

## Choice of Cereal (GF) 180

Cornflakes, Koko Krunch, Rice Krispies, granola, hot oatmeal, gluten free cereal

Milks fresh milk, low fat, soymilk (V)

## Breakfast set

### American Breakfast 450

Choice of chilled juice - orange, pineapple, guava, mango

Choice of toast - white toast, whole wheat toast, rye bread, multi-grain, sourdough, gluten free bread, choice of marmalade, strawberry jam, butter

Choice of morning pastry - blueberry muffin, Phuket coconut muffin, coconut danish, mango danish, croissant

Choice of two eggs - fried, poached, omelet, scrambled with bacon, hash brown, chicken or pork sausage, grilled tomato (P)

Choice of tea or coffee

### Continental Breakfast 350

Choice of chilled juice - orange, pineapple, guava, mango

Choice of toast - white toast, whole wheat, rye, multi-grain, sourdough, gluten free

Marmalade, honey, butter, seasonal fruit plate, yogurt

Choice of tea or coffee

## Local Breakfast (S) 380

'Bung Hod' Goat Milk Warm goat milk from 'Bangtao' organic farm

Thai Boiled Rice Sarasin Bridge prawn, soft poached egg, condiments

sliced mango, fresh squeezed Phuket pineapple juice

## Breakfast with 'Wanna organic eggs'

### Egg White Omelet (S) (P) 290

Spinach, tomato, goat cheese, grilled tomato, bacon, chicken or pork sausage

### Classic Eggs Benedict (P) 220

Two poached eggs, ham, English muffin, hollandaise sauce

### Big Bite (S) (GF) (N) 550

Grilled striploin, baked bean, fried egg, salad

### Two Eggs Your Way (P) 250

Sunny side up, over easy, soft boiled, hard boiled, scrambled, poached

\* Grilled tomato, hash brown, bacon, chicken or pork sausage

### Three Eggs Omelet (P) 270

Plain or choice of ham, mushroom, capsicum, spring onion, onion, cheese, tomato

\* Grilled tomato, hash brown, bacon, chicken or pork sausage

## Classic 180

Waffle

Pancake

French Toast

\* All served with honey, maple syrup, cream

## Local Breakfast

Thai Congee Spring onion, ginger, fried garlic 250

\*Pork, chicken or seafood

Phad See-lew Fried flat rice noodle, dark soy sauce, fried egg 280

\*Pork, chicken or seafood

Giew Naam Goong Prawn wonton, egg noodle, spring onion 280

Khao Phad Fried rice, egg 280

\*Pork, chicken, seafood or beef

Thod Kratiem (S) 280  
Beef, pork or chicken, garlic, pepper, fried egg

## Sides

Baked beans, hash brown, sautéed mushroom, grilled tomato 100

Chicken sausage, pork sausage, bacon 150

## Fruit & Yogurt

Seasonal Fruit Platter (V) 210

Fruit Salad (GF) 210

Seasonal fruit with 'Bangtao' organic goat milk yogurt and Chiang Mai honeycomb

Bircher Muesli 210

Yogurt Low fat, fruit, plain, 'Bangtao' organic goat milk 100

Gluten free bread, waffle and pancake are available on request

(V) Vegetarian (GF) Gluten free (P) Pork (N) Nuts (S) Signature

All prices are subjected to 10% service charge and applicable government taxes



## Appetizer & Salad

<b>Goong Sarong</b> Crispy Andaman shrimp wrapped in Phuket noodle, mango with sweet chili sauce	320
<b>Vegetable Spring Roll</b> with sweet plum sauce (V)	250
<b>Chicken Wing</b> Marinated chicken wing, sweet chili sauce, Phuket pineapple salad	350
<b>Vegetable Salad</b> Romaine, carrot, beetroot, fennel, radish, signature mango dip (V)	220
<b>Caesar</b> Romaine, garlic crouton, parmesan cheese, bacon, Caesar dressing (P)	320
Add Chicken or shrimp	350

<b>Mixed Satay Salad</b> (S) (N) Marinated grilled prawn, chicken, peanut sauce, bean sprout, bean wing, coriander, cucumber, sweet sour sauce	290
<b>'Bang Jo' Organic Lamb Salad</b> Chiang Mai rocket, buckwheat, citrus lemon yogurt (S)	360

## Snacks

<b>Andaman Chili Calamari</b> Tartar, lemon	290
<b>Chicken Satay</b> Peanut sauce, cucumber salad, Ar-Jard dressing (N)	280

## Bread & Bun

<b>Four Points Burger</b> Australian 200g beef patty, tomato, iceberg, pickle, bacon, our secret sauce (S) (P)	360
<b>Club Sandwich</b> Whole wheat bread, grilled chicken breast, bacon, egg, lettuce, mayonnaise, tomato (P)	340
<b>Andaman Seabass Sandwich</b> Crispy fried Andaman seabass, spicy mayo, tomato, iceberg, cheddar cheese (S)	380

\*All bread & bun are served with French fries

## Pasta

<b>Napolitana, Bolognese, or Carbonara</b> (P)	280
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\* Choice of penne, spaghetti, or fettuccini, served with garlic bread

## Pizza

<b>Margherita</b> Mozzarella cheese, tomato, basil (V)	280
<b>Andaman Seafood</b> Prawn, Andaman squid, seabass, mozzarella	550
<b>Prosciutto</b> Rocket, parmesan, balsamic reduction (P)	420
<b>Bad Boy</b> Pepperoni, bell pepper, chili, Kalamata olive, artichoke	390

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## From the grill

<b>All Day Breakfast</b> Grilled striploin, baked beans, fried eggs, salad (S) (GF) (N)	550
<b>Australian Tenderloin 250g</b> Paprika, garlic, oregano, pepper	950
<b>Vegetable Kebab Skewers</b> (V) (N) Seasonal vegetable, signature spices, mint chutney, raita	260
<b>Salmon Fillet 200g</b> Garlic, lemon zest, olive oil, spices	450
<b>Chicken Breast</b> Coriander, garlic, pepper, soy sauce	380
<b>Bang Jo Lamb Chops 200g</b> Lamb chops, garlic, rosemary, olive oil	750

\*All grilled items are served with French fries & salad  
\*Choices of spicy tamarind sauce, lemon butter sauce, red wine sauce, peppercorn sauce

## Local Favorite

<b>Khao Tom Goong</b> Thai boiled rice, Sarasin Bridge prawn	320
<b>Gaeng Pae</b> Phuket goat curry, roti, coconut Jasmine rice (S)	480
<b>Gaeng Kiew Waan</b> Green curry chicken, beef or seafood	390
<b>Phad Thai</b> Wok fried rice noodle, tamarind sauce, shrimp, pork, chicken or beef (N)	320
<b>Phuket Pineapple Fried Rice</b> Shrimp, pork, chicken or beef	350
<b>Tha Lay Thod</b> Fried mixed Andaman seafood, bean sprout, coriander, spicy three-flavor sauce (S)	380

## Indian Specialist\*

<b>Butter Chicken</b> Basmati rice, roti (N)	390
<b>Lamb Rogan Josh</b> Basmati rice, roti	420
<b>Dal Makhani</b> Basmati rice, roti (V)	380
<b>Vegetable Biryani</b> Papadum, lime, coriander (V)	380

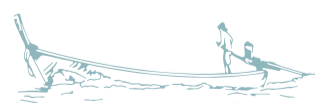
\*Indian pickles included

## Sides

<b>Jasmine Rice or Phatthalung Brown Rice</b>	50
<b>Chili Fries</b>	160
<b>Vegetable Crudités, Signature Hummus Dip</b> (N)	120

## Dessert

<b>Mango Black Sticky Rice</b> Coconut ice cream (S)	250
<b>Scoop of Ice Cream</b> Vanilla, coconut or chocolate	80
<b>Seasonal Fruit Platter</b> (V)	220



CHAO LEH  
kitchen

## Beers

### • Domestic & Imported

Chang Lager, Thailand	120
Singha Lager, Thailand	120
My Beer Light Lager, Thailand	120
Tiger Lager, Singapore	120
Heineken 0.0 Lager, Holland	130
Heineken Lager, Holland	150
San Miguel Light Lager, Philippines	160
Beer Lao Lager, Laos	170
Asahi Dry Lager, Japan	170
Weihenstephaner Pilsner, Germany	300

### • Local & Craft Favorites

Chalawan Pale Ale, Thailand	250
Chatri, Thailand	250
Bussaba Ex-Weisse, Thailand	250
Andaman Dark Ale, Thailand	250

## Cider

Savanna Dry, South Africa	180
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## Sparkling Wine

Glass / Bottle

Fleur de France, Blanc de Blanc Brut France	295 / 1,495
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## White Wine

Glass / Bottle

Wolf Blass Bilyara, Chardonnay South Eastern Australia	295 / 1,495
Matua Valley, Sauvignon Blanc Marlborough, New Zealand	355 / 1,795
Penfolds, Autumn Riesling Koonunga Hill, Australia	395 / 1,975

## Rosé Wine

Glass / Bottle

Talamonti, Cerasuolo Rose Montepulciano, Abruzzo, Italy	345 / 1,725
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## Red Wine

Glass / Bottle

Wolf Blass Bilyara, Shiraz South Eastern Australia	295 / 1,495
Beringer, Main&Vine, Cabernet Sauvignon, California, USA	370 / 1,900
Matua Valley, Pinot Noir Marlborough, New Zealand	385 / 1,975

Please ask your server for the full wine list

## Spirits

All served as 40ml with a complimentary house mixer

Beefeater Gin	200
Olmecca Gold Tequila	200
Absolut Vodka	200
Evan Williams Bourbon	200
Nusa Caña White Rum	200
John Jameson Whisky	200
Chivas 12 YO Whisky	250
Martell VSOP Cognac	350

Please ask your server for our premium range

## Signature Cocktails

Personal Touch Absolut vodka, Kahlua, Crème de Apricot, coconut, condensed milk, Phuket pineapple	270
Baitoey Olmecca gold tequila, blue curacao, homemade pandan syrup, apple, honey, ginger ale	270
Rose Ramos Beefeater gin, lemon, homemade rose syrup, egg white, heavy cream, soda	270
Behind The Boat Scene Chivas whisky, Earl Grey tea, sea salt, lime, simple syrup, soda	270
Chao Leh Crush John Jameson whisky, lychee liqueur, mango, passion fruit, yogurt, bell pepper	270

## Classic Cocktails

Moscow Mule Absolut vodka, ginger beer, fresh lime	220
Whisky Sour Chivas whisky, fresh lemon, sugar, egg, bitters	220
Mojito Nusa Caña white rum, fresh mint, sugar, fresh lime	220
Caipirinha Abelha organic cachaça, sugar, fresh lime	220
Tom Collins Beefeater gin, citrus, soda	220

## Coffee

Espresso	90
Double Espresso	110
Hot Cappuccino / Latte / Americano	110
Iced Cappuccino / Latte / Americano	120
Thai Iced Coffee	100

## Hot & Iced Tea

Selection of Hot Teas English breakfast, Earl Grey, superior jasmine, chamomile blossom, green peppermint, ginger & honey	110
Hot chocolate	120
Thai iced Tea	100
Classic lemon iced tea	100
Fresh milk / low-fat milk / soya milk	100

## Signature Herbal Iced Tea

Lemongrass Jasmine	120
Kaffir lime English breakfast	120
Roselle butterfly pea	120

## Thai Style Fruit Shakes and Smoothies

Sweet mango	130
Phuket pineapple	130
Watermelon	130
Berry & and Berry Mixed berries, yogurt, honey	150
Hula Hula Pineapple, coconut milk, yogurt, honey	150
Whole fresh coconut	100
From the bottle Orange, pineapple, apple, guava	100

## Milkshakes

Chocolate, Oreo & milk, or strawberry & cream	120
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## Soft Drinks

Pepsi, Pepsi Max, 7up, Mirinda Orange, ginger ale, or soda water	70
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## Mineral Water

Still: Evian 330ml / 750ml	120 / 210
Sparkling: Badoit 330ml / 750ml	120 / 210

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# Beverages