

Som Tum Goong Yang



Thai Tradition Starters



Lahb Gai/Moo/Nuea 220

Spicy lemon dressing with Thai basil and shallot salad w/ your favorite of meats (Chicken, Pork, Beef)



Som Tum Goong Yang 220

Popular Thai papaya salad w/ grilled prawns



Phla Goong 220

Fantastic fresh prawns tossed in spicy & Thai herb dressing



Poh Pia Sod 220

Soft spring roll stuffed with shrimps, cucumber, bean sprout, coriander, carrot, rice noodle and lettuce



Gai Hor Bai Toey 220

Deep-fried marinated chicken wrapped in Pandan leaf



Gai Satay 220

Chicken Satay with delicious peanut sauce and sweet cucumber dips



Poh Pia Goong 220

Shrimp spring roll served w/ plum sauce



Poh Pia Phak 190

Crispy vegetable spring roll served w/ plum sauce



Thord Mun Goong 220

Deep-fried prawn cake served with a chili, cucumber and peanut sauce



 **Yum Thalay 220**
Seafood salad in spicy lime and chili sauce



 **Yum Nuca Yang 220**
Spicy grilled beef salad with Thai egg plant and mint leaves



 **Yum Woon Sen 220**
Lovely glass noodles salad, shrimp and minced pork combined w/ spicy sauce



 **Tom Yum Goong 220**
Spicy prawn soup with straw mushrooms and lemongrass



Tom Kha Gai 200
Fragrant coconut and chicken soup with lime leaves and galangal



Kaeng Jhued Toa Hoo Moo Saab 200
Light soup w/ soft tofu and minced pork



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**Phad Num Mun Hoy
Gai/Moo/Nuea 290**

Stir-fried onion, mushroom, spring onion
and oyster sauce w/ your favorite of meats
(Chicken, Pork, Beef)



**Phad Khing
Gai/Moo/Nuea 290**

Stir-fried fresh ginger, mushroom
and oyster sauce w/ your favorite
of meats (Chicken, Pork, Beef)



**Khao Phad Gai/Moo
/Nuea 290**

Fried rice in tomato and kale w/your
favorite of meats (Chicken, Pork, Beef)



Gai Phad Med Ma-muang 290

Stir-fried chicken breast with vegetables, cashew nuts,
and dried chili in oyster tamarind sauce



Pla Nueng See-Eew 450

Steamed fish with soy sauce and Thai herbs w/
your favorite of fish



**Poo Nim Phad Phong
Karee 450**

Stir-fried soft shell crabs w/ yellow curry
powder



Pla Thord with Favorite Sauce 450

Deep-fried whole fish with choices of sweet and sour sauce / dried red curry or garlic & pepper sauce



Phad Preaw waan Gai/Moo/Nuea 290

Stir-fried bell pepper, onion, tomato, and pineapple in a special sweet and sour sauce w/ your favorite of meats (Chicken, Pork, Beef)



Phad Thai Goong 290

Fried rice noodles topped with prawns, egg, bean curd, bean sprouts, fish sauce and ground peanut



Goong Thord with Favorite Sauce 450

Deep-fried prawn with choices of garlic & pepper / spicy hot basil or red curry sauce



Panaeng Gai/ Moo/Nuea 290

Panaeng curry in coconut milk w/ your favorite of meats (Chicken, Pork, Beef)



Kaeng Phed Ped Yang 290

Roasted duck in red curry, fresh fruit in coconut milk



Massaman Gai 290

Julienne of chicken breast in massaman curry, Thai herbs, roasted peanuts and shallots



Kaeng Khiew Wan Gai /Moo/Nuea 290

Green curry with pork / chicken or beef



Kaeng Som Pla 290

Southern sour curry with sea bass fillet



Plamuek Phad Krathiam 290

Stir-fried squid with garlic pepper and oyster sauce



Plamuek Phad Ton Hom 290

Great combination of squid, spring onion and oyster sauce



Goong Phad Hed 290

Stir-fried shrimp mixed w/ mushrooms and oyster sauce

Seared Fresh Tuna Salad



International
Dishes - Starters



Warm Seafood Combo 450
(Prawn, mussel, squid, hile crab) with shallot red wine vinaigrette



Seared Fresh Tuna Salad 280
Marinated in pepper wine and served with grilled vegetables



Greek Salad 280
Refreshing vegetable mixed with cucumber, tomatoes, onions, olives, capsaicums, feta cheese and balsamic vinaigrette



Crab Meat Salad 280
Tomato, bell pepper, onion and avocado with sesame vinaigrette



Norwegian Smoked Salmon 280
Served with green apple-celery salad and walnut vinaigrette



Seared Beef Capriccio 280
Basil sun-dried tomatoes, balsamic, pesto

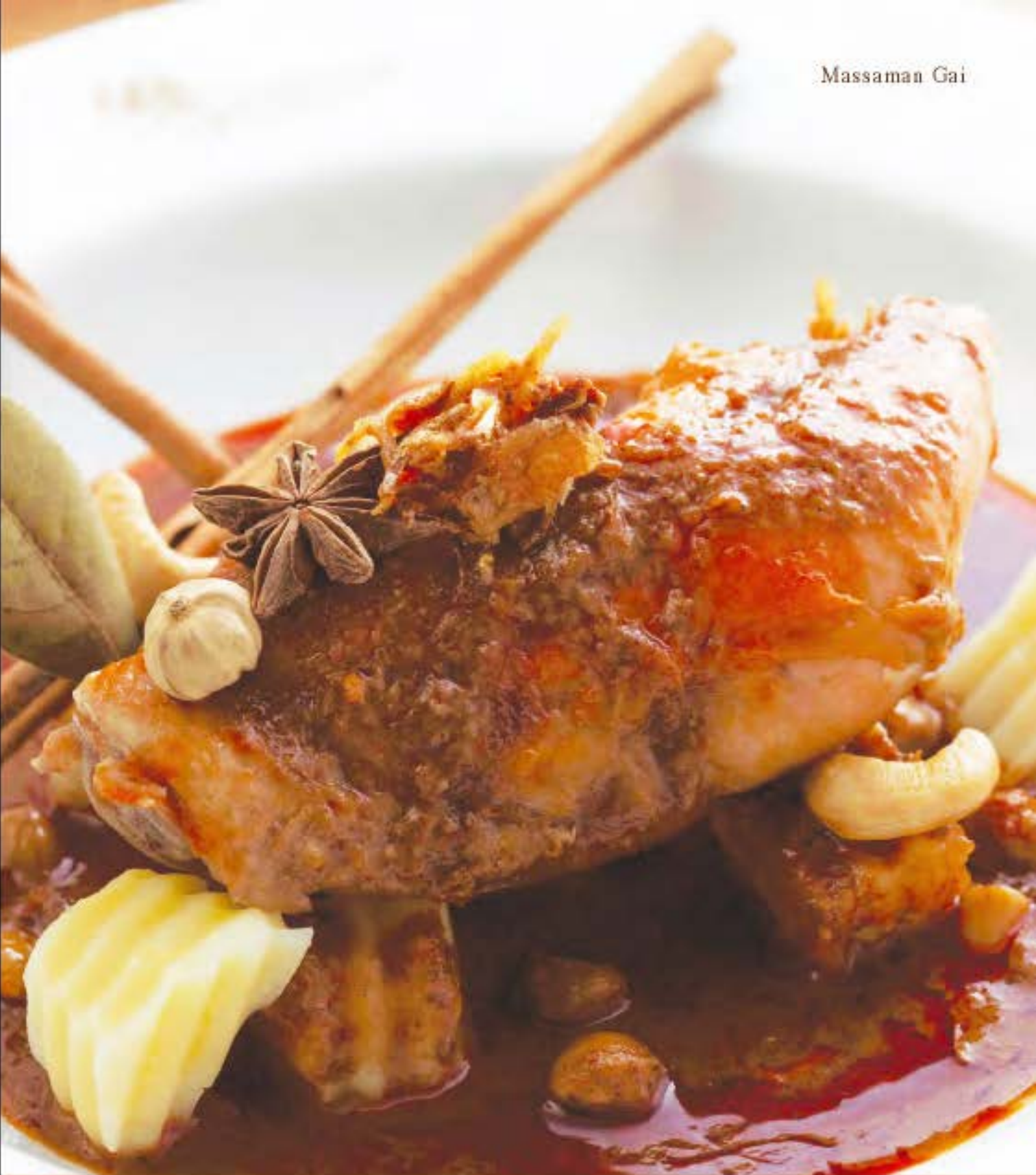


Caesar Salad with Chicken Or Smoke Salmon Or Prawn 280
Crispy green leaves tossed in caesar dressing, crispy bacon, croutons, parmesan cheese and anchovies

Lobster & Shrimp Bisque



Soups



Main Course



Phad Phak Ruam 290

Stir-fried assorted vegetables w/ fresh garlic and oyster sauce



Khao Phad Thalay 290

Fried rice with seafood (prawn, squid, crab meat) in tomato and kale



Santhiya Thai Set Menu A (THB 599)

Lahn Gai/Moo/Hua, Gai Satay, Tom Yum Goong, Kaeng Khiew Wan Gai/Moo/Nuea, Khao Suay (Rice), Mango with sticky rice



Santhiya Thai Set Menu B (THB 599)

Somtam, Tom Kha Gai, Kaeng Phed Ped Yang, Phad Prawn Woon Goong, Grogong Strong, Khao Suay (Rice), Khay Bua Shee (Banana in coconut milk)



Creamy Tomato Soup 250
With seared prawns and basil oil



Chicken Consommé 250



Lobster & Shrimp Bisque 250
Served with crab meat on garlic bread

Mackerel Fish Steak



Main Course



Pan-fried Pacific Snow Fish 480
Served with creamy spinach and tomato salsa



Pan-roasted Sea Bass Fillet 450
With polenta cake, baked tomato cherry and creamy white wine sauce



Salmon Steak 480
Served with sautéed mushroom and caper cream sauce



Mackerel Fish Steak 480
Served with tomato beef salad and pesto sauce



Fish Fillet Trilogy 480
Sea bass, salmon and snow fish Served with polenta, potato and spinach



Sesame-Coconut Giant White Prawns 480
With grilled pineapple, steamed jasmine rice and teriyaki sauce



Baked Tiger Prawns 480
With garlic herbs of butter and baked tomato cherry



Baked Whole Sea Bass 480
Marinated whole fish (fish of the day) served with grilled vegetable



Grilled Pork Fillet 450
Served with broad beans, snow peas and wild mushroom cream sauce



Grilled Imported Beef Tenderloin 650

With sautéed potato, grilled vegetable,
and red wine sauce



Grilled Chicken Breast 450

Wrapped in Parma ham, roasted tomatoes
and creamy pesto sauce



Pan-fried Duck Breast 450

With polenta cake and dried figs sauce



Lamb Shank 650

served with saffron risotto rice



Fisherman's Basket (for two) 1,650

Fresh from the gulf prawns, calamari, mussel, sea bass and blue crab.
Served with home-made cut fries, lemon and three dipping sauces.



Phuket Lobster With Your Choice of Sauce 2,000

served with grilled corn, grilled vegetables, baked potato



Lamb Cutlet 550

Served with gravy sauce

Spaghetti Scallop



Pasta & Risotto
Served with garlic bread



Spaghetti Alfredo 390
With bacon, mushrooms, chives and creamy strong flavored parmesan sauce.



Penne Smoked Salmon 390
With asparagus, tomato and pesto cream sauce



Spaghetti Arabiata & Sausages 390
With garlic, chili, tomato sauce and veal sausages



Spaghetti Bolognese 390
With rich, chunky meat sauce, fresh rosemary and grated parmesan cheese



Spaghetti Scallop 390
Grilled scallops, salmon caviar and cream



Ravioli Seafood 390



Seafood & Black Ink Fettuccine 390

With sun dried tomatoes, pesto and seafood (tiger prawn, squid, mussel)



Risotto Seafood 390

Seafood (tiger prawn, squid, mussel) in scented with saffron



Risotto Wild Mushroom 390

With wild mixed mushroom and deep-fried Parma ham



Prime Beef Fettuccine 390

Beef tenderloin, seasonal mushrooms with brown sauce

Vegetarian Menu

Poh Pia Phak 190

Crispy vegetable spring roll served w/ plum sauce

Phad Thai Phak 250

Fried rice noodle with egg, bean curd, chives, bean sprouts, tamarind sauce and ground peanut

Kaeng Kiew Wan Phak Ruam 250

Green curry with coconut milk, mixed vegetable, sweet basil and chili pepperoni

Tom Yum Hed 250

Spicy soup with straw mushroom

Kuay Tiew Raad Nha Phak 250

Mixed seasonal vegetables in quick gravy sauce toast on rice noodles

Rotee Vegetable 280

Rotee bread roll with stir-fried mixed vegetable

Polenta Cream Sauce 280

Pan-fried polenta cake with mushroom cream sauce

Mixed Salad 250

With our own balsamic vinaigrette

Vegetarian Baked Focaccia Bread 280

With fresh tomatoes, mushrooms, onions, bell peppers, olives, oregano and mozzarella cheese

Healthy Salad 280

(rocket salad, potato, tofu, cherry tomato and spa salad dressing)

Ravioli Spinach Mushroom Cream Sauce 280

Fettuccine Bean Bolognese Sauce 280



Kid's Menu



Fried Rice with Chicken	150
Boiled Rice with Pork	150
Chicken or Pork Sausage with French Fries	150
Fish-N-Chips with French Fries	150
Chicken Nuggets with French Fries	150
Confetti Pasta in Tomato Sauce	150
Finger Ham & Cheese Sandwich with French Fries	150
Shrimp & Vegetable Tempura	150
Hotdog (pork or chicken sausage)	150
Egg Noodle Soup with Pork Ball	150
Shrimp Wonton Soup	150
Spaghetti Cream Sauce with Chicken Ball	150

Coffee Tiramisu



Desserts



Mango Mousse Dream 150



Refreshing Lime & Almond tart 150



Home - made Dutch Apple-pie with Cinnamon 150



Fresh Tropical Fruit Platter in Season 150



Coconut Panna Cotta 150



Cream Brulee 150



Banana Rotee 150



Banana In Coconut Milk 150



Coffee Tiramisu 150



Cake Of The Day 150



Selection Of Chocolate 200



Assorted Ice cream 80