








## COLD AND WARM APPETISERS

<b>TARTAR OF SEA-BASS</b> green apple and lime juice	210.-
<b>CRAB MEAT</b> with organic salad and Andalusia sauce	240.-
<b>SEA FOOD SALAD</b> with organic lettuce and lime dressing	220.-
<b>FRENCH DUCK FOIE GRAS “poêlé à la minute”</b> Cognac black truffle sauce and wild mushrooms	800.-
<b>ROCK LOBSTER RAVIOLI BOATHOUSE STYLE</b> cream morel mushrooms velouté	500.-
<b>MUSSELS “PHANG NGA”</b> topped with saffron sauce	210.-
<b>ESCARGOTS DE BOURGOGNE “BEURRE A L’AIL ”</b> six baked escargots with garlic, butter and parsley served in shells	500.-



## THAI APPETISERS

<b>DEEP-FRIED PRAWNS WRAPPED WITH ANGEL HAIR NOODLES</b>  served with sweet chilli and plum sauce	200.-
<b>CHICKEN SATAY</b> served with peanut and cucumber sauce	180.-
<b>CRISPY SQUID CRUSHED BLACK PEPPER AND GARLIC</b> mesclun salad and fresh herbs	180.-
<b>DEEP-FRIED SEAFOOD CAKES</b>    served with sweet chilli and plum sauce	200.-
<b>ROASTED ANGUS BEEF TENDERLOIN SALAD</b> flavoured with fresh herbs, spicy crushed garlic and chilli lime dressing	220.-

## SOUP

<b>TOM KHA GAI MAPROW ORN</b> chicken soup with coconut milk, lemongrass, galangal, mushrooms, served in a coconut	200.-
<b>TOM YAM GOONG</b>    spicy herbed prawns soup with lemongrass, mushrooms, lime juice and coriander leaves	210.-
<b>GAZPACHO</b> chilled tomato soup flavoured with balsamic vinegar and extra-virgin olive oil	200.-
<b>VICHYSOISE</b> with fresh whipped cream	180.-

## FISH

<b>GRILLED WHOLE SEA-BASS</b> served with garlic mayonnaise, chilli lime, tamarind sauce and sauté vegetables	420.-
<b>DEEP-FRIED FILLET OF SEA-BASS</b>   topped with Tom Yam Heng sauce served with jasmine rice	460.-
<b>PAN-SEARED FILLET OF PHUKET SOLE</b> fine cream Chardonnay sauce with spinach	480.-
<b>GRILLED SALMON STEAK</b> slow braised leeks, lardon and fennel sauce	600.-



**FROM THE BOATHOUSE GRILL  
PRIME MEAT AND CHOPS**

RACK OF LAMB FROM AUSTRALIA (200gr)	800.-
ANGUS BEEF RIB EYE FROM AUSTRALIA (200gr)	800.-
ANGUS BEEF TENDERLOIN FROM AUSTRALIA (200gr)	850.-
LAMB CHOPS FROM AUSTRALIA (200gr)	800.-


Choice of sauce: Béarnaise, Roquefort, red wine or green pepper  
served with a choice of:  
French fries, Lyonnaise potatoes or mixed fresh young salad

<b>TOURNEDOS ROSSINI (200gr)</b> pan-grilled Angus beef tenderloin, duck foie gras and truffle with Madeira sauce	900.-
<b>GRILLED PORK CHOP FLAVOURED WITH</b> Dijon sauce and Lyonnaise potatoes	550.-
<b>CHICKEN BREAST STUFFED WITH SPINACH</b> rosemary grain mustard sauce served with sauté white mushrooms	420.-


**SEAFOOD**

<b>THAI STYLE ROCK LOBSTER STIR-FRIED WITH</b> chilli, lime, garlic spring onion, crushed black pepper and coriander	500.-
<b>SEA-SCALLOPS AND PRAWNS</b> cooked in yellow curry and coconut milk	600.-

**CURRIES**

<b>LAMB MUSSAMAN CURRY</b>  flavoured with shallots, cashew-nuts and potatoes	600.-
<b>SLICED ROASTED DUCK COOKED IN A CREAMY RED CURRY SAUCE</b> with pineapple, grapes and tomatoes served with jasmine rice	450.-
<b>SLICED CHICKEN OR BEEF COOKED IN A GREEN CURRY SAUCE</b> flavoured with small eggplants, basil and kaffir lime leave	400.-

**PASTA**

<b>BOATHOUSE PENNE</b> Parma ham, spinach, cashew-nuts, grated Parmeggiano Reggiano	300.-
<b>TAGLIATELLE ARRABIATA</b>  tomato sauce flavoured with basil, chilli and crushed garlic	280.-

**VEGETARIAN CORNER**

Crispy vegetable spring rolls served with sweet chilli and plum sauce	180.-
Fresh mixed vegetables cooked in green curry served in a young coconut 	180.-
Young salad, shaved Parmesan and lime-flavoured vinaigrette	200.-
Tapas vegetables	250.-

**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 VAT

