



# Green Mango

R E S T A U R A N T

**ALL-DAY DINING**





Welcome to Green Mango Restaurant  
where every sip tells a story.

Our cocktails and mocktails are  
inspired by the tropical essence of  
Khao Lak, combining Thai botanicals,  
local fruits, and cultural spirit into  
every glass. Perfectly crafted to  
complement both Thai and Western  
dishes, each drink offers a refreshing  
pause and a memorable moment.  
Take a sip. Begin your flavor journey.





## CLASSIC COCKTAILS

The timeless spirits of the world reimagined by the Andaman Sea.

Some classics never fade they evolve. At Green Mango, we present iconic cocktails from around the world with a coastal twist inspired by the serene beauty of Phang Nga.

Crafted with premium spirits and balanced to perfection, these drinks are made to be sipped slowly, beneath the palms and golden skies of Khao Lak. Let the classics take you somewhere new.

## SPIRIT-FORWARD & STIRRED



- 1. Negroni** 295.-  
Gin, sweet vermouth, Campari
- 2. Manhattan** 295.-  
whiskey, sweet vermouth, Angostura bitters

## SHAKEN & CITRUSY

- 3. Whiskey Sour** 295.-  
Bourbon, fresh lemon juice, simple syrup
- 4. Daiquiri** 295.-  
White rum, fresh lime juice, simple syrup
- 5. Margarita** 295.-  
Tequila, Triple Sec, fresh lime juice, salt rim
- 6. Cosmopolitan** 295.-  
Vodka, Triple Sec, cranberry juice, fresh lime juice, simple syrup



## REFRESHING & LONG



- 7. Mojito** 295.-  
White rum, fresh lime juice, fresh mint leaves, brown sugar, simple syrup, soda water
- 8. Gin Fizz** 295.-  
Gin, Triple sec, fresh lime juice, simple syrup, soda water
- 9. Caipirinha** 295.-  
Cachaça, fresh lime wedges, simple syrup

## TROPICAL & TIKI

10. Mai Tai 295.-  
Dark rum, light rum, orange liqueur, orange juice, pineapple juice, fresh lime juice, simple syrup, grenadine
11. Piña Colada 295.-  
White rum, fresh lime juice, simple syrup
12. Singapore Sling 295.-  
Gin, cherry liqueur, Benedictine, fresh lime juice, simple syrup, pineapple juice, dash of grenadine



## SPARKLING REFRESHMENTS



13. Aperol Spritz 365.-  
Aperol, sparkling wine, and soda water

## CLASSIC COFFEE

14. Espresso Martini 295.-  
Vodka, fresh espresso, coffee liqueur, shaken and served chilled a perfect balance of rich coffee and crisp spirits
15. Irish Coffee 295.-  
Hot coffee, Irish whiskey, brown sugar, topped with fresh cream a warm and comforting classic





## **MIXOLOGIST'S RECOMMENDATION**

### Signature Cocktails & Mocktail

Crafted with passion, inspired by the spirit of Phang Nga.

Our Signature Cocktails are exclusive creations, blending premium spirits with local flavors and innovative techniques to deliver unforgettable taste experiences. Each cocktail tells a story from the tropical beauty of the Andaman coast to the rich cultural heritage of southern Thailand. Discover bold, original flavors that elevate your evening, perfectly paired with the elegance and warmth of Grand Mercure Khao Lak Bangsak.

### The Heavenly Delight Thewapirom

collection of refined Thai inspired creations, blending mythology, nature, and elegant flavors.

## 16. Sakkara

395.-

Phraya Element Rum , Aperol, Cherry Liqueur,  
Orange juice, Angostura bitters

A ritual of flame and flow

A cocktail that pays homage to the elemental forces of nature. The bold embrace of Phraya Rum and Sweet bitter Aperol with Cherry Liqueur, tamarind, lime, and orange to form a rich, complex harmony an offering to the sacred depth of Thai flavors



## 18. Salak Saeng

395.-

Phraya Element Rum , Aperol, Cherry Liqueur,  
Homemade Syrup (tamarind, cinnamon, pandan,  
kaffir lime, wild honey) Orange juice

A symphony of diverse local flavors, seamlessly blended with natural, vibrant complexity, creates a luminous journey for every sense the taste of Phang Nga's hidden treasures



## 20. Bucha

220.-

Tamarind puree, orange juice, Wild honey, Lime Juice

The soul of stillness

A non-alcoholic mirror of Sakkara, Bucha channels calm devotion through sweet tamarind, wild honey, and fresh citrus. Like a quiet morning prayer beneath jungle canopies peaceful, pure, and empowering.



## 17. Sita's

395.-

Gordon Gin, Liqueur Lychee, Lotus syrup, Lotus tea, Lime Juice

Grace born of love and loyalty

Inspired by the mythic figure of Sita the embodiment of faith, beauty, and endurance this floral gin based cocktail blends lotus syrup, lychee liqueur, and lotus tea. Softly fragrant and gently sweet, it tells the story of a woman who blossoms through adversity



## 19. Siam Sundae

395.-

Captain Morgan Dark Rum, Coconut Rum, Mango Purée,  
Coconut Cream, Mango Juice

Creamy tropical indulgence inspired by the beloved Thai dessert "Mango Sticky Rice." Rich coconut, luscious mango, and bold dark rum in perfect harmony



## 21. Lallana

220.-

Lychee juice, Lotus tea, Lotus syrup, Mineral sparkling,  
Lime Juice

The bloom of a pure heart

A mocktail reflection of Sita, Lallana is the lotus at dawn bright, tender, and uplifting. With lotus tea, lychee juice, and a sparkling finish, it evokes purity, joy, and timeless elegance.



## MOCKTAIL

### 22. Virgin watermelon Mojito 190.-

Lime Wedges, Watermelon, Lime juice,  
Watermelon syrup, Fresh Mint Leaves, Soda Water

### 23. Virgin Strawberry Mojito 190.-

Lime Wedges, Strawberry puree, Lime juice,  
Fresh Mint Leaves, Soda Water

### 24. Virgin Mojito 190.-

Fresh Mint Leaves, Lime Wedges, Lime Juice,  
Simple Syrup, Brown sugar, Soda Water

### 25. Cool passion 190.-

Fresh passion fruit, Passion fruit puree,  
Orange juice, Pineapple juice, Lime juice, Sprite

### 26. Mango mule 190.-

Fresh mango, Mango puree, Mango juice,  
Lime juice, Ginger ale

### 27. Cranberry Cooler 190.-

Fresh pineapple, Pineapple Puree,  
Cranberry Juice, Lime Juice

### 28. Lychee Mint 190.-

Canned lychee, Lychee puree, Lime juice,  
Fresh Mint Leaves, Soda Water



## FRESH FRUIT BLENDS

- |  |              |
|--|--------------|
| <b>29. Mango Blend</b>                                 | <b>165.-</b> |
| Fresh Mango, Mango Puree, Mango Juice, Ice             |              |
| <b>30. Pineapple Blend</b>                             | <b>165.-</b> |
| Fresh Pineapple, Pineapple Puree, Pineapple Juice, Ice |              |
| <b>31. Watermelon Blend</b>                            | <b>165.-</b> |
| Fresh Watermelon, Watermelon Syrup, Ice                |              |
| <b>32. Banana Blend</b>                                | <b>165.-</b> |
| Fresh Banana, Banana Syrup, Ice                        |              |
| <b>33. Lime Blend</b>                                  | <b>165.-</b> |
| Fresh Lime Juice, Lime Syrup, Ice                      |              |
| <b>34. Coconut Blend</b>                               | <b>165.-</b> |
| Fresh Coconut Water, Coconut Syrup, Ice                |              |

## MILKSHAKES

- |   |              |
|---|--------------|
| <b>35. Oreo Milkshake</b>   | <b>165.-</b> |
| Vanilla ice cream, crushed Oreo cookies, fresh milk, vanilla syrup, whipped cream |              |
| <b>36. Coconut Milkshake</b>  | <b>165.-</b> |
| Coconut ice cream, fresh milk, coconut syrup, whipped cream                       |              |
| <b>37. Mango Milkshake</b>  | <b>165.-</b> |
| Coconut ice cream, mango puree, fresh milk, whipped cream                         |              |
| <b>38. Strawberry Milkshake</b>   | <b>165.-</b> |
| Coconut ice cream, strawberry puree, fresh milk, whipped cream                    |              |
| <b>39. Banana Milkshake</b>   | <b>165.-</b> |
| Coconut ice cream, fresh milk, banana syrup, whipped cream                        |              |
| <b>40. Vanilla Milkshake</b>  | <b>165.-</b> |
| Coconut ice cream, fresh milk, vanilla syrup, whipped cream                       |              |





## COFFEE COLLECTION

- |  | HOT   |
|--|-------|
| <b>41. Espresso</b><br>a classic coffee shot   | 75.-  |
| <b>42. Double Espresso</b><br>a classic double coffee shot   | 85.-  |
| <b>43. Americano</b><br>a classic coffee beverage made by diluting a shot of espresso with hot water   | 85.-  |
| <b>44. Latte</b><br>Espresso with steamed milk and a thin layer of microform   | 85.-  |
| <b>45. Cappuccino</b><br>Espresso topped with frothy milk  | 85.-  |
|  | COLD  |
| <b>46. Iced Americano</b><br>Double espresso poured over ice and cold water clean, bold, and refreshing  | 120.- |
| <b>47. Iced Latte</b><br>Espresso with a blend of sweetened condensed milk, evaporated milk, and fresh milk over ice smooth, creamy, and lightly sweet.  | 120.- |
| <b>48. Iced Cappuccino</b><br>Double espresso topped with frothy milk and poured over ice, enhanced with a silky blend of condensed and evaporated milk. | 120.- |
| <b>49. Iced Mocha</b><br>Espresso, chocolate, and a milk blend served chilled indulgent, chocolatey, and luxuriously creamy.                             | 120.- |

Selected of your choice:

Soy Milk | Oat Milk | Almond Milk | Low-Fat Milk

*All prices are quoted in Thai Baht and are inclusive of 7% VAT and a 10% service charge.*



## SIGNATURE ICED COFFEE

Specially crafted iced coffees inspired by local flavors and unique recipes

### 50. Coconut Crampton 150.-

Double espresso combined with fresh pineapple juice, creamy coconut milk, and a touch of wild honey syrup. Served over ice for a smooth, tropical coffee experience.

### 51. Golden Pineapple 150.-

Double espresso combined with fresh coconut water and natural coconut syrup, served elegantly in a natural coconut shell a refreshing tropical indulgence.



## SIGNATURE ICED TEA

Curated selection of refreshing iced tea blends crafted with botanical infusions, floral syrups, and delicate sparkling finishes. Inspired by Thai flavors and tropical elegance.

### 52. Mali Mist 150.-

Fragrant iced tea infused with lemongrass and pandan, delicately sweetened with jasmine blossom syrup herbal refreshment

### 53. Yuzu Noir 150.-

Premium black iced tea blended with yuzu citrus syrup and a touch of fresh lime, poured over ice and topped with soda bright, zesty, and elegantly refreshing.

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## TEA SELECTION

- 54. Hot Tea Selection** 85.-  
Teas, refreshing and invigorating/energetic  
English Breakfast Tea, Earl Grey Tea,  
Jasmin Green Tea, Mint Green Tea,  
Lemongrass & Pandan, Chamomile Tea
- 55. Iced Tea Selection** 120.-  
Refreshing and invigorating chilled teas
- 56. Classic Thai Iced Tea** 120.-  
Traditional Thai tea brewed strong, sweetened,  
and served with condensed milk over ice
- 57. Lemon Iced Tea** 120.-  
Black tea with fresh lemon juice and simple  
syrup, lightly sweetened and served over ice  
bright and refreshing
- 58. Matcha Latte (Iced)** 120.-  
Chilled matcha mixed with creamy milk for  
a smooth and soothing taste
- 59. Peach Iced Tea** 120.-  
Natural peach flavored iced tea with peach  
puree, served chilled sweet and fruity

## SOFT DRINK & WATER

- 60. Coca Cola** 100.-  
**61. Coke light** 100.-  
**62. Fanta orange** 100.-  
**63. Sprite** 100.-  
**64. Ginger ale** 100.-

## JUICE

- 65. Orange** 100.-  
**66. Pineapple** 100.-  
**67. Apple** 100.-  
**68. Lime** 100.-  
**69. Fresh Coconut** 150.-

## BEER

70. Singha	150.-
71. Chang	150.-
72. Heineken	150.-
73. San Miguel light	150.-
74. Tiger	150.-
75. Khao Lak Ale	395.-
76. Paulaner weissbier (500ML)	450.-
77. Paulaner weissbie Dunkel (500ML)	450.-

## APERITIFS

78. Pernord	250.-
79. Ricard	250.-
80. Campari	250.-
81. Fernet Branca	350.-
82. Martini ( Bianco, Dry, Rosso )	250.-

## PORT & SHERRY

83. Tio Pepe	250.-
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## LOCAL RUM

84. SangSom	190.-
85. Mekhong	190.-

## RUM

86. Bacardi	250.-
87. Havana Club 3 Years	265.-
88. Captain Morgan	250.-
89. Chalong Bay	350.-
90. Phraya Elements	350.-

## VODKA

91. Smirnoff	250.-
92. Absolut (Original, Citron, Mandarin, Raspberry, Vanilla)	250.-
93. Finlandia	250.-
94. Stolichnaya	250.-
95. Belvedere	450.-
96. Grey Goose	550.-

## TEQUILA

97. Sierra Silver	250.-
98. Jose Cuervo Especial Gold	250.-

## GIN

99. Gordon's	250.-
100. Gordon's Pink	250.-
101. Bombay Sapphire	280.-
102. Tanqueray	280.-
103. Hendrick's Gin	550.-

## IRISH & CANADIAN

104. Jameson	250.-
105. Canadian Club	250.-

## SCOTCH WHISKY

106. Ballantine's Finest	250.-
107. Johnnie Walker Red Label	250.-
108. Chivas Regal	350.-
109. Johnnie Walker Black Label	350.-
110. Glenfiddich 12 Years	550.-

## BOURBON

111. Jim Beam	250.-
112. Jack Daniel	320.-
113. Maker's Mark	450.-

## COGNAC

114. ST Henri V.S.O.P.	250.-
115. Martell V.S.O.P.	650.-
116. Hennessy V.S.O.P.	650.-
117. Remy Martin V.S.O.P.	550.-
118. Remy Martin X.O.	2,090.-

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In Phang Nga, food is part of the rhythm of everyday life. Fishermen guide their boats back to floating villages with the morning's catch, markets spill over with fruits, spices, and fresh herbs, and families gather around recipes passed down through generations. These traditions give Southern Thai cuisine its soul, a harmony of flavors that connects people to the land and the sea.




At Green Mango, we carry this spirit into our kitchen. The menu celebrates the culture of the South with dishes inspired by the villages and coasts of Phang Nga, while also welcoming international classics for balance and comfort. It is a dining experience that reflects the warmth of the region and the thoughtful hospitality of Grand Mercure Khao Lak Bangsak.



# THAI APPETIZER & SALADS

## 1. Appetizer Platter 390.-

Kick things off with a trio of tasty bites. Zesty green mango salad, two classic chicken satay with peanut sauce, and four crispy banana blossom curry fritters.

Available for    with an additional surcharge. +200

## 2. Thai Fresh Spring Rolls 350.- with Andaman Prawns

Hand-rolled rice paper filled with poached prawns, vermicelli, herbs, and garden vegetables. Served with our house-made spicy peanut sauce.

## 3. Deep-Fried Vegetable Spring Rolls 200.-

Six Crispy golden rolls stuffed with a colorful medley of fresh vegetables, glass noodles, and aromatic herbs. Served with a tangy house-made sweet chili dipping sauce.

## 4. Crispy Tofu Bites 200.-

TAKUAPA style Golden-fried tofu cubes marinated in lemongrass and garlic, served with a zesty tamarind and nuts dipping sauce.

## 5. BANGSAK Banana Blossom fritters 230.-

A local Southern Thai snack that hits the spot! Crunchy fritters made with banana blossom and tofu, seasoned with herbs and spices, then fried until golden. Comes with sweet chili dip on the side.



5.



2.

## 6. Rice Cracker with cashew nut dips 230.-

Crispy rice crackers served with Bangsak cashew nut puree dips. Lightly vegan chili jam.

## 7. Classic Chicken Satay 220.-

Four skewers of tender chicken marinated in fragrant spices, grilled to smoky perfection over open flames. Paired with a rich, creamy peanut sauce and a refreshing cucumber relish.

## 8. Thai Fish Cakes 220.-











Golden-fried fish cakes made from minced white fish blended with red curry paste, finely sliced kaffir lime leaves, and long beans. Served with a sweet cucumber relish topped with crushed peanuts and fresh coriander.

## 9. ANDAMAN Prawn Cakes 300.-

Four crispy golden prawn cakes, crafted from fresh Andaman prawns blended with aromatic Thai herbs. Served with a tangy sweet chili dipping sauce and a side of crunchy garden vegetables.

## 10. Classic Green Papaya Salad 200.-

A zesty Isaan-style favorite! Fresh green papaya, lime juice, garlic, fish sauce, dried shrimp, chili, and roasted peanuts.

 Chef Recommended  Vegetarian options are available  Vegan  Gluten Free  Daily  
 Fish  Eggs  Peanuts  Tree Nuts  Shellfish

We kindly request guests with allergies to notify our staff prior to ordering.

Please note that certain menu items are subject to a small surcharge.

 All Inclusive Packages  Full Board Packages  Half Board Packages

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# THAI APPETIZER & SALADS



13.

## 11. Vegan Pomelo Salad 200.-

Fresh pomelo segments tossed with toasted coconut, roasted peanuts, shallots, and crispy fried tofu, all lightly dressed in a zesty lime, palm sugar, and chili dressing.

## 12. Green Mango Salad 250.-

A vibrant dish that captures the spirit of Phang Nga cuisine tangy green mango, roasted coconut, toasted cashews, Thai shallots, and a zesty chili-lime dressing.

## 13. Thai-Style Sirloin Salad 350.-

Tender sirloin grilled and thinly sliced, then tossed with herbs, shallots, cucumbers, and our house Thai chili-lime dressing.

Available for   with an additional surcharge. +100

# THAI SOUPS



16.

## 14. Tom Yum Goong 350.-






A bold and aromatic shrimp soup with lemongrass, kaffir lime leaves, galangal, and roasted chili paste.

## 15. Tom Kha Gai 300.-

A creamy coconut soup with tender chicken, mushrooms, galangal, lemongrass, and kaffir lime. Balances richness with bright herbal notes.

## 16. Clear Seaweed & Tofu Soup 250.-

A light and comforting broth with seaweed, soft tofu, cabbage and white pepper ideal for a gentle, nourishing meal.

 Chef Recommended  Vegetarian options are available  Vegan  Gluten Free  Daily

 Fish  Eggs  Peanuts  Tree Nuts  Shellfish

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# THAI COMFORT BOWLS



22.



23.

## 17. Spicy Minced Pork Salad with Sticky rice 300.-

Minced Pork tossed with toasted rice powder, fresh mint, cilantro, shallots, and green onions, dressed in a vibrant blend of lime juice, fish sauce, and chili flakes. A fragrant and spicy Northern Thai favorite, served with crisp lettuce and fresh vegetables.

## 18. Hot Basil Stir-Fry

Selected from your choice of:

Minced pork | Chicken 290.-  
Crispy pork | Seafood 310.-

Wok-fried with garlic and chili in a fiery holy basil sauce, served over jasmine rice with a fried egg. A Thai street food staple.

## 19. PHANGNA Pineapple Fried Rice 290.-

Fried rice loaded with sweet pineapple chunks with southern aroma, cashews, raisins, egg and curry tofu fritter.

## 20. Fried Rice

Selected your choice of

Pork | Chicken 290.-  
Seafood 310.-

Stir-fried with garlic, vegetables, and soy. Served with a golden fried egg for that extra comfort.

## 21. Wok-Fried Chicken Cashew Rice Bowl 290.-

Tender chicken stir-fried with bell peppers, onions, spring onions, and cashew nuts. Served with steamed jasmine rice and a sunny-side egg.

## 22. Classic Takuapa Rice Bowl

Selected your choice of  
Crispy pork belly and roasted pork 330.-  
Grilled Chicken 290.-  
Grilled Chaingmai king oyster mushroom, teriyaki sauce 250.-

Over jasmine rice with scallions, bok choy, and a soft-boiled egg.

## 23. Takola Seafood Noodles 350.-

Straight from Takuapa kitchen! Yellow noodles stir-fried with fresh shrimp, squid, and fragrant Thai herbs.

## 24. Phad Thai River Prawns 350.-

Thailand's all-time favorite! Stir-fried rice noodles tossed in a sweet-tangy tamarind sauce with tofu, pickled radish, bean sprouts, and crunchy peanuts. Topped with big, juicy river prawns.

## 25. Khao Soi Chiang Mai 350.-

A rich Northern Thai curry noodle soup with braised chicken, coconut milk, crispy egg noodles, pickled greens, and red shallots.

## 26. Egg Noodle Clear Soup 350.-

spiced roasted pork and crispy pork belly in a savory clear broth with egg noodles, garlic oil, bok choy, and soft-boiled egg.

## 27. Phad Se-ew

Selected from your choice of:

Chicken 290.-  
Pork 290.-  
Tofu and market vegetable 290.-

Wok fried flat noodle with egg, baby kale, carrot, and baby corn with soya sauce.

★ Chef Recomendated    🌿 Vegetarian options are available    🍌 Vegan    🌾 Gluten Free    🚰 Daily  
🐟 Fish    🥚 Eggs    🥜 Peanuts    🌳 Tree Nuts    🚫 Shellfish

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🟡 All Inclusive Packages    🔵 Full Board Packages    🟢 Half Board Packages

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# SOUTHERN SIGNATURE



30.

## 28. Sizzling Wagyu 450.- Massaman Curry

A royal Thai dish with Persian influence. Slow-braised Wagyu beef cheek stewed in creamy Massaman curry with roasted peanuts, potatoes, cinnamon, and caramelized shallots with homemade roti.



Available for   with an additional surcharge. +250

## 29. Braised Organic 350.- Pork Belly

Melt-in-your-mouth pork belly slow-cooked with quail egg, dark soy, and aromatic spices.

## 30. Bangsak Seabass Fillet 430.- & Green Mango Salad

Crispy seabass paired with our signature spicy green mango salad, peanuts, and Thai herbs.

Available for   with an additional surcharge. +230

## 31. Southern Prawns in 430.- Tamarind Sauce

Four crispy Andaman white prawns wok-fried and coated in a rich tamarind glaze, accented with golden fried garlic, fresh coriander, and crispy shallots.

Available for    with an additional surcharge. +210

## 32. Phangnga Stir-Fried 300.- Miang Leaves with Egg

Wok-sautéed "Miang" leaves with fluffy scrambled organic eggs, seasoned to perfection. A flavorful and nutritious Southern Thai vegetable dish.

## 33. Panang Curry

Selected your choice of:

Chicken	290.-
Beef	350.-
Tofu	290.-











Rich and creamy Thai Panang curry infused with coconut cream, red chili, and fragrant kaffir lime leaves. Serve with Steamed Jasmine Rice.

## 34. Thai Green Curry Chicken

Selected your choice of:

Chicken	290.-
Beef	350.-
Tofu and market vegetable	290.-

A creamy and spicy Thai green curry sauce made from fresh herbs, coconut milk, and just the right kick of chili. Serve with Steamed Jasmine Rice.

 Chef Recommended  Vegetarian options are available  Vegan  Gluten Free  Daily  
 Fish  Eggs  Peanuts  Tree Nuts  Shellfish

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# WESTERN SALAD













37.

- 35. Grilled Chicken Cobb Salad**     **320.-**
- A hearty salad featuring grilled marinated chicken breast, crisp romaine, cherry tomatoes, avocado, hard-boiled egg, sweet corn, and crispy chickpeas. Finished with a light vinaigrette or creamy ranch dressing.
- 36. Grilled Salmon Sesame Salad**    **350.-**
- Perfectly grilled salmon served over mixed greens, avocado, cucumber, capsicum, and cherry tomatoes. Finished with sesame dressing.
- Available for   with an additional surcharge. +100
- 37. Caprese Salad**   **350.-**
- Ripe heirloom tomatoes and fresh mozzarella layered with fresh basil, baby greens, and extra-virgin olive oil. Finished with a balsamic glaze for a refreshing plant-based take on the Italian classic.
- 38. Classic Caesar Salad**   **200.-**
- Selected your choice of:  
 Grilled Chicken **290.-**  
 Grilled Halloumi **350.-**
- Crisp romaine lettuce with shaved parmesan, garlic croutons, and classic caesar dressing.
- 39. Vegan Mango Chickpea Salad with Avocado**   **350.-**
- Sweet, juicy mango meets creamy avocado and protein-rich chickpeas, tossed with crisp garden greens, bell peppers, and red onion. Finished with a zesty lime coriander dressing for a vibrant, refreshing, and wholesome plant-based salad.
- 40. Mixed Greens & Citrus Salad**  **200.-**
- Organic mixed greens, orange segments, sliced radish, and toasted almonds, lightly dressed with citrus vinaigrette.

## SOUP

- 41. Soup of the Day**  **290.-**
- A daily chef's creation made from fresh, seasonal ingredients.  
 Kindly ask our service team for today's featured soup.

 Chef Recommended  Vegetarian options are available  Vegan  Gluten Free  Daily  
 Fish  Eggs  Peanuts  Tree Nuts  Shellfish

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# WESTERN COMFORTS



42.

## 42. Wagyu Gourmet Burger 450.-

Sink your teeth into a juicy Wagyu beef patty, grilled to perfection and layered with melted cheddar, crispy bacon, fresh lettuce, tomato, and caramelized onions all in a sesame bun. Served with crispy fries and our house burger sauce.

## 45. Vegan Club Sandwich 300.-

A towering triple-decker stacked with grilled vegetables, creamy avocado, crisp lettuce, and juicy tomato layered between toasted whole-grain bread. Finished with dairy-free aioli for a wholesome, plant-based twist on the classic club.

## 43. Potato Quinoa Burger 350.-

A hearty, golden crisp patty crafted from potato, quinoa, and fragrant local herbs. Served in a toasted bun with fresh lettuce, tomato, and house-made vegan sauce. Nutritious, satisfying, and naturally plant-based.

## 46. Fish & Fries 350.-

delicately battered and fried fresh fish, served alongside crisp, golden fries. Accompanied by a tangy tartar sauce and a fresh lemon wedge for a refined, classic seafood experience.

## 44. Chef Club Sandwich 350.-

A timeless classic featuring tender grilled chicken, crispy bacon, and a perfectly fried egg, layered with fresh lettuce, ripe tomato, and creamy mayonnaise, all nestled between toasted artisan bread.











Vegetarian option available with crispy halloumi cheese.



44.



46.

-  Chef Recommended
-  Vegetarian options are available
-  Vegan
-  Gluten Free
-  Daily
-  Fish
-  Eggs
-  Peanuts
-  Tree Nuts
-  Shellfish

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-  All Inclusive Packages
-  Full Board Packages
-  Half Board Packages

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# PANINI & QUESADILLAS

47. **Ham & Cheese Classic Panini**   300.-

Smoked ham and gooey cheddar cheese.

48. **Grilled Chicken & Pesto Panini**    280.-

Tender chicken breast, sun-dried tomatoes, baby spinach, and creamy pesto.

49. **Caprese Basil Panini**     280.-

Tomato, mozzarella, and Thai basil pesto.

50. **Chicken Cheese Quesadillas**   290.-

Grilled chicken, mozzarella cheese, and fresh coriander folded in a golden flour tortilla. Served with ranch dressing and French fries.

51. **Ham & Cheese Quesadillas**   290.-

A classic combo of ham and melty mozzarella in a toasted flour tortilla. Served with French fries.



49.



54.

52. **Caprese Quesadilla**    280.-

A golden, pan-grilled tortilla filled with ripe tomatoes, creamy mozzarella, and fresh basil, drizzled with a touch of balsamic glaze.

53. **Classic Caesar Wrap**    280.-






Crisp romaine lettuce, crispy bacon, shaved parmesan, and creamy Caesar dressing, all wrapped in a soft flour tortilla. Served with French fries.

54. **Chicken Satay Wrap**    320.-

Grilled marinated chicken satay wrapped in a soft tortilla with crisp lettuce, cucumber, and crudites carrot, drizzled with our rich peanut sauce.

55. **Pulled Pork Wrap**  350.-

Slow-cooked tender pulled pork wrapped in a soft tortilla with crisp lettuce, tomato, caramelized onion, and a smoky house-made BBQ sauce.

 Chef Recommended  Vegetarian options are available  Vegan  Gluten Free  Daily

 Fish  Eggs  Peanuts  Tree Nuts  Shellfish

We kindly request guests with allergies to notify our staff prior to ordering.

Please note that certain menu items are subject to a small surcharge.

 All Inclusive Packages  Full Board Packages  Half Board Packages

All prices are quoted in Thai Baht and are inclusive of 7% VAT and a 10% service charge.

# PASTAS & PIZZAS

## 56. Wagyu Bolognese 390.-

Penne pasta dressed in a deeply flavorful ragù of slow-braised Wagyu beef, simmered with tomatoes, herbs, and red wine, finished with grated parmesan.

## 57. Pesto Fusilli 350.-

Selected from your choice of: Grilled Chicken

Aromatic Thai basil pesto with roasted almonds coats perfectly al dente fusilli. Finished with parmesan, this is comfort food at its greenest.

## 58. Creamy Mac & Cheese 390.-

Classic macaroni in an indulgent cheddar cream sauce, topped with golden garlic breadcrumbs for crunch. Rich, earthy, and deeply satisfying.

## 59. Arrabbiata Spaghetti 350.-

This bold Italian classic features spaghetti in a spicy tomato sauce with anchovies, black olives, capers, and a hint of Thai chili for added depth.



57.



61.

## 60. Margherita Pizza 350.-

Fresh mozzarella, rich tomato sauce, fried basil leaves, and a drizzle of garlic oil on a crisp crust. A timeless favorite

## 61. Diavola Pizza 390.-






Fiery and bold with spicy salami, mozzarella, red onion, chili flakes, and olives our take on Italy's spicy classic.

## 62. Hawaiian Pizza 390.-

Smoked pork ham and sweet pineapple chunks meet stretchy mozzarella on a tomato base. A nostalgic global classic.

## 63. Garden Vegetable Pizza 350.-

Roasted zucchini, bell peppers, cherry tomatoes, and caramelized onion over mozzarella and tomato sauce. Finished with truffle oil and parmesan.

 Chef Recommended  Vegetarian options are available  Vegan  Gluten Free  Daily

 Fish  Eggs  Peanuts  Tree Nuts  Shellfish

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# WESTERN PREMIUM GRILLS





## 64. Andaman Seabass 450.-

Seabass fillet with crisp skin, served over roasted potatoes and garlic spinach, topped with a vibrant tropical mango salsa.

Available for   with an additional surcharge. +200




## 65. Grilled Norwegian Salmon 490.-

A fillet of premium salmon grilled and laid over sautéed garlic-butter spinach with golden baby potatoes. Finished with a silky lemon-dill cream sauce.

Available for   with an additional surcharge. +250




## 66. Angus Picanha Steak (200g) 690.-

A premium cut of Australian Angus picanha, grilled just the way you like it. Served with creamy roasted garlic mashed potatoes, seasonal vegetables, and a bold green peppercorn jus.

Available for    with an additional surcharge. +300

## 67. Braise Angus Beef Short Ribs 590.-

Succulent Australian short ribs slow-braised in red wine until fork-tender. Served with silky potato purée and sweet caramelized onions.

Available for    with an additional surcharge. +200

## 68. Chicken Parmigiana 410.-

Golden-fried chicken breast topped with tomato basil sauce and gooey mozzarella, served with fries and a fresh garden salad.

## 69. Halloumi Parmigiana 390.-

Golden-crust halloumi layered with slow-cooked tomato basil sauce and baked under a blanket of melted cheese. Served with fresh garden greens and a touch of olive oil for a Mediterranean-inspired twist on the classic Italian favorite.











## 70. Cauliflower Steak with Onion Demi-Glace 390.-

Thick cut roasted cauliflower steak, caramelized to perfection and served with a rich onion demi-glace reduction. A plant-based twist on a classic, offering deep umami flavors with a tender, hearty bite.

## 71. Hearty Vegan Baked Potato 390.-

Oven-baked local potato filled with sautéed mushrooms, caramelized onions, and seasonal greens, finished with a velvety cashew cream and fresh herbs.



 Chef Recommended  Vegetarian options are available  Vegan  Gluten Free  Daily  
 Fish  Eggs  Peanuts  Tree Nuts  Shellfish

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# DESSERTS & SWEET TREATS

## 72. Mango Sticky Rice 200.-

A beloved classic reimagined fragrant sticky rice with ripe mango, rich coconut cream, and crispy mung bean crumble.

## 73. Coconut Paradise Cake 290.-

Fluffy pandan sponge layered with toasted coconut and a silky coconut glaze.

## 74. Royal Chocolate Cake 290.-

Decadent chocolate mousse with a crunchy chocolate crumble base with rich, smooth, and regal.



## 75. Passion Fruit Panna Cotta 250.-

Creamy vanilla panna cotta topped with vibrant passion fruit sauce.

## 76. Tropical Fruit Platter 210.-

A refreshing medley of the season's best tropical fruits artfully presented.

## 77. Banana Fritters 250.-

Crispy golden-fried banana pieces in a light, airy batter, served warm with smooth vanilla sauce and a dusting of powdered sugar.

## 78. Premium Ice Cream 190.- (2 scoops)

Select your favorite: Chocolate, Vanilla Bean, Strawberry, or Coconut.

★ Chef Recommended    🌿 Vegetarian options are available    🍃 Vegan    🌾 Gluten Free    🕒 Daily

🐟 Fish    🥚 Eggs    🥜 Peanuts    🌰 Tree Nuts    🚫 Shellfish

*We kindly request guests with allergies to notify our staff prior to ordering.*

*Please note that certain menu items are subject to a small surcharge.*

🟡 All Inclusive Packages    🔵 Full Board Packages    🟢 Half Board Packages

*All prices are quoted in Thai Baht and are inclusive of 7% VAT and a 10% service charge.*





**GRAND MERCURE**

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