

COAST

BEACH CLUB & BISTRO

Inspired by the Mediterranean
From Riviera, Islands and Coasts

TAPAS

Gambas al Ajillo G/S	320
Sizzling garlic shrimp with crispy white bread	
Iberico Ham Croquette P/G	325
Deep-fried croquettes with Ibérico ham	
Padron Peppers V	300
Small and intense Spanish peppers, sea salt	
Marinated White Anchovies	180
Anchovies cured in white vinegar, garlic, extra virgin olive oil	
Coast Bikini Ibérico G/P	225
Grilled Iberian ham & cheese quesadilla	
Potato Salad with Tuna Belly "Ensalada Russa"	200
Potato, carrot, green peas, aioli, tuna, egg	
Sobrasada G/P	200
Sourdough bread with feta cheese, pear compote	

STARTERS

Tuna Niçoise Crudo	350
Atlantic tuna with potato, quail egg, olives, anchovy, tomato, green beans and citrus dressing	
Carabinero Carpaccio S	550
Red deep sea shrimp with orange and lemon zest, extra virgin olive oil and lemon dressing	
Pan-Seared Scallops Provençal S	450
Garlic, tomato, oregano, black olives, fresh microgreens	
Greek Salad	350
Cucumber, tomato, red onion, feta, olives and oregano	
Coast Caesar Salad V/P	320
Heart of romaine, anchovies, Parmigiano Reggiano, crispy bacon and croutons	
With Prawns	400
With Chicken Breast	380
Fresh Burrata	470
Pugliese burrata with cherry tomatoes, rocket salad and balsamic dressing	
Atlantic Tuna Tartare	500
Tuna, avocado, cherry tomatoes and lemon dressing	
Fritto Misto di Mare G/S	525
Calamari, seabass, shrimp, capelin fish with aioli	

TO SHARE

Tapas Surfboard Choice of 3	550
Tapas Surfboard Choice of 6	950
Please select from the tapas list	
Plateau de Fruits de Mer (on ice) S	2,988
A tower of oysters, lobster, tiger shrimp, scallop carpaccio, crab, tuna & salmon on ice	
Grilled Seafood Platter S	2,988
Scallops, lobster, prawns, calamari, catch of the day, oysters	
Jamón Ibérico de Bellota 80 g (48 months) P/G	850
Hand-carved decadence, picos & tomato bread	
Cured Meats Platter P/G	950
Spain's greatest hits – jamón, copa, lomo, salchichón, chorizo	

BURGER AND MORE

The Signature Coast Burger P	630
Grilled beef patty, Emmental cheese, bacon, tomato, onion rings iceberg salad, BBQ sauce, gherkin and French fries	
The Coast Club Sandwich P	340
House-made white toast, mayonnaise, lettuce, tomato, egg, crispy bacon, chicken breast and French fries	
Zucchini Fries	175
Spiced garlic aioli	
Truffle French Fries V	200
Truffled Parmesan cream	
Crispy Sweet Potato Fries V	150
Garlic herb yoghurt sauce	

FRESH FROM THE SEA

Fine de Claire Oysters S	120 per piece
Full-bodied, creamy finish	
Phuket Lobster S	1,900
Chilled halves with sea salt, lemon and Cognac Marie Rose	
Sicilian Tuna Crudo	350
Lemon and extra virgin olive oil dressing	

SOUPS

Mushroom Soup G/V	390
Creamy mushroom soup with wild and porcini mushrooms, truffle oil	
Salmorejo P	275
Cold tomato soup with roasted chorizo and egg	

FULL BOARD, HALF BOARD & ALL INCLUSIVE PACKAGES

Dear Guest,

As a Full Board, Half Board and All inclusive member you may select: 1 starter, 1 main course, 1 dessert

Remarks

- Items marked with ● are subject to an additional THB 300
- Items marked with ● are subject to an additional THB 500
- Items marked with ● are not include package
- Please note that the package doesn't include beverages
- except all inclusive package
- Kids below 12 years should select from our kids menu
- During dinner, you may select between a la carte or buffet

G: Gluten Free V: Vegetarian N: Nuts P: Pork S: Shellfish

All prices are subject to a 10% service charge and applicable government tax.

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PASTAS & RICE

Linguine "Primavera" V	325
Zucchini, mushroom, carrot, cherry tomato, basil, Parmesan	
Spaghetti with Blue Crab S	425
Cherry tomato, garlic, white wine	
Risotto with Prosecco & Prawns S	588
Basil & tomato cream	
Orzo Perlato style Risotto with Octopus S	700
Orzo perlato risotto served with tender Atlantic octopus	
Braised Beef Cheek Pappardelle	
Slow-braised beef cheek with truffle mushroom sauce	550
Your choice of pasta:	
Spaghetti, Penne, Tagliatelle	
Your choice of sauce:	
Carbonara P	380
Bolognese	380
Amatriciana P	380
Pomodoro V	280
Frutti di Mare S	460

MAIN MEAT

Greek Souvlaki	525
Marinated pork or chicken, pita, tzatziki, fresh herbs	
● Grilled Lamb Chops	1,349
Orzo, vegetables, feta, mint	
● Cochinillo Asado P	850
Roasted gooseberry potato with pork jus	
● Australian Tenderloin 180 g	1,188
● Australian Rib Eye 200 g	1,088
● Australian Striploin 200 g	988
Choices of:	
Mashed potatoes, French fries or potato wedges	
Choices of:	
Sautéed spinach, eggplant & tomato ratatouille, or Greek roasted vegetables	
Choices of:	
Peppercorn, mushroom, red wine, or chimichurri sauce	

MAIN SEAFOOD

● Bouillabaisse S	1,150
Provençal fish stew, potatoes & rouille	
Butterflied Seabass	650
Clams, artichokes, Aegean dressing	
Mediterranean Fish & Chips	540
Battered seabass fillet, French fries, sauce vierge, lemon & tartar sauce	
Mediterranean Mussels 500 g	700
White wine sauce, charred bread	
Atlantic Salmon	620
Roasted potatoes, zucchini alla scapece, sauce vierge	
● Grilled Tiger Prawns S	980
Salmoriglio sauce	
Grilled Octopus G/S	650
Pical extra virgin olive oil and smoked paprika	

PIZZAS

Margherita V	360
Tomato, mozzarella, basil	
Santorini V	380
Tomatoes, olives, green onion, feta, oregano, red peppers, green peppers, zucchini, pesto sauce	
Mallorca P	470
Sobrasada, mozzarella, Mahón cheese	
Capri	470
Mascarpone, smoked salmon, red onion, fried capers	
Parma P	470
Mascarpone, Parma ham, mozzarella, truffle	
Quattro Formaggi	380
Mozzarella, taleggio, gorgonzola, Parmigiano	
Salami P	440
Tomato, mozzarella, salami	
Ham & Mushroom P	380
Tomato sauce, mozzarella, Paris ham, wild mushrooms	

DESSERTS

Crema Catalana	280
Spanish custard with caramelized sugar	
Limoncello Tiramisu	360
Ladyfingers, mascarpone cream, chocolate, limoncello, coffee	
Bianco Manjari Almond Pudding	300
Cinnamon, dried fruit compote	
Torta Caprese G	340
Chocolate almond flourless cake, vanilla ice cream	
Churros con Chocolate	250
Spanish deep fried dough sticks	
Fruit Platter G	250
Watermelon, pineapple, papaya, dragon fruit and passion fruit	

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