

# edgewater

## SALAD

### CAESAR SALAD

Romaine lettuce, bacon, parmesan, croutons and egg  
 o Chicken  
 o Prawn

### DUCK CONFIT SALAD

Grilled local vegetables, duck, croutons, gruyere cheese, balsamic and honey dressing

### LITTLE ITALY SALAD

Sun-dried tomatoes, ricotta cheese, avocado, orange, french dressing served with focaccia bread

### GADO - GADO SALAD

Indonesian salad with grilled tofu, bean sprouts, boiled eggs, cucumbers, soy protein, tomatoes and peanut sauce

### AVOCADO SALAD

Tomato salsa, avocado greens served with garlic bread

### HOLY SALAD

Mozzarella, tomato, wild rocket, pesto oil dressing and pine nuts

### NIÇOISE SALAD

Pan seared tuna, capers, tomatoes, french beans, boiled potatoes, walnuts, olives, greens

## SOUP

### GAZPACHO SOUP

A cold soup with cucumber, tomatoes served with focaccia bread and tomato salsa

### CREAM OF PUMPKIN SOUP

Grilled pumpkin, tofu and black truffle oil served with brioche

### MUSHROOM SOUP

Mushroom, cream and garlic bread

## APPETIZER

### 250++ THE EDGEWATER SET (FOR 2 PERSONS)

Duck confit spring rolls, goong sarong, chicken satay, grilled marinated calamari skewers and deep fried calamari

### 290++ ONION RINGS

Served with homemade herbed mayonnaise

### 250++ BRUSCHETTA BITES

Crispy baguette topped with tomato salsa, olives, onions and basil leaves

### 250++ POR PIA PAK

Six deep-fried crispy vegetarian spring rolls with sweet chili sauce

### 250++ POR PIA SOD

Fresh spring rolls with bean sprouts, tofu, yam beans, eggs and hoisin sauce

### 250++ FRENCH FRIES

Served with ketchup and homemade herbed mayonnaise

### 350++ POTATO WEDGES

Served with ketchup and homemade herbed mayonnaise

### 360++ HUMMUS AND PITA BREAD

Home made hummus dip served with pita bread

o Small portion

o Large portion

### SATAY GAI

Five marinated chicken skewers with creamy peanut dip and pickled cucumber

### 190++ VEGGIE DRAGON BALL

Deep-fried tofu balls with sesame seeds served with gochujang sauce and pickles

### 190++ CRISPY CHICKEN WINGS

Thai style deep-fried marinated chicken wings with garlic, fish sauce, lemongrass and honey served with sweet chili sauce

### 200++ TUNA AROMATIC BITES

Seared medium rare tuna with Thai style lemongrass marinade

### FRIED CALAMARI

Served with homemade aioli dip

### SHRIMP TEMPURA

Japanese style deep fried shrimps, radish, soy ponzu sauce and pickled ginger

## COMFORT

### 750++ GRILLED VEGETABLE PANINI

Grilled mixed vegetables, romaine lettuce, pesto sauce and cheese served with french fries

### 170++ CHICKEN PANINI

Grilled chicken, tomatoes, romaine lettuce, pesto sauce and cheese served with french fries

### 180++ TACOS

Three soft tacos with roasted tomatoes, zucchini, eggplant, olives, onions, garlic, bell peppers, herbs and salsa sauce

### 180++ Veggie Heaven

### 180++ Shrimp

### 180++ Beef

### 180++ CHICKEN QUESADILLA

Tortilla with shredded chicken, roasted bell peppers, cheddar cheese and onions

### 180++ TOFU CAESAR WRAP

Tofu, tomatoes, lettuce, onion, cheese, caesar dressing in a tortilla served with french fries

### 190++ GRILLED CHICKEN CAESAR WRAP

Shredded chicken, tomatoes, lettuce, onion, cheese, caesar dressing in a tortilla served with french fries

### 290++ CLUB SANDWICH

Triple layered with tomatoes, grilled chicken, chicken ham, bacon, egg, cucumbers

### 190++ EDGEWATER VEGETARIAN BURGER

Vegetarian patty, tomato, lettuce, pickled gherkin, cheddar cheese, onion jam, bacon, homemade BBQ sauce served with french fries

### 190++ FISH AND CHIPS

Beer battered white snapper served with french fries, a slice of lemon, pickled cabbage and tartar sauce

### 230++ EDGEWATER BEEF BURGER

Beef patty, tomato, lettuce, pickled gherkin, cheddar cheese, onion jam, bacon, homemade BBQ sauce served with french fries

### 250++ ULTIMATE BURGER

Two beef patties, cheddar, tomatoes, rocket salad, pickles, truffle, dijon mustard served with french fries

### 290++

## ASIAN

### 200++ BUTTER CHICKEN

Indian chicken curry, spiced tomatoes, butter sauce served with jasmine steamed rice

### 280++ DAL MAKHANI

Indian lentils curry, coconut milk, tomatoes, butter served with roti bread

### 290++ NASI GORENG

Indonesian style fried rice with prawns, chicken satay, served with shrimp crackers

### 250++ SALMON SASHIMI (6 PCS)

### 200++ ASSORTED SASHIMI BOWL (FOR 2 PERSONS)

Salmon, tuna, crab stick with wasabi and soy sauce

### 250++

### 280++

## NOODLES

(Choice of thin rice or egg noodles)

### 250++ PORK RIB NOODLE SOUP

Slow - cooked pork ribs in five spices soup with bean sprouts, bok choy served with Thai condiments

### 280++ BEEF NOODLE SOUP

Slow - cooked ribeye in five spices soup with bean sprout, bok choy served with Thai condiments

### 320++ DUCK NOODLE SOUP

Slow - cooked duck confit in five spices soup with bean sprout, bok choy served with Thai condiments

### 320++

### 320++

### 350++

## WELLNESS

### 300++ TOFU BOWL

Wok - fried tofu, quinoa, broccoli, carrot, roasted cherry tomatoes, sesame and brown rice

### 370++ BUDDHA BOWL

Grilled sweet potatoes, quinoa, beetroot, chickpeas, avocado, broccoli and tahini dressing

### 490++ NORWEGIAN BOWL

Salmon, edamame, seaweed, gochujang dressing, sesame oil and Japanese rice

### POKE BOWL

Salmon, tuna, avocado, mango, sesame sauce ad Japanese rice

### 380++

 Vegetarian
  Spicy
  Gluten
  Tree Nut
  Fish
  Soy
  Sesame
  Peanuts
  Crustaceans
  Eggs
  Dairy

● Meal Package guests can choose one Entrée and one Main Meal,  
 OR Main Meal and dessert

Should your dietary requirements be more specific, kindly inform our host when placing your order and our chefs will be more than happy to help.


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## THAI CLASSIC


**CHICKEN PAPAYA SALAD**  200++  
Grilled chicken, green papaya and chili

**THAI BEEF SALAD**  290++  
Grilled beef tenderloin, cucumber, tomatoes, onion and spicy lime dressing


**TOM YUM**  Tofu 180++ | Chicken 250++ | Prawn 300++  
Traditional spicy clear soup with lemongrass, galangal, shallots, mushrooms served with jasmine steamed rice


**TOM KHA**  Tofu 180++ | Chicken 250++ | Prawn 300++  
Traditional coconut milk soup with lemongrass, galangal, shallots, mushrooms served with jasmine steamed rice


**PAD THAI**  Tofu 180++ | Chicken 250++ | Prawn 300++  
Wok-fried rice noodles, eggs, tamarind sauce

**GREEN CURRY**  Tofu 180++ | Chicken 250++ | Prawn 300++  
Homemade green curry paste with lemongrass, galangal, shallot, eggplant, kaffir lime leaves, sweet basil leaves, chili served with jasmine steamed rice


**KHAO PAD** Tofu 180++ | Pork 250++ | Chicken 250++ | Prawn 300++  
Fried rice with eggs, carrots, kale, soy sauce 

**PAD KRA PRAO** Tofu 180++ | Pork 250++ | Chicken 250++ | Prawn 300++  
Garlic, chili, oyster sauce, holy basil leaves served with jasmine steamed rice 


**GAI PAD MED MAMUANG**  250++  
Wok-fried chicken, chili paste, bell peppers, cashew nuts, spring onions served with jasmine steamed rice


**NUE PAD NAM MUN HOY**  290++  
Stir-fried flank steak in oyster sauce with vegetables, mushrooms served with jasmine steamed rice

**BEEF PANANG CURRY**  290++  
Beef, peanuts, fish sauce and red curry served with jasmine steamed rice

**CHICKEN MASSAMAN CURRY**  320++  
Slow braised chicken thigh, potato, onion, peanuts served with jasmine steamed rice


**CHOO CHEE GOONG**  350++  
Deep-fried prawns in red curry


**GOONG TOD KRATIEM PRIK THAI**  350++  
Deep-fried prawns with garlic and pepper served with jasmine steamed rice

**MASSAMAN LAMB SHANK**  530++  
Lamb shank, potatoes, peanuts, shallots served with jasmine steamed rice

## PIZZA


**MARGHERITA**  290++  
Mozzarella cheese, tomato sauce, fresh basil leaves

**SALAMINO**  330++  
Piccante salami, mozzarella cheese, tomato sauce, parmesan cheese

**ANDAMAN SEAFOOD**  380++  
Prawns, squids, mussels, mozzarella cheese, tomato sauce, parmesan cheese

**TOM YUM SEAFOOD**  390++  
Prawns, squids, mussels, homemade Thai chili paste, mozzarella cheese

**PARMA HAM AND ROCKET**  390++  
Parma ham, rocket leaves, tomato sauce, mozzarella cheese

**VEGGIE**  390++  
Bell peppers, carrots, onions, mushrooms, ricotta cheese and mozzarella cheese


## PASTA


**PENNE ARRABIATTA**  290++  
Tomato sauce, olive, chili flakes, basil leaves, parmesan cheese


**SPAGHETTI AGLIO OLIO**  250++  
Olive oil, garlic, soy protein, fresh and dry chili


**ANGLE HAIR TOMATO TOFU**  250++  
Grilled tofu, tomatoes, fresh basil leaves

**SPAGHETTI PESTO**  290++  
Homemade basil pesto sauce

**BLACK PASTA**  300++  
Grilled chicken breast, garlic, chili, tomato sauce

**FETTUCCINE CARBONARA**  320++  
Sautéed bacon, cream, parmesan cheese, egg yolk

**SPAGHETTI BOLOGNESE**  330++  
Slow-cooked beef, tomato and parmesan cheese

**ANGLE HAIR SEAFOOD**  420++  
Local seafood, olive oil, garlic, chili flakes

**PAPPARDELLE LAMB RAGU**  450++  
Braised lamb ragu, parmesan cheese, basil leaves

## FLAMED AND GRILLED

(includes a selection of 2 side dishes and 1 sauce)

	A La Carte	Supplement for Meal Plan Guests
GRILLED CHICKEN BREAST 200 grams	380++	
GRILLED TIGER PRAWNS 200 grams	480++	200++
PORK CHOP, BONE-ON 250 grams	550++	200++
SEABASS FILET 300 grams	650++	300++
SALMON FILLET 200 grams	680++	300++
BBQ PORK RIBS 250 grams	750++	300++
RIBEYE STEAK 200 grams	750++	300++
CHICKEN KEBAB 200 grams	450++	
BEEF KEBAB 180 grams	550++	200++
LAMB KEBAB 180 grams	650++	300++

### SIDE DISHES:

- o garlic fried rice
- o mixed vegetables
- o sweet corn with chili butter
- o truffle mashed potato
- o garden salad
- o french fries

### SAUCES:


- o mustard bacon
- o spicy seafood
- o porcini mushroom
- o red peppercorn
- o pink pepper aioli

## SIZZLING HOT PLATE


<b>MOO PAD PRIKTHAI DUM</b>  200++ Wok-fried pork with garlic, black pepper sauce served with potato wedges	
<b>SUKI HANG GOONG</b>  290++ Wok-fried glass noodles with prawns and spicy sesame sauce	
<b>OR-SUAN HOY</b>  290++ Stir-fried New Zealand mussels with omelette	
<b>SAMUI RUAM TALAY</b>  320++ Assorted grilled seafood served with spicy seafood sauce and sweet corn	

## DESSERT

**SEASONAL FRUIT PLATTER** 120++  
Assorted seasonal mixed of tropical fresh fruits

**MANGO STICKY RICE**  120++  
Thai sweet sticky rice, mango served with coconut sauce

**SWEET MANGO** 120++  
Sliced whole mango

**BANANA ROTI**  120++  
Banana wrapped in roti served with sweetened condensed milk, caramelized banana


**ICE CREAM AND SORBET**  120++  
Selection of ice cream (100g) per scoop:

- o Chocolate
- o Coconut
- o Mint choc chip
- o Oreo cookies
- o Passion fruit
- o Rum raisin
- o Strawberry
- o Vanilla


**KLUAY SAPPAROD THOD**  160++  
Deep-fried banana and pineapple fritters served with a scoop of rum raisin ice cream

**EDGEWATER WAFFLE SUNDAE**  240++  
2 scoops of vanilla ice cream, waffle, banana served with chocolate sauce and whipped cream


**CHOCOLATE FUNDAY**  240++  
Served with caramel sauce and whipped cream

**OREO BROWNIE**  240++  
2 scoops of chocolate ice cream with brownies, oreo cookies, caramel sauce and whipped cream.

**CHOCOLATE LAVA**  250++  
Served with one scoop of ice cream

**OUTRIGGER BANANA SPLIT**  290++  
A scoop of vanilla, chocolate and strawberry ice cream served with banana, strawberry sauce, wafer sticks and whipped cream

 Vegetarian  Spicy  Gluten  Tree Nut  Fish  Soy  Sesame  Peanuts  Crustaceans  Eggs  Dairy

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