


SPLASH MENU

SALADS

- Som Tam**  220
green papaya, dried shrimps, cashew nuts
- Yam Woonsen Goong**  240
glass noodle salad with prawns and minced pork
- Yam Nua Yang**  480
grilled beef salad
- Caesar Salad**  220
romaine lettuce, parmesan, anchovies, bacon, croutons
- Roasted Carrot and Red Quinoa Salad**  240
dry cranberries, walnuts, arugula, mix leaves
- Seared Ahi Tuna Salad**  450
avocado, arugala, chimichurri sauce

SANDWICHES & BURGERS


- Splash Burger**  450
100 % beef pattie, cheddar cheese, onion, tomato, iceberg lettuce, garlic aioli
- Fried Chicken Sandwich**  380
pickled cucumber, spicy slaw, sriracha sauce
- Club Sandwich**  380
smoked chicken, honey ham, cheddar cheese, tomato, fried egg, roast garlic mayonnaise, toasted Hokkaido milk bread
- Grilled Haloumi & Zucchini Kebab**  380
naan bread, hummus, cucumber, onions, tomato, cashews

Condiments on Request

Chili Sauce, Mustard, HP Sauce, Tabasco Sauce, Mayonnaise, Tomato Ketchup

LITE BITES


Fries

- Steak Fries** 195
- Loaded Cheese Fries**  240
cheese sauce, smoked bacon, green onions, jalapenos



Chicken Wings

- Thai Style with Jaew Sauce**  240
- Korean Style Gochujang Sauce**  280
- Beef Brisket Spring Rolls**  290
2 large rolls, roasted tomato salsa
- Smoked Chicken & Cheese Quesadilla**  280
BBQ sauce, caramelised onions, gouda cheese, coriander with pico de gallo salsa and sour cream
- Calamari Fritti**  280
Calamari, parsley, lemon, roasted garlic aioli
- Fish & Chips**  380
lemon, tartar sauce
- Carbonara**  420
spaghetti bacon, egg, parmesan

Local Favourites

- Fried Rice & Chicken Satay**  320
fried egg, prawn crackers
- 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
- Khao Soi**  320
chicken in coconut curry broth with fried noodles
- Phad Thai Goong**  380
stir fried rice noodles with prawns and egg
- Phad Kee Mao Talay**  320
stir fried rice noodles with market seafood, chili and basil leaves

DESSERTS

- Ete Ice Cream Cups** 85 grams 110
- Durian** (0% Dairy & Soy Free) 110
- Mango** (0% Dairy & Soy Free) 110
- Mint Chocolate Chip** 110
- Swiss Chocolate** 110
- Truly Stawberry** 110
- Vanilla Bean** 110
- Mango Sticky Rice**  190
oasted sesame seeds and sweet coconut cream sauce
- Fruit Plate** 190
sliced local fruits
- Cheese Plate**  650
3 cheeses, quince jelly, grapes and crackers



Daily Operation Hours: 8.00 am - 8.00 pm

Prices are in Thai Baht and exclusive of government Tax 7% and service Charge 10%

ราคาตั้งกล่าวเป็นเงินบาท 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 Water 500 ml	165
San Pellegrino Sparkling Water 500 ml	165
Coke / Coke Light / Coke Zero / Sprite	☉ 80
Fanta Orange / Red	☉ 80
Schweppes Tonic /Soda / Lemon / Ginger Ale	☉ 80
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	220
Finlandia	280

Blend Whisky

Chivas 12 years Old	250
J&B Rare	220

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Bombay Sapphire	240
Gordon's Dry Gin	240

Wine List

Sparkling Wine ☉ 290 / 1,400

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

Rosé ☉ 290 / 1,500

Château Croix de Labrie Camille Rosé (Bordeaux)
Crisp and fruity, with flavours of raspberries, black currant, grapefruit, candied apple, rose peta

White Wine

Western Cape Chenin Blanc (Breede River Valley, South Africa)
☉ 290 / 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)
☉ 290 / 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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