

MODERN THAI CUISINE



The Cove
International Cuisine

YUM | Salads | ยำ

Yum Pla Kapong Sam Krob N	400	Yum Woon Sen Talay D / C	420
Fried sea bass fillet, crispy dried squid, cashew nuts, green mango, carrot, shallot, spring onion with spicy lime sauce		Fresh and tangy 'Glass noodles salad' with ground pork, shrimp, squid, mussels, tomatoes, celery, spring onions and chili with spicy lime dressing	
ยำปลากระพงสามกรอบ		ยำวุ้นเส้นทะเลรวมมิตร	
Som Tum C / N	420	Yum The Cove C	450
Spicy green papaya salad with crispy soft-shell crab		Spicy salad with shrimp, squid, scallop, mussels, aromatic Thai herbs and spicy lime sauce	
ส้มตำปูนิ่มทอด		ยำทะเล	
Yum Som O C / N	420	Nua Yang Jim Jaew	680
Siam ruby pomelo with shallot, chili, kaffir lime leaves, peanuts, coconut flakes, mint leaves and lime dressing with fresh cooked sea prawns		Northeastern style grilled Australian beef sirloin with fresh aromatic herbs and Thai chili dipping sauce	
ยำส้มโอกับทิมสยามกุ้งสด		เนื้อย่างจิ้มแจ่ว	

KHONG WANG | Appetizers | ของว่าง

Por Pia Pak Tod V	250	Tod Man Pla	380
Deep fried vegetable spring rolls with plum sauce		Thai fish cakes with sweet chili sauce and cucumber salad	
ปอเปี๊ยะผักทอด		ทอดมันปลา	
Gai Satay Phuket C / N	300	Salmon Saep C / S	380
Generous portion of satays accompanied by a slow cooked peanut sauce with coconut and spices, Cucumber relish and toasted bread on the side		Freshly sliced salmon served with Thai spicy green chili sauce and aromatic herbs	
สะเต๊ะไก่		แซลมอนแซบ	
Larb Moo Tod P / G	340	Jin Ping	420
Fried spicy pork balls served with fresh vegetable and aromatic herbs		Northern style charcoal grilled beef skewers with homemade chili lime sauce	
ลาบหมูทอด		เนื้อสียบไม้ปิ้งบนเตาถ่าน	
Goong Sarong	350	Gai Krathong Yang Samoon Prai	480
Crispy fried prawns wrapped in vermicelli noodles served with sweet and sour mango sauce		Authentic Thai grilled baby chicken, half deboned served with herbs and dry chili dipping sauce	
กุ้งสอด		ไก่ทรงเครื่องสมุนไพร	
Pla Muek Tod Krob C / G	360	Khong Wang Raum	950
Crispy fried squid with kaffir lime leaves, garlic, chili and cashew nuts with sweet and sour sauce		Selection of appetizer with a choice of 3 items	
ปลาหมึกทอดกรอบสมุนไพร		สามารถเลือกของว่างได้ 3 รายการ	
		Khong Wang Raum	1,250
		Selection of appetizer with a choice of 4 items	
		สามารถเลือกของว่างได้ 4 รายการ	

D: For diabetics G: Gluten Free C: Low Calories V: Vegetarian S: Low sodium H: Heart friendly
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TOM YUM | Soups | ต้มยำ

Tom Kha 340

Coconut soup with chicken, lemon grass, kaffir lime leaves, mushrooms and coriander
ต้มข่าไก่

Tom Yum Pla Kapong Daeng C 380

Hot & Sour Soup with red snapper fillet, hot basil, mushrooms, galangal and coriander
ต้มยำปลากระพงแดงน้ำใส

Tom Yum Goong C 400

Spicy shrimps soup with galangal and lemongrass, infused with roasted chili oil
ต้มยำกุ้งน้ำข้น

Tom Yum Poh Taek Talay C 480

Spicy and sour seafood soup with shrimps, squid, mussels and sea bass fillet with kaffir lime, galangal and lemongrass
ต้มยำทะเล

GAENG | Curries | แกง

Khao Soy Gai S 340

Northern Thai curry noodles with slow cooker chicken drumstick topped with crispy fried yellow noodles
ข้าวซอยไก่

Panang Moo P 360

Panang curry with pork, coconut milk, red chili and kaffir lime leaves
แกงพะเนียงหมู

Gaeng Kiew Wan Gai S 360

Salmon S 480

Classic green curry pastes with coconut milk, crispy eggplant and basil leaves served with steamed Chinese bun
แกงเขียวหวานไก่ หรือปลาแซลมอน

Duck Leg Confit in Red Curry S 500

Red curry with coconut milk, pineapple, lychee, cherry tomatoes, small eggplants and basil
แกงเผ็ดน่องเปิดตุ๋น

Lamb Shank Massaman N 750

A rich fragrant Thai coconut curry with aromatic herbs, potatoes, shallot and peanuts
แกงมัสมั่นขาแกะ

PAD PAK | Vegetables | ผัดผัก

Pad Pak Boong Fai Dang C/V/S/H 200

Stir fried morning glory with garlic, chili and vegetarian oyster sauce
ผัดผักบุ้งไฟแดง

Pad Pak Ruam Mit C/V/S/H 220

Stir fried mixed vegetables with soya sauce
ผัดผักรวมมิตร

Pad Kana Hong Kong C/V/S/H 240 Hed Hom

Wok fried kale with shitake mushrooms and red chili with vegetarian oyster sauce
ผัดคะน้าฮ่องกงกับเห็ดหอม

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R-HARN LAK | Main Dishes | อาหารจานหลัก

Kai Jeow Moo Sub S	200	Muek Neung Manow S	580
Thai style minced pork omelette served with sriracha sauce ไข่เจียวหมูสับ		Steamed squid with chili lime sauce ปลาหมึกนึ่งมะนาว	
Gai Pad Med Mamuang G / S	380	Pla Kapong Sam Rod G / S	680
Stir fried chicken with bell peppers, carrot, onion, cashew nuts with chili paste and oyster sauce ไก่ผัดเม็ดมะม่วงหิมพานต์		Crispy fried whole sea bass fish with sweet and sour chili sauce ปลากระพงทั้งตัวทอดราดพริกสามรส	
Pla Muek Pad Pong Karee S	420	Pla Kapong Tod Nam Pla G	680
Wok-tossed squid with onion, celery, red chilli, salted egg and yellow curry sauce ผัดผงกะหรี่ปลาหมึกและไข่เค็ม		Deep fried whole seabass fish served with spicy green mango salad and fish sauce ปลากระพงทั้งตัวทอดน้ำปลา	
Pad Cha Talay S	450	Thai Seafood BBQ	2,200
Stir fried spicy sauce with shrimps, squid, mussels, fish balls and sweet clam, chillies, krachai, hot basil and young peppercorn ผัดฉ่าทะเลรวมมิตร		“Pla Muek Yang” grilled marinated squid with turmeric and lemon grass “Goong Yang” grilled Tiger prawns with garlic and black peppercorn sauce “Goong Mae Nam” grilled river prawns “Pla Kapong Yang” Sea bass wrapped in banana leaf with aromatic herbs “Gung Yang” grilled rock lobster with coriander pastes and Thai spices “Hoy” Green lipped mussel with garlic, lemon grass and basil Served with seafood sauce, lime wedges and fresh vegetables อาหารทะเลบั้งย่าง	
Pad Kaprow Nuea Wagyu	1,350		
Stir fried Wagyu beef sirloin with hot basil, garlic and chillies ผัดกระเพราเนื้อ			
Goong Sauce Makham G	650		
Deep fried prawns with cherry tomatoes, dry chili, fried shallot, coriander with tamarind sauce กุ้งซอสมะขาม			

R-HARN PHUKET (Phuket Flavours) | อาหารพื้นบ้านภูเก็ต

Nam Prik Goong Sod C	320	Moo Hong P	380
Shrimp chili dip and fresh shrimps, boiled egg served with fresh vegetables น้ำพริกกุ้งสด		Slow cooked chunky pieces of pork belly in braised with sweet soy sauce หมูฮ้อง	
Moo Sam Chan Tod Kluea P	360	Bai Liang Pad Kai C / V / S / H	200
Fried pork belly with salt and fried garlic served with sriracha sauce หมูสามชั้นคั่วเกลือ		Stir fried fried Melinjo leaves with egg, garlic and vegetarian oyster sauce ใบเหลียงผัดไข่	
Gaeng Som Pla Kapong C	380		
Sour curry with sea bass fillet and young coconut shoots แกงส้มปลากระพงยอดมะพร้าวอ่อน			

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KHAO & SEN MEE | Rices & Noodles | ข้าวผัดและเส้นหมี่ผัด

Khao Pad C / S	250	Phad Thai Goong N	320
Fried rice with pork or chicken and fried egg		Talay N	380
ข้าวผัดหมู หรือ ไก่ ไข่ดาว		Organic rice noodles tossed with bean sprouts, spring onions, tofu, egg and prawns or seafood	
Kra Pao Rad Khao P / S	250	ผัดไทยกุ้ง หรือทะเล	
Choice of pork or chicken stir fried with hot basil with steamed rice and fried egg		Khao Pad Sapparod Goong N	340
ผัดกระเพรา หมู หรือ ไก่ ราดข้าวไข่ดาว		Stir fried rice with shrimps, pineapple, curry powder, raisins, cashew nuts	
Khao Pad Phuket	300	ข้าวผัดสับปะรดกุ้ง	
Fried rice with shrimp chili pastes served with grilled prawns, steamed vegetable and boiled egg		Khao Sauy	
ข้าวผัดน้ำพริกกุ้งเสียบกับกุ้งย่างเกลือและไข่ต้ม		Steamed Jasmine rice	70
		ข้าวสวย	
		Steamed Riceberry or Brown rice	90
		ข้าวไรซ์เบอร์รี่หรือข้าวกล้อง	

KHANOM WAAN | Desserts | ขนมหวาน

Polamai Ruam C / V / S / H	200	Khao Niew Ma Muang N / D	250
Seasonal freshly sliced fruit		Mango with sticky rice served with coconut pudding, and mango sorbet	
ผลไม้รวม		ข้าวเหนียวมะม่วง	
Kluay Tod G / D	250	I-Tim Sam Ros D	300
A lovely crispy banana fritter treats serve warm with Thai tea ice cream and honey caramel sauce		Traditional Thai Street food style coconut, chocolate and strawberry ice cream served with sweet potatoes compote, peanuts, coconut crisp rolls, jack fruit on toast	
กล้วยทอดกับไอศกรีมชาไทยเสิร์ฟกับซอสคาราเมลน้ำผึ้ง		ไอศกรีมสามรสทรงเครื่องเสิร์ฟบนขนมปังปัง	
Pudding Maprao On G / D	250		
Served in young coconut roasted with lychee compote, young coconut meat and crispy Phuket pineapple wrapped with filo dough			
พุดดิ้งมะพร้าวอ่อนกับปอเปี๊ยะสับปะรดกรอบ			

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INDIAN MENU

VEGETARIAN

Vegetable Samosa V / G / S / C	300	Punjabi Choley V / N / C	300
Deep fried patties stuffed with vegetables in special seasoning		Chickpeas cooked in mildly spicy tomato-based curry with naan bread	
ซาโมซ่าผัก		แกงถั่วลูกไก่อ่อนเดียวกับเครื่องเทศเสิร์ฟพร้อมขนมปังนาน	
Aloo Paratha V / G / S / C	300	Dal Makhani V / N / C	300
Indian bread stuffed with potatoes, herbs and spices		Mildly spicy whole black lentil in a tomato-based curry with parathas roti	
โรตีสายมันฝรั่งและเครื่องเทศ		แกงถั่วดำอินเดียเสิร์ฟพร้อมขนมปังพาริตทาโรตี	
Cheesy Garlic Bread V / G / S / C	250	Vegetables Tikka Masala V / C	300
Baked bread with garlic and cheese		Mildly spicy tomato, onion and milk cream-based curry with vegetable and tofu served with naan bread	
ขนมปังกระเทียมและชีส		แกงทิกกา มาซาผักเสิร์ฟพร้อมขนมปังนาน	
Mixed Indian Bread V / G / S / C	320	Green Curry with Vegetables V / C	250
Plain paratha, plain naan and roti		Green curry paste, coconut milk, eggplant crispy, small eggplant and mixed vegetables served with roti	
ขนมปังอินเดียอย่างรวม		แกงเขียวหวานผักรวมเสิร์ฟพร้อมโรตี	
Indian Style Red Sauce Pasta V / G / S / C	320	Vegetarian Beef Burger V / G / S / C	450
Penne pasta with tomatoes, garlic and red chili peppers		Sesame bun, plant-based meat, cheddar cheese, red onion, tomato, lettuce and mayonnaise served with French fries	
พาสต้ากับซอสมะเขือเทศแบบเผ็ดสโตร์อินเดีย		เบอร์เกอร์เนื้อจากพืช	
Sambar V / G / S / C	300		
Tamarind-based broth, prepared with lentils and vegetables served with Idli			
แกงซัมบาร์ผักรวม			

NON-VEGETARIAN

Tandoori Chicken C / S	360	Butter Chicken C / S	360
Grilled Chicken marinated in yoghurt and spices served with lemon, shallot and cilantro mint chutney		Seasoned chicken in a tandoori tomato sauce in a butter gravy, cream and authentic Indian served with a choice of steamed rice or naan bread	
โตกัันคูร์		แกงไก่ครีมเนย	
Chicken Tikka Masala C / S	360	Shrimp Masala Curry C / S	420
Mildly spicy tomato, onion and milk cream-based curry with chicken served with a choice of steamed rice or naan bread		North Indian Style spicy shrimp masala curry served with a choice of steamed rice or naan bread	
แกงไก่มาซาล่า		แกงกุ้งมาซาล่า	

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FREE FLOW BEVERAGE PACKAGE

**SOFT DRINK
+ FRUIT JUICES**

299 /PERSON/2 HOURS

**LOCAL BEER
+ SOFT DRINK
+ FRUIT JUICES**

399 /PERSON/2 HOURS

**WINE + LOCAL BEER
+ SOFT DRINK
+ FRUIT JUICES**

599 /PERSON/2 HOURS

SOMMELIERS SELECTION**

CHAMPAGNE

Brut Reserve, Duval-Leroy, Vertus, French

Glass

Bottle

4,990

SPARKLING WINE

Domaine Cold River, Cuvee Brut, Australia

320

1,490

WHITE WINE

Pinot Grigio 'Tavo' IGP, Ilauri, Venezia, Italy

380

1,790

Sauvignon Blanc, Brancott Estate, Marlborough, New Zealand

380

1,790

Chardonnay, Pinical, Australia

360

1,590

ROSÉ WINE

Grenache Pinot Noir, Jacob's Creek, Le Petit Rosé, Australia

360

1,690

RED WINE

Tempranillo, Campo Viejo, La Rioja, Spain

380

1,790

Pinot Noir, Georges Duboeuf, Burgundy, France

320

1,580

Sangiovese, Santa Cristina, Tuscany, Italy

360

1,690

Cabernet Sauvignon, Hugo Casanova, Maule Valley, Chile

340

1,490

BEERS

LOCAL BEERS | 180

SINGHA, TIGER, CHANG, HEINEKEN

IMPORTED BEER | 290

HOEGAARDEN, CORONA

SOFT DRINKS & DRINKING WATERS

SOFT DRINKS | 125

COCA COLA, COCA COLA LIGHT,
SPRITE, SODA WATER, FANTA,
TONIC WATER, GINGER ALE

DRINKING MINERAL WATERS

EVIAN, STILL WATER, 340 ML. | 180

EVIAN, STILL WATER, 750 ML. | 230

PURRA, 600 ML | 60

SAN BENEDETTO, SPARKLING WATER, 250 ML. | 180

SAN BENEDETTO, SPARKLING WATER, 750 ML. | 290

**** For full spirit list, please ask one of our waiters**

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SIGNATURE COCKTAILS**

PRESCRIPTION ICE TEA | 345

Vodka, Gin, Rum, cointreau, fresh lemon juice, coke

OCEAN'S 11 | 320

Vodka, campari, orange juice, raspberry purée

LICK OF SUNSHINE | 320

Malibu, pineapple juice, passion fruit, pineapple

LYCHEE MARTINI | 330

Vodka, lychee liqueur, lychee purée, apple juice, lychee

MANGO & PASSION CAIPIRINHA | 320

Rum, chopped lime, mango purée, passion fruit syrup

MONIN APEROL SPRITZ | 320

Sparkling wine, Monin spritz syup, soda

SUMMER SMASH | 320

Chalong bay rum, sweet basil, fresh lemon, fresh sweet basil

THE ROYAL MOJITO | 420

Rum, sugar syrup, fresh lime juice, mint leaves, Prosecco

MANGO & ROSEMARY MOJITO | 330

Rum, fresh lime juice, rosemary, mint leaves, mango purée

CLASSIC COCKTAILS

MAI TAI | 320

Dark rum, gold rum, triple sec, orgeat syrup, lime juice, angostura bitters

PINA COLADA | 320

Rum, dark rum, pineapple juice, coconut cream, lime juice

CLASSIC MARGARITA | 320

Tequila, lime juice, sugar syrup, triple sec

MANGO MARGARITA | 330

Tequila, triple sec, fresh lime juice, mango

CUBA LIBRE | 290

Rum, coca cola

SCREWDRIVER | 290

Vodka, orange

SINGAPORE SLING | 320

Gin, cherry heering, triple sec, lemon juice, pineapple juice, grenadine syrup

THE CLASSIC MOJITO | 320

Rum, sugar syrup, fresh lime juice, mint leaves, soda water

CLASSIC NEGRONI | 400

Gin, Campari, sweet vermouth

SMOOTHIES & HEALTHY JUICE POTIONS

BENESSERE | 195

Pineapple, lemongrass

PERFEZIONE | 195

Watermelon, lemon, honey

BANANA FLIP | 195

Banana, orange, yoghurt, wild honey

MANGO & HONEY LASSI | 195

Mango, mint leaves, yoghurt, wild honey

THAI TEA COOLER | 195

Thai tea, condensed milk, vanilla ice cream

POWER COOLER | 195

Banana, passion fruit, honey syrup, brown sugar, orange juice, yoghurt

FRESH FRUIT JUICES & CANNED FRUIT JUICES

FRESH FRUIT JUICES | 190

ORANGE, COCONUT

FRUIT JUICES & SHAKES | 180

MANGO, APPLE, PINEAPPLE, TOMATO, ORANGE, WATERMELON, BANANA

COFFEE & TEA

ESPRESSO, COFFEE, TEA | 145

DOUBLE ESPRESSO | 160

CAPPUCCINO, CAFE LATTE | 160

ICED COFFEE, TEA | 160

ICED CAPPUCCINO, LATTE | 180