

Beverages



FRUIT & YOGURT SMOOTHIES

Mango, banana and honey	240
Passion fruit, orange, mango and honey	240
Mixed berries, lychee and honey	260

MOCKTAILS

HOMEMADE LEMONADE	240
Lemon marmalade, fresh lemon juice, mint leaves, simple syrup, soda, sprite	
HOMEMADE GINGER BEER	240
Ginger jam, fresh ginger, ginger ale, fresh lime juice, simple syrup, soda	

FRUIT JUICE

Orange	170
Watermelon	150
Pineapple	150
Papaya	150
Apple	150
Young coconut	190

COFFEE with illy coffee beans

Americano	170
Caffè latte	170
Cappuccino	170
Flat white	170
Espresso	170
Double espresso	200
Hot chocolate	170
Iced latte	170
Iced coffee	170

TEA

Earl grey	170
English breakfast	170
Peppermint	170
Chamomile	170
Green tea	170
Iced lemon tea	170
Thai iced tea	170

STILL MINERAL WATER

Evian	750 ml	325
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SPARKLING MINERAL WATER

Evian	750 ml	325
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SOFT DRINKS

Coca Cola	165
Coca Cola Light	165
Sprite	165
Ginger Ale	165
Soda	165
Schweppes Tonic	165
Fever Tree Tonic	185
Red Bull	230

TO START YOUR MORNING...

TOAST SELECTION 	70
Choice of multigrain, rye or sourdough, served with butter and artisanal jams	
CLASSIC VIENNOISERIE MAISON JEAN PHILLIPE	85
Croissant & pain au chocolate	
QUINOA GRANOLA PARFAIT  	250
Homemade and served	
CARROT 'CAKE' QUINOA BOWL    	385
Raw carrot, goat cheese, cranberries, walnut, maple cinnamon dressing	
TROPICAL SMOOTHIE BOWL   	385
Phuket pineapple, banana, coconut, honey, homemade granola	
SUPERGREEN SALAD   	420
Asparagus, zucchini, green beans, soybean, avocado, pesto, parmesan cheese	
SEASONAL THAI FRUITS  	360

TO COMPLETE YOUR BREAKFAST...

HEALTHY START  	360
Egg white omelette, lemon, asparagus, herb salad, goji berries	
SUMAC AVOCADO TOAST 	430
Soft boiled egg, feta cheese, dried cranberries, multi grain toast	
BLUEBERRY & BEETROOT BELGIAN WAFFLES   	430
Honey, yoghurt, walnut, chia seeds, mint	
SOURDOUGH FRENCH TOAST  	430
Coffee & cinnamon, banana, toasted hazelnut, Canadian maple syrup	
TOM YUM EGGS BENEDICT 	360
Chiang Mai bacon, bok choy, tom yum hollandaise sauce, homemade English muffin	
SMOKED SALMON EGGS BENEDICT	420
Smashed avocado, smoked salmon, hollandaise sauce, homemade English muffin	
KR BIG BREAKFAST	495
Eggs your way, bacon, sausage, hash brown potatoes, mushrooms, gem lettuce, sourdough toast	
FARMHOUSE EGGS 	320
Any style: fried, poached, boiled, scrambled or omelette	
KAI LUAK	250
Thai style soft poached egg, maggi seasoning, black pepper	
JOKE 	250
Rice congee, soft poached egg, ginger, green onion	
WOK FRIED VEGETABLE NOODLES 	360
Choice of egg noodles or flat noodles, seasonal vegetables, soy sauce	
SIDE DISHES	90
Smoked bacon Pork sausage Chiang Mai sausage Jasmine rice Hash brown Mushrooms	



Vegetarian



Gluten Free



Contains Nuts



Signature

SNACKS

BEEF TATAKI _____ 890 Searched Australian beef tenderloin, crispy garlic, onion, nam jim jaew sauce	CHICKEN WINGS _____ 390 Fish sauce, palm sugar marinade, sweet chili sauce
COCONUT PRAWNS _____ 550 Yuzu-mayo, lime	CHICKEN SATAY _____ 390 Peanut sauce, Thai pickles
FRIED CALAMARI _____ 490 Smoked paprika, yuzu-mayo	VEGETABLE SPRING ROLLS _____ 295 Plum sauce

STARTERS | SALADS

IBERICO BELOTTA PATA NEGRA 24 MONTH 80g _____ 1,890 100% iberico shoulder ham by Juan Pedro Domeq, marinated gordal olives, toasted baguette.
PHUKET CRAB CAKE _____ 690 Panko crusted Andaman blue crab, kaffir lime mayonnaise, tomato, coriander
BEEF CARPACCIO _____ 670 Black truffle, parmesan, maple syrup, sour cream, pickled mushroom and onions, arugula
BEEF TARTARE _____ 670 Capers, cornichon, Dijon mustard, crispy baguette
BLUE CRAB SALAD _____ 595 Sweet corn purée, corn tostada, avocado
ANDAMAN CEVICHE _____ 590 Local sea bass, cucumber, lime, coconut, green chili, sweet potato
TUNA TARTARE _____ 580 Pine nuts, lime, pickled cucumber, spicy dressing, vegetable crudité
WATERMELON GREEK SALAD _____ 490 Cucumber, red onion, cherry tomato, oak leaf, feta cheese, oregano, sherry dressing
CAESAR SALAD _____ 395 Soft boiled egg, smoked bacon, fresh & crispy parmesan cheese <u>Add</u> Chicken satay 170 <u>Add</u> Prawn satay 220

THAI FAVOURITES

PANANG GOONG _____ 1,190 Jumbo prawns, kaffir lime leaves, red curry, coconut milk, peanut
PLA KAPING LUI SUAN _____ 895 Deep fried fish, spicy tamarind sauce, lime juice, fresh herb and spices
PAD KRAPOW BEEF _____ 790 Stir-fried Australian beef tenderloin (180g), holy basil, Thai chilies
MASSAMAN NUEA _____ 690 Beef cheek, potato, peanuts, cardamom, coconut milk, jasmine rice
PAD THAI GOONG _____ 550 Stir-fried rice noodles, prawn, peanuts, tofu, bean sprouts, tamarind sauce
KAO SOI GAI _____ 510 Yellow curry, Braised Chicken, Pickled cabbage, Chang Mai noodles
LARB GOONG _____ 495 Mince prawn salad, roasted rice, tamarind sauce, mixed herb salad
GAENG KEOW WAN GAI _____ 450 Green chicken curry, jasmine rice, eggplant
KOR MOO YANG _____ 445 Grilled pork neck, nam jim jaew sauce
KHAO PAD _____ 420 Choice of chicken or pork fried rice, Asian vegetables, light soya sauce



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Signature



Contains Pork

MAIN PLATES

- WHOLE GRILLED LOBSTER 500G** _____ 2,990
Ginger & lemongrass butter,
potato mousseline with madras curry
- TOURNEDOS ROSSINI** _____ 2,290
Jack's Creek Australian Angus beef
tenderloin, pan seared foie gras,
black truffle jus
- AUSTRALIAN SPICED LAMB LOIN** _____ 1,350
Garam masala spiced eggplant,
potato purée
- WOK FRIED PEPPER BEEF** _____ 1,260
Stir fried beef tenderloin,
green peppercorns, Thai eggplant,
oyster sauce, mashed potato
- GRILLED SPANISH OCTOPUS** _____ 1,190
Capsicum, coriander, roasted garlic,
potato, smoked paprika
- BLACK COD MISO** _____ 1,190
French black cod marinated with
white miso and caramelized
- ROASTED HALF-A-CHICKEN** _____ 1,160
Marinated baby chicken,
truffle mash potatoes, chicken gravy sauce
- SCALLOPS** _____ 995
Pumpkin purée, brown butter balsamic,
toasted hazelnut
- TANDOORI SALMON** _____ 960
Grilled cabbage, zucchini,
guava & green apple, yoghurt,
olive oil sauce

SIDES

- FRENCH FRIES** _____ 195
- MASHED POTATO** _____ 195
- SAUTÉED VEGETABLES** _____ 195
- ARUGULA & PARMESAN SALAD** _____ 195
- JASMINE RICE** _____ 90

OUR CHEESES MATURED BY LES FRERES MARCHAND SELECTED _____ 995
Fig chutney, apricot compote, dried fruits, quince jelly, assorted nuts, honey, crackers

SWEETS

- THAI CHOCOLATE LAVA** _____ 490
Kad Kokoa 70% chocolate from Chumphon, vanilla ice cream
- TIRAMISU KATA ROCKS** _____ 450
Espresso, mascarpone cream, savoiardi biscuit, hazelnut, chocolate rocks
- MANGO STICKY RICE** _____ 430
Nam Dok Mai mango, sticky rice, coconut milk
- APPLE CAKE** _____ 350
Granny smith apples, Sable Breton crumble, vanilla ice cream
- PINEAPPLE AND COCONUT CHEESECAKE** _____ 350
Caramelized pineapple, coconut cheesecake ice cream, lime crumble

PASTA | PIZZA & PANINI

- LOBSTER SPAGHETTI** _____ 1,195
Lobster cream sauce, green onion,
bacon, parmesan cheese
- BLACK TRUFFLE PIZZA** _____ 790
Truffle cream cheese, pecorino cheese,
potato, black truffle, truffle oil
- KR SIGNATURE BURGER** _____ 690
Australian beef and pork belly,
Serrano ham, brie cheese,
caramelized shallot, arugula, tomatoes
- FISH & CHIPS** _____ 675
Sea bass, french fries,
homemade tartar sauce
- SMOKED SALMON PIZZA** _____ 620
Pesto, grated parmesan cheese,
pickled onion, capers, dill
- CLUBHOUSE** _____ 550
SIGNATURE SANDWICH
Grilled chicken, smoked bacon,
fried egg, comté cheese, lettuce, tomato,
avocado, multi grain bread
- MARGHERITA PIZZA** _____ 490
Tomato sauce, mozzarella cheese, basil
- PENNE POMODORO** _____ 460
Fresh burrata, basil, cherry tomato,
crusci pepper fondue, chili
- COQUILLETTE** _____ 450
JAMBON COMTÉ & TRUFFLE
Elbow macaroni, farmer's ham,
comté cheese, truffle cream sauce

