

# THAI FAVOURITES

## Starters

### Satay Gai G/C/N | 260

Grilled chicken satay with Thai vegetable pickles, slow cooked peanut sauce

### Yam Som O Goong G/C | 360

Pomelo salad with coconut, poached shrimps

### Yam Talay G/C/SPA | 360

Freshly poached seafood salad with prawns, squid, mussels, scallops, tomatoes, onions, celery leaves and spicy lime dressing

### Yam Nuea Yang G/C | 320

Thai style beef salad with spicy dressing, crunchy vegetables

### Tom Yum Goong G/C/SPA | 380

Legendary creamy hot and sour soup, Thai herbs, prawns, mushrooms, steamed rice

### Tom Kha Gai | 340

Thai chicken in coconut milk soup



## From the wok

### Phad Thai Goong G/N | 300

Classic wok fried rice noodles, sea prawns, tamarind sauce

### Moo / Gai Phad Med Mamuang N/P | 280

Cashew's and pork or chicken wok fried with capsicum, mushrooms, spring onions, dried chili, steamed rice

### Nuea Phad Nam Man Hoi | 380

Stir-fried beef in oyster sauce, capsicum, mushrooms

### Khao Phad Chicken G | 220

#### Prawns | 260

#### Vegetables | 200

Stir fried rice with eggs, vegetables

### Kaphrao Chicken G | 240

#### Prawns | 280

#### Vegetables | 220

Wok fried with chili, hot basil leaves, fried egg and steamed rice



# COAST

BEACH CLUB & BISTRO

## SALADS

### Coast Caesar salad V/P | 300

Heart of romaine, anchovies, Parmigiano Reggiano, crispy bacon and croutons

Add your favorites:

**Prawns | 380**

**Chicken breast | 350**

### Greek salad D/G/C/V/SPA | 340

Ripe tomatoes, shallot, green bell pepper, Kalamata olives, cucumber, feta cheese, oregano and olive oil

### Healthy salad D/G/C/V/S/H/N/SPA | 420

Kale, beetroot, avocado, nuts, apple, orange, olive oil and lime dressing



## TAPAS

### Gambas al ajillo D/C/G/S/H | 320

Spanish style sauteed prawns with garlic

### Pulpo a la gallega D/C/G/S/H | 350

Baked octopus with garlic and paprika

### Seabass Ceviche D/C/G/S/H | 420

Seabass, leche de tigre, shallot, coriander, fried garlic

### French oyster D/C/G/S/H | 110 per piece

With mignonette sauce, lemon and tabasco

### Tuna tartare D/C/G/S/H | 480

Tuna, avocado, cherry tomato, lemon dressing

### Wagyu beef skewer D/C/G/S/H | 450

Marinated Wagyu beef with roasted garlic sauce

### Tostada D/C/G/S/H

Avocado, lime, olive oil, sun dried tomato | 380

Shrimp, tomato, olive oil, parsley | 350

Scallop, rocket salad, carrot coriander, olive oil | 420

### Tapas platter for 1 person, choice of 4 tapas | 800

### Tapas platter for 2 persons, choice of 4 tapas | 1,200

## COAST SIGNATURE

### Surf and Turf tower | 3,500

Rock lobster, tiger prawns, squid, NZ mussels, rib eye, skirt and flank steak with seasonal vegetables and delicious sauces

### Seafood platter D/G/S/H | 2,800

Rock lobster, tiger prawns, NZ mussels, blue crab, scallops and clams with horseradish, tabasco and lemon

## COAST PLATTERS

(Price for 2 Persons)

### Cold cuts board N | 880

Parma ham, mortadella, chorizo / dry fruits, nuts and pickle

### Cheese board N | 860

Gruyere, manchego, blue cheese / fresh fruit, nuts and jam

### Oyster platter D/C/G/S/H | 650

Half dozen oysters with mignonette, tabasco, and lemon

## BURGERS AND MORE

### Beef burger | 420

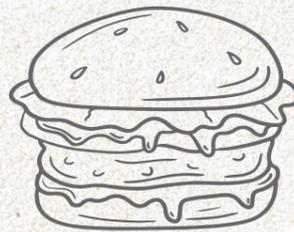
150g beef, Cheddar cheese, tomato, iceberg salad, BBQ sauce, pickled cucumbers with French fries

### The signature Coast burger P | 650

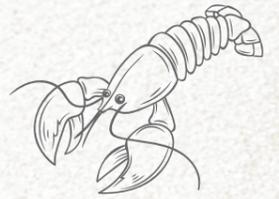
200g beef patties, Emmental cheese, bacon, tomato, iceberg salad, BBQ sauce, pickled cucumbers with French fries

### The Coast club sandwich P | 340

House made bread, mayonnaise, lettuce, tomato, egg, crispy bacon, chicken breast with French fries



## SOUPS



### Lobster bisque D/C/G/S/H | 440

Served with basil oil

### Gazpacho D/C/G/S/H/V | 350

Served with bread

## PIZZAS

### Margherita C/V | 320

Tomato sauce based with mozzarella, basil

### Kaphrao | 350

Tomato sauce based with mozzarella, spicy fried chicken, hot basil leaves, fried egg

### Hawaii P | 380

Tomato sauce based with mozzarella, Paris ham and pineapple thin slice

### Seafood | 450

Tomato sauce based with mozzarella, squid, prawns and NZ mussels

### Pepperoni P | 400

Tomato sauce based with mozzarella, chorizo

### Vegetarian V | 320

Tomato sauce based with mozzarella, mix vegetables



## MAIN SEAFOOD

### Belgium mussels | 530

with shallot, garlic, beer, cream and herbs with fries



### Seabass C/H/S | 480

### Salmon C/H/S | 580

Pan fried fillet, rocket salad, mango salsa, lemon and Maldon salt

### Tiger prawns C/H/S | 980

Grilled tiger prawns, vegetables medley, ginger and coconut sauce

## MAIN MEAT

### Skirt steak 200g G | 1,100

Skirt steak, cauliflower rice and chimichurri sauce

### Flank steak 200g G | 1,100

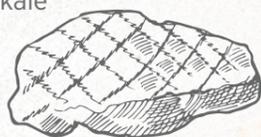
Flank steak, Chinese broccoli and mushroom sauce

### Rump steak 200g G | 1,200

Rump steak, roast sweet potato and peppercorn sauce

### Corn fed chicken G | 450

Corn-fed chicken breast, sauté kale with garlic and lemon and honey mustard sauce



## DESSERTS

### Fruit platter V/G/C/S | 250

Choice of 4 items

Watermelon, pineapple, papaya, dragon fruit, cantaloupe, passion fruit or mango yellow

### Very berry mousse V | 280

Light vanilla cream layered with berries compote and fresh berries

### Coconut cream pie V | 250

With coconut ice cream and roasted almond

### Chocolate cake bar V | 250

Chocolate mousse cake and dark chocolate grated with fresh berries

### Mango sticky rice bowl V | 280

Coconut sticky rice, yellow mango, mango ice cream and coconut sauce

### Ice cream V/H | 90 per scoop

Chocolate, vanilla, coconut, mango, passion fruit

D: For diabetics G: Gluten Free C: Low Calories V: Vegetarian S: Low sodium H: Heart friendly N: Nuts P: Pork Spa: Spa Cenvaree recommendation

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX.