

REFRESHING THAI



Som Tam

220



Spicy Thai style green papaya salad served with chicken Satay



Goong Sarong

280



Crispy fried shrimp in noodle wrap served with plum sauce



Satay Ruam

260



Mixed Satay pork, beef and chicken with peanut sauce and cucumber relish



Chef Recommended

Yam Som Oh

250



Shrimp salad with Thai pomelo – orange lime dressing

◆ FINGER FOOD ◆



Calamari

290



Deep-fried squid with tartar sauce



Chicken Wing

260

Deep-fried chicken wing served with spicy chili dip

French Fries

110



Please inform your server of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have.

Allergies and intolerances:
Please be advised that our food may contain ingredients as per the following below symbols.



CHARM THAI FAVOURITES



**Plat Tod Gratiem
or Nueng Manao**
420

Deep-fried snapper with garlic
or steamed with chili and lime



**Goong Makam or
Gratiem Prik Thai**
380

Stir-fried prawn with tamarind sauce,
or with garlic and pepper



Si Krong Moo Ob
300

Stewed pork spare rib
with honey soy sauce



Gai Pad Med Mamuang
290

Stir-fried chicken with cashew nuts
and dry chili

**Chef
Recommended**



Goong Ob Woonsen
320

Shrimp baked with glass noodles



Plamoek Gratiem Prik Thai
300

Crispy squid with garlic pepper



Nua Pad Prik Thai Dam
360

Stir-fried beef with black pepper



Pad Kapao
Gai, Nua or Talay
260/300

Stir-fried pork, chicken, beef or seafood
with garlic, chili and basil leaf



Pad Thai Goong
280

Stir-fried rice noodle with
shrimp and bean sprout



Khao Pad
220/240

Fried rice with pork,
chicken, beef or seafood



Gaeng Phed Ped Yang
290

Roasted duck in red curry
with lychee and pineapple



Gaeng Kiao Wan Gai
280

Green curry with chicken



INDIAN FOOD



Massaman Gai

280



Mild and rich massaman curry with chicken



Tom Yam Goong

280



Classic Thai spicy and sour soup with shrimp served clear or with chili paste



Kashmiri Lamb Rogan Josh

350



Chunks of lamb cooked with tomato and onion, Kashmiri Indian style



Chicken Tikka Masala

300



Roasted tandoori chicken tikka cooked with tomato, onion butter and garlic



Moo Hong

260



Braised pork belly with soy beans and Thai herb



Mhee Hokkien

240



Stir-fried Hokkien yellow noodles with seafood and soy sauce



Basmati Chicken Biryani

300



A delicious savoury rice dish that's loaded with spicy marinated chicken



Paneer Butter Masala

300



Rich entre made with Indian cheese and creamy sauce. Served with steamed rice, Naan or Chapati



Noodle Soup

200



Rice or egg noodle with choice of pork, chicken, beef or seafood



Pad Pak Boong

150



Stir-fried morning glory

Vegetable Samosas

220



Mint and tamarind chutney to dip

Vegetable Khadai

220



Mixed vegetable cooked with chop onion tomato and garlic

Yellow Dal Tadka

250



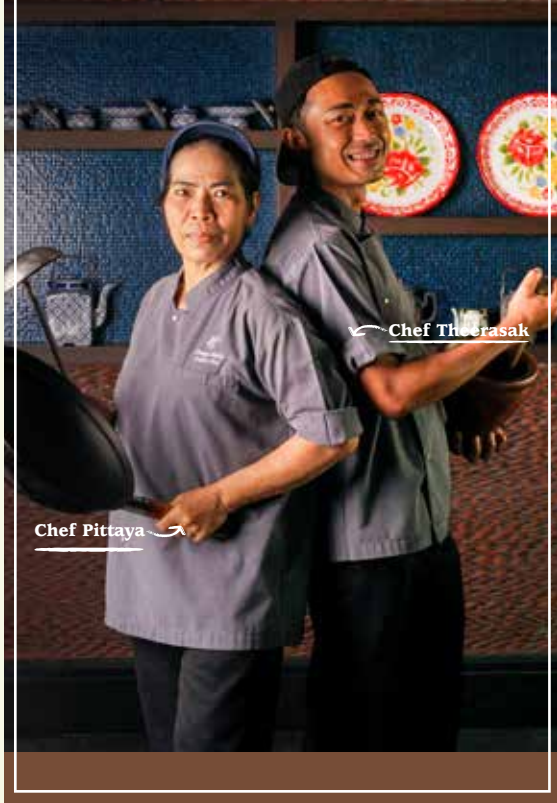
Yellow lentils cooked with chop onions, tomato and garlic

Bread Basket (6 pcs)

140



Chapati/Garlic Naan/Naan



CHEF THEERASAK & PITTAYA SPECIALS



Pla Kapong Sauce Mieng

450

Deep-fried seabass fish with aroma herb, betel, dried coconut, palm fish sauce



Hor Mok Goong Nang

480

Steamed river prawn, mashed fish curry soufflé



Kang Tod Kratiem

480

Marinated fried rock lobster with garlic and black pepper, and green lime chili sauce



Larb Ped Krob

250

Traditional crispy duck, aroma herb salad



Lao Salmon

250

Marinated Thai-style recipe, salmon with garden herb salad



Muek Pad Nam Dum

320

Stir-fried squid with roe, black ink sauce



Gaeng Kua Moo Krob

280

Wok spicy dried curry with crispy deep-fried pork belly



Pad Pak Mieng Goong Sod

280

Wok-fried Melinjo leaf with prawn



Gaeng Som Plamong Sub Parod

280

Grandma recipe southern curry, white trevallies with Phuket pineapple



Tom Seafood Chao Ley

280

Fisherman recipe, seafood soup, spicy, and herb



Kati Pak Liang Goong Sod

280

Authentic coconut soup, shrimp, and tropical wild leaf

SALAD & APPETIZER



Smoked Salmon Salad
280

Homemade smoked salmon and dill cream cheese on brown toast serve with crunchy salad



Caesar Salad
240/295

Add chicken or shrimp



Tuna Nicoise Salad
320

Lettuce tossed in a light vinaigrette with tuna, bean, tomato, boiled potato, olive, boiled egg



Cobb Salad
260

Chopped salad greens, tomato, bacon, grilled chicken, hard-boiled eggs, avocado, spring onion, blue cheese and red wine vinaigrette



Greek Salad
250

Fresh cucumber, capsicum, tomato, onion, feta cheese, and lemon vinaigrette



Shrimp Salad
320

Poached shrimps, young leave salad with cocktail sauce



Fried Potato Skins
260

Crispy fried potato skins stuffed with blue cheese, crème fraiche and crispy salad leaves



Chicken Quesadilla
300

with mango salsa and yoghurt

SANDWICH & BURGER

Served with French or small salad



Holiday Inn Best Burger
390

Sundried tomato bun, prime beef patty, cheddar cheese, red wine onion jam, tomato tapenade, Parmesan crisp, German pickle and rocket salad



Seabass Fish Burger
390

Crispy seabass, lettuce, tomato, onions, cucumber, Sriracha mayo in sesame bun



Grilled Ham & Cheese Sandwich
320

Grilled Turkey ham & cheddar cheese and country-style bread

Triple Decker Club Sandwich
320

Chicken ham, egg, roast beef, chicken and tomato

Falafel Sandwich
280

Hummus, falafel stuffed in pita bread with tahini sauce and cucumber yoghurt

BLT Sandwich
320


Crisp bacon, lettuce, and tomato on toasted brown loaf

All prices are subject to 10% service charge and 7% government tax.

SOUP



Seafood Chowder

280 


Mixed seafood, sweet corn, carrot, potato, green pea in creamy white wine broth

Laksa Soup

280 

Malaysian rice noodles soup with shrimp or Chicken in coconut curry broth

Butternut Soup

180 

Butternut squash and Parmesan soup with grilled mushrooms

MAIN COURSE




Fish & Chips

360   

Classic fried fish fillet served with French fries



Steak Salmon

450 

Grilled salmon on spinach with creamy lemon dill sauce



Red Snapper

450 

Seared red snapper fillets with grilled balsamic vegetable marinade, and garlic butter




Australian Beef Tenderloin

1,150 

Grilled Australian beef fillets served with mashed potato, sautéed mushroom, carrot, French bean and peppercorn sauce



Australian Wagyu Steak (250 Gram)

990 

Grilled Australian Wagyu striploin with your choice of Thai spicy sauce and papaya salad or pepper sauce and baked potato



Pork Chop


450 

Pan seared pork chop with potato wedges, grilled vegetables and mushroom white wine sauce

PASTA



Seafood Aglio Olio

350 

Spaghetti pasta, seafood with garlic, dried flaks chili and extra-olive oil

Pasta Amatriciana

320

Classic Italian amatriciana sauce with rigatoni

Pasta Carbonara or Bolognese

300

Selection of pasta: Spaghetti or Penne



German Pork Sausage

480 

Grilled German pork sausage with sauerkraut and boiled potato mustard



Chicken Breast Lemon

390

Baked chicken breast, lemon and pepper sauce



Lamb Stewed

480

Slow-cooked lamb shoulder stew with mashed potato