

BREAKFAST

From 7am till 12 pm

Continental

990

Bakery basket (3 choices per order)

Choice of bakery: croissant, chocolate croissant, brioche, danish pastry, muffin

English muffin, butter cake, multigrain toast, white toast, rye toast

Whole wheat toast, bagel served with butter or margarine, honey, jam or marmalade

Natural fibers and cereal (1 choice)

Choice of cereal: bircher muesli, muesli, cornflakes, banana nut crunch, shredded frosted wheat

Served with full cream or low fat milk, selection of seasonal fruit

Fruit juice

Choice of fruit juice: pineapple, orange, watermelon, mango, papaya

Tea or coffee

Choice of: freshly brewed coffee, tea or hot chocolate

American

1150

Served as additional of continental breakfast

Two local farm fresh eggs

Any style with the choice of your favorite garnish:

Grilled tomato, mushrooms, hash brown, sausages, bacon 🐷

Or

Omelet

Plain omelet or egg white

Choice of filling: tomato, mushroom, onion, bell pepper, ham 🐷, cheese

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

Vegan 🌱 Vegetarian 🌿 Spicy dishes 🌶️ Contains pork 🐷 W : Wellness cuisine
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A LA CARTE BREAKFAST

Fresh from the bakery	440
4 choices per order	
Choice of bakery: croissant, banana bread, chocolate croissant, brioche, danish pastry, muffin	
Butter cake, multigrain toast, cinnamon toast, white toast, whole wheat toast	
Bagel served with butter or margarine, honey and jam selection or marmalade	
Cereals, yoghurts	
Raisin bran, cornflakes, muesli, all bran, special k or frosties with milk or yoghurt	320
Homemade granola and dried fruit with low fat milk or yoghurt	320
Bircher muesli	320
Organic oatmeal with dried fruits and nuts	320
Natural yoghurt, low fat yoghurt	320
Fruits	380
Selection of seasonal fruits	
Waffles,pancakes, french, toast	390
Belgian waffle, chocolate sauce, whipped cream	
French toast, choice of chocolate or caramel with banana	
Pancakes with chocolate chips, banana or maple syrup	
Classic accompaniments of maple, honey, nutella, whipped cream	
Eggs	380
Two local farm fresh eggs	
Any style with the choice of your favorite garnish: grilled tomato, potato, mushrooms, chicken	
Pork or veal sausages, smoked bacon 🐷	
Omelet	380
With the choice of your favorite filling: tomato, mushroom, onion, bell pepper, ham 🐷, cheese	
Smoked salmon, spinach	
Eggs benedict	420
Two poached eggs or on english muffin with hollandaise sauce with back bacon 🐷 or smoked salmon	

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Favorites

Fried eggs with hash browns and crispy bacon 🐷	390
Scottish salmon on pumpernickel bread, cream cheese, capers, onion, lemon	650
Charcuterie and cheese platter	800
Selection of cold cuts, cheese, pickles, dried fruits and french baguette	

Asian flavors

Jok	350
Thai rice congee with minced pork 🐷, ginger and soft-boiled egg	

Kaow tom	380
Thai rice porridge with a choice of chicken, prawn or pork 🐷, crispy noodles, spring onions, ginger Peanuts, soft boiled egg, chili	

Noodle soup	400
Selection of egg noodle or rice noodle and with your choice of chicken, beef, prawns or pork 🐷, served with condiments	

Kaow phad gai, moo, neua, goong, puu	580 / 680
Fried rice with a choice of chicken, pork 🐷, beef, prawns or crab meat	

Coffee

American coffee	120
Cappuccino	150
Caffè latte	150
Espresso	120
Espresso doppio	160
Marocchino	140

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Tea

160

Hot

French earl grey

A fragrant variation of the great classic, this TWG black tea has been delicately infused with citrus fruits
And french blue cornflowers

Jasmine green tea

TWG jasmine flowers enhance the sparkling elegance of this delicately fashioned green tea

English breakfast

Very strong and full bodied with light floral undertones

Royal darjeeling

The king of Indian teas, this first flush boasts a remarkable aroma of red berries, with a round and vibrant taste

Tibetan secret

As dramatic and uplifting as the himalayan plains, this remarkably delicate TWG black tea is blended with sweet fruits and spicy
Overtones to soothe and revive the spirit

Ice

Vanilla bourbon

180

Red tea from south africa blended with sweet TWG vanilla

Lemon bush tea

200

Red tea from south africa blended with wild citrus fruits

Thai iced tea

200

Known as "cha-yen" made from strongly-brewed ceylon tea, sweetened with sugar and condensed milk

Fresh and preserved juices

200

Apple, guava, mango, pineapple, carrot, banana, thai orange, whole coconut, papaya, cranberry, tomato

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Healthy smoothies

250

- W Banana berries
Banana, raspberry, strawberry, honey, coconut cream, lemon
- W Mango lassi
Mango, yoghurt, cracked pistachio
- W Phuket pineapple
Pineapple, banana, yoghurt, coconut milk, honey




ALL DAY DINING

From 12pm till 10pm

Salads

- Caesar salad 520
Baby cos, anchovies, crispy pancetta, poached egg, parmesan vinaigrette
- with grilled tiger prawns 680
 - with grilled chicken 600
- W Beach house poke bowl 700
Yellow fin tuna fillet, avocado, edamame, seaweed, pickled ginger, lotus chips, spicy soy-wasabi dressing
- Classic niçoise 650
Greens, new potatoes, seared tuna, quail eggs, green beans, cherry tomato, anchovy, preserved lemon vinaigrette
- W Superfood bowl 650
Avocado, quinoa, chickpeas, almonds, orange fillet, sprouts, tempeh, hummus 
- W Burrata 'caprese' 700
Heirloom tomato, basil, extra virgin olive oil, sicilian oregano, sea salt 
- W Green goddess bowl 600
Rice berry, charred broccoli, edamame, greens purple carrot, cashew cheese, avocado, kimchi 
- W Mezzeh 720
Hummus, mouthabal, tarator, foul modamas, dolmades vegetable crudité, zaatar bread 

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Soups

- W Beach house gazpacho 480
Avocado, poached shrimp, quail egg croutons garnish *(vegan without shrimp and egg)*
- W Pumpkin soup 480
Carrot, orange, pumpkin confit, dill 🌿

Burger

- Beach house signature burger 800
Wagyu pattie, caramelized onion, back bacon 🐷, aged cheddar, jalapenos, lettuce
Tomato on brioche bun, fries
- Classic cheeseburger sliders 720
Four mini burgers, juicy beef patties, aged cheddar, lettuce, pickled cucumber, fries
- Buttermilk fried chicken burger 680
Cajun seasoned chicken thigh, avocado guacamole, lettuce, tomato, coleslaw, fries
- Beach house vegan burger 680
Vegan pattie, avocado guacamole, tomato, coriander, lettuce on a grains crusted brioche bun
Vegan house dressing, fries
- Battered fish burger – bibb lettuce, tomato, tartare sauce, pickled onion and cucumber, coleslaw, fries 750

Sandwiches




- The club sandwich 700
Grilled chicken breast, bacon 🐷, lettuce, tomato, avocado, fried egg, mayonnaise on three slices of toasted
Multigrain bread with fries

Pizza





- Margherita - tomato passata, mozzarella, pecorino, oregano, basil 🌿 580
- Diavola - tomato passata, mozzarella, spicy chorizo 🐷, ndujia sausage, oregano 720
- W Focaccia marinara - tomato, chili, garlic, oregano 🌿 500

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Carbonara	680
Mozzarella, guanciale ham  , onion, egg, pecorino, black pepper	
Cheeses & truffle	880
Mozzarella, four cheeses, cream of black truffle, fresh truffle, pecorino	
Pasta	
Troccoli	580
'Cacio e pepe', pecorino romano, black pepper, lemon zest 	
Rigatoni	580
'Amatriciana', guanciale ham  , dried chili, onion, tomato, pecorino romano	
W Zucchini ribbons	630
'Pesto trapanese', sundried tomato, pesto, black olive, pine nut, nutritional yeast (raw, vegan and gluten free)	
Linguine	660
'Vongole', garlic, chili, cherry tomato, clams, white wine, parsley	
Penne	660
'Bolognese', beef ragu, butter, parmigiano cheese	
The signatures	
Chilled seafood platter to share for two people or more	
Lobster, fines de claire oysters, prawns, blue crab, seabass ceviche, mussels, peruvian scallop, soy marinated tuna	5,600
Oscietra caviar	
- <i>Lemon and lime, mignonette, nam jim seafood, cocktail sauce</i>	
Mediterranean mixed seafood and meats	5,200
Beef tenderloin, lamb chops, marinated chicken, rock lobster, tiger prawns, white prawns, blue crab	
Scallop mussels, seabass	
- <i>Lemon, lime, nam jim seafood, bernaise, pepper sauce, chimichurri, lemon garlic butter</i>	
Side: truffle mashed potato, roasted potato with herbs, broccolini, garden salad, tomato salad	



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Mains

Grilled steak Wagyu striploin or ribeye; shoestring potato, broccolini, anchovy-caper butter (dry aged, 2 GR full blood Australian wagyu)	2,150 – 2,450
Grilled lamb chop Mashed potato, spinach, black garlic jus, olive oil	1,450
Roasted chicken Rotisserie young chicken, burnt black pepper-paprika, new potato, roasting jus	750
Butter poached seabass Vegetable ratatouille, fennel, saffron beurre blanc	780
Breaded veal 'milanese' Rocket, radish, salpicon, lemon	1,850
W Falafel tajine Tangy tomato sauce, olives, capers, moroccan spices, herbs 	640
Thai favorites and asian	
W Poh phia 'Krapraow' Crispy fried spicy 'chicken – basil' spring rolls, sweet plum dip	510
Summer roll Avocado, prawns, orange, fresh herbs (vegan without prawns)	510
W Somtam 'mortar' Green papaya salad, grilled free range chicken	870
Larb wings Fried chicken wings, spicy 'larb' flavors, spicy tamarind sauce 	570

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Satay club grilled tiger prawns satay on charcoal grill with spicy peanut sauce, cucumber ajar 🌶️	700
Tom yam goong Spicy and sour prawns soup with lemongrass, galangal and kaffir lime 🌶️	600
Tom kha gai Fragrant coconut milk soup with chicken and thai herbs	500
W Pho bo, Hanoi style beef - noodle soup with fresh herbs chili, lime	620
Phad thai goong Fried rice noodles, white prawns, bean sprout, tofu, egg, tamarind sauce (with tofu 🌿)	680
Kaow phad goong rue puu Fried rice with a choice of prawns or crab meat	680
Phad ka-praw gai khai dao Stir-fried chicken with chili and basil leaves with a thai style fried egg 🌶️	550
Dal makhani Black lentils curry, accompaniments, basmati rice 🌿	720
W Gaeng keaw wan gai Green curry of chicken or tofu in coconut milk with sweet basil (with tofu) 🌶️	700


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Desserts

Tiramisu mascarpone cream, espresso, sponge, cocoa	400
Coconut crème brulée with passionfruit granite	400
Lemon tart, burnt meringue, lemon zests	400
Pavlova with exotic fruit and passion fruit sauce	400
Khao niaow mamuang	400
Mango sticky rice, coconut sauce, sesame seeds 	
Ice-cream (per scoop)	250
Vanilla / chocolate / strawberry / rum raisin / cookie cream / midnight brownie	
Sorbet (per scoop)	250
Mango/ passionfruit / coconut / lychee / lime	
Fresh tropical fruit platter	380

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CHILDREN'S MENU

Halloween pumpkin Puree of pumpkin soup with croutons 🌿	350
Kids krudité Crunchy vegetable sticks with yogurt – olive oil dip 🌿	350
Mickey cheesy penne Penne pasta in cheese sauce served with grilled chicken breast	380
Spaghetti with your choice of sauce Tomato or butter and parmesan cheese or bolognese 🌿	380
Prawns or chicken fried rice Fried rice with prawns or sliced chicken breast and diced vegetables, served with an egg sunny-side-up	430
Fish and mash Grilled fish fillet with mashed potato and crudité	430
Golden chicken Crispy tender chicken fingers with fries	380
The Jr. burger classic 2 small cheese burgers with fries	450
Kids club sandwich Grilled chicken, tomato, bacon 🐷, fried egg, lettuce	450
The junior margherita pizza Tomato, mozzarella cheese 🌿	400
NYC hot dog Pork 🐷 or chicken, mayonnaise, sweet mustard	380

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Layan toddlers

Puree of pumpkin and carrot with seabass fillet and EVOO	300
Puree of broccoli and spinach with zucchini and chicken breast	300
Puree of apple with banana, mango and avocado	300



Kids desserts

Tiramisu	400
Chocolate fudge brownie with whipped cream	400
Ice-cream (per scoop)	250
Vanilla / chocolate / strawberry / rum raisin / cookie cream / midnight brownie	
Sorbet (per scoop)	250
Mango/ passionfruit/ coconut / lychee / lime	

Kids milk shakes

Vanilla / chocolate / strawberry / banana	280
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NIGHT MENU

From 10pm till 7am

Caesar salad	520
Baby cos, anchovies, crispy pancetta 🐷, poached egg, parmesan vinaigrette	600
▪ with grilled chicken breast	
Beach house signature burger	800
Wagyu pattie, caramelized onion, back bacon 🐷, aged cheddar, jalapenos, romaine Tomato on brioche bun	
The club sandwich	680
Grilled chicken breast, bacon 🐷, lettuce, tomato, avocado, fried egg, mayonnaise on three slices of toasted Multigrain bread with french fries	
Margherita	570
Tomato passata, mozzarella, pecorino, oregano, basil 🌿	
Diavola	620
Tomato passata, mozzarella, spicy chorizo 🐷, ndujia sausage, oregano	
Rigatoni	570
'Amatriciana', guanciale ham 🐷, dried chili, onion, tomato, pecorino romano	
Penne	650
'Bolognese', beef ragù, butter, parmigiano cheese	
Kaow phad gai rue nue	580
Fried rice with a choice of chicken or beef	
Phad ka-praw gai khai dao	550
Stir-fried chicken with chili and basil leaves with a thai style fried egg 🌶️	

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