

Quality and sustainability are our top priorities! To enrich homemade cooking, most ingredients are seasonal and locally sourced within 30 kilometers from nearby markets, herbs, salad and vegetables from our own organic farms located 2 kilometers away. We also give small support to our local fishermen in the village to buy daily naturally caught seafoods such as sea bass, grouper, squid, prawns and clams. Our food supplies are less travelled and low carbon footprint. Be part of this meaningful story and enjoy The Beach Club's vibe!

FOOD MENU



+66 (0) 75 656 858
258, TAMBON NONG TALAY, KLONG MUANG, KRABI 81180

GRAB & BITE

CHEF'S SIGNATURE

01

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|---|---|
| 01 Oriental Delight Sharing Plate 500 | 11 Bruschetta al Pomodoro (v) 250 |
| Humus, babaganoush, zaziki, muhamara, slata mishouia, falafel, olives, homemade pita bread. | Grilled rustic bread with tomatoes, garlic, basil and extra virgin olive oil. |
| 02 Cold Cut & Cheese Platter 750 | 12 Focaccia 250 |
| Serrano ham, salami chorizo, salami milano (Spain) cheese brie, gruyere, comte (France). | With tomatoes and fresh organic herbs from our garden, served warm. |
| 03 Mixed Bruschetta 450 | 13 Burrata Beef Burger 500 |
| Small mixed Bruschetta with olive paste, tomato pesto, our home grown basilic pesto. | Grilled burger meat spiced with montreal steak spices, pesto sauce, burrata cheese, rocket leaves, tomatoes, oignons. |
| 04 Carpaccio di Manzo 600 | 14 Fish Burger 450 |
| Finely sliced beef fillet with grana padano, pink salt, lemon and extra virgin olive oil. | Sea bass, homemade pickle, tomato, chutney. |
| 05 Calamari Rings 400 | 15 Veggie Burger (v) 350 |
| Crispy calamari ring with fresh oysters lemon aioli. | Cheese, tomato, chutney, house made pickle. |
| 06 Nachos (v) 350 | 16 Chicken Sandwich 350 |
| Nachos with avocado salsa. | Chicken breast, tarragon, mayonnaise, french fries. |
| 07 Grissini Breadsticks, Olive oil dipping (v) 250 | 17 Chicken Tortilla 350 |
| | Grilled chicken in tortilla sheets. |
| 08 French Fries 250 | 18 Cheese Plate 500 |
| Homemade dip. | Cheese brie, gruyere, comte (France), gorgonzola, mixed nuts, dry fruits. |
| 09 Sweet Potatoes 250 | |
| Homemade dip. | |
| 10 Fish & Chips 450 | |
| Local sea bass fried with soda batter. | |



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CHEF'S SIGNATURE

02

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| 19 Chicken Satay (N) ไก่เสียบไม้ 250 | 27 Prawn Cake กุ้งมันหุ้ง 450 |
| Chicken satay, aromatic marinade, peanut sauce. | Crispy prawn cake, plum sauce. |
| 20 Khao Tang (v) ข้าวตัง 250 | 28 Khao Phad ข้าวผัด (Eggs / Chicken / Prawns) 280 / 330 |
| Rice cracker with mushroom dipping sauce. | Fried rice with eggs, chicken or prawn. |
| 21 Spring Rolls (v) ปอเปี๊ยะผักทอด 250 | 29 Phad Kra Pao ผัดกระเพรา (Tofu / Chicken / Squid / Beef) 280 / 330 |
| Deep fried vegetables spring roll. | Wok fried garden organic red basil, chili, garlic served with jasmine rice and fried eggs. |
| 22 Muk Tord Sam Rod (N) ปลาหมึกทอดกระเทียมรส 280 | 30 Phad See Ew ผัดซีอิ๊ว (Tofu / Chicken) 280 |
| 3 flavored crispy dry squid with cashew nuts. | Wok fried flat noodle, black soy sauce, eggs, kale. |
| 23 Peek Gai Tod ไม้ทอดน้ำปลา 280 | 31 Phad Thai ผัดไทย (N) (Chicken / Prawns) 280 / 330 |
| Deep fried salty chicken wings. | Rice noodle with tamarind sauce. |
| 24 Roti & Sweet Chicken Curry (Mild) 350 | 32 Khao ob Subparod (V/ Prawns) ข้าวอบสับปะระ 280 / 330 |
| | Pineapple fried rice. |
| 25 Gai Phad Med-Ma Moung (ไก่ผัดเม็ดมะม่วง) 280 | |
| Wok fried chicken, organic cashew nuts, bell pepper, served with jasmine rice. | |
| 26 Sweet & Sour ผัดเปรี้ยวหวาน (Tofu / Fish / Prawns / Squid) 280 / 330 | |
| Wok fried bell peppers, pineapple, onion, jasmine rice. | |

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SALADS

(from our own Farm)

03

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| 33 Kale Salad (v) 400 | 37 Protein Bowl 400 |
| Homegrown kale, pumpkin, pomegranate, yogurt sauce. | Beetroot, humus, organic eggs, avocado, roasted quinoa, pumpkin, mango, sesame seeds, edamame, dragon fruit, passion fruit dressing. |
| 34 Grilled Octopus Salad 500 | 38 Caesar Chicken / Bacon 400 |
| Octopus, celery, fresh parsley, red onions, lemon juice and olive oil. | Homegrown butterhead, grana padano cheese, crispy croutons. |
| 35 Green Salad (v) 350 | 39 Tomato Burrata Salad (N) 500 |
| Homegrown green salad, cherry tomatoes, cucumber, onion, lemon, olive oil. | Cherry tomatoes, homemade pesto, fried basil. |
| 36 Wild Rocket 450 | |
| Homegrown rocket salad, olive oil, balsamic, grana padano cheese. | |



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MEAT & SEAFOOD

04

- 40 **Seafood Platter BBQ (s)** 650
Prawns, squids, sea bass, clams.
- 41 **Fresh Oysters**
Pre order 1 day in advance
1/2 Dozen 950
1 Dozen 1,850
- 42 **Fresh Sea Bass Tartare** 500
With citrus fruits and mango.
- 43 **Paella** 550
Saffran rice with shrimps, clams, squid, chicken thighs.
- 44 **Pan Fried Sea Bass** 500
With potato, olive oil, lemon.
- 45 **Lobster (price by weight)**
Grilled | Thermidor
Create your own menu.

- 46 **Chicken BBQ** 350
Chicken bbq with garlic, sauté potato, salad.
- 47 **Beef BBQ** 400
Beef BBQ with garlic, sauté potato, salad.
- 48 **Sausage BBQ** 350
Pork sausage.
- 49 **Shish kebab (Chicken / Beef)** 550 / 700
Served with salad, french fries and homemade pita bread.
- 50 **Agnello scottadito** 900
Grilled lamb cutlets with zucchini, cherry tomatoes ragu and roasted garlic potatoes.
- 51 **Filetto di Manzo** 1,000
Beef tenderloin with pepperonata, green herb butter and potato puree.



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PIZZA

All pizzas are 10 inches

05

- 52 **Margherita (v)** 480
Tomato, basil, mozzarella di bufala, pink salt and extra virgin olive oil.
- 53 **Napoletana** 530
Anchovies, capers, oregano, tomato and mozzarella di bufala.
- 54 **Pollo Piccante** 530
Grilled chicken, tomato, chili, oregano pepperonata, mozzarella di bufala.
- 55 **Mari e Monti (s)** 530
Garlic prawn, mushroom, tomato and mozzarella di bufala.
- 56 **Parma Ham** 600
Parma ham, tomato, mozzarella di bufala, grana padano, rocket.
- 57 **Bresaola di Manzo** 600
Bresaola, tomato, mozzarella di bufala, grana padano and rocket.
- 58 **Salami** 600
Tomato sauce, salami, mozzarella cheese.
- 59 **Andaman (s)** 600
Fresh seafood, tomato, mozzarella di bufala, lemon and parsley.
- 60 **Hawaiian** 600
Pineapple, ham, bacon, tomato sauce, mozzarella.

- 61 **Calzone Truffle** 700
Mozzarella di bufala, gorgonzola, mozzarella, grana padano, truffle, tomato, mushroom.
- 62 **Four Cheese Truffle (v)** 700
Mozzarella di bufala, gorgonzola, mozzarella, grana padano, truffles, tomato, oregano and rocket.
- ** **Extra Toppings** 50
Mushroom, olive, rocket.

PASTA

- 63 **Spaghetti al Pomodoro (v)** 400
Spaghetti with cherry tomatoes, garlic.
- 64 **Spaghetti Povero Mare** 450
Spaghetti with garlic, chili, anchovies, cherry tomatoes and mint.
- 65 **Spaghetti alla Vongole (s)** 450
Spaghetti or Black Ink Spaghetti with clams, garlic, chili.
- 66 **Spaghetti Cabonara** 450
Carbonara bacon, egg, parmesan cheese.
- 67 **Spaghetti Bolognese** 450
Spaghetti with beef sauce, garlic.
- 68 **Spaghetti Olio** 450
Spaghetti with garlic, chili, basil, bacon and parmesan.
- 69 **Linguine con Frutti di Mare (s)** 450
Linguine with fresh seafood, garlic, cherry tomato.
- 70 **Risotto Black Ink (s)** 500
Squid ink risotto with fried squid.



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DESSERTS

06

- 71 **Mango sticky rice** 220
Sticky rice with mango and coconut milk.
- 72 **Roti Tob Isānu** 160
Traditional roti served with condensed milk.
- 73 **Banana Fritter** 220
Fried banana served with vanilla ice cream.
- 74 **Tiramisu** 220
(with no eggs)
- 75 **Coupe Limoncello** 220
Home made raspberry sorbet with limoncello liqueur served with a macaron.
- 76 **Homemade Ice Cream/Cone** 120/150
Chocolate, vanilla, coconut, raspberry, thai tea, palm sugar.
- 77 **Mixed fruits platter** 220

- 78 **Churros** 220
Crispy churros dusted with sugar and cinnamon, perfectly paired with a serving of our delicious coconut ice cream.
- 79 **Crema Catalana** 220
Rich custard base topped with a layer of hardened caramelized sugar.



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COFFEE & TEA

07

ICED MOCHA

- 80 **Iced Latte** 120
- 81 **Iced Cappuccino** 120
- 82 **Thai Iced Tea** 120
- 83 **Thai Iced Coffee** 120
- 84 **Konjac Pearl Tea** 120

TEA

- 85 **English Breakfast** 100
- 86 **French Earl Grey** 100
- 87 **Chamomile** 100
- 88 **Fresh Mint Tea** 100
- 89 **Fresh Ginger Tea** 100

COFFEE

- 90 **Regular Coffee** 100
- 91 **Decaffeinated Coffee** 100
- 92 **Espresso** 100
- 93 **Latte** 120
- 94 **Macchiato** 120
- 95 **Cappuccino** 120
- 96 **Mocha** 120



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