

NC.



Tree House Restaurant

Elevate your dining experience at our Tree House Restaurant. Immerse yourself in nature's embrace and savor the intense flavor of open flame BBQ in every bite. Unforgettable moments await.

- MENU-



All dishes are served with vegetables of the day & any choice of potatoes also multiple sauces & dips are available from chili tamarind sauce, chili lemon sauce, gravy sauce, chimichurri sauce, bar be que sauce, salsa

We are happy to accommodate all diets. Should you have any other requirement, please discuss with our waiter.

VANILLA CRIME BRULE WITH SUGAR CRUST

CAKE OF THE DAY Carrot or chocolate cake or brownie cake or Sacher Cake variety of fruit

DESSERI

MIX SEASONAL FRUIT



180.-

180.-

Water melon, papaya, pineapple, dragon fruit and cantaloupe

PHAD THAI YOUR CHOICE CHICKEN OR SEAFOOD

fried rice noodle with seafood or kai chive, bean sprout, yellow tofu in tamarind sauce



KHAO OB SABPAROS PHUKET 350.-

Baked rice in pineapple boat with curry powder, raisin, white prawn

TOM YAM GHOONG 460.-

Prawn soup with Shallot, Kafir Lime Leave, Lemon Grass, Galangal Young, Shimeji Mushroom, Chili Bird Red, Conander Leave, Sauce Fish, Sugar, Chili Past and lemon juice

TOM KHA GHOONG 460.

Prawn soup in coconut milk with Shallot, Kafir Lime Leave, Lemon Grass, Galangal Young, Shimeji Mushroom, Chili Bird Red, Coriander Leave, Sauce Fish, Sugar and lemon juice

SALAD And APPETIZER

NICOISE SALAD

Classically prepared with baby potatoes, cherry tomatoes, green beans and lettuce. Complimented with pepper crusted seared tuna, quail eggs and Dijon mustard sauce



ANDAMAN TIGER PRAWN

With barley rice, bean, spring onion, celery, micro green, edible flower, hydro lettuce and ginger lime dressing

PAN SEARED SCALLOPS

470.-

Deep fried import sea scallop with quinoa, celery, leek, spring onion, bean, mushroom, snow pea, rocket salad and ginger dressing



SMOKED DUCK SALAD

Import smoked duck serve with mushroom and bean salad, truffle dressing



ASSORTED SMOKED SALMON SALAD

Home smoked salmon with rocket, caper, shallots, fennel, micro green, edible flower and lemon vinaigrette

6

5



GAI JOR

Deep fried marinated mince chicken, glass noodle and carrot filled in tofu sheet



POR PIA

Spring roll wrap filled with sauté glass noodle, shitake mushroom, cabbage, carrot, taro in oyster, soya sauce served with pineapple salad and tamarind sauce



CRISPY FRIED FOODS

CHICKEN WINGS

Deep fried marinated chicken wing serves with French fried and tartar sauce

250.-

CALAMARI

Battered golden fried serves

with French fried and tartar sauce

250.-

250.-

NACHO FRENCH FRIES 220.-

Straight fried potato with tomato, chicken ham, onion, olive, shredded cheddar cheese, shredded mozzarella cheese and sour cream



THAI FLAVORS

CHIKEN SATAY 330.-

cucumber pickle and peanut sauce

PANANG CEE CRONG MOO 390.

THAI FRIED RICE 290.-/350.-

Your choice of chicken or seafood fried rice

Served with seasonal vegetables and Jasmine rice

BEEF MASSAMAN

Served with seasonal vegetables and Jasmine rice

490.-



GREEN CURRY CHICKEN

Succulent chicken cooked in rich mild green curry filled with a medly of eggplants, red chilies & sweet basil.



PHUKET LOBSTER

920.-

350.

490.-

Andaman sea lobster chargrilled cook with BBQ vegetable and potatoes, chili lemon sauce

COBIA FISH STEAK

Steak cut 200 gram Grilled Andaman cobia with vegetable and potatoes, chili lemon sauce

MACKEREL STEAK

Steak cut 200 gram Grilled Andaman mackerel with vegetable and potatoes, chili lemon sauce

490.-

FRENCH BAGUETTE

Served with grilled chicken teriyaki, tomato lettuce and red onions. Served with pickled ginger, French fries

320.-

SALMON STEAK

350.-

Steak cut 200 Grilled Andaman salmon with seasonal vegetable and potatoes, chili lemon sauce

LIVE BLUE MUSSEL

250 gram Australia blue mussel bake in casserole with tomato and Italian basil

BURGERS

MEXICAN HOT DOG

With Mexican salsa, shredded Cheddar and Jalapenos. Served with French frie



TREE HOUSE CHEESE BURGER

4

Beef patty with tomato, salad, yellow cheddar and our Mac sauce

350.-

GOULASH SOUP

A classic Hungarian beef soup with cumin flavor and paprika





MUSSEL CHOWDER SOUP 300.-Live Australia blue mussel, with saffron and vegetable

MEDITERRANEAN 290.-SEAFOOD SOUP

Shrimp, squid, fish, blue mussel with fresh tomato and Italian basil leave

SOUP





590.-

SOUSE VIDE COOK LAMB SHANK

Slow cooked for 12 hours under vacuum until soft & tender



BEEF STRIP LOIN STEAK

Import beef cut 200-gram Served with grilled vegetable and potatoes, gravy sauce

MAIN **COURSE**

BABY BACK RIBS

Slow roasted baby back ribs glazed in our homemade spicy BBQ sauce



PORK CHOP

Import pork cut 250-gram Chare grilled served with potatoes and vegetable, gravy sauce



BEEF TENDERLOIN STEAK

Import beef cut 200-gram Grilled import beef Served with BBQ vegetable and potatoes, gravy sauce