



OCEAN'S RESTAURANT

STARTERS

LARB GAI/MOO

THB 199

Refreshing spicy minced pork or chicken salad with fragrant Thai aromatic herbs & freshly lime juice

LARB PLA TOD

THB 239

Deep-fried moist boneless Andaman seabass chunks salad tossed with long leaf coriander & mint, shallots, freshly squeezed lime juice, spiced up with a hint of chili, along with crispy raw vegetables

YAM WOONSEN TALAY

THB 249

Squid, tiger prawns & blue mussels salad tossed with glass noodles & a tangy dressing

POO PHAN TAKRAI

THB 299

Deep-fried moist fresh crab cake scented with fragrant lemongrass, served with a sweet chili & coriander dipping

POR PIA TOM YAM

THB 169

Homemade vegetarian deep fried spring rolls with tom yum flavors, served with plum sauce

PLA GOONG

THB 239

Andaman Tiger Prawns Salad garnished of lemongrass, shallots, fresh mint, spiced up with a tangy chili paste dressing

GOONG CHOOP PANG TOD (6 pieces)

THB 259

Deep-fried prawns tempura served with a tamarind dressing & Thai seafood sauce

SOUPS

TOM YUM GOONG NAHM KHON

THB 319

World famous spicy & sour soup scented with lemongrass, garnished with Andaman tiger prawns & shimeji mushrooms

TOM KHA SEAFOOD

THB 319

Fragrant lemongrass & galangal coconut milk broth garnished with tender chicken strips

w. CHICKEN

THB 199

TOM YAM POH TEK SEAFOOD

THB 309

Nationally famous spicy seafood soup, fragrant clear broth scented with holy basil, lemongrass & galangal

GAENG DJUUT TOFU MOO/GAI SAAP

THB 199

Clear chicken broth scented with Chinese celery, garnished with minced chicken or pork balls, tofu & glass noodles

CURRY

GAENG KIAEW WARN GOON ROTI

THB 299

Traditional Thai central plains coconut milk green curry garnished with Andaman tiger prawns, crispy apple eggplants, bitter pea eggplants, Thai basi and young "grachai" ginger. Served with Southern roti

w.CHICKEN

THB 259

GAENG KIAEW WARN NEAU RIB EYE ROTI

THB 399

Our signature green curry garnished of tender Australian beef rib eye, served with Southern roti

MASSAMAN GAI ROTI

THB 279

Traditional world most famous Thai Southern aromatic Curry, scented with a blend of spices, garnished with deboned chicken hip, potatoes & onions

MASSAMAN NEUA CHUCK

THB 379

Our signature massaman curry garnished of mouth melting braised Australian beef chuck

GAENG PHET PED YANG

THB 279

Aromatic red curry of roasted duck breast strips garnished of Phuket pineapple, grape & lychee

GAENG SOM GOONG

THB 269

A must try! Spicy & sour Bangkok soup garnished of Andaman tiger prawns, cauliflower, Phuket pineapple & string bean

w.SEABASS

THB 299

PANAENG MOO

THB 229

One of the most popular curry among the Thai repertoire. Salty, sweet and redolent of Thai basil with a background taste of peanuts, garnished of tender pork filet

w.PRAWNS

THB 299

SIDES

PAD PAK BOONG

THB 169

Stir-fried Chinese morning glory with garlic, chili & soya bean sauce

PAD KANA MOO KROP

THB 199

Stir-fried kale with garlic, chili & oyster sauce garnished of homemade crispy pork belly

PAD PAK RUAM

THB 169

Stir-fried vegetables with oyster sauce

HET ERYINGI

THB 179

Deep-fried Japanese Eryingi mushrooms with garlic & pepper flavors

SEAFOOD SPECIALTIES

OCEAN'S SEAFOOD SKEWERS (4pieces)

THB 369

Grilled Andaman squid & tiger prawns skewers marinated like a satay, served with peanut sauce, seafood sauce and refreshing cucumber relish

PLA TOD CHAI NAHM PLA, YAM MAMUANG

THB 299

Deep-fried moist boneless filets of Andaman seabass along with a crunchy green mango salad seasoned with peanuts, shallots, chili, crispy fish and fresh squeezed lime juice

PAD CHAR TALAY

THB 299

Stir-fried Andaman seafood medley of squid, mussels and tiger prawns, tossed in an aromatic mix of young "grachai" ginger, sweet basil, lemongrass and chili

PLA MUEG TOD KRATIAEM

THB 219

Stir-fried Andaman squid strips flavored with fresh garlic

GOONG NUNG MANAO

Steamed fresh Andaman tiger prawns served with Tahi seafood sauce and tamarind sauce

250grs

THB 299

500grs

THB 549

1kg

THB 999

PLA NUNG BUAY

THB 299

Steamed Andaman seabass filet served in a tasty fishy broth flavored with soy sauce and pickled plum

PLA NUNG SIEW

THB 319

Steamed Andaman seabass in light soy sauce with ginger, spring onion & garlic

CHU CHEE PLA KAPONG

THB 299

Deep fried boneless seabass filet topped with a fragrant red curry & coconut milk sauce, garnished with a kaffir lime leaves julienne

w.TIGER PRAWNS

THB 359

MAIN DISHES

GAI PAD MET MAMUANG

THB 219

Stir-fried tender chicken breast strips tossed with Thai cashew nuts, crunchy bell peppers & onions, with a sweet and lightly spicy sauce

PAD SEE EW GAI / MOO

THB 199

Stir-fried large rice noodles seasoned with light & dark soy sauce, garlic, crunchy kale & carrot, garnished with your choice of meat

w.SEAFOOD

THB 219

PAD KAPRAOW GAI / MOO / NEUA

THB 229

Known to be the Thai dish benchmark to test a Chef's skills. Your choice of protein seasoned with a balanced mix of garlic, chili, hot & fragrant holy basil & Thai condiments

w.SEAFOOD

THB 269

KAO PAD GAI / MOO / NEAU

THB 229

Thai style fried rice with your choice of protein

w.SEAFOOD

THB 229

w.CRAB

THB 279

PAD THAI GOONG

THB 299

Stir-fried local rice noodles tossed up with tofu, crunchy bean sprout, Chinese chive, Andaman tiger prawns, egg, spiced up with a tangy tamarind dressing

w.CHICKEN

THB 199

NEAU RIB EYE PAD PRIK TAI DAM (200grs)

THB 599

Stir-fried Australian beef rib eye with a fragrant garlic & pepper sauce, garnished with crunchy bell peppers & fresh green peppercorns

KIDS UNTIL 12 YEARS OLD EAT FREE! FROM 19:00 to 22:00

Parents must order at least one dish to allow kids to be entitled to this promotion.

POR PIA TOD

Homemade deep-fried mixed vegetables spring rolls served with plum sauce

THB 109

CHICKEN SATAY / PORK SATAY

Delicious turmeric marinated skewers

THB 119

KAO TOM GAI

Boiled rice soup with chicken minced balls

THB 99

GAENG DJUUT GAI

Clear soup with cabbage, tofu, minced chicken balls & glass noodles

THB 109

FRIED RICE VEGETABLES / PORK / CHICKEN

Fried rice Thai style with your choice of vegetables, pork or chicken

THB 149

PAD THAI CHICKEN

Stir-fried rice noodles with tamarind sauce, bean sprout & chicken

THB 149

DESSERT

PHUKET CHEESE CAKE

Topped with passion fruit sauce

THB 199

MANGO STICKY RICE

Creamy sticky rice served with ripe mango and coconut sauce

THB 189

ROASTED PHUKET PINEAPPLE COCO

Roasted Pineapple flambé with rum, served with coconut ice cream

THB 199

THAI LIME PIE

Zesty lime custard on a crispy sablé crust served with hand-whipped cream

THB 229

CHOCOLATE BANANA FRITTER

Deep-fried moist battered local banana served with home-made chocolate sauce

THB 179