

**FRENCH
DEGUSTATION MENU**

Seafood wrapped with wonton, basil and morel mushroom shellfish Cognac sauce
Pinot Grigio, Cortegiara by Allegrini, 2007, Italy

Seared sea-scallops and duck foie gras sauté spinach on risotto and Shiraz black truffle sauce
Chablis Louis Michel & Fils, 2007, France


Grilled Australian lamb chops, vegetable Provençale and Grave thyme sauce
Château Villa Bel Air, Graves, 2005, France


Tropical fruits and soft cake with raspberry sherbet
Muscat de Beaumes de Venise
Domaine des Bernardin, 2005, France

Menu: 1,500 Baht ++ per Guest

Menu: 3,330 Baht ++ per Guest including a glass of wine per course

**THAI
DEGUSTATION MENU**

 **Prawns wrapped with angel hair noodles and seafood cakes sweet tamarind dipping**
Robusto Rudera Chenin Blanc, 2006, South Africa

 **Rock lobster salad, spicy lemongrass flavour**
Qualitätswein Trocken, Robert Weil
Riesling, 2007, Germany

 **Pan-roasted Angus beef tenderloin flavoured with Tom Yam sauce and hot basil sauce, sauté vegetables**
Fromm, Pinot Noir, Marlborough, 2004, New Zealand

Cashew-nut ice cream, sliced fresh mango in caramel net
Muscat de Beaumes de Venise
Domaine des Bernardin, 2005, France

Menu: 1,500 Baht ++ per Guest

Menu: 3,210 Baht ++ per Guest including a glass of wine per course

COLD APPETISERS

SEA-BASS OR RED TUNA CARPACCIO organic salad and extra-virgin olive oil	250
SALMON TARTARE ON CHICORY SALAD raw Norwegian salmon combined with fresh basil and extra-virgin olive oil	290
TRIO OF MARINATED FINE FISH sea-bass, tuna and salmon, rocket salad with classic lime dressing	260
CRAB MEAT AND AVOCADO tomatoes flavoured with fresh basil oil	320

WARM APPETISERS

FRENCH DUCK FOIE GRAS “poêlé à la minute” Cognac black truffle sauce and wild mushrooms	800
ROCK LOBSTER RAVIOLI BOATHOUSE STYLE cream morel mushrooms velouté	580
SEARED SEA-SCALLOP AND CRISPY LARDON sauté pea sprouts and garlic confit garnish	350
ROCK LOBSTER light velvety green asparagus cream	350
MUSSELS “PHANG NGA” cream, white wine and shallot sauce	250
ESCARGOTS DE BOURGOGNE “BEURRE A L’AIL ” six baked escargots with garlic, butter and parsley served in shells	550



SPICY



M. SPICY




VERY SPICY

THAI APPETISERS

- SIAM TAPAS** (for 2 Guests) mixed Thai appetisers:  560
Poo Grob, Pla Kratong, Goong Sarong, Muak Grob, Laab Gai and Som Tam Polamai
- DEEP-FRIED PRAWNS WRAPPED WITH ANGEL HAIR NOODLES** 280
and crispy seafood wonton served with sweet chilli and plum sauce
- CRISPY SQUID CRUSHED BLACK PEPPER AND GARLIC** 250
mesclun salad and fresh herbs
- DEEP-FRIED SEAFOOD CAKES**  260
served with sweet chilli sauce and plum sauce
- PAN-GRILLED MARINATED SEA-SCALLOPS SKEWER**  350
flavoured with spicy lemongrass and mint dressing
- FRIED CRAB MEAT STUFFED IN SHELL** 290
served with plum sauce
- GRILLED SLICED ANGUS BEEF RIB EYE**  380
organic salad, fresh herbs and spicy crushed garlic and chilli lime dressing
- ROCK LOBSTER CRISPY HERBS AND TAMARIND SAUCE** 350
coriander, spring onion and lettuce garnish

SOUP

- TOM KHA GAI MAPROW ORN** 280
chicken soup with coconut milk, lemongrass, galangal, mushrooms, served in a coconut
- TOM YAM GOONG**  280
spicy herbed prawn soup with lemongrass, mushrooms, lime juice and coriander leaves
- GAZPACHO** 220
chilled tomato soup flavoured with balsamic vinegar and extra-virgin olive oil
- LOBSTER BISQUE VELOUTE** 320
flambé with Brandy served with roasted garlic croutons

FISH

- GRILLED WHOLE SEA-BASS** 560
served with garlic mayonnaise, chilli lime, tamarind sauce and sauté vegetables
- DEEP-FRIED WHOLE GAROUPA**  560
topped with Tom Yam Heng sauce served with jasmine rice
- PAN-SEARED FILLET OF PHUKET SOLE** 560
fine cream Chardonnay sauce and layered with spinach
- DEEP-FRIED FILLET OF SEA-BASS**  560
topped with duo flavours of sweet ginger tamarind sauce and sweet chilli sauce
- PAN-SEARED CAUGHT SEA-BASS FILLET** 560
grilled Eryngii mushroom, crushed cashew-nut, sauté spinach and oyster Cognac fumet
- STEAMED WHOLE GAROUPA WITH GINGER AND SOY** 560
garlic, mushroom, bacon, celery, spring onion and Chinese wine
- GRILLED SALMON STEAK** 590
sweet baby carrots, young spinach and lemongrass Beurre Blanc sauce



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FROM THE BOATHOUSE GRILL PRIME MEAT AND CHOPS

KOBE BEEF RIB EYE WAGYU FROM AUSTRALIA (200gr)	1,600
KOBE BEEF STRIPLOIN WAGYU FROM AUSTRALIA (200gr)	1,600
BEEF TENDERLOIN FROM AUSTRALIA (200gr)	900
RACK OF LAMB FROM AUSTRALIA (220gr)	800
BEEF RIB EYE FROM AUSTRALIA (200gr)	800
LAMB CHOPS FROM AUSTRALIA (220gr)	800


**Choice of sauce: Béarnaise, Roquefort, red wine,
green curry, young green pepper or spicy Nam Jim Jaew sauce**

**served with a choice of:
French fries, mashed potatoes, mixed fresh young salad,
gratin Dauphinois or baked potato**

TOURNEDOS ROSSINI (200gr) 1,000
pan-grilled Angus beef tenderloin, duck foie gras and truffle with Madeira sauce

GRILLED PORK CHOP FLAVOURED WITH 550
Provençale rosemary sauce, crushed potatoes, virgin olive oil

SEAFOOD

STIR-FRIED BLUE CRAB  550
with curry powder, onion and celery served with jasmine rice

THAI STYLE SEAFOOD STIR-FRIED WITH  650
chilli, lime, garlic spring onion, crushed black pepper and coriander

ROCK LOBSTER TRILOGY 750
three flavours of Green curry, Armagnac and Thermidor sauce served with Pilaf rice

SEARED SEA-SCALLOPS AND DUCK FOIE GRAS 680
sauté spinach on risotto and Shiraz black truffle sauce

GRILLED KING PRAWNS TOPPED WITH CRUSHED GARLIC 750
and coriander butter served with sauté vegetables

CRAB MEAT, PRAWNS AND WILD MUSHROOMS 580
wrapped with wonton, basil and morel mushroom shellfish Cognac sauce



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CURRIES

DEEP-FRIED FRESH SNAPPER FILLET flavoured with crispy lemongrass, garlic and mild spicy tamarind sauce	560
CHICKEN OR BEEF MUSSAMAN CURRY  flavoured with onions, peanuts and potatoes	560
SLICED ROASTED DUCK COOKED IN A CREAMY RED CURRY SAUCE  with pineapple, grapes and tomatoes served with jasmine rice	560
SLICED CHICKEN OR BEEF COOKED IN A GREEN CURRY SAUCE  flavoured with small eggplants, basil and kaffir lime leaf	500
STIR-FRIED CHICKEN OR PRAWNS WITH  chilli paste, onion, spring onion, crispy chilli and cashew-nuts	500
SLOW BRAISED BREAST OF DUCK in Chinese spices and crispy garlic served with jasmine rice	560

PASTA

BOATHOUSE PENNE Parma ham, spinach, pine nuts, raisins, grated Parmiggiano-Reggiano	350
STIR-FRIED SPAGHETTI SEAFOOD flavoured with fresh green herbs	400
PENNE ARRABIATA  tomato sauce flavoured with basil, chilli and crushed garlic	350

VEGETARIAN CORNER

Rocket salad, shaved Parmesan and lime vinaigrette flavour	280
Caesar salad, romaine lettuce, croutons, shaved Parmesan and anchovies	250
Crispy vegetable wonton served with tomato and soya dressing (VG)	260
Fresh mixed vegetables cooked in green curry served in a young coconut (VG)	280
Sauté morning-glory or mixed vegetables with soya sauce (VG)	120

**If you wish a dish not shown on our menu,
please ask for it. We will try our best to satisfy you**

All prices are in Thai Baht, subject to 10% service charge and applicable VAT



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VG vegetarian