



LUNCH MENU

SALADS

CLASSIC CAESAR SALAD

Fresh chopped romaine tossed in garlic anchovy dressing, crispy bacon, sharp parmesan cheese

with grilled tender chicken 380

with grilled salmon fillet 420

MOZZARELLA AND SLICED TOMATO 420

With wild rocket leaves, sweet basil, balsamico dressing and extra virgin olive oil

SHRIMP AND JUMBO LUMP CRAB CAKE 420

With organic salad, tomato salsa and coarse mustard aioli

SMOKED DUCK BREAST AND MANGO 420

Like a piece of art! Tender slices of duck breast with smokey aroma, sea salt, chopped thyme, brandy served with mango and sliced bread

THE FISHERMAN'S SALAD 450

With seared tuna, pan-roasted sea scallops, olives, marinated caper, tomatoes, crisp lettuce and vinaigrette

SALAD OF PINK POMELO WITH WHITE PRAWN 450

Longan honey dressing and micro greens

TROPICAL FRUIT SALAD 280

With Hass avocado, crisp Chiangmai lettuce, wild honey and balsamico dressing

SANDWICHES & BURGERS

RYE BREAD WITH HAM AND CHEESE PAN ROASTIES 280

Served with French fries and salad

KATATHANI CLUB SANDWICH 280

With chicken, bacon, eggs and tomatoes served with French fries

PRIME BURGER OR CHEESE BURGER 380

Grilled to your liking, served on a toasted sesame bun with lettuce, tomato, BBQ sauce and French fries

PAN SEARED BLACK TIGER SHRIMP SANDWICH 380

With Hass avocado and dill marinated tomatoes

TUNA ROLL 380

With organic lettuce, cherry tomatoes, Gherkin and wasamiyo sauce

CHOICE OF TORTILLA WRAPPED 380

With grilled chicken or smoked salmon with romaine lettuce, sesame oil and balsamic wrapped in a flour tortilla

GRILLED IMPORTED TENDERLION BURGER 480

With grilled tomato, wild rocket and Mayo café sauce

CHEF CREATIONS

PAN SEARED FILLET OF RED GAROUPA 520

With risotto and honey orange-coriander sauce

GRILLED NORWAGIAN SALMON FILLET 520

With green noodle, mango and tomato salsa

COCONUT FLAKE CRUSTED FRIED PRAWNS 450

Served with crisp salad, French fries and sauce wasamiyo

ROASTED CHICKEN BREAST 420

With summer vegetable salad and mustard cream sauce

AUSTRALIAN BEEF STRIPLOIN STEAK 580

With gilled market vegetables, fried fingerling potatoes and rosemary sauce

ANDAMAN SEA DELIGHT 520

Grilled tiger prawn, fillet of seabass, sea scallops served with fried new potatoes, steamed vegetables, balsamic, cinnamon, lobster and bell pepper sauce



LUNCH MENU

ITALIAN CONNECTION

SPAGHETTI	330
With choice of meat sauce, tomato sauce or carbonara sauce	
HOME-MADE TAGLIATELLE	350
With tuna, black olives, tomato sauce and mozzarella cheese	
LINGUINI WITH WHITE PRAWNS	380
With sun-dried tomatoes, mushroom sauce and spring onions	
SPAGHETTI WITH SPICY SEAFOOD SAUCE	380
Prawns, squid, mussels, tomatoes and basil	
PIZZA NAPOLETANA	330
Tomatoes, olives, anchovies, capers, oregano and mozzarella cheese	
PIZZA QUATTRO STAGIONI	330
Tomatoes, ham, mushrooms, olives, eggs and mozzarella cheese	
THE FISHERMAN'S WHARF PIZZA	380
Prawns, sea scallops, squid, onions with mozzarella cheese	

ORIENTAL TASTE

PORPIA NUE POO	380
Golden fried spring rolls filled with crabmeat, taro and shitake mushrooms served with chili plum sauce	
SAMOSAS VEGETARIAN FILLING	300
Served with tamarind sauce and fresh mango salad	
SATAY MOO RUE SATAY GAI	250
Marinated pork or chicken skewers served with peanut sauce	
TOM YUM GHOONG 	320
Traditional spicy prawn soup with lemon grass, galanga and mushrooms	
PHAD THAI GHOONG SOD	320
Famous Thai fried noodles with fresh prawns	
PHAD KRAPAO RAAD KHAO	250
Stir-fried pork, beef, chicken or prawns with basil leaves, served with steamed rice	
GHONG PHAD SAUCE NOEI MA-NOW	350
Fried tiger prawns flavoured with garlic, chilli, butter and lime juice served with steamed vegetables and rice	

PLA KRA-PONG PHAD SAUCE MAKHAM	320
Fried red snapper fillet with tamarind sauce served with vegetables and steamed rice	
CHU CHEE PLA SALMON 	380
Fried red curry with salmon fish fillet served white rice and vegetables	
PHAD SEE IEW	250
Fried noodles with soya sauce, sliced chicken, egg and vegetables	
MEE SPAM	250
Fried yellow noodles with seafood, eggs and crisp fried shallots	
KHAO PHAD GAI, MOO RUE GHOONG	250
Thai fried rice with your choice of chicken, pork or prawns	

DESSERT

MANGO PANNA COTTA	250
Light and creamy dessert with mango coulis	
CREAMY PUMPKIN DREAM PIE	250
It adds a rich, decadent dimension to the fluffy mascarpone-pumpkin layer	
RED CHERRY CRUMBLE TART	240
With vanilla ice cream and orange sauce	
BANANA SPLIT	190
Three flavours of ice cream with banana and a trio of sauces	
TROPICAL FRUIT PLATER	190
An array of seasonal fresh fruits	
SCOOP OF HOMEMADE ICE CREAM	90
Vanilla, Chocolate, Strawberry, Mocha, White coffee, Tiramisu, Milk, Almond, Hazelnut, Bubblegum, Coconut And Yoghurt ice cream	
CAKE OF THE DAY	190
Choice of cake Sacher, chocolate Bourbon, carrot cake or pie garnished with fresh fruit And sauce	



Indicates spicy dishes

All dishes are prepared without monosodium glutamate

Please inquire for additional vegetarian options

Prices are inclusive of service charge and government tax.