

PIZZA

- Hawaiian**  380.-
- Margherita**  280.-
- Nutella Strawberry**  340.-