

## SNACKS

- Crispy Chicken Wings** 298  
Fried in a Thai spiced batter served with sweet chili and crushed peanut sauce
- Crispy Fried Vegetarian Spring Rolls** 268  
Vegetables or Chicken served with plum sauce
- Traditional Marinated Skewers**  
rice crackers and peanut sauce
- + Chicken Satay** 278  
**+ Prawn Satay** 368
- Poutine Cheesy Fries** 158  
Steak fries with crispy bacon, melted cheese and gravy
- French Fries** 98  
Golden French fries with ketchup and mayonnaise

## SANDWICHES & BURGERS

All wraps, sandwiches and burgers are served with pickles, salad garnish and fries

- Striploin Steak Ciabatta** 368  
Grilled tomatoes, onion, mustard and lettuce
- Classic Hot Dog** 298  
Pork or chicken sausage in soft roll, mustard, gherkins and coleslaw
- Ham and Cheese Panini** 298  
Smoked ham, Emmental cheese and tomatoes
- PASTA** Selection of Penne, Spaghetti or Fusilli
- Carbonara** 328  
Smoked pancetta, Parmesan and egg yolk sauce
- Bolognese** 328  
Rich tomatoes and beef ragout with Parmesan cheese
- Pomodoro Basil** 318  
Vine ripe tomato sauce with Italian basil

## SWEETS

- Chilled Tropical Fruits** 238  
Ripe papaya, juicy watermelon, Phuket pineapple and mango
- Khao Niew Mamuang** 318  
Whole mango on sweet sticky rice, coconut cream and crispy yellow beans
- I-Tim Kati Nai Luk Maprao Orn Sai Lord Chong** 298  
Coconut ice cream inside a young coconut with peanut and Thai sweet noodles

## HEALTHY OPTIONS

- Thai Pomelo Salad** 398  
Pomelo salad with prawns, roasted coconut, shallots and lime dressing
- Thai Beef Salad** 328  
Grilled beef striloin with fresh cucumbers, tomatoes, shallots, Thai celery, coriander and mint in spicy lime-chili dressing
- JW Cobb Salad** 348  
Grilled chicken, egg, tomatoes, avocado, onions, bacon and cheddar on iceberg lettuce with Thousand Island dressing
- Caesar Salad** 288  
**+ Grilled Chicken** 328  
**+ Grilled Prawns** 428  
Romaine lettuce with creamy Caesar dressing, Parmesan and herb croutons
- LOCAL INSPIRED**
- Tom Yum Goong** 328  
Spicy and sour prawn soup, kaffir lime leaves, Spicy lemongrass and galangal
- Thai Green Curry**  
with Thai eggplant, Thai basil and steamed Jasmine rice
- + Vegetable** 328  
**+ Chicken** 338  
**Phad Thai Goong** 348  
Wok-fried rice noodles with tamarind sauce and prawns

## SEAFOOD & MEAT

- Fish n' Chips** 368  
Battered Andaman snapper filet, fries, lemon wedges and tartar sauce
- Half Rotisserie Chicken** 398  
Served with french fries, coleslaw and chicken gravy
- Grilled Rib Eye Steak 250 gram** 898  
Char-grilled rib eye, French fries, garden salad and cafe de Paris butter

## COCKTAILS

- Mai Tai** 288  
Dark rum, orange curacao, syrup d'orgeat, apricot brandy, lime and bitters
- Rod Thai** 318  
Apple vodka, lychee, kaffir lime leaves, pineapple, lime and simple syrup
- Mai Khao Mai Tai** 318  
Dark rum, orange liqueur, pineapple, lime and almond syrup
- Passion Fruit Mojito** 288  
Light rum, lime, mint, passion fruit and soda
- Mango Margarita** 288  
Tequila, lime, Cointreau and mango
- Piña Colada** 288  
Dark rum, coconut cream and pineapple
- Sex On The Beach** 288  
Vodka, peach brandy, grapefruit, cranberry and orange
- Bay Breeze** 288  
Vodka, cranberry and pineapple

## MOCKTAILS

- Phuket Booster** 178  
Mango, pineapple juice, ginger and mint
- Andaman Sand**  
Mango, pineapple juice and coconut pureé
- Banana Bliss**  
Banana, pineapple juice, orange juice and blue grenadine

## LOCAL

- Chang** 148
- Singha** 148
- Chalawan** 248  
(Phuket's Local Craft Beer)

## IMPORTED

- Heineken** 218
- Asahi** 218

## BUBBLY

- |  | Glass | Bottle |
|--|-------|--------|
| <b>Ernest Rapeneau Brut, AOC Champagne</b><br>France, NV                     | 548   | 2,688  |
| <b>Torresella Extra Dry, Prosecco DOC, Veneto</b><br>Italy, NV               | 348   | 1,688  |
| <b>Barons de Rothschild Brut, AOC Champagne</b><br>France, NV                |       | 4,988  |
| ROSE   | Glass | Bottle |
| <b>Sensation Rosé, Gassier, AOP Coteaux Varois, Provence</b><br>France, 2017 | 408   | 1,998  |
| <b>Whispering Angel, AOP Côte de Provence, Provence</b><br>France, 2018      |       | 2,888  |

The vintage wines are subject to change according to the availability of the market and season

## SOFT DRINKS & H2O

- |                  |    |   |                      |     |
|------------------|----|---|----------------------|-----|
| <b>Pepsi</b>     | 98 | I | <b>Evian 330ml.</b>  | 128 |
| <b>Pepsi Max</b> | 98 | I | <b>Evian 750ml.</b>  | 218 |
| <b>7 Up</b>      | 98 | I | <b>Badoit 330ml.</b> | 128 |
| <b>Mirinda</b>   | 98 | I | <b>Badoit 750ml.</b> | 218 |

## FRESH JUICES

- Fresh Coconut Juice**
- Fresh Watermelon Juice**
- Fresh Pineapple Juice**
- Fresh Mango Juice**

## SMOOTHIES

- Golden Siam**  
Mango, banana, yoghurt, milk and honey
- Pink Polo**  
Strawberry, pineapple juice, yoghurt, milk and honey
- Milk Shake**  
Selection of Vanilla / Chocolate / Strawberry

## ICED TEA

- Lemon**
- Peppermint**
- Jasmine**

## BEERS

### LOCAL BUCKET

- Selection of 5 Cans** 648
- Chang or Singha**



## WINE

- |   | Glass | Bottle |
|---|-------|--------|
| WHITE   | Glass | Bottle |
| <b>Sauvignon Blanc, Matua, Marlborough</b><br>New Zealand, 2018                                 | 348   | 1,498  |
| <b>Chardonnay, Wolf Blass Yellow Label, South Australia</b><br>Australia, 2017                  | 298   | 1,298  |
| <b>Pinot Grigio, I Lauri, Tavo, IGP Veneto</b><br>Italy, 2018                                   | 298   | 1,298  |
| RED   | Glass | Bottle |
| <b>Pinot Noir, Matua, Marlborough</b><br>New Zealand, 2018                                      | 358   | 1,698  |
| <b>Cabernet Sauvignon, Viña Toldos Reserva, Colchagua Valley, Central Valley</b><br>Chile, 2017 | 298   | 1,298  |
| <b>Shiraz, Wolf Blass Yellow Label, South Australia</b><br>Australia, 2017                      | 358   | 1,698  |