

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

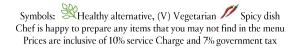
GOONG KRA BEANG • Deep fried local prawn rice paper, with coriander, palm sauce 625 Baht

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

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

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





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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

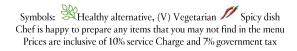
TOM KHA SEAFOOD • Coconut broth, simmered local seafood, galangal-lemongrass infusion 525 Baht

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

(V) Section (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

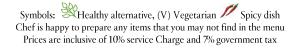
(V) KAOW PHAD SAPPAROS • Stir fried jasmine rice, yellow curry, and local pineapple 480 Baht

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

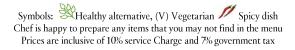
MOO CHA MUNG • Pork casserole, Thai sour leaf, black soya bean sauce 650 Baht

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





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



salad

Rice paper roll (V) Serve with peanut dip

500 Baht

Caesar salad

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



soup

MINESTRONE SOUP

Vegetable soup with pesto, tomato sauce, bean and pasta 450 Baht

KOH KOOD SEAFOOD BOUILLABAISSE 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) WTomato cream soup with green pesto 550 Baht



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 Multi-grain English whole meal bread French baguette Pumpernickel Herb focaccia English white 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
AvocadoGrated carrot		Celery
Shredded white cabbage		

Boiled chicken Turkey breast Parma ham Prawn cocktail Mortadella Cheddar cheese Blue cheese Tete de moine Gourmet fillings Tuna mayo Roast beef Egg mayo Cooked ham Smoked salmon Manchego Goats cheese

Tandoori chicken Smoked mackerel Bacon Salami Asian dressed crab Buffalo mozzarella Brie



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



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



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



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



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 parmes an cheese $$550 \ Baht$

PENNE • Anchovies, black olive, caper, mushroom, chilli in tomato sauce 650 Baht

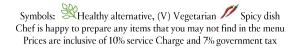
(V) TAGLIATELLE • Gorgonzola cheese sauce with sliced roasted walnut 750 Baht

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



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



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



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



snack time

Crispy ham croquettes 400 Baht

Indian lamb or vegetable samosa with raita 500 Baht

Chicken breast in panko crumbs 500 Baht

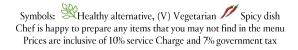
Skewered dates wrapped in bacon 530 Baht

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





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

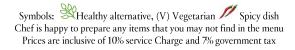
> Deep fried tofu Fried tofu with sweet chilli peanut sauce 530 Baht

Asparagus cream soup

Finished with lime yoghurt 530 Baht

Vegetarian of satay

Mixed of vegetable satay, tofu peanut dipping 590 Baht





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

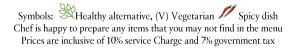
Potato gnocchi pine nuts, tomato and rocket in goat's cheese emulsion 825 Baht

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





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 bolognaise with grated cheese Penne pasta with tomato, bolognaise 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



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 souffle** Chocolate soft souffle 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 rhum, 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*