

APPETIZERS

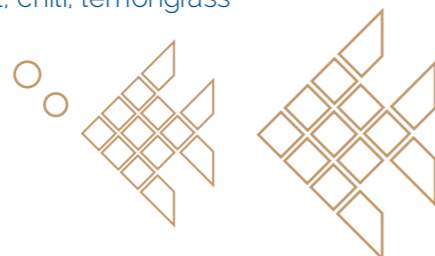
(KR) GOONG SARONG	450
Sweet chili with mango sauce, salmon roe	
TORD MUN GOONG	450
Crisp prawn cakes with sweet plum sauce	
MIENG KHAM	250
Traditional Thai herbs, lime, shallot, ginger, roasted peanuts, dry shrimp and chili served in betel leaves and mieng kham sauce	
POR PIA TOD	350
Vegetable spring rolls, glass noodles and plum sauce	

RICE · NOODLE · VEGETABLES

PHAD THAI GOONG	480
Rice noodles, Thai style sauce, prawn, tofu, bean sprouts and banana flower salad	
KHAO PAD SUPPAROD	480
Pineapple fried rice, yellow curry, egg and cashew nuts	
VEGETARIAN PAD SEE EW	480
Flat thick rice noodles, bok choy, carrots, mushrooms and baby corn	
KHAO PHAD	480
Fried rice, egg, soya sauce, vegetables, pork or chicken	
PAD KARPOW HED TOW HOO	250
Eringi mushrooms, garlic, chili, soy, basil, bok choy and yellow tofu	
PHAD PAK RUAM	250
Stir-fried mix vegetables with oyster sauce	
(KR) STEAMED NOODLES	80
STEAMED JASMINE RICE	80

SOUPS

TOM YAM GOONG	450
Sour and spicy prawn soup, lemongrass, galangal, mushrooms and lime	
TOM KHA GAI	450
Coconut cream soup, chicken, galangal, chili, lemongrass and straw mushrooms	



MAINS

PHOO MANOW	590
Stir fried blue crab, garlic, chili, spring onion, coriander, roasted rice and lemon sauce	
(KR) GAENG PHOO	680
Blue swimmer crab curry, wild betel leaf, coconut cream, sweet basil and steamed noodles	
PAD PRIK KHING	1,700
Stir fried dry Phuket lobster curry, coconut milk, capsicum and ginger	
(KR) PLA KA- PONG	1,400
Deep fried sea bass, green mango with sweet and sour	
GOONG SAM ROD	850
Fried king prawns, tamarind, sweet chili, pineapple, kaffir lime, and salmon roe	
MOO HONG	450
Slow cooked pork belly, five spices, soy sauce, palm sugar and cinnamon stick	
GAENG KEAW WAN GAI	350
Green chicken curry, eggplant, chili and coconut cream	
GAI PAD MED MA MUANG	350
Stir fried chicken, cashew, soya sauce, oyster sauce and spring onions	
PANAENG NUEA	700
Red beef curry simmered with coconut milk and sweet basil	
MASSAMAN LAMB CURRY	550
Sweet potatoes, aromatic Thai spices, onion, peanuts and roti	
GAENG PHED PED YANG	450
Red roast duck curry, coconut milk, pineapple, lychee and soy sprouts	

SALADS

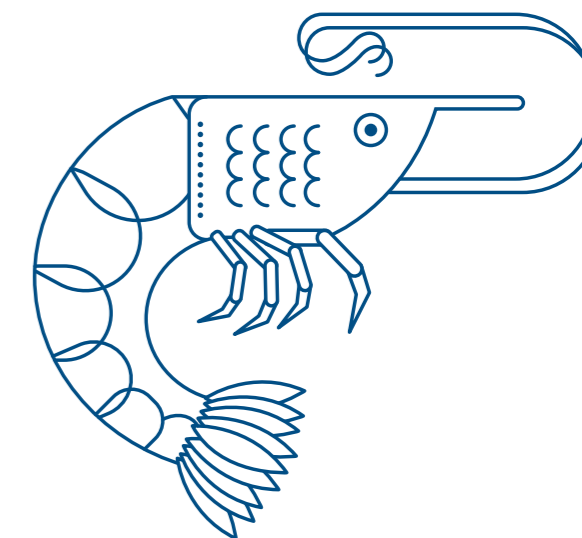
YUM SOM O	350
Thai pomelo salad, grilled prawns, shallots, mint, dried chilli and coconut dressing	
SOM TUM	350
Papaya salad, peanut, garlic, green bean, fish sauce, chili and lime	
(KR) NAM TOK NUEA	520
Dry chili, grapes, mint, roasted rice powder	
LARB GAI OR LARB MOO	350
Chicken or pork, coriander, spring onion, dried chili powder and citrus mint dressing	

(KR)

KATA ROCKS CLUBHOUSE

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LUNCH MENU



CLASSICS WITH A MODERN TWIST

-  **AVOCADO AND POACHED EGG CAESAR SALAD**
Anchovy dressing, parmesan cheese & extra virgin olive oil
- OHLA BURGER**
Iberico ham, brie cheese and BBQ sauce
-  **LAMB BURGER**
Tzatziki, pickled shallots, cucumber, wild rocket and feta cheese
- KR PRAWN COCKTAIL SALAD**
Fennel, tomato salsa, cocktail sauce and salmon roe
- TAGLIATELLE PESTO**
Pine nuts, parmesan cheese, fresh basil and extra virgin olive oil
- BURRATA SALAD**
Garden tomatoes, pesto dressing, pine nuts, extra virgin olive oil

TO SHARE

- SMOKED SALMON PLATTER**
Mozzarella, rocket salad and grilled focaccia
-  **TUNA AVOCADO TARTAR**
Shallots, sesame, lime, soy sauce and salmon roe
- MUSHROOM PIZZA**
Black truffle, fresh mozzarella and wild rocket
-  **WHIPPED RICOTTA PIZZA**
Basil and fresh tomato pizza
-  **SEAFOOD PLATTER (FOR TWO)**
Boston lobster, shrimp, crab, oyster, mayonnaise, cocktail sauce and shallot vinegar

GREEN & HEALTHY

- QUINOA AND CHICKPEAS SALAD**
Goat cheese, cashewnuts, radish and pomegranate honey dressing
-  **GREEK SALAD**
Tomatoes, cucumber, kalamata olives, red onions and feta cheese
- SEED & NUT SALAD**
Spinach, walnuts and mixed seeds, goat cheese and honey dressing
-  **WATERMELON SALAD**
Rocket, feta cheese, spinach, nuts and berries

Prices are exclusive of 7% tax and 10% service charge

FISH & SEAFOOD



- 450 **BARCELONETA SEAFOOD RICE** 1,800
Spanish prawns, calamari and mussels
(for two, please allow 30 minutes preparation)
-  550 **QUINOA SALMON BOWL** 650
Diced salmon, shallot, sesame, avocado, salmon roe and ginger
- 550 **HALF DOZEN OF FINE DE CLAIRE OYSTERS FROM FRANCE** 500
Freshly shucked and served natural with lemon and seafood sauce
- 650 **GRILLED LOBSTER** 1,500
Hollandaise sauce, tomato salad with extra virgin olive oil dressing
- 480 **GRILLED LOBSTER** 1,500
Hollandaise sauce, tomato salad with extra virgin olive oil dressing
- 500  **STEAMED SEA BASS** 750
Wrapped in banana leave, ginger, kaffir lime served with garden tomatoes and shallots salad, extra virgin olive oil

FROM THE GRILL

- 550 **GRILLED AUSTRALIAN LAMB CUTLETS** 1,100
Lemon and rosemary gremolata, mojo verde
- 600 **GRILLED WAGYU RIB EYE M4** 1,600
Tomatoes and wild rocket salad, extra virgin olive oil
- 520 **AUSTRALIAN WAGYU TENDERLOIN M5** 1,600
Tomatoes and wild rocket salad, extra virgin olive oil
-  520 **DOUBLE ENTRECOTE DE BOEUF WAGYU M5 (for two)** 2,900
Tomatoes and wild rocket salad, extra virgin olive oil

SIDE DISH

- CREAMY MASHED POTATOES 120
- CREAMY SPINACH 100
- STEAMED VEGETABLES 100
- SAUTEED MUSHROOMS WITH PERSILLADE 100

450
450
450



KR
KATA ROCKS CLUBHOUSE



MEDITERRANEAN

LUNCH MENU

