

## **To Start**

#### Ceviche 700

White fish, red onion, lime & orange juices, chilli, tomato, avocado and coriander

## Soup Of The Day 🕔 380

Creamy vegetable soup

## **Tuna Tartare** 600

Fresh tuna, egg yolk, capers, red onion

## Quinoa Salad 🕥 380

Organic quinoa, rocket leaves, grapefruit, Granny Smith, raisins, cherry tomato

#### Yao Yai Caprese Salad 💟 600

Fresh mozzarella, tomato, basil leaves and homemade pesto sauce

## Spicy Beef Tacos 💋 850

Charcoal grilled beef, bell peppers, melted cheese, jalapeño, guacamole and Pico de Gallo

## Clams A Bulhão Pato

Sauteed clams with white wine, garlic and chopped coriander

## Chilled Seafood Tower 🕖 (Best For Sharing) 5800

Oysters, ceviche, prawns, king crab leg, Phuket lobster, scallops, clams, mussels and blue crab

## Baby Romaine Caesar Salad 💿 450

Caesar dressing, Ching Chang local anchovies, poached egg, parmesan cheese and garlic bread croutons

Choice of grilled jumbo prawns 620 Choice of grilled chicken breast 520 Choice of smoked salmon 620

## Cold Avocado Soup 🕔

Creamy avocado soup perfumed with lemongrass and coconut milk

## Greek Salad 🔮 550

Tomato, red onion, cucumber, green bell pepper, kalamata olives, feta and oregano

## Vietnamese Rolls 🕔 480

Fresh Vietnamese vegetables wraps, peanut sauce

## Yao Yai Crispy Calamari 🔮

Crispy calamari rings with garlic, herbs and mayonnaise

## Coconut Crusted Prawns 620

Island flavored prawns in a smooth coconut batter and chutney

#### Chicken Wings **2** 600

Tossed in Asian BBQ sauce with sweet chili and cheese sauces



Vegan Vegetarian Spicy Pork Locally Sourced



## **Our Japanese And Hawaiian Corners**

## Sushi & Sashimi Platter 1450

Chef's selection of maki, nigiri and sashimi

## Nigiri 700

Salmon, prawns and tuna

## Vegan Roll 💟 600

Avocado, cucumber, mango, asparagus, vegan mayonnaise

### **California Roll** 700

Crab meat, tobiko, avocado and mayonnaise

## **Poke Bowl Tuna 580** Mixed Seafood **720** Vegetarian 🕔 580

Seaweed, edamame, avocado, mango, spring onion, red onion, radish, cucumber, micro herbs, carrot

## Sashimi 650

Yellowfin tuna, salmon and white snapper

## **Spicy Salmon Roll**

marinated salmon, chipotle, cream cheese, cucumber

### **Tempura Roll** 650

Prawn, Eel, avocado and cucumber

## **Chicken Bowl** 650

Grilled chicken breast, cherries tomatoes, jalapenos, sesame seeds, pineapple, coriander leaves, bulgur and aromatic herbs

## **Tuna Bowl** 650

Pan seared Tuna loin, rocket leaves, avocado, radish, microgreens, and chimichurri sauce

## Vegan Bowl 🕥 600

Marinated tofu, red rice, cucumber, heirloom cherry tomato, sliced avocado, broccoli, pumpkin seeds, edamame, red cabbage, pickled ginger and wakame

















## **Catch Of The Day**

The daily catch of our local fisherman Please ask our team for today's selection

## Grilled BBQ () (Your Choice Of Cooking)

Simply grilled over a banana leave
Natural
Marinated
Salt crusted oven baked (24 hours notice required)

Pasta

## Hot Seafood Platter (Best For Sharing) 6000

Baked oysters, prawns, Alaska king crab leg, Phuket lobster, slipper lobster, scallops, clams, mussels, blue crab

# Steamed () (Your choice Of Cooking)

Neung Manao **//** *Lime & chili* 

Neung See-Ew Soy & ginger

# Napolitana 🛇

Roasted tomatoes with basilic

#### Fungi & Pollo 580

Mushrooms and chicken breast slow cooked in a white creamy sauce, thyme and 18 months parmesan

#### Seafood 730

Clams, calamari, king prawns, Phuket lobster dices, garlic, virgin olive oil, cherry tomatoes and coriander

## Beef Bolognese 500

Traditional Emilia-Romagna recipe; slow braised beef ground meat

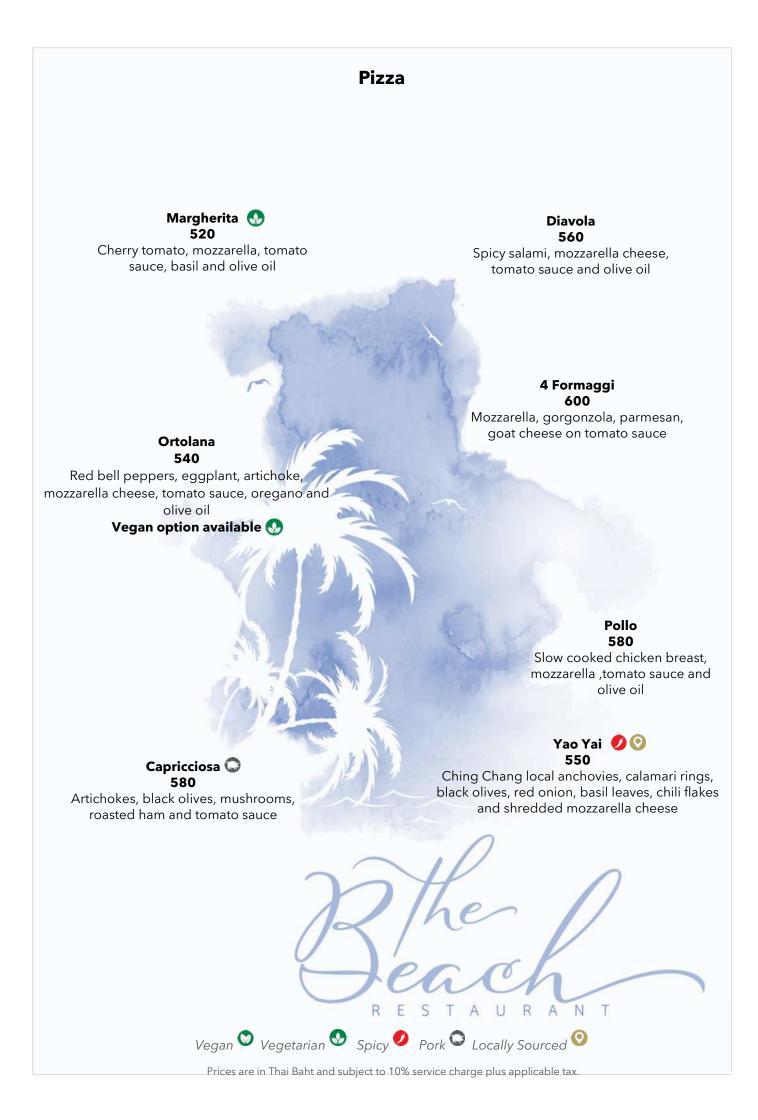
#### Vongole 650

Sautéed clams with chopped garlic, red chopped chili and julienne of sundried tomato

Your choice of Fusilli, Penne, Spaghetti, Linguini or Gluten Free



Prices are in Thai Baht and subject to 10% service charge plus applicable tax.



## From The Grill

Sides

**Australian Black Angus Tenderloin** (200g) 1680

**Australian Black Angus Rib Eye** (200g) 1500

Australian Wagyu Striploin (200g) 1700

**Australian Grilled lamb chops** 1200

**Roasted Pumpkin With Shaved Dry Coconut** 300

> **Grilled Mixed Vegetables** 300

**Roasted Baby Potatoes** Sauteed With Garlic And Rosemary 300

> **Garlic Fried Rice** 200

**Steam White Rice** 175

**Tomato And Onion** Salad 220

**Creamy Mashed** Potatoes 200

**Steamed Mixed** Vegetables 250

**Sweet Potato Fries** 200

> **Steak Fries** 200

**French Fries** 200

**Pomelo And Spinach** Salad 220



















## **Burgers And Sandwiches**

## Yao Yai Signature Cheese Burger 750

Homemade brioche, Angus beef patty, caramelized onion, crispy bacon, Japanese marinated cucumber, sauteed mushrooms, Roquefort, fried egg, lettuce, tomato and French fries

### **Chicken Burger** 580

Homemade brioche bread, Phuket fried chicken, cajun, mayonnaise, jalapenos, lettuce, tomato served with French fries

## Veggie Burger 💟 550

Homemade brioche with vegetables mixed with chick peas, lentils, quinoa patty, avocado, rocket leaves, mushrooms, tomato served with sweet potato chips

## **Mediterranean Chicken Wrap** 450

Grilled chicken breast, tomato, cucumber, feta yoghurt tahini sauces with French fries

## **Tuna Steak Burger**

Homemade squid ink brioche, grilled loin tuna steak, caramelized bell peppers, pineapple chutney, coriander, mayonnaise, crispy onion, lettuce, tomato served with French fries

#### **Classic Cheeseburger Sliders** 620

3 mini burgers sliders, black Angus beef, with Cheddar cheese, lettuce, and tomato slices served with French fries

### **Caprese Panini** 450

Panini. Mozzarella, tomato, pesto with French fries

## Grilled Vegetables Wrap 🕔

Grilled zucchini, trio of bell peppers, carrot, eggplant, onion in a tortilla wrap with hummus and homemade green pesto with French fries

# Yao Yai Club Sandwich 🚨

Focaccia, lettuce, tomato, crispy bacon, slow cooked chicken breast, sliced French ham, fried egg, provolone with French fries

















## **Thai Signatures**

## **Gai Satay** 450

Marinated chicken, peanut sauce, ar-jad sauce

## Kor Moo Yang 🔘 💋

Grilled Kurobuta pork neck, coriander, smoked tamarind and dry chili sauce

#### Yam Ta Lay 550

Mix seafood salad, shallot, fresh tomato and chili lime dressing

## **Tom Yam Goong**

Hot and sour soup, tiger prawns, tomato, mushroom

## Por Pia Phak 🕔 350

Homemade crispy vegetables spring roll, sweet chili sauce

#### Som tum goong yang 650

Green papaya salad, long bean, dried shrimp, grilled tiger prawns

## Tom kha Gai 450

Thai coconut soup with chicken, shallot, mushroom

#### **Phad Thai** 750

Thai style rice noodle, tiger prawn, tofu, red onion, tamarind sauce

## **Khao Phad Yalay** 650

Fried rice with egg and seafood, tomato, onion

## Phad Ka Prow Gai 💋 550

Stir fried minced chicken, chili, garlic, hot basil











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## **Desserts**

# Asian inspired Eton Mess 🕔 📀

Local strawberries, creamy texture with a crispy meringue of Thai basil leaves

## Dismounted Egg Custard Tart 450

Egg tart with yuzu lemon sorbet

## Classic Cheesecake 🕔 500

Classic baked cheesecake, raspberry sorbet

## Pecan Pie 🕔 500

Caramelized pecan pie with pistachio foam and vanilla ice cream

## Passion Fruit Crème Brulée 500

Crème brulée, Thai Passion fruit fragrance

## Chocolate Mousse 🕔 500

A foamy chocolate mousse with a chili twist

# Sliced Tropical Fruit Platter

Sliced tropical fruit selection

## Baby Pineapple Panna Cotta 🕔 500

A creamy traditional panna cotta with a jam of local baby pineapple

RESTAURANT





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