

FOOD MENU

SOMETHING FOR EVERYONE

Classic Steak Fries 	195
seasoned fries served with ketchup	
Mozzarella Sticks  	220
crispy golden crust, gooey cheese centre, napoletana dipping sauce	
Chicken Wings  	220
Thai style with Jaew sauce	
Corn Dog   	185
big battered pork sausage, ketchup, mayonnaise, spring onions	
Chicken & Cheese Quesadilla   	280
BBQ sauce, caramelised onions, gouda cheese, coriander, served with pico de gallo salsa and sour cream	
Nachos 	280
tortilla chips topped with jalapeños, coriander, shredded cheese, BBQ sauce, tomato salsa, guacamole	
Baja Fish Tacos  	260
2 soft flour tortillas filled with fried fish, slaw, pico de gallo salsa	
Asian Soba Noodle Salad   	220
Chinese cabbage, radishes, bean sprouts, Japanese cucumber, coriander, chopped peanuts, red chilli dressing	
Caesar Salad     	220
romaine lettuce, parmesan, anchovies, bacon, croutons	
Add On a) Grilled Chicken 	60
b) White Prawns 5 pieces 	120
KIDS' FAVOURITES	
Chicken Tenders    	245
crispy golden tenders served with yogurt ranch	
Cheese Burger & Chips    	265
Fish & Chips   	245
battered fish sticks served with tartare sauce	
Fruit Sticks    	160
served with yogurt dip	

8-INCH POOLSIDE PIZZA

freshly baked personal pizzas, perfect for one or shareable for two

Margherita  	350
tomato sauce, mozzarella, fresh basil, extra virgin olive oil	
Bianca  	350
mozzarella, ricotta, pecorino, caramelised onions, black pepper, basil, extra virgin olive oil	
BBQ Pork & Bacon   	350
BBQ sauce, mozzarella, slow cooked pork, housemade bacon, caramelised onion, spring onion	
Pepperoni   	350
tomato sauce, mozzarella, pepperoni, pecorino, hot honey drizzle	
Veggie Lover  	350
tomato sauce, mozzarella, portobello mushrooms, vine tomatoes, capsicum, eggplant, arugula, lemon zest, extra virgin olive oil	
Hawaiian   	350
tomato sauce, mozzarella, honey ham, caramelised pineapple	

BURGERS & WRAPS

Splash Classic Burger    	460
100% beef patty, cheddar cheese, onion, tomato, iceberg lettuce, garlic aioli	
Fried Chicken Burger    	380
pickled cucumber, spicy slaw, Sriracha sauce	
Club Sandwich    	380
smoky chicken, honey ham, cheddar cheese, tomato, fried egg, roast garlic mayonnaise, toasted Hokkaido milk bread	
California Chicken Wrap   	280
chicken, avocado, tomato, mixed lettuce, Italian dressing	
Ahi Tuna Wrap    	280
grilled tuna, carrot, cucumber, tomato, spring onion, mixed lettuce, Japanese dressing	
Veggie Hummus Wrap 	280
grilled red capsicum, zucchini, carrot, red onion, mixed lettuce, hummus	

Condiments on Request

chilli sauce, mustard, HP sauce, Tabasco sauce, mayonnaise, tomato ketchup

LOCAL FAVOURITES

Thai Salmon Lettuce Cups 	260
diced fresh salmon, Thai basil, garlic, chilli, red onion, lime, served in crisp romaine leaves with shredded carrots, cucumber, coriander	
Thai Mango Chicken Bowl  	280
crispy fried chicken, green mango, carrot, cucumber, red onion, herbs, cashew nuts, tomatoes, mixed lettuce	
Dry Green Curry Chicken Bowl  	280
fragrant coconut green curry, chicken, Thai basil, zucchini, vine tomatoes, jasmine rice	
Phad Thai Goong   	390
stir fried rice noodles with prawns and egg	
Fried Rice 	320
served with fried egg, choice of chicken, pork or prawn	
Phad Kaprow Kai Dao 	320
served with fried egg, choice of chicken, pork or prawn	

SWEET TREATS

Fried Banana Fritters  	190
golden fried banana pieces, palm sugar syrup, shredded coconut	
Add On Ice Cream Scoop  	140
Mango Sticky Rice 	220
toasted sesame seeds and sweet coconut cream sauce	

ETE ICE CREAM

Durian 0% dairy and soy free	110
Mango 0% dairy and soy free	110
Swiss Chocolate 	110
Truly Strawberry 	110
Vanilla Bean 	110

											
Contains Eggs	Contains Pork	Contains Beef	Contains Seafood	Contains Poultry	Contains Nuts	Spicy	Vegetarian	Dairy	Contains Gluten	Contains Sesame Seeds	Contains Alcohol



Open Daily
8.00 am – 8.00 pm



*Prices are in Thai Baht and exclusive of government Tax 7% and service Charge 10% ราคาดังกล่าวเป็นเงินบาท ไม่รวมภาษีมูลค่าเพิ่ม 7% และค่าบริการ 10%

BEVERAGE MENU

Frappé Coffee

Black Coconut	130
Black Lime	130
Cappuccino	120
Mocha	120
Latte	120

Hot Coffee

Espresso	110
Double Espresso	120
Americano	110
Latte	120
Capuccino	120
Mocha	120
Caramel Macchiato	150

ICE Coffee

Iced Americano	110
Iced Latte	120
Iced Cappuccino	120
Iced Mocha	120
Iced Caramel Macchiato	120
Thai Style Iced Coffee (Es Yen)	110

Refreshing Soda

Strawberry Bubbly Bliss	160
Raspberry Fizz	160
Crispy Apple	160
Sparkling Blue Pina	160

Chocolate

Chocolate (Hot / Iced)	110 / 120
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Milk

Babyccino (Hot milk)	90
Cold Milk	50

Iced Tea

Thai Style Iced Green Tea	140
Thai Style Iced Tea	140

Tea Selection

Dilmah Tea (Hot/Iced)	80
English Breakfast, Earl Grey,	
Jasmine Green Tea,	
Chamomile, Peppermint	

Milkshake

Chocolate	155
Vanilla	155
Strawberry	155

Fresh

Fresh Coconut	165
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Fruit Frappé

Watermelon	☎ 165
Mango	☎ 165
Lime	☎ 165
Banana	☎ 165
Pineapple	☎ 165
Orange	☎ 165

Juice

Orange	☎ 125
Apple	☎ 125
Guava	☎ 125
Lime	☎ 125
Pineapple	☎ 125

Soft Drinks

Acqua Panna Still	165
Water 500 ml	
San Pellegrino Sparkling	165
Water 500 ml	
Coke / Coke Light /	☎ 80
Coke Zero / Sprite	
Fanta Orange / Red	☎ 80
Schweppes Tonic /Soda /	☎ 80
Lemon / Ginger Ale	
Namthip Drinking Water	☎ 80

Mocktails

Virgin Mojito	☎ 170
Gummy Bear	☎ 170
Mango Julius	☎ 170
Baby Blue Pina Colada	☎ 170
Virgin Watermelon Mojito	☎ 170

Classic Cocktails

Cosmopolitan	☎ 300
Gin Fizz	☎ 300
Long Island	300
Mai Tai	300
Screwdriver	☎ 300
Singapore Sling	300
Margarita	300
Mojito	☎ 300
Pina Colada	300
Kamikaze	300
Blue Hawaii	300
Lychee Moscow Mule	300

Beer by Can

Heineken	☎ 150
Heineken Zero (non alcoholic)	☎ 150
Singha	☎ 140
Chang	☎ 140

RUM

Bacardi Carta Blanca	195
Captain Morgan Black	195

Bourbon & Tennessee Whiskey

Jack Daniel's	255
Jim Beam	195

Vodka

Absolut	280
Finlandia	280

Blend Whisky

Chivas 12 years Old	250
J&B Rare	220

GIN

Bombay Sapphire	240
Gordon's Dry Gin	240
Bulldog	☎ 240

Wine List

Sparkling Wine ☎ 310 / 1,400

Whitesands Estate Brut Cuvee
(South Eastern Australia)
Persistent bubbles leave the palate with a creamy crisp finish

Rosé ☎ 310 / 1,500

Marius by Michel Chapoutier Rosé
(Pays d'Oc, France)
Crisp and fruity, with flavours of raspberries, black currant, grapefruit, candied apple, rose petal

White Wine

Western Cape Chenin Blanc
(Breede River Valley, South Africa)
☎ 310 / 1,400
Rich, racy and full-on middle palate, tropical flavours of guava with great finish

Stonefish Sauvignon Blanc
(Margaret River, Western Australia)
420 / 2,100

This superb Margaret River Sauvignon Blanc displays a vibrant bouquet of white pear, honey suckle, lychee and lemon zest

Red Wine

Western Cape Pinotage
(Breede River Valley, South Africa)
☎ 310 / 1,400

Elegant flavours of prune, bananas and blueberries finishing with spicy undertones on the palate

Stonefish Cabernet Sauvignon
(Margaret River, Western Australia)
420 / 2,100

This palate is luscious, round and fruitful. Blackcurrant and berries are evident to produce a soft, elegant styled wine

Happy Hour ☎

11.00 am - 1.00 pm, 3.00 pm - 5.00 pm
*Promotion applies to same menu items only.

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