



ANDAMAN BEACH HOTEL  
PHUKET

---

*Handwritten*  
COLLECTION

IN-ROOM DINING MENU

# APPETIZER

**Deep Fried Calamari | 290,-**

Crispy Battered Calamari with Sriracha Mayonnaise

**Spanish Garlic Chili Prawn | 380,-**

Chili Garlic Prawn with Garlic Bread

**Hummus Pita Bread (V) | 190,-**

Chickpea, Garlic, Tahini and Olive Oil with Pita Bread

**Bocconcini Caprese (V) | 280,-**

Bocconcini, Tomatoes and Basil

**Chicken Pelmeni | 220,-**

Chicken Dumpling with Sour Cream and Dill

**Vegetable Spring Roll (V)(N) | 170,-**

Sweet Plum Dipping Sauce

**Fresh Roll (N) | Vegetable 220,- | Chicken 240,- | Shrimp 260,-**

Hoisin Sauce

**Chicken Satay (N) | 180,-**

Peanut Sauce, Pickled Vegetables and Toast

**Shrimp Satay (N) | 260,-**

Peanut Sauce, Pickled Vegetables and Toast

**Malai Broccoli (V)(G)(N) | 290,-**

Cashew Nuts and Cheese Flavored Grilled Broccoli

**Chicken Samosa (N) | 220,-**

Chicken and Spices Stuffed Deep Fried Savory Pastry

**Aloo Samosa (N) | 200,-**

Potato and Spices Stuffed Deep Fried Savory Pastry

**Bhel Puri (V) | 220,-**

Puffed Rice and Mixed Vegetables Coated with Spicy Tangy Sauce

**Paneer Tikka (V) | 310,-**

Cottage Cheese Marinated Spicy Yoghurt Masala

(V) vegetarian | (G) gluten free | (N) contains nut

All prices are inclusive of VAT and a 10% service charge.

## SALAD

**Andaman Salad (V) | 280,-**

Romaine Lettuce, Seasonal Fruits, Cucumber, Red Radish, Ginger and Mint tossed with Homemade Dressing

**Quinoa Salad (V)(G) | 280,-**

Mixed Quinoa, Chickpea, Cucumber, Cherry Tomatoes, Capsicum, Sweet Corn, Basil, Lemon Oregano Dressing

**Olivier Salad | 260,-**

Potato, Carrot, Pea, Onion, Cornichon, Egg, Dill and Chicken Bologna with Homemade Mayonnaise

**Greek Salad (V) | 260,**

Romaine Lettuce, Cucumber, Cherry Tomatoes, Red Onion, Olives, Feta Cheese with Homemade Dressing

**Chicken Caesar Salad | 290,-**

Romaine Lettuce tossed with Homemade Caesar Dressing, Crouton, Parmesan and Grilled Chicken

**Rocket Salad (V)(G) | 280,-**

Rocket, Fresh Strawberry, Blueberry and Cashew Nuts with Balsamic Dressing

## SOUP

**Chicken Borscht (G) | 230,-**

Mixed Vegetables, Beetroot with Chicken Stock topped with Sour Cream and Dill

**Creamy Truffle and Mushroom Soup (V) | 230,-**

Hearty and Flavorful Truffle and Mushroom Soup topped with Croutons

**Shrimp Bisque | 240,-**

Creamy Shrimp Soup topped with Croutons

(V) vegetarian | (G) gluten free | (N) contains nut

All prices are inclusive of VAT and a 10% service charge.

## PASTA

**Spaghetti Creamy Ebiko with Grilled Tiger Prawn (N) | 490,-**

Grilled Tiger Prawn with Chef's Special Sauce

**Aglio Olio (V)(G) | 280,-**

Chili, Garlic, Cherry Tomatoes and Olives

**Fettuccine Pink Sauce with Pan Seared Sea Bass (N) | 450,-**

Sea Bass with Creamy Tomato Sauce and Parmesan

**Creamy Carbonara (N) | 330,-**

Chicken Bacon with Creamy Egg Yolk Parmesan Sauce

## PIZZA

**Smoked Salmon Pizza (N) | 390,-**

Tomato Sauce, Mozzarella Cheese, Red Onion, Capers and Dill

**Pepperoni Passion (N) | 340,-**

Tomato Sauce, Mozzarella Cheese and Beef Pepperoni

**4 Cheese (V)(N) | 340,-**

Tomato Sauce, Mozzarella Cheese, Bocconcini, Parmesan and Cheddar

**Margherita Supreme (V)(N) | 320,-**

Tomato Sauce, Mozzarella Cheese and Basil

**Veggie Delight (V)(N) | 320,-**

Tomato Sauce, Mozzarella Cheese, Red Onion, Cherry Tomatoes, Mushroom, Olives, Capsicum and Zucchini

**Smoked Chicken Rocket Bocconcini (N) | 370,-**

Tomato Sauce, Mozzarella Cheese, Smoked Chicken, Bocconcini and Rocket Topped with Balsamic Reduction

**Nutella Banana Marsh Mellow (V)(N) | 320,-**

Nutella, Banana and Marsh mellow with Chocolate Chips

(V) vegetarian | (G) gluten free | (N) contains nut

All prices are inclusive of VAT and a 10% service charge.

# MAIN COURSE

**Beef Stroganoff | 490,-**

Mushroom, Onion, Mustard and Sour Cream

**Pan Seared Sea Bass | 450,-**

Barley, Tomato, Red Onion, Coriander, Red Radish, Sweet Potato Serve with Lemon Butter Sauce

**Ribeye Steak | 1,090,-**

200 gr. Australian Rib Eye Steak with Mashed Potatoes, Garlic Confit and Peppercorn Sauce

**Chicken Schnitzel | 320,-**

Breaded Chicken Cutlet with French Fries

**Chicken Parmigiana | 350,-**

Breaded Chicken Cutlet Topped with Tomato Sauce and Mozzarella Cheese served with French Fries

**Beef Burger (N) | 420,-**

Australian Beef Patty, Cheddar Cheese, BBQ Sauce, Caramelized Onion, Lettuce, Tomato and Pickled Gherkin

**Plant Base Burger (V)(N) | 390,-**

Plant Base Patty, Onion, Lettuce and Tomato with Homemade Sauce

**Fish and Chips | 390,-**

Fried Fish in Batter with French Fries and Tartare Sauce

**Pad Thai | Tofu (V)(G) 290,- | Chicken (G) 320,- | Seafood (G) 370,-**

Stir Fried Rice Noodles, Egg and Bean Sprouts with Tamarind Sauce

**Fried Rice | Tofu (V) 290,- | Chicken 320,- | Seafood 370,-**

Stir Fried Jasmine Rice with Soy Sauce and Oyster Sauce

**Kua Gai | Tofu (V) 290,- | Chicken 320,- | Seafood 370,-**

Stir Fried Flat Rice Noodles with Egg and Soy Sauce

**Tom Yum | Tofu (V)(G) 290,- | Chicken (G) 320,- | Seafood (G) 370,-**

Spicy & Sour Thai Style Soup

**Tom Kha | Tofu (V) 290,- | Chicken 320,- | Seafood 370,-**

Thai Style Coconut Soup

**Cashew Nut | Tofu (V) 290,- | Chicken 320,- | Seafood 370,-**

Stir Fried Mixed Vegetables with Chili Jam Sauce

(V) vegetarian | (G) gluten free | (N) contains nut

All prices are inclusive of VAT and a 10% service charge.

# MAIN COURSE

**Green Curry** | Tofu (V) 290,- | Chicken 320,- | Seafood 370,-

Thai Green Curry with Eggplant

**Massaman Curry** | Chicken 390,- | Beef 390,-

Peanuts and Potatoes

**Dal Tadka (V)(G)(N)** | 290,-

Yellow Lentil tempered with Aromatic Spices

**Dal Makhani (V)(G)(N)** | 290,-

Lentil cooked with Butter and Rich Cream

**Mixed Veg Curry (V)(N)** | 290,-

Mixed Vegetables cooked in Spices

**Butter Chicken (G)** | 320,-

Smokey Chicken in Spices Butter Cream Curry

**Lamb Rogan Josh (G)(N)** | 390,-

Lamb cooked in a Rich Flavorful Sauce

**Chicken Biryani** | 320,-

Hyderabad Style Biryani with Chicken

# SIDE

**Mashed Potato (V)** | 150,-

Rich and Flavorful Mashed Potatoes

**Truffle Mashed Potato (V)** | 190,-

Rich and Creamy Truffle Flavorful Mashed Potatoes

**French Fries** | 180,-

Tomato Ketchup and Mayonnaise

**Sauteed Vegetables (G)** | 190,-

Sauteed Vegetables with Garlic and Balsamic Vinegar

**Garlic Confit (G)** | 120,-

Garlic Cooked in Olive Oil and Herbs

**Indian Bread (V)** | 65,-

Plain Nan

Butter Nan

Garlic Nan

**Curd and Raita (V)**

Plain Yoghurt | 120,-

Tandoori Roti

Butter Roti

Mixed Veg Raita | 140,-

(V) vegetarian | (G) gluten free | (N) contains nut

All prices are inclusive of VAT and a 10% service charge.

# DESSERT

**Ice Cream (G) | 90,- per Scoop**

Coconut | Strawberry | Chocolate | Vanilla

**Crepe Cake (V) | 210,-**

Berry Compote

**Passionfruit Cheesecake (V) | 220,-**

Vanilla Ice Cream

**Mango Sticky Rice (V) | 180,-**

Fresh Ripe Mango with Coconut Sticky Rice

**Fruit Platter (V)(G) | 180,-**

Seasonal Fresh Fruits

**Gulab Jamun | 180,-**

Milk Solid Dumplings in Syrup

**Elaneer Payasam | 220,-**

Simmering Milk with Tender Coconut Flesh with Vanilla Ice Cream

(V) vegetarian | (G) gluten free | (N) contains nut

All prices are inclusive of VAT and a 10% service charge.

# WINE

	<b>GLASS 150ML</b>	<b>BOTTLE 750 ML</b>
<b>SPARKLING WINE</b>		
Treviso 'Argento' Prosecco Extra Dry DOC, Veneto, Italy NV	410	1,990
<b>WHITE WINE</b>		
The Crossings, Sauvignon Blanc, Marlborough, New Zealand 2022	380	1,850
Corte Viola, Pinot Grigio IGT, Veneto, Italy 2022	320	1,490
Black Oak, Chardonnay, Sonoma County, USA 2019	450	2,190
<b>ROSE WINE</b>		
Muga Rosado DOC, Rioja, Spain 2021	450	2,190
Chevalier Torpez 'Bravade', Côtes de Provence, France 2021		2,350
<b>RED WINE</b>		
Campet Ste Marie, Pinot Noir, Languedoc, France 2021	380	1,850
Corte Viola, Cabernet Sauvignon IGT, Veneto, Italy 2021	320	1,490
Wonder Wall, Shiraz, Margaret River, Australia 2021	410	1,990

All prices are inclusive of VAT and a 10% service charge.



## APERITIF

Aperol	220
Campari	220
Martini Extra Dry	220
Martini Rosso	220
Malibu	220
Pernod	220

## SPIRIT

Gordon's Gin	220
Bacardi White Rum	220
Captain Morgan Dark Rum	220
Havana 7 Year Rum	220
Absolut Blue Vodka	220
Absolut Vanilla Vodka	220
Grey Goose Vodka	350
El Jimador Tequila	240
John Jameson Whiskey	330
Chivas 12 Year Whisky	350
JW Black Label Whisky	350
JW Red Label Whisky	350
Jack Daniel's Bourbon	350
Jim Beam Bourbon	350
Mekhong	220
SangSom	220
Bailey's Irish Cream	275
Kahlua	275

## DRAUGHT BEER

Draught 300ml	140
Draught 500ml	220

## BOTTLED BEER

Chang	130
Singha	130
Heineken	165
San Miguel Light	165

## COCKTAIL

COSMOPOLITAN	275
DRY MARTINI	275
DIRTY MARTINI	275
MANHATTAN	275
LONG ISLAND ICED TEA	275
MAITAI	275
MOJITO	275
NEGRONI	275
OLD FASHIONED	275
SINGAPORE SLING	275
SEX ON THE BEACH	275
TEQUILA SUNRISE	275
WHISKEY SOUR	275
APEROL SPRITZ	320

## FROZEN COCKTAIL

	NON ALC	ALC
MARGARITA	180	275
PINA COLADA	180	275
MANGO DAIQUIRI	180	275
STRAWBERRY DAIQUIRI	180	275

## SMOOTHIE

PINEAPPLE GREEN	275
Banana, Pineapple, Greek Yoghurt & Spinach	
MANGO GINGER	275
Mango, Ginger, Cardamom, Honey & Carrot	
MIXED BERRY	275
Blueberry, Raspberry, Banana & Yoghurt	

## 100% JUICE

Mango	135
Orange	135
Pineapple	135
Fresh Coconut	135

## SOFT DRINKS

Coke	70
Coke Zero	70
Fanta	70
Ginger Ale	70
Soda	70
Sprite	70
Tonic	70
Red Bull	165

## COFFEE

	HOT	COLD
Espresso	100	110
Americano	100	110
Long Black	100	110
Cappuccino	120	130
Flat White	120	130
Latte	120	130
Double shot	120	130

## ICED FRESH FRUIT SHAKE

Banana	135
Watermelon	135
Pineapple	135
Mango	135

## WATER

Acqua Panna (Still) 500ml/750ml	100/165
St. Pellegrino (Sparkling) 500ml/750ml	165/245

## TEA

	HOT	COLD
English Breakfast	100	110
Jasmine	100	110
Mint	100	110
Chamomile	100	110
Thai Iced Tea		110