

ALL DAY MENU

Chef Recommended

King of Kokulo **1190**

Grilled lobster with tomato cheese & sweet potato cake

Zaab By the sea (S) **590**

Spicy assorted seafood salads. - (Yam zaab.)

Kokulo Homemade Pizza (S) **590**

Homemade black pizza, topped with pizza sauce, mozzarella cheese, seafood, chili hot basil sauce.

Black pasta & Sea Bass (S) **490**

Black pasta, chili, garlic, olive, anchovies, lemon, spring onion

N Contains Nut | S Spicy Selection | V Vegetarian Selection | P Contains Pork

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Yam Som O Hokkaido (S)	390
Grilled Hokkaido scallop, pomelo fresh shallot, toasted coconut, fried shallots, mint leaves	
Nua Nam Tok (S)	290
Thai northern style spicy grilled beef salad	
Yam Moo Grob (S, P)	290
Crispy pork belly, bird's eye chillies, Asian celery, coriander, mint leaves	
Gai Satay (N)	220
Chicken satay, peanut & cucumber relish	
Yum Mamaung Pla (S,N)	290
Spicy green mango salad with grilled salmon	
Goong Sarong	290
Deep fried prawns wrapped with egg noodles and served with sweet chili sauce	
Som Tum Poo Nim (S, N)	350
Green papaya salads with deep fried soft shell crab	

Caesar Salad of Your Choice (P)

Romaine, croutons, parmesan cheese & chopped crispy parma ham

Plain	250
Chicken	280
Prawn	320

Nacho Salad (V) **320**

Corn chips topped cheese, avocado, tomato, cucumber, red onions, and coriander

Greek Salad (V) **320**

Romaine lettuce, tomato, feta cheese, jalapeno pepper, red onions, olives, peppers & Greek dressing

Chicken Cobb Salad (P) **320**

Grilled chicken breast, romaine lettuce, tomato, bacon, blue cheese, egg, avocado & vinaigrette dressing

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Tuna Sear (N) 350
Seared tuna, asparagus, tomato, potato, black & white sesame, balsamic dressing

Raw Salmon & Wild Rocket (V) 350
Fresh salmon, wild rocket, avocado, sweet chili & sour dressing

Prosciutto Di Parma (P) 350
Parma ham, fresh mozzarella and tomato salsa

SOUP

Tom Yum Goong (S) 280
Spicy & sour soup with prawns and herbs

Tom Kah Gai (S) 190
Coconut milk soup with chicken and herbs

Green Pea Soup (V) 190
Green Peas light cream topping with truffle oil & Sweet Corn

Lobster Bisque 250
Classic lobster soup topped with crab meat, cognac cream

CLASSIC PIZZA (All Pizza are topped with oregano)

Margherita (V) 300
Tomato sauce, basil, mozzarella

Prosciutto (P) 350
Tomato sauce, parma ham, jalapeno, mozzarella

Diavolo (P) 350
Tomato sauce, spicy salami, olive, mozzarella

Tonno 350
Tomato sauce, tuna, onion, mozzarella

Quattro Formaggi (V) 350
Tomato sauce, four kinds of cheese (cheddar, mozzarella, parmesan and brie cheese)

Bocconcini (V) 350
Tomato sauce, bocconcini cheese, Italian basil

Classic Sandwiches (All are served with French fries)

Club Sandwich (P)	350
Grilled chicken breast, butcher ham, bacon, egg, cheddar cheese tomatoes, lettuce on Austrian pocket bread	
Steak Sandwich (P)	350
Grilled beef Steak, Cooked Sauerkraut, Pepper Sauce, ciabatta Bread	
Tuna Melt	350
Fresh tuna, tomato, onion, feta cheese, capsicum, mayonnaise, coriander on whole grain bread	
Red Hot & Spicy Salmon Cake	390
Spicy salmon cake, cucumber relish, plum mayo sauce, red hot bun,	
Fish & Chips	390
Fillet white snapper, parmesan batter, mashed pea, taro chips and tartar sauce	

BURGERS (All Burgers are served with French fries)

Classic Burger	320
Beef patty, toasted sesame bun, tomato, onion, sweet pepper, avocado	
Cheese Burger	320
Beef patty, cheese, toasted sesame bun, tomato, onion and capsicum	
Chicken Cheese Burger	320
Chicken patty, cheese, toasted sesame bun, tomato, onion and capsicum	
Blue Cheese Burger	320
Beef patty, blue cheese, toasted sesame bun, tomato, onion and capsicum	
<u>Wrap It Up</u>	
Cajun Wrap	320
Cajun chicken, capsicum, onion, asparagus, cheese	
Seafood Wrap (S)	350

Mixed grilled seafood's, capsicum, tomato, garlic, chilli, cheese

THAI MAIN DISHES (Served with steamed rice)

Panang Pla (S)	490
Panang curry Topped Whole sea bass	
Pad Thai Goong Yang (S, N)	350
Stir fried rice noodle with tamarind sauce and king prawns	
Gaeng Kiew Wan Gai (S)	290
Green curry with chicken and thai herbs	
Gai Pad Med Mamaung (S, N)	290
Stir fried chicken & cashew nuts with thai chilli paste, onion, bell pepper and dried chilli	
Gaeng Phed Ped Yang (S)	320
Red curry with duck, thai herbs and fruits	
Rad na Nua	350
Flat rice noodles, beef, vegetables in gravy	
Pad kra Pow Moo or Gai Rad Khao (S)	290
Stir fried minced pork or chicken, chilli, garlic, hot basil & fried egg	
Panang Ped, Nae, Gai, Moo (S)	390
Duck or beef or chicken or pork with spicy thick creamy curry sauce and steamed rice	
Pla Thod Raad Sauce Tom Kha Haeng (S)	490
Deep fried whole white snapper topped with dry galingale, coconut sauce and steamed rice	
Poo Nim Phad Phong Gari	490
Stir fried soft shell crab with yellow curry	
Fried rice of your choice	
Vegetables (V)	190
Chicken	220
Prawn	290

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PASTA CLASSICS

Penne siciliane (S)	300
Chicken breast, Bell peppers, spicy tomato sauce, topped with shaved parmesan cheese	
Fettuccini carbonara (P)	300
Egg yolk, bacon, mushroom, cream sauce, topped with serrano baked ham	
Spaghetti bolognese	300
Minced beef, tomato sauce, hot basil leaves, topped with shaved parmesan cheese	
Linguini pesto (N)	300
Pine nuts, garlic, parmesan, basil & olive	
Farfalle sundried tomato (S, N)	300
Sundried tomatoes, cashew nuts, mushrooms, onions, basil, garlic & olive oil	

WESTERN MAINS

Australian Lamb Rack 180 g	950
Served with sweet mash potato, asparagus & sweet basil salsa, rosemary sauce.	
Australian Beef Tenderloin 180g	950
Served with whipped potatoes truffle essence, grilled asparagus, orange mushroom & dijon Red wine sauce	
Salmon Steak	490
Pan-fried Salmon fillet, corn salsa, basil, chive flower, lemon, avocado	
Duck Breast Rose 220 g	590
Organic quinoa & goma shoyu salad dressing serve with spice tamarind reduction	
Honey Pork Chop (P)	550
Kale leaves, mashed potato, risotto rice, B.B.Q sauce	

Roasted Chicken Breast **450**
Sauté' young spinach & mango salad

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Yellow Fin Tuna **590**
Avocado salsa, a little wasabi soy sauce

White King Prawns **590**
Classic grilled white king prawns, blue chesses garlic lemon butter blue chesses sauce, potato & quinoa salsa

Pork Spareribs (P) **490**
B.B.Q. pork rib, french fries

VEGETARIAN MENU

Margherita Pizza (V) **300**
Tomato sauce, basil, mozzarella cheese

Funghi Pizza (V) **350**
Tomato sauce, mushroom, mozzarella cheese

Quatro Formaggi (V) **350**
Tomato sauce, four kind of cheese

Bocconcini (V) **350**
Tomato sauce, bocconcini cheese, italian basil

Vegetarian Burger (V) **250**
Potato patty & mixed vegetable cake, side of french fries

Green Curry (V, S) **200**
Mixed vegetable with green curry and thai basil

Phad Thai (V, S, N) **200**
Wok fried chantaburi noodle and vegetables in tamarind sauce

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เมนูแนะนำ อาหาร พื้นบ้าน

Chef Degustation Thai Local Southern foods Menu

- น้ำพริกกุ้งเสียบกับผักสด** 190-
Nam Prik Goong Seab with Veggie Side Dish (S)
Smoked shrimp dip, accompanied with fresh and cooked vegetables
- น้ำพริกปลาฉิ่งฉ้าง กับผักพื้นบ้าน** 190-
Nam Prik Pla Ching Chang (S)
Ching chang fish dip, accompanied with fresh and cooked vegetables
- ซุ๊ป – SOUP**
- ต้มกะทิผักเหมียงกุ้งสด** 190-
Tom Kra ti Phak Meang Goong Sod
Coconut soup with fresh prawns and local vegetables
- แกงเลียงเห็ดรวม** 190-
Kang Leang Hed Ruam
Mixed local mushrooms soup thai southern style, shrimp paste, shallot, garlic

เมนูหลัก – MAIN

- ปลากระพงทอดขมิ้นสด**
490-
Pla Kra Pong Tod Kha-Min Sod
Deep fried sea bass, rubbed with turmeric-peppercorn

ปลาทอดราดเครื่องแกง

490-

Pla Kra Pong Rad Kruang Kang (S)
Sea bass, rubbed with herb and curry, deep fried.

แกงส้มปลา ดอกแค

190-

Kang Som Pla Dok Kae (S)

Sour soup with sea bass, humming bird bud

กุ้งผัดกะปิสะตอ

250

Goong Phad Ka – Pi Sato

Work fried shrimp southern style with shrimp paste, been broad

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เมนูหลัก – MAIN

แกงไตปลา

190-

Gang Tai Pla (S)
Fish organs curry with local vegetable

แกงส้มกุ้งกับสับปะรด

190-

Kang Som Goong Sub Pa Rod (S)
Clear yellow curry southern style with shrimp and pineapple

ไข่เจียวชะอม

190-

Khai Jeaw Cha Om (V)
Thai omelet with acacia

ปลาทรายทอดขมิ้น

290-

Pla Sine Tod Ka Min
Deep fried marinate turmeric sand fish

หมูฮ้อง

190-

Moo Hong (P)

Southern style slow braised pork belly with soya and black peppercorns

หมักกะปิ

190-

Moo Kua Ka-Pi (P, S)

Work Fried pork belly Southern style in shrimp paste

ผัดผักเหมียงวันเส้นใส่ไข่

190-

Phad Phak Meang Wun Sen Kub Khai (V)

Stir fried local spinach vegetable with glass noodle and egg

ข้าวหอมมะลิ (V)

Steam Jasmine rice

30-

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DESSERT

200.-

- Tiramisu

Ladyfingers, espresso, mascarpone & chocolate shaving

- Crème Brule

Vanilla custard, crisp caramel shell

- Chocolate Brownie

With chocolate ice cream, chocolate sauce

- Sticky rice & Mango (V)

Thai sweet sticky rice and mango with coconut sauce

- Banana Cooked in Sweet Coconut Milk (V)

Thai style sweet simmered banana in sweet coconut milk

- **Avocado Honey Ice cream**

Fresh avocado, honey comb, vanilla Ice cream.

- **Exotic Fruit Platter (V)**

Assorted mixed seasonal fruit

- **Ice cream scoop whipped cream on top**

70-

Chocolate

Strawberry

Vanilla chocolate chip

Matcha green tea

Lime sorbet

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