




bar menu

siamese kitchen


Appetizer


GAI TA KRAI • Chicken in lemongrass tempura with sweet chili sauce
575 Baht


POH PIA GOONG • Crispy local prawn in rice paper, plum sauce and straw kale
825 Baht

 **POH PIA SOD** • Rice paper rolls of chicken and tofu, crisp home grown vegetable served with tamarind sauce
625 Baht

GOONG KRA BEANG • Deep fried local prawn rice paper, with coriander, palm sauce
625 Baht


 **MIENG KHAM** • Organic betel leaves, raw ginger, tamarind sauce and traditional accompaniment
450 Baht

 **YUM KHING SOD** • Organic fresh ginger salad with poached prawn
450 Baht

 **YUM POL-LA MAI** • Tropical Thai fruit salad with poached local prawn
850 Baht



siamese kitchen

Salad



 **PHAH GOONG** • Lemongrass salad with local poached prawn and lime chilli dressing
650 Baht


PLA KAPHONG YAM MA MUNG • Salad of chilled green mango with deep fried sea bass
1,000 Baht



YAM NUA • Shredded grilled sirloin , cucumber salad , garlic chili dressing
850 Baht

  **SOM TAM** • Chili and garlic crunched papaya, fresh lime juice,crispy shrimp and peanut
525 Baht

YAM TALAY • Salad of chilled poached local seafood ,fresh lime juice
850 Baht


(V)   **YAM WOON SEN** • Glass noodle salad , Thai herb , roasted peanuts
450 Baht


 **LARB MOO** • Spicy mince pork salad , shallot ,coriander, betel leave
650 Baht


  **YAM SOM O** • Pomelo salad with shallot,dried coconut,spring onion and dried shrimp
450 Baht



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Soup

  **TOM YAM GOONG** • Lemongrass-galangal broth, poached prawn chilli
525 Baht

 **TOM KHA SEAFOOD** • Coconut broth, simmered local seafood, galangal-lemongrass infusion
525 Baht

 **TOMSOM PLA MUK YUD SAI** • Clear stuffed Koh Kood squid broth, tamarind juice and sour Thai fruit
475 Baht


(V)   **GAENG LIENG PAK** • Basil infused vegetable broth, Thai pesto
450 Baht

 **GAENG SOM PLA** • Sour tamarind broth with Mackerel, raw papaya, organic vegetable, dried chilli
650 Baht

TOM JEAD TANG GUA • Clear soup with mince chicken stuffed cucumber and spring onion, shitake mushroom
450 Baht

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Noodle

 **PHAD THAI GOONG** • Thai fried rice noodle, prawn, seasonal vegetable with condiment
650 Baht

PHAD SI EIW • Stir fried flat noodle with dark soy sauce, vegetable and a choice of beef, pork, chicken, or seafood
650 Baht

KAUY TIEW NAM • Chantaburi rice noodle soup with minced pork and fish ball
525 Baht

KIEW NAM • Pork wonton, vegetables in aromatic flavoured broth
525 Baht

GOONG OB WOON SEN • Clay pot baked fragrant noodles, local tiger prawn and fresh ginger
850 Baht

KUAY TIEW RAD NA • Crispy rice noodle topped with stir fried beef, pork, chicken or seafood in soy bean gravy
625 Baht

MOO YANG SEN ME • Vermicelli noodle topped with grilled marinated pork tenderloin, Soneva garden Thai herb and spicy dried chilli sauce
750 Baht

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Rice

KAOW PHAD • Fried rice, vegetable and a choice of beef, pork, chicken or seafood

650 Baht

(V) KAOW PHAD SAPPAROS • Stir fried jasmine rice, yellow curry, and local pineapple

480 Baht

 **KAOW PHAD KEAW WARN** • Fried rice with green curry paste, chicken or local seafood

850 Baht

 **KAOW PAD PRIK KLUE** • Chantaburi local seafood fried rice, sea salt, fresh red chilli

750 Baht

JASMINE RICE • Jasmine steamed rice

100 Baht

BROWN RICE • Steamed brown rice

100 Baht



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Wok fried

PHAD KRA PRAW KAE • Stir fried lamb with chilli, garlic and hot basil

1,200 Baht

NUA NARM MUN HOY • Stir fried tenderloin, home grown vegetable and oyster sauce

850 Baht

PHAD PAK • Wok fried local garlic, home grown young vegetable and oyster sauce

450 Baht

PHAD WOON SEN • Stir fried glass noodle with egg and vegetable

500 Baht

PRIEW WARN GOONG • Wok fried local crisp prawns, pineapple, sweet and sour glaze

750 Baht

GAI PHAD MED MA MUANG • Wok fried chicken, Mai Si island cashew and dried chilli

750 Baht

MOO THORD KRA THIEM • Pepper fried pork, crispy garlic and fresh coriander

650 Baht

PHAD TUA NGOK • Stir fried Soneva garden bean sprout with hard tofu and local white prawns


680 Baht



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Curry

 **CHU CHEE GOONG** • Tiger prawn dry red curry , coconut emulsion

1,200 Baht

 **GAENG KIEW WARN TALAY** • Local seafood, green coconut curry, sweet basil

1,200 Baht

 **GAENG GA REE GAI** • Yellow coconut curry , chicken, shallots

950 Baht

PANANG NUA • Dry red chili beef curry, scent of kaffir lime leaf, crushed peanut

825 Baht

MASSAMAN NUA • Massaman curry, tender beef tenderloin , potato

850 Baht

GAENG PHED PED YANG • Red curry of roasted duck , grapes, eggplant

1,000 Baht

GAENG KIEW WARN KAI • Chicken, green coconut curry, sweet basil



950 Baht

GOONG MA-KAM • Stir fried shallots, local prawns, tamarind, fresh coriander

1,000 Baht

 **GOONG PHAD PONG KAREE** • Stir fried Koh Kood market tiger prawn with yellow curry sauce

1,200 Baht

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Thai Speciality


 **PLA RAD PRIK** • Crispy fried local sea bass, garlic, and chilli sauce
1,000 Baht

KUAY TIEW LUI SUAN • Wrapped flat rice noodle with minced pork and Thai herbs
680 Baht

 **PLA NUENG KHING** • Ginger and spring onion steamed local sea bass, sautéed green vegetable
1,000 Baht

MOO CHA MUNG • Pork casserole, Thai sour leaf, black soya bean sauce
650 Baht

SEE KRONG MOO SAM ROS • Roasted pork ribs, caramelized pineapple coriander glaze
650 Baht

 **GAENG PA KAI** • Light red curry with chicken and green peppercorn
750 Baht

KAI JIEW POO • Thai omelette filled with Koh Kood blue crab meat, chilli, shallot and basil
650 Baht

PLA NUENG KAMIN • Steamed whole sea bass with turmeric spicy seafood sauce (for 2 people)
2,100 Baht



bar menu

thai sweet

Sugar

KLUAY KAEK • Deep fried banana with coconut ice cream
625 Baht

KARNOM BAR-BIN • Thai coconut pancake with Mai-Si honey
625 Baht

PON LA MAI LOY KAEW • Thai seasonal fruit in syrup
625 Baht

KAOW NIEW MA-MUANG • Seasonal mango with sticky rice and coconut
sauce
625 Baht

KANOM MOR GAENG • Baked Mung Bean custard
625 Baht


SANG KA-YA FUKTHONG • Thai pumpkin custard
625 Baht



bar menu

salad

Rice paper roll

(V)  Rice paper rolled of organic herbs and vegetables carrot, cucumber serve with peanut dip

500 Baht

Caesar salad

Cos lettuce, Grana padano, crispy pancetta, grilled local prawn and garlic foccoccia

550 Baht

(V) Pizza bread Antipasto

Baked pizza bread, black olive tapanade, Hummus, Cream cheese, Marinated feta cheese

750 Baht

(V) Insalata Caprese

Tomato, buffalo Mozzarella, and basil pesto, virgin olive oil

700 Baht

Timbale of sweet mango and blue crab salad

With Mai Si cashew nut and citrus dressing, herb salad

800 Baht

Tuna salad

Seared tuna salad, garden green with ponzu citrus dressing

850 Baht

Chef salad

Organic salad with tomato cucumber, celery, boiled chicken, ham sliced, cheddar cheese, boiled egg, lemon dressing

850 Baht



bar menu

soup

MINISTRONE SOUP

Vegetable soup with pesto, tomato sauce, bean and pasta

450 Baht

KOH KOOD SEAFOOD BOUILLABAISSÉ SOUP

Mixed seafood soup saffron and vegetable, French baguette croutons

750 Baht

CREAM OF MUSHROOM SOUP

Mixed mushroom soup serve with garlic croutons


550 Baht

ONION SOUP

(V) French onion soup with cheddar cheese, garlic

550 Baht

CREAM OF TOMATO SOUP

(V)  Tomato cream soup with green pesto

550 Baht



bar menu

sandwiches 'made to order'

800 Baht

All of our sandwiches are served with salad, dips and French fries. If you cannot find your favourite filling our chefs would be delighted to assist you.

A choice of freshly baked bread, toasted or natural

Bagel Ciabatta	French baguette	Herb focaccia
Multi-grain	Pumpnickel	English white bread
English whole meal bread		

A choice of homemade dressings and spreads



Basil pesto	Black olive tapenade	Cream cheese
Dijon mustard	English mustard	French butter
Homemade mayo	Hummus	Virgin olive oil
Mayonnaise	Moutabal	Sundried tomato pesto
Whole grain mustard		

Salads

Cos lettuce	Fresh tomato	Iceberg lettuce
Sun-dried tomato	Oak leaf	Cucumber
Sliced raw onion	Grilled vegetables	Arugula
Grilled onion	Kalamata olives	Green olives
Avocado	Grated carrot	Celery
Shredded white cabbage		

Gourmet fillings

Boiled chicken	Tuna mayo	Tandoori chicken
Turkey breast	Roast beef	Smoked mackerel
Parma ham	Egg mayo	Bacon
Prawn cocktail	Cooked ham	Salami
Mortadella	Smoked salmon	Asian dressed crab
Cheddar cheese	Manchego	Buffalo mozzarella
Blue cheese	Goats cheese	Brie
Tete de moine		

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bar menu

sandwich favourites

Coronation chicken sandwich

Chicken breast, curry mayonnaise, flaked almonds, raisins, and crispy lettuce
Served with apple - mint sambal and poppadam
590 Baht

Seared spicy tuna sandwich

Seared spicy tuna, wasabi mayo, onion, fresh tomato, dill, cucumber, iceberg lettuce, salted banana chips
750 Baht

Koh Kood prawn cocktail sandwich

Poached prawn, onion, tomato, caper, iceberg lettuce, cocktail sauce, gherkin and French fries
650 Baht

Bacon club sandwich

Bacon, tomato, cucumber, cheddar cheese, iceberg lettuce, mayonnaise and fried egg served with Dijon mustard and French fries
590 Baht

*All sandwiches are served with your choice of French fries,
with ketchup and mayonnaise*



bar menu

sandwich favourites

Salmon club sandwich

Smoked salmon, cucumber, capers, cream cheese,
tomato and onion served with Thai chips

650 Baht

Anti pasti sandwich

Salami , parma ham, green olive , vegetable pickle , goat cheese, fresh tomato,
grilled onion ,black olive tapenade, tomato salsa and taro chips

590 Baht

(V) Vegetarian sandwich

Grilled vegetable, arrugola, walnut, kalamata, sundried tomato, parmesan
cheese, fresh cucumber mint salad served with banana chips



590 Baht

Roasted beef sandwich

Char-grilled steak sandwich Cajun seasoned strip loin on toasted ciabatta
bread, onion, lettuce, mustard sauce

790 Baht

*All sandwiches are served with your choice of French fries,
with ketchup and mayonnaise*

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bar menu

gourmet burgers

WAGYU BEEF BURGER

Cheddar cheese, iceberg lettuce, tomato, grilled onion and mushrooms served with wasabi mayo

1,450 Baht

ANGUS BEEF BURGER

Bacon, emmentaler cheese, onion, cucumber, tomato and green lettuce served with roasted garlic mustard

900 Baht

PORK BURGER THAI STYLE

Spicy pork patty on crispy lettuce and Thai herb salad



750 Baht

BREADED DORY FISH BURGER

Green apple sambal and tartar sauce

700 Baht

All burger are serve with French fries, Ketchup and mayonnaise

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bar menu

gourmet burgers

LAMB BURGER ARABIC STYLE

Sundried tomato, ricotta cheese, cucumber, grilled onion and arugula
served with mint yogurt and raita

825 Baht

GRILLED VEGETABLE BURGER

Grilled vegetable, roasted onion, sun dried pesto, cheddar cheese, fresh tomato
salad, taro chips

600 Baht

GOLDEN CRISPY LOCAL PRAWN BURGER

Cucumber, tomato and lettuce served with teriyaki sauce, Japanese pickle and
crispy nori



825 Baht

BREADED CHICKEN BURGER

Chilli, coriander lemon grass, tamarind and ginger served with cucumber
salad, sweet chilli sauce and durian chips

780 Baht

All burger are served with French fries, Ketchup and mayonnaise

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the main events

BEER BATTER FISH AND CHIP

Served with salad and tartar sauce
950 Baht

POACHED LOCAL SEA BASS

Creamy spinach and scallop, fresh cherry tomato chutney
1,250 Baht

KOH KOOD SEAFOOD

Mixed grilled locally of seafood with vierge sauce
1,500 Baht

GRILLED ANGUS BEEF

With mushroom ragout, garden vegetable
1,250 Baht

FRESH MACKEREL FILLET

Koh Kood mackerel fillet in herb crust, crustacean bisque, and Thai herb salad
1,300 Baht

LAMB RACK MILANESE STYLE

Bread crumb and pan fried served with lemon, lamb jus, garden green
1,500 Baht

SEARED DUCK BREAST

Seared duck breast serve with grape confit, roasted potato
1,250 Baht

PORK MEDALLION WRAPPED PANCETTA

Serve with potato rosti, mushroom sauce
950 Baht

pasta

BEEF LASAGNA

Lasagna of Angus beef and roasted tomato with mozzarella, ricotta and
Parmesan cheese

750 Baht

SEAFOOD SPAGHETTI

Locally caught prawn, scallop and squid cooked with garlic, chilli and tomato

750 Baht

(V) FUSILLI

Fusilli pasta with zucchini, sundried tomato and parmesan cheese

550 Baht

PENNE • Anchovies, black olive, caper, mushroom, chilli in tomato sauce

650 Baht

(V) TAGLIATELLE • Gorgonzola cheese sauce with sliced roasted walnut

750 Baht

RAVIOLI PASTA A LA CHILATA SAUCE

Homemade ravioli filled with pear red wine and duck ragout sauce

750 Baht

CANNELLONI

Spinach and ricotta cheese cannelloni pasta with spicy tomato ragout,
parmesan cheese

775 Baht

pizza

700 Baht

MARGARITA

Tomato, Mozzarella and Parmesan cheese

HAWAIIAN

Ham, Pineapple, onion, tomato and mozzarella cheese

PROSCIUTTO

Tomato, Mozzarella and Prosciutto ham



THAI STYLE

Stir fried chicken, garlic, chilli, hot basil, mozzarella cheese

ARRABBIATA

Tomato, Mozzarella and spicy pork sausage

FORMAGGI

Tomato, Mozzarella, cheddar, Parmesan and Blue cheese

BLUE BACON

Bacon, Blue cheese, tomato

VEGETARIAN

Tomato, Mozzarella and marinated grilled vegetables

SONEVA KIRI SIGNATURE PIZZA

Tomato, Mozzarella, ricotta cheese, Iberico ham, Olive, basil



bar menu

asian speciality

HAINAN CHICKEN RICE

Steamed chicken with rice, cucumber, Pickle ginger and chicken broth
900 Baht

SINGAPORE NOODLE

Stir fried vermicelli noodle with local caught seafood, bean sprout and soy
sauce
800 Baht

LAMB ROGAN JOSH

Chunks of lamb slowly cooked in spice aromatic Indian sauce
900 Baht

SOUTH INDIAN FISH CURRY



Koh Kood white fish simmered in coconut tamarind sauce
900 Baht

(V) VEGETABLE CURRY

Honey grown vegetables cooked with onion and tomato spicy curry
800 Baht

LAKSA • Local seafood or chicken thin egg noodle served in curry sauce
800 Baht

All curry served with Cumin pulao, chappathi and condimen

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bar menu

tapas

Cold tapas

(V) Mozzarella skewer, olive oil, basil, green olive, oregano
350 baht

Grilled artichoke and Serrano ham
350 baht

(V) Grilled green asparagus, gorgonzola cream
350 baht

(V) Oven roasted cherry tomato, Feta cheese and sweet basil
350 baht

(V) Baked eggplant rolled with goat cheese
350 baht



bar menu

tapas

Hot Tapas

Deep fried mini toasted bread with pork, palm sauce

450 baht

Thai prawn cakes, sweet chili sauce

450 baht

Crispy fried calamari, zucchini with lime and aioli

450 baht

Indian fish with aromatic spice

450 baht

Chicken cashew nut and chili –Tamarind sauce

450 baht

Chicken satay with peanut sauce

450 baht

Local prawn satay with peanut sauce

450 baht



bar menu

snack time

Crispy ham croquettes

400 Baht

Indian lamb or vegetable samosa with raita

500 Baht

Chicken breast in panko crumbs

500 Baht

Skewered dates wrapped in bacon

530 Baht

Chilli squid with lime and aioli

530 Baht

(V) Deep fried wonton stuffed with mushroom serve with palm sauce

560 Baht

Deep fried onion ring with tomato chilli jam, lemon mayo

530 Baht

Kataifi crispy local prawn with teriyaki sauce

560 Baht



bar menu

vegetarian cuisine

All of our menus at Soneva Kiri feature a selection of vegetarian dishes. In addition, we offer the following recommendations. If you cannot find your favourite dish, our chefs will happily make it for you on request.

(V) Salads, starters and light dishes

Fresh rice paper rolls

Avocado and raw vegetables with peanut dipping sauce

500 Baht

Deep fried tofu

Fried tofu with sweet chilli peanut sauce

530 Baht

Asparagus cream soup

Finished with lime yoghurt

530 Baht

Vegetarian of satay

Mixed of vegetable satay, tofu peanut dipping

590 Baht



bar menu

vegetarian cuisine

(V) Main dishes

From the wood fired ovens, your choice of freshly baked pizza
700 Baht

Eggplant pamagiana

layers of eggplant, mozzarella cheese, basil, tomato sauce
800 Baht

Potato gnocchi

pine nuts, tomato and rocket in goat's cheese emulsion
825 Baht

Penne pasta

a choice of tomato sauce, blue cheese and walnut or basil pesto
825 Baht

Mushroom Risotto

A combination of mushroom risotto
950 Baht

Phad Thai

Thai wok fried noodles with tofu and vegetables
550 baht

Vegetable 'Teppanyaki' plate

assorted grilled vegetables with crispy nori and condiments
825 Baht



bar menu

young diners menu

Appetizer

580 Baht

Clear chicken noodle soup with vegetables
Cream of sweet corn soup with cheese croutons
Tomato & basil salad with mozzarella and basil mayonnaise
Crispy prawns in coconut breadcrumbs

Main course

620 Baht

Grilled beef or chicken burger with French fries
Pizza margarita with your choice of toppings
Chicken and vegetable rice with fried egg
Homemade fish fingers with French fries and lemon mayonnaise
Spaghetti bolognese with grated cheese
Penne pasta with tomato, bolognese or cheese sauce
Homemade chicken nuggets with French fries

Desserts

580 Baht

Fruit skewers with chocolate sauce and berry compote
Nutella and whipping cream crepes
Chocolate brownie with vanilla ice cream
Cheese cake with mixed berry coulis



bar menu

sweet dreams

European cheese selection

Selection of five European cheeses paired with grape chutney, honeycomb, sweet dried tomatoes and crackers

1000 Baht

Chocolate textures

Chocolate mousse, cocoa nibs, cocoa crumble, brownie, chocolate sauce and chocolate shavings

1000 Baht

Chocolate soufflé

Chocolate soft soufflé with vanilla ice cream

825 Baht

Tarte Tatin • Pear Tarte Tatin with ginger custard

825 Baht

Profiteroles

Cream, truffle and pastry cream filled profiteroles with chocolate sauce

825 Baht

Crepes Suzette

Crepes Suzette with orange flavoured sauce and Grand Marnier

825 Baht

Iced liquor truffles

Iced chocolate rum, brandy, “Baileys”, whisky, “Frangelico” and “Grand Marnier” flavoured truffles

825 Baht

Torrija

Spanish brioche “French toast” with mascarpone vanilla cream, apricot and rum raisin ice cream

825 Baht