CHOMTALAY
RESTAURANT

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## Words meaning to assist you in ordering

| | | |
|---|---|---|
| Gai | = | Chicken |
| Poo | = | Crab |
| Pla | = | Fish |
| Goong | = | Prawn |
| Moo | = | Pork |
| Nue | = | Beef |
| Plamuag | = | Squid |
| Talay | = | Seafood |
| Kai | = | Egg |
| Pak | = | Vegetable |

Should you have any dietary restrictions or allergies,
please inform our wait staff

Vegetarian dish  Contains nuts  Spicy  Chef Recommends

Surcharge 50% for Half Board, Full Board and All Inclusive

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# APPETIZERS / SALADS

**1. Regent's prawn cocktail** 350.-
Regents contemporary prawn cocktail, Spicy cocktail sauce

**2. Classic Norwegian smoked salmon** 350.-
Norwegian smoked salmon Capers red onion, Horseradish cream

**3. Seared yellow fin tuna** 390.-
Seared sesame Seed yellow fin tuna, on teriyaki soba noodles

**4. Greek style salad** 290.-
Olives, Cherry tomato, red shallot, Herb fetta

**5. Classic Caesar** 320.-
Crispy bacon, Anchovy, Crouton, Soft egg, Shaved Parmesan

**6. Chef seasonal organic greens** 290.-
Greens & Vegetable & Avocado, Chef's Dressing

**7. Nicoise Salad** 350.-
Potato, Green beans, cherry tomatoes eggs, Olives, & Tuna

**8. Mediterranean tasting** 290.-
Hummus, Baba ghanoush, Pickled vegetables Falafel chicken Sch nitzel, Pita bread

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# THAI APPETIZERS

**9. Deep Fried prawn cakes** 320.-
Crispy fried gulf prawn cakes, sweet Plum sauce

**10. Chicken wings** 250.-
Sweet & Sticky marinated chicken wings & sweet chili sauce

**11. Chicken & Pork satays** 290.-
Balinese style chicken & Pork satays, Peanut sauce

**12. Shrimp Spring Rolls** 270.-
Shrimp Spring Rolls served with Plum sauce

**13. Vegetable Spring Rolls** 190.-
Vegetable Spring Rolls served with Plum sauce

**14. Pomelo salad** 310.-
Seared Atlantic salmon on pomelo salad, Lemon honey dressing

**15. Sundried squid** 350.-
Deep fried sundried squid served with Thai seafood sauce

**16. Mixed tempura** 350.-
Served with Tartare sauce

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# THAI SOUPS

**17. Tom Kha Gai** 250.-
Creamy rich coconut soup
with chicken Thai herbs,
finished with lime

**18. Tom Yum Poh Tak ta-lay** 350.-
Spicy clear seafood soup,
Prawns, Squid, Mussels &
Hot basil

**19. Tom Yum Goong** 330.-
Topical Thai soup with prawns,
Thai herbs

**20. Gaeng Som Goong** 300.-
Sweet & Sour Yellow curry with
prawn, pineapple & lime,
Southern style

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# WESTERN SOUPS

**21. Cream of Tomato Soup** 220.-
Rich with a hint of garlic, Basil, and cream,
served with garlic bread

**22. Butternut pumpkin & Sweet potato** 240.-
Gingered sweet potato & Butternut
Pumpkin, Coconut soup, Sour cream

**23. Crustacean bisque** 260.-
Rich soup of lobster & Crab, with A
Whisper of cognac & Cream

**24. Cream of sweet corn soup** 240.-
Local organic corn

***Soups are served with Focaccia Bread***

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# PASTA

***Select your choice of pasta*** **Penne | Fettuccine | Rigatoni | Squid-ink Spaghetti | Spaghetti**

**25. Napoletana** — 260.-
Rich tomato, Basil & Parmesan

**26. Aglio** — 300.-
With pepperoncino, Flaked Garlic,
Sundried tomato, Anchovy chili, Basil

**27. Carbonara** — 320.-
With bacon, Egg Yolk, Cream, Parmesan

**28. Bolognese** — 350.-
Classic beef sauce & shaved parmesan cheese

**29. Pescatore** — 350.-
Prawns, Squid, Mussel, Virgin olive oil & Garlic

# PIZZA

**30. Margherita** — 300.-
Mozzarella Tomato & Basil

**31. Divola** — 330.-
Spicy Italian Salami, Tomato, Mozzarella

**32. Hawaiian** — 360.-
Pineapple, Tomato, Ham, Mozzarella

**33. Frutti di mare** — 460.-
Prawn squid, Mussel, Tomato, Olive, Mozzarella

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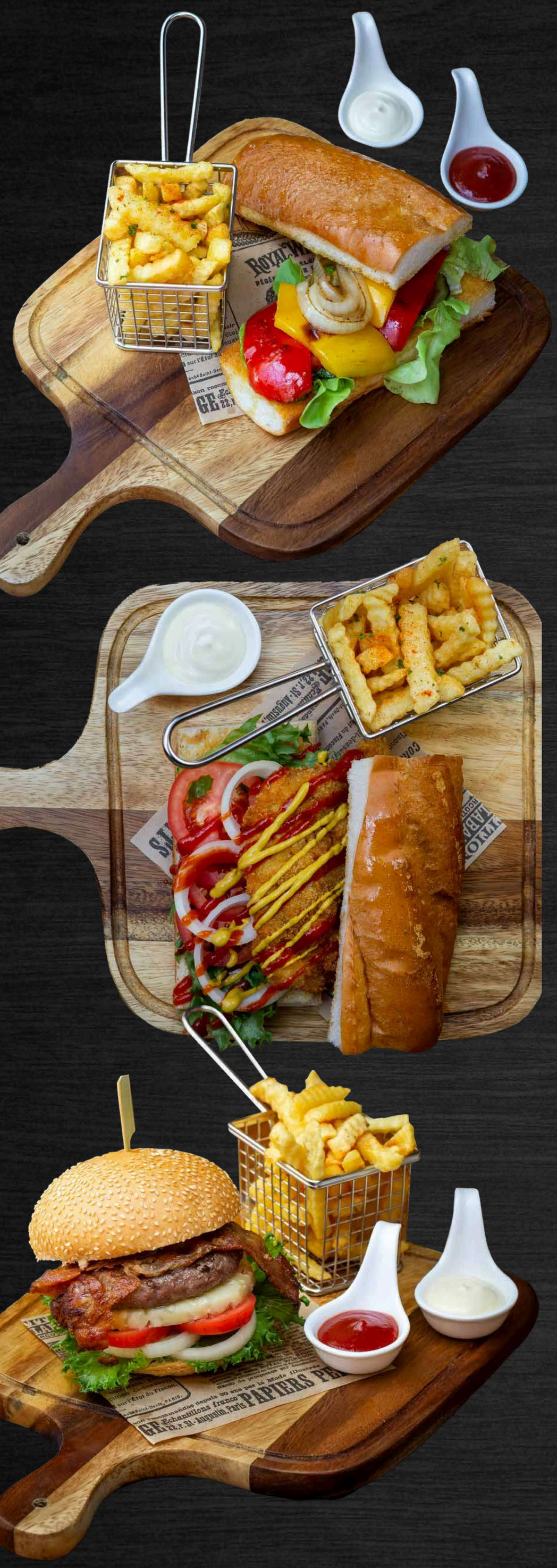

# BURGERS

**34. No Moo** 290.-
No Pork burger, All organic, Vegetables
On bun & loaded salad

**35. Wagyu cheese burger** 440.-
Classic cheese burger with Wagyu beef,
Cheddar cheese, Sauteed onion jam

**36. Hawaiian burger** 440.-
Wagyu beef, glazed pineapple,
Cheddar, Crispy bacon

**37. Wagyu beef burger** 390.-
Pure beef burger & loaded Salad

**38. Panko chicken** 360.-
Panko chicken schnitzel, in crispy
baguette on spicy Tomato sauce

**39. Dory fish fillet** 300.-
Pan fire panko, Crumbed john dory
fish fillet, & Tartar sauce
Served with Crispy French fries,
Garlic aioli

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# CHAR GRILLS

**40. New Zealand rack of Lamb 750.-**
Roasted herb crusted New Zealand rack of
Lamb (Medium) meat, glazed herbs & Mint jelly Sauce

**41. Surf & Turf 1,800.-**
Char grilled Australian beef tenderloin 180g
Topped with Lobster tail & Lobster glaze

**42. Australian beef sirloin 600.-**
Char grilled Australian beef sirloin 220g
Cafe de Paris butter

**43. BBQ Chicken thighs 350.-**
Char seared BBQ Chicken thighs, Teriyaki glaze

**44. Atlantic salmon 520.-**
Crispy skin Atlantic salmon, on butter sauteed spinach, Beurre Blanc sauce

***Char Grills are served with chef's choice of potato & seasonal local vegetables***

**Additional Side dishes**

Spicy crispy wedge potato - Mayonnaise or sour cream
Butter Sautéed mushrooms
Sautéed seasonal vegetables
Crispy battered onion rings
French fries & Cheese or mayonnaise
Baked jacket potato & Mozzarella

**All same price 150 Baht**

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# WESTERN MAINS

**45. Chicken Maryland** 300.-
Panko Chicken breast Maryland
Butter Pan fried panko breast of chicken
Banana, Crispy bacon, & Hollandaise

**46. Classic steak au poivre** 800.-
Classic steak au poivre, Australian beef tenderloin 180g,
Black & Green Pepper coated, Brandy flambeed in cream sauce

**47. Chicken ragout** 320.-
Mediterranean chicken ragout, with root vegetables
& Couscous, flat bread

**48. Steak Diane** 340.-
Australian beef tenderloin 180g Flambeed
with brandy, Mushroom, Shallots, Capers, homemade Worchester Cream sauce

**49. Pork Cumberland sausage** 340.-
Bangers & Mash
Pork Cumberland sausage
on creamy mash potato, onion gravy

***Main courses dishes are served with Chefs choice of potato, & Sautéed seasonal vegetable's***

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# SEAFOOD

**50.a Canadian Lobster** Small (400gr) or Large (750gr) **1,650. - | 3,000. -**

**50.b Andaman Lobster** Small (400gr) or Large (750gr) **1,650. - | 3,000. -**

***with your choice of cooking:***

- Grilled with brandy butter sauce
- Mornay in Rich white cheese sauce
- Thermidor, Chardonay, Mustard Shallots, Cream, A Hint of parmesan

**51. Paella Spanish style seafood** **350.-**

Prawn, Squid, Mussel, Saffron Garlic butter sauce

**52. Steamed whole golden Kingfish** **350.-**

Thai steamed, whole golden Kingfish, wrapped with banana leaf and Ginger, Lemon Glass, Thai, Herbs

**53. Pan seared darne of Kingfish** **350.-**

Pan seared Kingfish on spicy green mango salad

**54. Classic beer-battered** **350.-**

Sea bass fillet, Crispy, French fries, Tartare sauce

***Fish & seafoods are served with garlic butter-Jasmine rice***

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# *SOUTHERN*
# THAI FAVORITES

**55. Pad med ma Muang, Gai / Goong** — 260.- | 350.-
Wok fried chicken or prawns with sweet bell peppers, Onion & cashews nut

**56. Sweet & Sour Seabass** — 590.-
Crispy fried whole seabass, topped with sweet & Sour sauce

**57. Goong ma Kham** — 450.-
Deep fried river prawns, with tamarind sauce

**58. Moo Ko Samui** — 270.-
Samui Southern style stewed & stir-fried belly pork

**59. Goong ob woon sen** — 390.-
Baked Shrimp with Glass Noodle in Clay Pot

**60. Neu Pad naman hoi** — 350.-
Stir fried beef in oyster sauce

**61. Pad Pak Ruam** — 200.-
Stir fried local vegetables, in oyster sauce

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# THAI CURRY

**62. Panaeng with Chicken /Beef/ Goong** 290- | 450.-| 350.-
Panaeng curry with prawn or chicken, Beef
Coconut Milk & Thai Eggplant

**63. Gaeng Phed Ped yang** 330.-
Duck Breast in red curry, Coconut milk & Pineapple.

**64. Slow braised beef or chicken in massaman curry** 650.- | 320.-
Tender Beef or chicken and potatoes Massaman

**65. Gaeng Kiew wan Gai / Goong** 250.- | 290.-
Green curry with chicken or Prawns with Thai eggplant

***All Thai curry are served with fragrant Jasmine rice ***

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# THAI RICE & NOODLES

**66. Khao Pad Gai / Goong** — 250.- | 290.-
Classic wok fried rice with chicken or prawns

**67. Khao pad Prik Gaeng, Goong or Talay** — 290.- | 350.-
Stir fried red curry with prawns or seafood

**68. Rad-Na Talay** — 350.-
Thick rice Noodles with seafood,
Crispy fish & Asian greens & Oyster sauce

**69. Pad See-Ew Gai, Goong Or Talay** — 250.- | 330.- | 350.-
Stir fried Large strip noodles with chicken, Prawns or seafood

**70. Pad Thai Goong sod / Chicken** — 290.- | 250.-
Stir fried noodles with white prawns,
Wrapped in a thin blanket of egg.

**71. Khao Ob Sapparod, Goong** — 350.-
Fried sweet pineapple rice With Prawns &
Raisins, Dried Shredded Chicken-White in a pineapple boat

**72. Khao pad kra prao gai / moo** — 250.-
Stir fried chicken or pork with spicy holy basil

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# WICKEDLY TEMPTING DESSERTS

**73. Tiramisu** — 250.-
Mascarpone Cheese & Coffee, Lady fingers & Kahlua cream

**74. Mango Cheese cake** — 300.-
Glazed baked mango cheese cake, Chantilly cream

**75. Chocolate lava** — 250.-
Warm Belgium dark chocolate lava souffle
With strawberry coulis, chocolate ice cream

**76. Apple crumble** — 250.-
Granny Smith apple crumble,
Chantilly cream, vanilla pod ice cream

**77. Local mango sticky rice** — 290.-
Sticky rice with Coconut milk

**78. Tropical seasonal fruit plate** — 180.-

**79. Ice cream selection 1 or 2 scoops** — 90.- | 180.-
Chocolate, Vanilla, Coconut, Mango, Strawberry, Passion fruit

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# WINES

All our wines have been carefully chosen and organised with great dedication for your own pleasure. The wines were individually selected for their excellence in quality and value. We hope that you enjoy looking through this list as much as we enjoyed preparing it for you. Feel free to ask your waiter or waitress if you have any questions or need a recommendation.

## HOUSE WINE

### CHAMPAGNE & SPARKLING

| | GLASS | BOTTLE |
|---|---|---|
| Prosecco DOC Extra Dry Italy | 290.- | 1,400.- |
| Prosecco DOC Rose Italy | 300.- | 1,500.- |
| Breganze Prosecco Spumante Extra Dry* | | 1,800.- |
| Jean-Noel Haton Blanc de Blancs Brut French | | 4,550.- |

### ROSE WINES

| | GLASS | BOTTLE |
|---|---|---|
| Duboeuf Syrah Rose Frence | 300.- | 1,500.- |
| Rose' CerasuoloD'Abruzzo Doc- Italy | 300.- | 1,500.- |

### WHITE WINES

| | GLASS | BOTTLE |
|---|---|---|
| Inspired Company Chardonnay Australia | 250.- | 1,200.- |
| Tagua Tagua Sauvignon Blanc Chili | 290.- | 1,400.- |

### RED WINE

| | GLASS | BOTTLE |
|---|---|---|
| Big nose Shiraz Rosell | 290.- | 1,400.- |
| Big nose Cabernet Sauvignon Rosell | 290.- | 1,400.- |
| Tagua Tagua Cabernet Sauvignon Chili | 290.- | 1,400.- |

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# WHITE WINE

| WHITE \| RIESLING | VINTAGE | BOTTLE |
|---|---|---|
| **AUSTRALIA** | | |
| Penfolds koonunga Hill Autumn Riesling | NV | 1,500. |
| Sunnycliff Sauvignon Blac | 2021 | 1,200.- |
| Blletin Place Chardonnay | | 1,500. |
| | | - |
| **CHILE** | | - |
| Carta Vieja Sauvignon Blanc | NV | 1,600.- |
| G7 Reserva Chardonnay | NV | 1,600.- |
| Amparo Chardonnay Reserva | | 3,200.- |
| **ARGENTINA** | | |
| Altivo Vineyyard Selection Chardonnay | 2021 | 1,600.- |
| **NEW ZEALAND** | | |
| Apopo Saivignon Blance Marlborought | 2022 | 1,900.- |
| Stoney River Sauvignon Blane Marlborought | | 1,900.- |
| **FRANCE** | | |
| Doudet Naudin, Chablis | 2021 | 2,800.- |

# ROSE WINE

| | VINTAGE | |
|---|---|---|
| Maris Rose Syrah Grenache French | 2020 | 1,700.- |

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# RED WINE

| | Vintage | Bottle |
|---|---|---|
| **AUSTRALIA** | | |
| ST. Johhns Crush Cabernnet Sauvignon | 2021 | 2,200.- |
| Bullentin Place, Merlot | 2021 | 1,500.- |
| Inspired Conpany Shiraz Cabernet | | 1,500.- |
| **CHILE** | | |
| G7 Merlot, Loncomilla Valley | 2019 | 1,600.- |
| **ITALY** | | |
| Zeni Valpolicella Superiore Vigne Alte DOC | 2020 | 2,100.- |
| **FRANCE** | | |
| Chataeu Castenet Bordeaux Superieur | 2018 | 3,500.- |
| LA Cuvee Cabernet Sauvignon | 2020 | 2,200 |
| Chateau De Lavison | 2020 | 1,600.- |
| **NEW ZEALAND** | | |
| Villa Maria Private Bin Pinot Noir, Marlborough | 2021 | 1,500.- |
| Apopo ,Pinor Marlborough | 2020 | 2,100.- |
| **SOUTH AFRICA** | | |
| Arbella Pinotage | 2021 | 1,500.- |

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# DRINKS

## SIGNATURE COCKTAILS

**SUMMER PALACE** 320
VODKA, TRIPLE SEC, MANGO JUICE & FRESH LIME

**PASSION FOR DIPLOMATICO** 320
DIPLOMATICO RESERVA EXCLUSIVA RUM, PINEAPPLE JUICE & PASSION FRUIT

**CHAWENG BEACH** 320
VODKA, TRIPLE SEC, ELDERFLOWER SYRUP, LYCHEE JUICE
& FRESH LIME TOPPED WITH LEMONADE

**COCO DELIGHT** 320
RUM, COCONUT RUM, COCONUT SYRUP, PINEAPPLE
JUICE, COCONUT CREAM, FRESH LIME & GRENADINE

**CHAWENG SEA BANGER** 320
VODKA, ORANGE CURACAO, ORANGE JUICE, SYRUP,
FRESH LIME, GRENADINE & GALLIANO

**LYCHEE MOJITO** 320
RUM, LYCHEE FRUIT, BROWN SUGAR, LYCHEE JUICE,
FRESH LIME & FRESH MINT TOPPED WITH SODA

**COCONUT TREE** 320
RUM, COCONUT RUM, PINEAPPLE JUICE, COCONUT MILK
& CREAM SODA SYRUP

## CLASSIC COCKTAILS

| | |
|---|---|
| MOJITO | 270 |
| MAI TAI | 270 |
| LONG ISLAND ICED TEA | 270 |
| PINA COLADA | 270 |
| SINGAPORE SLING | 270 |
| CLASSIC MARTINI | 270 |
| MARGARITA | 270 |

## VIRGIN COCKTAILS

TROPICANA 180
BANANA, ORANGE JUICE & PINEAPPLE JUICE

VIRGIN COLADA 180
COCONUT MILK, PINEAPPLE JUICE & SYRUP

CHAWENG BREEZE 180
MANGO JUICE, PINEAPPLE JUICE & ORANGE JUICE

## BEER BY THE BOTTLE

| | |
|---|---|
| SINGHA | 120 |
| CHANG | 120 |
| TIGER | 130 |
| HEINEKEN | 130 |
| ASAHI | 130 |
| CORONA | 250 |

## APPERITIF / DIGESTIF

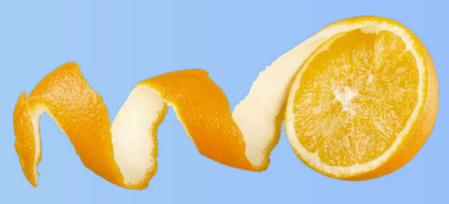
| | |
|---|---|
| FERNET-BRANCA | 250 |
| MARTINI (ROSSO, BLANCO, DRY) | 250 |
| PUNT E MES | 250 |
| CAMPARI | 250 |
| PIMMS NO1 | 250 |
| PERNOD | 250 |
| RICARD | 250 |

## LIQUEUR

| | |
|---|---|
| BAILEYS IRISH CREAM | 230 |
| KAHLUA | 230 |
| SAMBUCA (WHITE / BLACK) | 230 |
| LIMONCELLO | 230 |
| GRAPPA | 250 |
| AMARETTO | 230 |

## GIN

| | |
|---|---|
| GORDON'S | 230 |
| MARTIN MILLER'S REFORMED | 250 |
| G'VINE FLORAISON | 250 |
| TANQUERAY | 250 |



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## RUM

| | |
|---|---|
| FLOR DE CANA 5-YEAR GOLD | 220 |
| FLOR DE CANA CENTENARIO 12-YEAR | 250 |
| BACARDI | 230 |
| BLACKHEART PREMIUM SPICED RUM | 230 |
| DIPLOMATICO RESERVA ESCLUSIVA | 250 |
| SANGSOM (THAI RUM) | 170 |

## VODKA

| | |
|---|---|
| SMIRNOFF | 220 |
| BELUGA NOBLE RUSSIAN | 230 |
| GREY GOOSE | 270 |

## TEQUILA

| | |
|---|---|
| EL TORO | 195 |
| DON JULIO | 320 |

## PISCO / EAU-DE-VIE

| | |
|---|---|
| DEMONIO DE LOS ANDES PISCO ACHOLADO. | 195 |
| G.E. MASSENEZ POIRE WILLIAM EAU-DE-VIE | 250 |
| KIRSCHWASSER (HOUSE POUR) | 220 |

## BOURBON / WHISKY

| | |
|---|---|
| BLACK BURN RESERVE SINGLE MALT SCOTCH | 230 |
| JOHN JAMESON | 230 |
| RITTENHOUSE RYE WHISKEY | 250 |
| BALLANTINE'S FINEST BLENDED SCOTCH | 220 |
| JOHNNIE WALKER RED LABEL SCOTCH | 220 |
| JOHNNIE WALKER BLACK LABEL SCOTCH | 250 |
| JOHNNIE WALKER GOLD LABEL SCOTCH | 280 |
| CHIVAS REGAL 12 BLENDED SCOTCH | 250 |
| GLENFIDDICH 12 YEARS | 280 |
| JACK DANIEL'S TENNESSEE WHISKEY | 250 |
| EVAN WILLIAMS BLACK LABEL BOURBON | 230 |
| JIM BEAM | 230 |

## FRUIT SHAKES

| | |
|---|---|
| PASSION FRUIT | 150 |
| BANANA | 150 |
| COCONUT | 150 |
| PINEAPPLE | 150 |
| LIME | 150 |
| WATERMELON | 150 |
| MANGO | 150 |

## JUICE

| | |
|---|---|
| ORANGE | 120 |
| PINEAPPLE | 120 |
| APPLE | 120 |
| MANGO | 120 |
| FRESH COCONUT | 120 |

## MINERAL WATER

| | |
|---|---|
| EVIAN NATURAL MINERAL WATER | 120 |
| SAN PELLEGRINO SPARKLING 750ML | 170 |
| MINERAL WATER | 50 |

## COGNAC / BRANDY

| | |
|---|---|
| H BY HINE VSOP | 300 |
| REGENCY VSOP THAI BRANDY | 230 |
| REMY MARTIN VSOP | 280 |
| MARTELL VSOP | 280 |
| HENNESSY VSOP | 280 |
| HENNESSY X.O. | 750 |

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