

THAILAND
TATLER
BEST
RESTAURANTS
2019
Lunch

Soups and something light

Seafood chowder	420
A thick, creamy fish broth with scallops, ocean prawns, white fish and diced potato with a splash of truffle oil.	
Shrimp bucket	450
A bucket of chilled, peel and eat Andaman ocean prawns served with spicy Thai seafood sauce, soft herb mayonnaise and wedge of lemon.	
Tom yum goong	420
Classic Thai hot and sour soup with white sea prawns and water mushrooms in a rich prawn broth, infused with lemongrass, galangal, kaffir lime and homemade chili paste.	
Ahi tuna tartare	460
Chilled Ahi Yellow Fin Tuna marinated in fresh herbs, chili, lemon juice and a touch of sesame oil, with spiced avocado relish and crispy wantons.	
Tom kha gai	360
A creamy coconut broth with tender chicken breast, flavoured with lemongrass, galangal and kaffir limes.	
Som tum gai yang	360
Green papaya, shredded and muddled with garlic, chili, cherry tomatoes, lime and palm sugar accompanied by a marinated grilled chicken skewer.	
Quesadilla	390
South American flat bread stuffed with your choice of filling and barbecued. Served with guacamole, tomato salsa, sour cream and a wedge of lime.	
<ul style="list-style-type: none">- <i>Grilled chicken breast, fried garlic, cheddar cheese, roast peppers and onions.</i>- <i>Grilled Aussie beef sirloin, cheddar cheese, roast peppers and shallots.</i>- <i>Sliced Spanish chorizo sausage and cheddar cheese.</i>	
Laab gai	350
Minced chicken breast, tossed with peppermint, toasted rice and chili-lime dressing. Served with long beans, green cabbage and dill.	
Yam talay	420
Locally caught market fish sliced with white sea prawns and poached squid in a fish fumet. Tossed with celery, cherry tomatoes, and onions, bound with a chili-palm sugar dressing.	
Vietnamese Spring Roll with Prawn	440
Fresh rice paper spring roll filled with Andaman white prawns, avocado, glass noodles, crisp vegetables and sweet basil, served with a sweet dipping sauce.	
Por pia sod(v) (g)	250
Fresh rice paper spring rolls filled with crisp vegetables, tofu and Thai herbs served with a fresh mint dipping sauce.	

All prices are subject to 10% service charge and 7% value added tax.

Salads

Quinoa and roasted pumpkin salad(v)	400
Local roasted baby pumpkin with quinoa, feta cheese, organic beetroot, pumpkin seeds and fresh mint, spiced harissa dressing.	
Yam Som-O(v)	350
Local pomelo tossed with toasted coconut, mint shallot, palm sugar and chili dressing.	
Wild rocket salad	350
Locally grown rocket leaves with roasted beetroot, feta cheese, sweet oranges and toasted pistachios drizzled with a roasted onion dressing.	
Yam neu yang	420
Barbecued Australian beef sirloin, sliced thin and tossed with onions, tomatoes, crisp celery and a chili-lime dressing.	
Tasmanian smoked salmon	460
Tossed with local greens, avocado, cucumber, red onion, orange and toasted cashew nuts, sesame and soy dressing.	
Poo nim tod yam mamuang	420
Tempura fried soft shell crab with a salad of shredded green mango, roasted cashew nuts, Thai herbs with a chili-lime dressing.	
Traditional Caesar salad	350
Hearts of romaine lettuce, tossed with Caesar dressing, black olives, capers, and parmesan cheese with crunchy bacon bits and anchovies.	
- Add grilled chicken breast, tiger prawns or market fish fillet.	110

Handcrafted Sandwiches

Crispy chicken sandwich	390
Sliced chicken breast coated in panko breadcrumbs, deep fried until crispy then served in a sesame soft roll, with shredded lettuce, pickled carrot, coriander, mint and a house made red curry mayonnaise. Served with thick fries.	
Prawn roll	420
Andaman white sea prawns steeped in citrus broth, chilled, tossed with parsley and lemon mayonnaise served in a homemade soft roll with coleslaw and thick fries.	
Rueben sandwich	440
Toasted rye bread filled with homemade pastrami, sauerkraut, gruyere cheese and Russian dressing. Served with breaded onion rings and pickle.	
White snapper taco	390
Two grilled soft flour tacos with blackened spiced white snapper, avocado, sweet corn, pineapple and iceberg lettuce, drizzled with house made Sriracha aioli.	

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Chiang Mai pork sausage roll 360
Hot and spicy curried pork sausage served on a soft roll with pickled vegetable and barbecued mild green chili compote. Served with thick fries

Choripan 360
Argentinean street food sandwich of grilled chorizo in an soft roll with spiced eggplant relish. Served with thick fries and an Asian coleslaw.

The Burgers

Barbecue pork rib burger 460
Boneless slow cooked barbecue pork rib in a toasted soft bun with iceberg lettuce, tomato and red onions, with our signature Thai BBQ sauce. Served with thick fries.

Barbecue bacon cheeseburger 490
180 gram Aussie Black Angus beef burger, served on a sesame bun with a slice of crisp bacon, cheddar cheese, iceberg lettuce, sliced tomato and fresh onion with our signature Thai BBQ Sauce. Served with thick fries.

The SALA works burger 550
180 gram Aussie Black Angus beef burger, served on a sesame bun with a slice of crisp bacon, cheddar cheese, fried egg, beetroot, pineapple, iceberg lettuce, tomato and fresh onion. Served with thick fries.

Stone baked Pizzas

Margherita(v) 350
Traditional tomato sauce base, with sliced tomatoes. Topped with cheddar and mozzarella cheese.

From the garden(v) 420
Traditional tomato sauce base, with zucchini, tomato, roasted garlic, mushrooms, black olives and caramelized onions. Topped with cheddar and mozzarella cheese.

Thai barbecue chicken 390
Our signature Thai BBQ sauce base, with tender roast chicken, sliced red onions, with sweet basil and coriander. Topped with cheddar and mozzarella cheese.

Kapraow gai 430
Minced chicken stir fried with chili, sweet basil and oyster sauce. Topped with cheddar and parmesan cheese.

From the ocean 500
Traditional tomato sauce base covered with ocean prawns, fresh market fish, crab meat and poached squid. Topped with cheddar and mozzarella cheese.

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Prosciutto crudo	470
Traditional tomato sauce base, topped with cheddar and mozzarella cheese, Parma ham and fresh arugula	
Roast Peking duck	470
Chinese five spiced confit duck with spring onions, cucumber, sweet peppers and Hoi Sin sauce.	
Sun dried tomato and garlic(v)	390
Traditional tomato sauce base, with fresh garlic cloves roasted in olive oil, sun dried tomato, oregano and feta cheese	

Sino Phuket specialties

Chef's selection of delicious local Phuket dishes with distinct Chinese inspiration

Moo hong	410
Tender pork belly slowly braised in Chinese spices, local coconut sugar and dark soy sauce gravy, served with Chinese kale and steamed jasmine rice.	
Pad mee sapam	390
Classic dish of wok-fried yellow noodles, fresh poached Andaman seafood, dark soy sauce and topped with crispy garlic	
Kanom Jeen	490
Thin Chinese rice noodles served with a rich, spicy red coconut curry with market fish slowly simmered and infused with laser ginger, kaffir lime leaf and shrimp paste. Kanomjin is served with a plethora of crisp local vegetables and a variety of pickled condiments to customize the dish to your personal taste.	

The main selection

Beer battered fish and chips	490
Local grouper fillet, golden fried in Singha beer batter, served with house made crispy chips, minted mushy peas and tartare sauce.	
Penne summer vegetable(v)	360
Penne pasta tossed with asparagus, snow peas, broccoli, fresh mint, Salsa Verde and fresh parmesan	
Char-grilled sirloin	790
A 200 gram Argentinean sirloin, char-grilled with rosemary roasted crisp potatoes, tomato, red onion and olive salad and a sweet basil béarnaise sauce.	
Fettuccini porcini mushroom(v) (g)	450
Al dente fettuccini with porcini mushroom ragout, black truffle, cream and aged parmesan.	

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Char-grilled white snapper fillets	550
Andaman white snapper off the bone, char-grilled with olive oil and sea salt, served with a warm Mediterranean vegetable salad, Salsa Verde and a wedge of lemon.	
Tiger prawn linguine	610
Local Andaman tiger prawns tossed with linguine, fresh tomato, white wine, a touch of chili, sweet basil and aged parmesan.	

Thai favourites

Khao soy neua	590
Delicately spiced coconut yellow curry soup with tender boneless beef short ribs and soft noodles, served with accompaniments to taste. A classic dish originating from the Northern region of Thailand.	
Pad kapraow moo	390
Minced pork loin wok-fried with long chillies, Holybasil and oyster sauce, served with steamed Jasmine rice and a Thai fried egg.	
Gaeng kiew waan gai	410
Sliced chicken breast with bitter pea eggplants in a mild coconut green curry, flavoured with kaffir lime and sweet basil. Served with steamed jasmine rice.	
Phad Thai	410
Thin rice noodles stir fried with tamarind sauce, bean sprouts, bean curd, garnished with crispy local vegetables and your choice of sliced pork loin, chicken breast or tiger prawns.	
Khao ob sapparat	410
Stir fried jasmine rice with yellow curry powder, pineapple, raisins and mixed vegetable, topped with sliced chicken breast and served in a baked pineapple.	
Pla pad prik Thai dum	390
Local white fish fillet wok-fried with sweet peppers, spring onions and Thai celery in a garlic black pepper sauce, served with steamed jasmine rice and a Thai fried egg.	
Gaeng panaeng neua	440
Sliced Aussie beef sirloin, simmered in a creamy coconut curry, flavoured with Thai basil and roast shallots. Served with steamed jasmine rice.	
Phad sie iew	390
Flat rice noodles stir fried with black soy sauce, mixed local vegetables and your choice of sliced chicken breast, pork loin or beef sirloin.	
Khao phad	350
Jasmine rice, stir fried with egg, crispy local vegetables and your choice of sliced chicken breast, pork loin, mixed local seafood, white prawns or crab.	

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Gai Pad med mamuang 430
Tender sliced chicken breast wok-fried with cashew nuts, bell peppers, roast dried chillies, onions and chili paste. Served with steamed jasmine rice.

Raad Naa Pak(v) 270
Large flat rice noodles stir fried with young vegetables and kale in a black soya broth.

Extras

Jasmine or brown rice	50
Egg fried rice	90
Garlic Bread	90
Thick fries	120
Baby green salad	120
Onion rings	120
Mashed potato	120
Stir fried morning glory	150
Grilled vegetables	150
Stir fried vegetables in garlic and oyster sauce	150

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Dinner

THAI TASTING MENU

Our tasting menus are portioned for two people. They are a great way to sample a variety of flavours shared in the traditional dining style.

REGIONAL THAI

2,480

Tom kha gai

Sliced chicken breast in creamy coconut broth flavoured with lemongrass, galangal and kaffir lime leaves.

Tord man pla

Daily market fish cake, flavoured with red curry paste, snake beans and kaffir lime leaf.

Yam neua yang

Barbecued Australian sirloin tossed with tomatoes, celery and chilli-lime dressing.

Phad pak boong fi deng

Stir fried morning glory with garlic, chillies and oyster sauce.

Massaman gai

Chicken thigh marinated and slowly braised in a mild coconut peanut curry with potatoes and onions.

Pad Krapaow moo

Minced pork loin stir-fried with chillies, hot basil and oyster sauce

Sangkaya fak tong

Steamed kabochi pumpkin filled with pandanus leaf .custard and coconut ice cream

THAI SEAFOOD

2,980

Tom yum talay

Daily market seafood in clear prawn broth infused with lemongrass, kaffir lime leaves and chilli paste.

Goong tord kratiem

Tiger prawns, deep fried and dressed with garlic and black pepper sauce.

Poo nim pad pong pong garee

Tempura battered soft shell crab, stir-fried with yellow curry powder, onions, coconut milk, sweet pepper and celery.

Gaeng kiew waan goong magon

Rock lobster in a rich, mild green curry, flavoured with kaffir lime leaves, galangal, palm sugar and Thai basil.

Pla meuk phad prik Thai dum

Local squid, stir fried with black pepper, oyster sauce, onions and sweet peppers.

Phad phak kana nam man hoi

Stir fried kale with soy sauce, water mushroom and deep fried garlic.

Mamuang khao nieau

Classic Thai mango and sticky rice

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SOUPS

Seafood chowder 420

A thick, creamy fish broth with scallops, ocean prawns, white fish and diced potato with a splash of truffle oil.

Lobster bisque 420

Roasted prawns blended with fish fume, Cognac and fresh cream, poached rock lobster and warm toasted cheese croute.

Tom yum goong 420

White sea prawns and water mushrooms in a rich prawn broth, infused with lemongrass, galangal, kaffir lime leaf and homemade chilli paste.

Roasted corn and sweet basil soup (v) (g) 350

Local corn blended with a rich vegetable stock, a touch of coconut and sweet basil.

Tom kha gai 360

Sliced chicken breast in creamy coconut broth, flavoured with lemongrass, galangal and kaffir lime leaves.

Tom kha hed nang fa (v) (g) 310

Oyster mushrooms poached in creamy coconut broth, flavoured with lemongrass, galangal and kaffir lime leaves.

SALADS

Quinoa and roasted pumpkin salad (v) (g) 400

Local roasted baby pumpkin with quinoa, feta cheese, organic beetroot, pumpkin seeds and fresh mint, spiced Harissa dressing.

Poo nim tod yum mamuang 420

Tempura fried soft shell crab with a salad of shredded green mango, roasted cashews and Thai herbs, chilli and lime dressing.

Andaman rock lobster salad 520

Slowly poached sliced rock lobster, baby cucumber, slow roast tomatoes, Phuket greens, toasted macadamia nuts, citrus black pepper dressing.

Traditional Caesar salad 350

Hearts of romaine lettuce, tossed with our house made Caesar dressing, black olives, capers, parmesan cheese, crispy bacon and anchovies.

Yam talay	420
Sliced market fish, sea prawns and squid poached in a fish fumet, tossed with celery, tomatoes, onions and chilli-palm sugar dressing.	
Yam som-o (v)	350
Local pomelo tossed with toasted coconut, mint, shallots, palm sugar and chili dressing.	
APPETIZERS	
Goat's cheese crostini (v)	340
Grilled ciabatta with red onion marmalade, creamy French goat's cheese, and local Phuket honey.	
Blue swimmer crab cakes	460
Crumbed blue swimmer crab cakes served with creamed corn, green onion and fresh herbs, spiced tomato chutney.	
Massaman lamb	420
Lamb meat balls, braised in a mild peanut curry, garnished with goat cheese sour cream and grilled flat bread.	
Ahi tartare	460
Ahi yellow fin tuna marinated in fresh herbs, chilli, lemon juice and a touch of sesame oil with avocado relish and wonton crisps.	
Poo jah	390
Blue swimmer crab stuffed with a mousse of minced chicken, crab meat and glass noodles, flavoured with Thai herbs, battered and deep-fried in rice oil, topped with a delicate egg nest.	
Larb ped	390
Minced duck breast poached, tossed with peppermint, toasted rice and chilli-lime dressing, served with long beans and green cabbage.	
Tord man kao pod (v)	340
Thai sweet corn fritters deep fried with a touch of red curry and kaffir lime, sweet plum sauce.	
Ceviche	390
Daily market fish diced, marinated in lime juice tossed with tomatoes, shallots, spring onion and coconut milk.	

Por pia tord	330
Crispy spring rolls filled with glass noodles, jelly mushrooms and local vegetables.	
Satay gai	330
Chicken tenderloin satay marinated in yellow curry, barbecued and served with traditional Thai peanut sauce and cucumber, chilli relish.	
Tord man pla	320
Daily market fish cake, flavoured with red curry paste, snake beans and kaffir lime leaf.	
Vietnamese Spring Roll with Prawn	440
Fresh spring roll filled with Andaman white prawns, avocado, glass noodles, crisp vegetables and sweet basil, served with a sweet dipping sauce.	
WOK FRIED	
Goong mangon saam rod	1,590
Whole Phuket lobster sliced into medallions with the shell on, stir-fried with pineapple, sweet peppers, onions and sweet/sour sauce.	
Phad cha goong	690
Wok-fired Andaman tiger prawns with wild ginger, chilli, local young green peppercorn, holy basil and oyster sauce.	
Choo chee ruam mitr	850
Wok-fired aromatic red curry with sea scallops, white snapper and white prawns, with coconut milk and kaffir lime.	
Gai phad med mamuang	430
Sliced chicken breast, stir-fried with sweet bell peppers, onion, garlic and cashew nuts.	
Pad mee hokkien (v)	270
Wok-fired Hokkien wheat noodles with crisp local vegetables, beansprouts with dark and sweet soy sauce.	

FRAGRANT CURRIES

Gaeng som pla kai cha-om 590

Southern Thai sour orange curry with Andaman ocean white snapper and Thai style omelette with acacia leaves.

Gaeng ped phad yang 490

Duck breast marinated in oyster sauce, slow roasted, sliced, and served in a red coconut curry with pineapple, grapes, cherry tomatoes and sweet basil.

Gaeng khua neua kam wua 650

Fragrant spicy red coconut curry with slowly braised beef cheeks, Acacia leaves, Asian mushrooms and crispy Betel leaves.

Massaman gai 450

Chicken thigh marinated and slowly braised in a mild coconut peanut curry with potatoes and onions.

Paneang neua 440

Australian beef topside, thinly sliced stir-fried with Southern Thai red curry paste and coconut milk, flavoured with kaffir lime leaves.

Poo nim pad pong garee 690

Tempura battered soft shell crab, stir-fried with yellow curry powder, onions, coconut milk, sweet pepper and celery.

Khao soy neua 590

Delicately spiced coconut yellow curry soup with tender boneless beef short ribs and soft noodles, served with accompaniments to taste. A classic dish originating from the Northern region of Thailand.

Gaeng hang lay 470

Northern Thai curry of tender pork belly simmered with ginger, pickled garlic, peanuts and fresh coriander. Served with steamed Jasmine rice.

CHEF SPECIALTIES

Twice cooked crispy pork belly	850
With roasted pumpkin puree, wok-fried morning glory, apple and young ginger marmalade, red wine thyme gravy.	
Harissa spiced lamb cutlets	1,350
Australian lamb cutlets rubbed with Harissa spices and barbequed, served with orange and pistachio couscous, buttered snow peas, chermoula dressing.	
Oven roasted half chicken	720
Marinated with yellow curry powder and coriander seeds, slow roasted, and served with sweet potato coconut mash and hot Thai basil brown butter.	
Pan roasted grouper fillet	750
With garlic and thyme roasted potatoes, marinated artichokes and olives, chorizo marmalade.	
Confit duck leg	740
Cured overnight, then braised for 9 hours, pan seared to crisp the skin served on a bed of kale sautéed with garlic confit and mustard cream garnished with caramelised onions.	
Tikka spiced Tasmanian salmon fillet	750
Served with a chilled lentil, tomato and cucumber salad, minted yoghurt, crisp poppadum.	
Seared Hokkaido scallops	1,050
Pan seared Hokkaido scallops, minted pea puree, crispy pancetta, sweet basil butter.	
Fettuccini porcini mushroom (v)	450
Al dente fettuccini with porcini mushroom ragout, black truffle, cream and aged parmesan.	
Black truffle risotto	650
Creamy risotto with black truffle, shitake and mixed mushrooms, garnished with grilled asparagus and sliced white prawns.	
Parpadelle	620
With a ragu of slowly braised beef cheeks, fava beans, fresh mint leaves and aged parmesan.	

All prices are subject to 10% service charge and 7% value added tax.

ANDAMAN OCEAN WHITE SNAPPER

Market fresh white snapper served whole and boneless. Please select your preferred preparation below. 990

Crispy fried Thai style with green mango salad.

Steamed with chillies, lime juice, fish sauce, garlic coriander and palm sugar.

Grilled with local aromatic herbs in banana leaf.

FROM THE GRILL

Australian Heritage Black Angus Beef Tenderloin (200 gram) or Rib Eye (250 gram) 1,350

Our 100% grass-fed Angus and Hereford cattle are raised on family-owned Australian ranches where they graze on pastures of alfalfa and rye. In keeping with our principles, the steer are treated humanely and are free of any hormones, stimulant or antibiotics. It's better for the cattle, the ranchers, the environment, and ultimately, for the taste and quality of the beef.

Whole Phuket lobster 1,590

Our Phuket lobsters are from local waters and are the variety without claws weighing approximately 500 grams. Phuket lobster is without a doubt one of Thailand's most popular and recognisable seafood items. Our lobsters are served whole and grilled.

Select up to two accompanying sauces

Nam jim jaew – North-East Thailand chilli relish.

Sweet basil béarnaise.

Green peppercorn sauce.

Roasted garlic mayonnaise.

Red wine and thyme gravy.

Select up to two accompanying side dishes

Truffle mash.

Char-grilled Mediterranean vegetables.

Crispy sweet potato chips.

Garlic and ginger sugar snap peas.

Char-grilled Australian rib-eye “Krapow” 1,350

250 gram Australian Heritage Black Angus Rib Eye, char-grilled to your liking then sliced and served with hot basil, chili and oyster sauce dressing, served with pan fried duck egg and healthy brown rice.

SIDES

Jasmine or brown rice.	50
Egg fried rice.	90
Garlic bread.	90
French fries.	120
Baby green salad.	130
Stir fried morning glory with oyster sauce.	150
Char-grilled vegetables.	150
Truffle mash	160