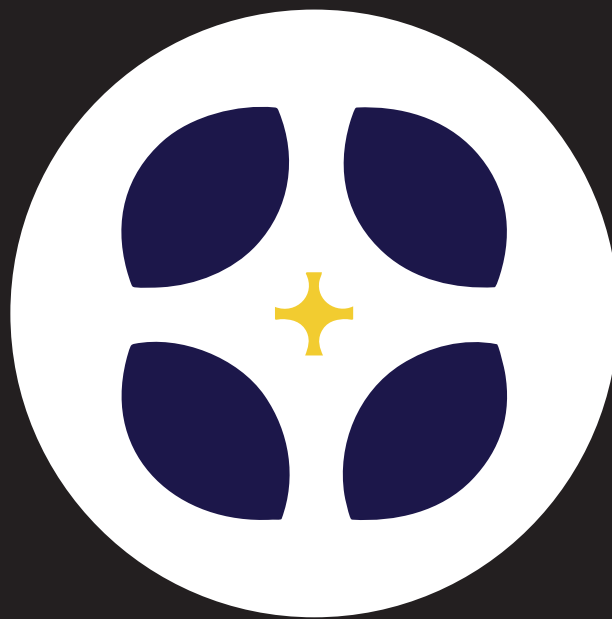




KRAM BEACH CLUB



TAPAS

Baba Gannoush 🌿 250.- Pita Bread

Aubergine, Tahini, Pine Nuts, Smoked Paprika, Mint, Pita Bread

Crispy Risotto 🌿🥚🍷 250.- with Beef Ragu Sauce

Bolognese, Risotto, Mozzarella Cheese

Chicken Wings 🌿 280.-

Crispy Lemongrass, Chicken Wings Deep Fried, Nam Jim Jaew

Black Hummus 🌿🥚 300.-

Black Chickpeas, Tahini, Black Garlic, Roasted Beetroot, Pita Bread

Guacamole with 🌿 320.- Crispy Pinsa

Avocado, Extra Virgin Olive Oil, Lemon, Coriander, Onion, Tomato, Pinsa Bread

Rice Paper 🌿🥚🍷 380.- Soft Shell Crab Rolls

Deep-fried Soft Shell Crab, Salad, Veggies, Rice Paper



FUNNY FRIES

Satay Fries 🥚 200.-

Mala Shaker Fries 🌿 220.-

Southern Chicken 🌿🥚 220.- Red Curry Fries

Singapore Curry Fries 🌿 250.-

Mac n Cheese Fries 🍷 280.-

Beef Ragu Fries 🍷 450.-



APPETIZERS

Carpaccio di Manzo 🍷 300.-

Beef Carpaccio, Wild Rocket, Vinaigrette and Balsamic Glaze

Seafood Plateau 🌿 2,800.- Royale

Sea Bass Ceviche, Tuna Tartare, Tiger Prawn, 4pcs Fine de Claire, Lobster, Mussels, Clams



SALADS

Caesar Salad 🌿 🧀

Romaine Lettuce, Crouton, Parmesan, Caesar Dressing

- Chicken S 120.- / L 250.-
- Prawn 🦐 S 140.- / L 280.-
- Salmon 🐟 S 180.- / L 320.-

Peach Salad 🍑 🧀 S 130.- / L 250.-

Grilled Peach, Burrata, Rocket Lettuce, Young Fennel, Red Onion, Roasted Almonds, Honey Balsamic Dressing

Caprese Salad 🧀 S 140.- / L 280.-

Burrata, Heirloom Cherry Tomato, Basil, Extra Virgin Olive Oil Sicilian Oregano, Sea Salt

Crispy Crab Salad 🦀 S 175.- / L 350.-

Fried Takuapa Soft Shell Crab, Mixed Greens, Wasabi Yuzu Dressing

Greek Salad S 180.- L 375.-

Cucumber, Bell Peppers, Feta, Cherry Tomato, Red Onion, Greek Dressing



RICE & PASTA

Risotto 🌿 🧀 380.-

Nella zucca' Pumpkin, Gorgonzola, Crispy Sage

Penne 🌿 🐄 480.-

'Bolognese' Beef Ragu, Parmigiana

Rigatoni 🌿 🐄 490.-

'Amatriciana', Guanciale, Dried Chili, Onion, Tomato and Pecorino Romano

Linguine 🌿 🐚 520.-

'Vongole', Garlic, Chili, Cherry Tomato, Clams White Wine, Parsley

Fettuccine 🌿 🐚 600.-

'Frutti Di Mare' Andaman Seafood, Garlic, Chili, Fresh Tomato Sauce



SANDWICH & BURGER

Vegetarian Sandwich 🌱🥛 420.-

Pinsa Bread, Stracciatella, Rocket Lettuce, Onion, Sundried Cherry Tomato, Avocado, Pistachio

Chicken Burger 🌱🥚 510.-

Crispy Chicken Patty, Teriyaki Sauce, Cabbage Slaw, Brioche Bun, Fries

Cheeseburger 🌱🥛🥚 600.- Our Way

Beef Patty, Rocket Lettuce, Tomato, Caramelized Onion, Cheddar, Brioche Bun, Fries

Beef Sandwich 🌱🥛🥚 680.-

Pinsa Bread, Garlic Aioli, Beef Tenderloin, Cheddar, Parmesan

Lobster Rolls 🦞🌱🥚 800.-

Canadian Lobster, Dill Mayo, Brioche Roll, Caviar, Fries



BREADS & PIZZAS

Margherita 🥛 380.-

Mozzarella, San Marzano Tomatoes, Basil

Chivy Chili Garlic 🐟🌱 420.-

Anchovy, Capers, Fresh Chili, Olive, Gherkin, Garlic and Italian Basil

Chicken Mushroom 🥛 460.- White Sauce

Sous vide Chicken breast, White Champignon, Mozzarella, Capers and Basil

Truffle Italian Sausage 🐖🥛 480.-

Truffle Cream Sauce, Champignon, Parmesan and Italian Sausage

Kram 5 Cheeses 🥛 520.-

Mozzarella, Gorgonzola, Parmesan, Ricotta and Gouda Cheese

Salmon 🐟🥛 560.-

Mozzarella, Smoked Salmon, Zucchini Cream

Vincenzo 🐖🥛 580.-

Mozzarella, Parma, Salami, Pepperoni, San Marzano Tomatoes and Stracciatella

Burrata Prosciutto 🐖🥛 620.-

Parma Ham, Burrata, Tomato Sundried, San Marzano Tomatoes and Wild Rocket 🌱



MAINS GRILLED

FROM THE LAND

Klong Phai Farm's Roasted Free-Range Chicken 480.-

Chimichurri Sauce, Hand-Cut Fries, Chicken Fat Roast Potatoes with Garlic Confit

Free-Range Confit De Canard 520.-

Sautéed Bok Choy, Pomme Puree and Orange Sauce

Slow-Cooked Australian Grain-Fed Beef Short Rib 1,200.-

Potato Purée, Red Wine Jus, Parsley and Celery Salad

AUSTRALIAN GRAIN-FED BEEF

with Smooth Potato Purée and Rich Creamy Black Peppercorn Sauce

Rib Eye 300 g. 1,300.-

Tenderloin 300 g. 1,400.-

Tomahawk Steak 1000 g. 1,950.-

AUSTRALIAN GRASS-FED LAMB

with Herb Mojo Sauce, Garlic and Rosemary Potatoes

Grilled Lamb Rack 400 g. 1,100.-

SAUCE & SIDE

Béarnaise | Red Wine | Mushroom | Pepper

SIDE DISH

Baby Bok Choy | Buttered Parsley Rice | Cayenne Onion Rings | Grilled Asparagus | Mashed Potatoes | Sautéed Mushrooms | Sautéed Spinach



DESSERTS

Seasonal Fruit 180.-

Assorted Seasonal fruits

Alaska Flambé 280.-

Vanilla Ice Cream, Grand Marnier, Candied Orange Peel, Biscuit, Italian Meringue

Fried Thai Banana fritter 280.-

Young Coconut Meat, Coconut Floss, Coconut Shell and Coconut Ice Cream

Belgian Chocolate Fondant Cake 320.-

Lava Flowing Center and Salted Caramel Ice Cream (20 minutes preparation time)



🥜 Nuts 🥛 Dairy 🥚 Eggs 🌾 Gluten / Wheat 🐟 Fish 🦞 Shellfish / Crustaceans 🍖 Beef 🌶️ Spicy 🐖 Pork

All price are in Thai Baht and are inclusive of 7% Vat and 10% Service Charge.