

Light Meals and Sandwiches

Fried Local Calamari with Tartar Sauce and French Fries	320++
Singha Beer Battered Fish & Chips with Garlic Mayonnaise	420++
Open Mini Soft Rolls with Lamb Bites, Caramelized Onions, Melted Goat Cheese, Creamed Spinach and Pommery Mustard	350++
Sofitel Club Sandwich - Dark Bread with Slow Cooked Chicken Breast, Smoked Bacon, Cheddar Cheese, Iceberg Lettuce, Fried Egg, Tomato and Mayonnaise (P)	380++
Melted Ham & Cheese Sandwich with Grilled Honey Ham and Gruyere Cheese (P)	320++
Turkey Caesar Roll - Slow Cooked Turkey, Caesar Dressing, Crispy Speck, Padano Parmesan and Cos Lettuce Wrapped in Tortilla (P)	340++
Falafel Mountain Wrap Chickpeas, Tahini, Pickle Cucumber, Romaine Lettuce and Garlic Sauce (V)	310++



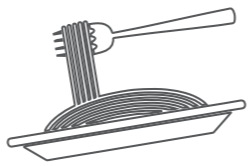
Fresh Salads

Poda Salad with Avocado, Artichokes, Local Cherry Tomatoes, Marinated Kalamata Olives, Buffalo Mozzarella and Raspberry Dressing (V) (GF)	360++
Classic Caesar with Choice of Shrimp or Chicken, Romaine Hearts, Speck, Herb Croutons, Padano Parmesan Shavings with Traditional Caesar Dressing (P)	380++
Provençale with Seared Yellow Fin Tuna, Egg, Potatoes, Tomatoes, Onions, Goat Cheese, Tapenade Crostini and Sherry-Red Wine Dressing	380++



Pasta

Gnocchetti Sardi Pasta with Shitake Mushrooms, Classic Meat Ragout and Padano Parmesan	300++
Chili Infused Fettuccine Garlic, Piquilos Pepper, Roasted Red Capsicums, Semi Dried Tomatoes, Fresh Basil and Tomato Sauce (V)	280++



Sides

French Fries (V)	160++	Fried Waffle Potato (V)	160++
Onion Rings (V)	160++		



A Taste of Thai

Pad Kraprow Gai Stir-Fried Minced Chicken with Hot Basil, Red Chili and Garlic served with Fried Egg and Steamed Thai Jasmine Rice	260++
Phad Thai Stir-Fried Rice Noodles with Shrimps in Tamarind Sauce	280++
Chicken Fried Rice served with Fried Egg	260++



Gourmet Burgers

served with Iceberg Lettuce and Tomato with side of Cabbage Slaw, Pickled Cucumber and French Fries (gluten free buns available upon request)	
Chicken Tikka Toasted Soft Bun with Chicken in Masala Spice, Coriander Chutney, Yogurt and Mint with Mozzarella Cheese	360++
Pork and Roasted Onion Chorizo Toasted Brioche Bun with Dijon Mustard, Garlic Aioli and Gouda Cheese (P)	360++



Mediterranean Lamb Toasted Sundried Tomato Bun with Roasted Bell Peppers, Grilled Onions and Mint Tzatziki	410++
Australian Wagyu Beef Toasted Brioche with Bacon, Onion, Cheddar Cheese and Mayonnaise (P)	450++
Cajun Spiced Andaman Soft Shell Crab Toasted Bamboo Charcoal Bun with Jalapenos, Guacamole, Sour Cream, Tomato Salsa and Cheese Sauce	380++
Vegetarian Toasted Sun Dried Tomato Bun with Seasonal Vegetables, Pickled Green Chili, Potato, French Beans, Carrot & Green Peas (V)	330++

Sweet Temptations

Fresh Seasonal Fruit Plate	150++
Sorbet (per scoop) Passionfruit, Mango, Strawberry, Raspberry, Lychee or Lemon	120++
Freshly Sliced Mango with Coconut Ice Cream (seasonal)	200++
Chocolate Duo of Mousse and Chocolate Ice Cream	210++



Beer

Local

Chang	130++	Singha	140++
Chang Bucket of 3	360++	Corona	250++
Heineken	150++		



Ice Cream Cocktails

270++

Vanilla Ice Cream - Gold rum, Banana Cream, Cookies, Vanilla Ice Cream

Lime & Melon Ice Cream - Vodka, Midori, Mint Leaves, Lime Ice Cream

Strawberry Ice Cream - Gordon's Gin, Triple Sec, Strawberry Jam, Strawberry Ice Cream



Koh Poda Signature Cocktails

270++

Thaijito - Pampero Blanco Rum, Kaffir Lime Leaves, Fresh Ginger, Lime Juice, Brown Sugar, Lemongrass and Red Chili topped with Soda Water

Blue Naga - Tanqueray Dry Gin, Blue Curacao, Fresh Dragon Fruit, Apple Juice, Lime Juice and Simple Syrup

Poda Co Lada - Served in a Fresh Coconut with Pampero Blanco Rum, Malibu, Fresh Pineapple and Simple Syrup

Krabi Sunset - Smirnoff Vodka, Mango Juice, Fresh Passion Fruit, Lime Juice and Simple Syrup topped with Soda Water



Back on Track Cocktails

270++

Krabi 4 Islands - Tanqueray Dry Gin, Pampero Blanco Rum, Smirnoff Vodka, Tres Magueyes Tequila, Triple Sec, Lime Juice and Coca Cola

Muay Thai - Pampero Blanco Rum, Captain Morgan Dark Rum, Orange Curacao, Lime Juice and Grenadine

Lychee & Rose Martini - Smirnoff Vodka, Lychee, Rose Syrup and Lime Juice



Homemade Infused Flavored Rum & Vodka Spirits

1 Shot	150++
6 shots	800++



Frozen Cocktails

270++

Margarita - Tres Magueyes Tequila, Triple Sec and Fresh Lime Classic, Mango or Passion Fruit

Daiquiri - Pampero Blanco Rum, Triple Sec and Fresh Lime Classic, Strawberry or Banana



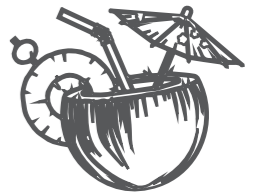
Wine Selection (White, Red & Rosé)

By Glass By Bottle

Penfolds "Koonunga Hill", Chardonnay, Australia, 2017 390++ 1,850++

Concha y Toro, "Sunrise", Cabernet Sauvignon, Chile, 2015 370++ 1,690++

Bandol "By Ott", Domaine D'Ott, France, 2016 450++ 2,090++



Fresh Young Local Coconut

160++

Homemade Iced Tea

Lemon, Lychee, Passion Fruit Tea or Traditional Thai Iced Tea

160++

Detox & Booster

160++

Mango Hurricane - Mango, Papaya, Pineapple, Passion Fruit and Guava Juice



Green Power - Served in a Fresh Coconut with Kale, Mint Leaves, Banana and Pineapple Juice

Fresh Fruit Frappe

160++

Pineapple & Orange

Mango & Passion Fruit

Still & Sparkling Water

Crystal Water (Small) - Still	85++	Acqua Panna (Large) - Still	260++
Evian (Small) - Still	160++	San Pellegrino (Large) - Sparkling	260++
Perrier(Small) - Sparkling	160++		



Soft Drink

100++

Coca Cola, Coca Cola Light, Sprite, Fanta Orange, Soda Water, Ginger Ale, Tonic Water, Lipton Iced Tea Lemon and Lipton Iced Tea Peach

Hot & Iced by Illy Coffee

Espresso	95++	Americano	115++
Latte	125++	Cappuccino	125++
Double Espresso	125++	Iced Coffee	150++

