



KATA ROCKS CLUBHOUSE

SNACKS

VEGETABLE SPRING ROLLS Plum sauce	380
GREAT GREEN HUMMUS Crispy pita, Pistachio, sesame, pickled shallot	390
WHIPPED FETA DIP Garlic, chili, coriander, crispy pita	390
CHICKEN WINGS Fish sauce, palm sugar marinade, sweet chili sauce	390
COCONUT PRAWNS Yuzu-mayo, lime	420
HAMACHI CRUDO Thai green chilli, ponzu, crispy lotus root	520
BEEF TATAKI Seared Australian beef tenderloin, crispy garlic, onion, nam jim jaew sauce	520
CHICKEN SATAY Peanut sauce, Thai pickles	490
CHANGMAI SAUSAGE "HOT DOG" peanut sauce, Thai pickles, brioche bread	490
FRIED CALAMARI Smoked paprika, yuzu-mayo	420

STARTERS | SALADS

PICKLED ROCK MELON SALAD Lemon curd, pickled ginger, Thai basil, Serrano ham, Espelette pepper	590
WATERMELON GREEK SALAD Cucumber, red onion, cherry tomato, Oak leaf, feta cheese, oregano, sherry dressing	380
ANDAMAN CEVICHE Local seabass, cucumber, lime, coconut, green chili, sweet potato	420
TUNA TARTARE Pine nuts, lime, pickled cucumber, spicy dressing, vegetable crudite	490
PHUKET CRAB CAKE Panko crusted Andaman blue crab, kaffir lime mayonnaise, tomato, coriander	590
BEEF CARPACCIO Black truffle, Parmesan, maple syrup, sour cream, pickled mushroom and onions, arugula	550
BEEF TARTARE Capers, cornichon, Dijon mustard, crispy baguette	550
ROYALE DAVID HERVE #2 Premium French oysters, meaty and sweet shallot vinegar, lemon	3 pcs: 580 6 pcs: 1,110
BURRATA Slow roasted tomato, cherry tomatoes, basil pesto, olive oil	420
CAESAR SALAD Soft boiled egg, smoked bacon, fresh & crispy Parmesan cheese Add chicken satay 150, Add prawn satay 190	420
BLUE CRAB SALAD Sweet corn purée, corn tostada, avocado	490
KR LOBSTER BISQUE Soup with coconut, lemongrass & ginger aromatics, lobster tartine	420

MAIN PLATES

WHOLE GRILLED PHUKET LOBSTER 500g Ginger & lemongrass butter, potato mousseline with madras curry	2,100
DOVER SOLE GRENOBLOISE 300-400g Served on the bone, lemon, capers, hazelnuts, croutons, parsley, cornichons with mashed potato on the side	1,995
GRILLED SPANISH OCTOPUS Capsicum, coriander, roasted garlic, potato, smoked paprika	990
BARRAMUNDI NICOISE Cherry tomato, green beans, olives, fennel, quail egg, sherry & dijon vinaigrette	620
CHANG RAI PORK CHOP Broccoli, chili, miso, peanut sauce	620
MISO GLAZED JAPANESE EGGPLANT Red rice berry, pickled mushroom and cucumber, sesame seeds, green onion	550
SCALLOPS Pumpkin purée, brown butter balsamic, toasted hazelnut	890
TANDOORI SALMON Grilled cabbage, zucchini, guava & green apple, yoghurt and olive oil sauce	690
LAMB CHOPS Rosemary & garlic roasted potato, fig port wine reduction	1,350
TOURNEDOS ROSSINI Jacks Creek Australian Angus beef tenderloin, pan seared foie gras, black truffle jus	1,850
RIBEYE TAGLIATA 400g Jacks Creek Angus beef, wild rocket, cherry tomatoes, Parmesan cheese, lemon	1,800
WOK FRIED PEPPER BEEF Stir fried beef tenderloin, green peppercorns, Thai eggplant, oyster sauce, mashed potato	990

THAI FAVORITES

GAENG KEAW WAN GAI Green chicken curry, jasmine rice, eggplant	450
PANEANG GOONG Jumbo prawns, kaffir lime leave, red curry, coconut, peanut	890
KHAO PHAD Choice of chicken or crab fried rice, Asian vegetables, light soya sauce	380
PAD KRA POW Choice of minced pork, chicken or seafood with Thai basil, chili, fried egg, jasmine rice	380
PAD THAI GOONG Stir-fried rice noodles, prawn, peanuts, tofu, bean sprouts, tamarind sauce	490
YUM WOONSEN TALAY Spicy seafood salad, celery, tomato, chili, garlic, lime	490
GAI PAD MED MA MUANG Stir fried chicken, cashew nuts, soy sauce, spring onion	450
KAO SOI GAI Northern Thailand yellow curry, braised chicken, pickled cabbage	470
LARB GAI Minced chicken salad, cucumber vegetable crudites	390
YAM SOM O Spicy pomelo salad, poached prawns	420
POO NIM GANG HANG Stir-fried soft shell crab, eggplant, young peppercorn, turmeric red curry	490
MASSAMAN NUEA Beef cheek, potato, peanuts, cardamom, coconut milk, steamed rice	650
GAENG PHED PED YANG Roasted duck, red curry, coconut milk, pineapple	450

TO SHARE

AVOCADO "TROMPE L'OEIL" Salad of baby cos and mixed lettuces, chili, pickled onion, honey lime dressing	550
ROASTED BUTTERFLY CHICKEN "GAI YANG STYLE" Marinated butterfly chicken in lemongrass, garlic, dark soy sauce, som tam salad, red rice, nam jim jaew	1,350
ROASTED ANDAMAN SEABASS Garlic, local herbs and leaves, native citrus butter, Thai red rice	1,250

PASTA | PIZZA & PANINI

LOBSTER SPAGHETTI Lobster cream sauce, green onion, bacon, Parmesan cheese	720
COQUILLETTE JAMBON COMTÉ & TRUFFLE Elbow macaroni, farmer's ham, Comté cheese, truffle cream sauce	520
PENNE POMODORO Fresh burrata, basil, cherry tomato, crusci pepper fondue, chili	450
BLACK TRUFFLE PIZZA Truffle cream cheese, Pecorino cheese, potato, black truffle, truffle oil	650
MARGHERITA PIZZA Tomato sauce, Mozzarella cheese, basil	420
SMOKED SALMON PIZZA Pesto, grated Parmesan cheese, pickled onion, capers, dill	490
PARMA HAM BURRATA PIZZA Arugula, cherry tomatoes, olive oil	570
CLUBHOUSE PANINI Grilled chicken, smoked bacon, Comté cheese, lettuce, tomato & avocado on multi grain bread	525
KR CHEESEBURGER Irish cheddar cheese, smoked bacon, caramelized shallot, homemade sesame seeds roll	575
BRISKET AND BRIE MELT Homemade salted beef, french brie, apricot mustard, green apple, arugula	575
SOFT SHELL CRAB ROLL Green mango, mint, spicy mayonnaise, lemon	490

CHEESE TROLLEY

OUR CHEESES MATURED BY LES FRERES MARCHAND SELECTED <i>(Tablesides)</i> Fig chutney, apricot compote, dried fruits, quince jelly, assorted nuts, honey, crackers	850
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SIDES

French Fries Green Salad Sautéed Vegetables Mashed Potato Jasmine Rice	90
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SWEETS

MILK & HONEY Homemade milk ice cream, honeycomb, corn flakes granola, dried fruits, pistachio, blueberry	350
PUMPKIN TART Maple syrup, walnuts, whipped cream, pumpkin spices	350
APPLE CAKE Granny smith apples, Sable Breton crumble, vanilla ice cream	350
PINEAPPLE AND COCONUT CHEESECAKE Caramelized pineapple, coconut cheesecake ice cream, lime crumble	350
TIRAMISU KATA ROCKS Espresso, mascarpone cream, Savoiardi biscuit, hazelnut, chocolate rocks	350
THAI CHOCOLATE LAVA Kad Kokoa 70% chocolate from Chumphon, vanilla ice cream	350
LEMON Confit candied lemon rind, lemon curd, French meringue, blueberry compote, Sable Breton	350
MANGO STICKY RICE Nam Dok Mai mango, sticky rice, coconut milk	350
BAKED ALASKA Coconut and milk chocolate ice cream, sponge cake, meringue	350

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

KATA ROCKS POEM BY MARTIN COOK

SCAN HERE
TO VIEW OUR MENU

