

THE LIVING ROOM

OUR RESORTS MELTING POT IS WHERE WE COOK TIMELESS FOODS FROM AROUND THE WORLD WITH AN EMPHASIS ON LIGHT AND HEALTHY FOODS

TO START

SOUP OF THE MOMENT	390
GREEN VEGETABLE GAZPACHO	430
ALMONDS AVOCADO EXTRA VIRGIN OLIVE OIL DETOX FITNESS	VEG GF SF DF N
VEGETARIAN RICE PAPER ROLLS PLUM SAUCE DIP DETOX FITNESS	460 VEG GF DF N
PLA PLAA - SPICY TUNA TARTAR, LEMONGRASS, FRESH MINT KAFFIR LIME LEAF, SHALLOTS, CHILLI, LIME	590 GF DF SF
TOM KHA GAI – CHICKEN IN YOUNG COCONUT SOUP MUSHROOM LEMONGRASS KAFFIR LIME LEAFS GALANGAL LIME	490 DF GF
TOM YUM GOONG - HOT AND SOUR PRAWN SOUP OUR MUSHROOMS, GARDEN HERBS, LIME	530 GF DF
SATAY GAI BBQ CHICKEN SATAY CUCUMBERS SALAD PEANUT SAUCE	490 GF N
TOD MUN – FISH CURRY CAKES, SWEET CHILLI SAUCE CUCUMBERS SALAD	490 GF DF N
POR PIA PAK - CRISPY VEGETABLE SPRING ROLL SERVE WITH PLUM SAUCE AND PICKLE VEGETABLES	460 V DF SF

SALAD BOWLS

SIX SENSES SUPER WELLNESS SALAD FITNESS SLEEP DETOX	460 VEG SF GF N
SEAFOOD BOWL PRAWNS SCALLOPS QUINOA BROCCOLI ARGAN OIL FITNESS SLEEP DETOX	890 DF SF GF
TEXTURES OF NUTS HOME CURED NUT-RICOTTA GARDEN LEAVES TOAST NUTS FITNESS	550 VEG SF GF DF
YAM SOM O GOONG - POMELO SALAD WITH PRAWNS SPICY TAMARIND SAUCE PEANUT ROASTED COCONUT	530 GF DF N

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MAIN PLATES

RIGATONI PASTA, TUSCAN STYLE BRAISED BEEF BOLOGNAISE	740 SF
GAENG KIEW WAAN GAI - CHICKEN IN GREEN CURRY SAUCE GARDEN EGGPLANTS, KAFFIR LIME LEAFS, BASIL	610 GF DF
MASSAMAN KWAAI – BRAISED BUFFALO IN MASSAMAN CURRY SWEET POTATOES , CHESTNUTS, ONIONS, CRISPY SHALLOTS	790 GF DF N
GAENG PLA – GRILL BARRAMUNDI IN RED CURRY SAUCE SOUTHERN ACACIA LEAVES, LEMON, CORIANDER, RED CHILLI	680 GF DF

INDIAN FLAVORS

CHICKEN TIKKA MASALA, IN A RICH TOMATO CASHEW NUT SAUCE	630 N GF
PANEER BALTI CURRY - FRESH CHEESE IN ONION TOMATO MASALA GRAVY	540 V N GF
OVERNIGHT COOKED LAMB ROGAN JOSH, FRIED ONION GRAVY	770 SF GF N
CHEF VIKRAM'S NORTH INDIAN FISH CURRY	680 N GF
DAL MAKHANI - OVERNIGHT COOKED BLACK LENTILS	480 V SF GF
ROTI NAAN - GARLIC BUTTER, BUTTER OR PLAIN NAAN	250 V SF

INDIAN MENU IS AVAILABLE FOR DINNER ONLY
6:30 PM – 10:30 PM

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FROM THE WOK

NEUA PHAD NAM MUN HOI – WOK FRIED ANGUS BEEF SIRLOIN, MUSHROOM, CARROT, ONION, PEPPER, LIGHT OYSTER SAUCE	660 DF
GAI PAD MED MAMUANG WOK TOSSED CHICKEN, CASHEW NUTS, MUSHROOMS ONION, CAPSICUM, ROAST CHILI, SPRING ONION, TAMARIND SAUCE	570 DF
GOONG PHAD KHING - STIR FRIED TIGER PRAWNS, GINGER, CELERY ONION, RED CHILLI, BLACK FUNGUS	790 DF
GUNG NAAM MA KHAM - STIR FRIED SLIPPER LOBSTER TAMARIND SAUCE, CORIANDER, CRISPY SHALLOTS	1,300 DF
PHAD HED RUAM – WOK TOSSED HOME GROWN MUSHROOMS CRISPY CASHEW NUTS, LIGHT SOY SAUCE, RED CHILLI	450 V DF N
PHAD PAK - WOK FRIED MIXED VEGETABLES WITH SOY SAUCE FITNESS DETOX	400 DF VEG
PHAD PAK BOONG – QUICK WOK GARDEN MORNING GLORY BEAN PASTE, CHILLI, GARLIC FITNESS	400 DF VEG

**ALL THAI FOOD CAN BE PREPARED GLUTEN FREE / SUGAR FREE ON REQUEST*

FROM THE GRILL

28 DAY DRY AGED THAI BLACK ANGUS BEEF TENDERLOIN FITNESS SLEEP	1,550 GF DF
28 DAY DRY AGED THAI BLACK ANGUS STRIPLOIN FITNESS SLEEP	950 GF DF
28 DAY DRY AGED THAI BLACK ANGUS TOMAHAWK 2 PERSONS, 45 MIN PREPARATION TIME	4,400 GF DF
“KLONG PHAI FARM” ORGANIC FREE RANGE CHICKEN FITNESS	750 GF DF
SEA BASS FILLET FITNESS	750 GF
PHANG NGA PRAWNS FITNESS SLEEP	990 GF
PHUKET LOBSTER FITNESS SLEEP	2,500 GF
DRY AGED THAI BLACK ANGUS BEEF BURGER	790

ALL SERVED WITH ROAST VEGETABLES, SWEET POTATO WEDGES AND JUS OR LIME SAUCE

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STEAMED

GOONG MUNGKORN NEUNG SEE EW	2,500
STEAMED PHUKET LOBSTER WITH GINGER AND SOY SAUCE	
FITNESS SLEEP	DF
SPICY PLA KAPONG NEUNG MA NAO	750
STEAMED BARRAMUNDI FILLET, GREEN CHILLI AND LIME SAUCE	
FITNESS	GF DF

RICE & NOODLES

PHAD THAI GOONG – STIR FRIED RICE NOODLES, TAMARIND SAUCE	610
PRAWNS, TOFU, BEAN SPROUTS, TURNIP, CHIVES	DF N
KHAO PHAD SAPPAROD - PINEAPPLE FRIED RICE WITH SEAFOOD	510
RAISINS, CASHEW NUTS, GREEN PEAS	DF N
KHAO PHAD - THAI FRIED RICE, VEGETABLES, EGG FROM OUR CHICKEN FARM	
CHOICE OF MEATS, CHICKEN, PORK, BEEF, PRAWNS OR VEGETARIAN	510
	DF
JASMINE RICE	50
BROWN RICE	50

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DESSERT

MANGO STICKY RICE	350
COCONUT SAUCE AND COCONUT ICE-CREAM	GF DF
YOUNG COCONUT PUDDING	290
VANILLA CRÈME ANGLAISE RUM RAISIN ICE CREAM	
CHEESE CAKE WITH FOREST BERRY TOPPING	350
VANILLA ICE-CREAM	N
FLOURLESS CHOCOLATE CAKE	380
WITH CHOCOLATE SAUCE AND VANILLA ICE-CREAM	GF

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SALAD BOWLS & STARTERS

SOM TUM — SPICY GREEN PAPAYA, CHILLI, GREEN BEANS, DRIED SHRIMP & PEANUTS 360
DF | GF | N

YAM SOM O GOONG — POMELO SALAD WITH PRAWNS SPICY TAMARIND SAUCE, PEANUT, ROASTED COCONUT 530
DF | GF | N

PLA PLAA — SPICY TUNA TARTAR, LEMONGRASS, MINT KAFFIR LIME LEAF, SHALLOTS, CHILLI & LIME 590
DF | GF | SF

SIX SENSES SUPER WELLNESS SALAD 430
FITNESS | SLEEP | DETOX VEG | GF | SF | N

TEXTURE OF NUTS — HOME CURED NUT-RICOTTA, GARDEN LEAVES, TOAST NUT 550
FITNESS VEG | GF | SF

THAI FLAVOURS — CHICKEN STRIPS, BETEL NUT LEAVES GARDEN LEAVES, ROOT VEGETABLES & LEMONGRASS VINAIGRETTE 500
FITNESS | DETOX DF

TUNA CARPACCIO, RED ONIONS, CAPERS, AVOCADO PRESERVED LEMON 690
FITNESS DF | GF | SF

SUSHI & SASHIMI - CALIFORNIA ROLL PRAWN & SALMON SASHIMI 920
FITNESS DF | GF

VEGETARIAN RICE PAPER ROLLS WITH PLUM SAUCE DIP 450
FITNESS DF | GF | SF | N | VEG

SATAY GAI — BBQ CHICKEN SATAY, CUCUMBER SALAD PEANUT SAUCE 490
GF | N

POR PIA PAK — CRISPY VEGETABLE SPRING ROLL 450
DF | V

TRADITIONAL CAPRESE 580
BUFFALO MOZZARELLA, TOMATO, BASIL, EXTRA VIRGIN OLIVE OIL SF | GF | V

SOUPS

TOM KHA GAI — CHICKEN IN YOUNG COCONUT SOUP MUSHROOM, LEMONGRASS, TURMERIC, GALANGAL & LIME 490
DF

TOM YUM GOONG — HOT AND SOUR PRAWN SOUP OUR MUSHROOM, GARDEN HERBS & LIME 530
DF | GF

YAO NOI'S FAVORITES

GAENG KIEW WAAN GAI — CHICKEN IN GREEN CURRY GARDEN EGGPLANTS, KAFFIR LIME LEAFS & BASIL 590
DF | GF

GAENG PLA — GRILLED BARRAMUNDI IN RED CURRY SOUTHERN ACACIA LEAVES 650
DF | GF

NEUA PHAD NAM MUN HOI — WOK FRIED ANGUS SIRLOIN MUSHROOM, CARROT, ONION, PEPPER & OYSTER SAUCE 710
DF

GAI PAD MED MAMUANG — WOK TOSSED CHICKEN CASHEW NUTS, MUSHROOM, ONION, CAPSICUM, CHILLI SPRING ONION & TAMARIND SAUCE 570
DF

GOONG PHAD KHING — STIR FRIED TIGER PRAWNS GINGER, CELERY, ONION, CHILLI, BLACK FUNGUS 790
DF

PHAD HED RUAM — WOK TOSSED HOME GROWN MUSHROOMS, CRISPY CASHEW NUTS, LIGHT SOY SAUCE 450
VEG | DF | N

PHAD PAK — WOK FRIED MIXED VEGETABLES WITH SOY SAUCE 400
FITNESS | DETOX VEG | DF

PLA MUEK TOD KRATIEM — DEEP FRIED SQUID GARLIC BLACK PEPPER SAUCE 590
DF | GF

GOONG MUNKORN NEUNG SEE EW 2,500
STEAMED PHUKET LOBSTER, GINGER & SOY SAUCE DF

THINGS IN BREAD

CHECK OUT OUR DELI ROOM FOR TASTY SANDWICHES 750

CHOOSE YOUR BREAD, MEAT, CHEESE, GARNISH & DRESSING

INCLUDING SOUP + SALAD + FRUITS

DRY AGED THAI BLACK ANGUS BEEF BURGER 790
CHEF TON'S SECRET SAUCE & POTATO WEDGES

CRISPY FISH SANDWICH, CABBAGE SLAW & SPICY CREOLE REMOULADE, POTATO WEDGES 680

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RICE & NOODLE BOWLS

GOONG SARONG — CRISPY TIGER PRAWNS WRAPPED IN RICE NOODLES, MANGO CHUTNEY	550 DF
PAD THAI GOONG — STIR FRIED RICE NOODLE TAMARIND SAUCE, PRAWNS, TOFU, BEAN SPROUTS, TURNIP	610 DF N
KHAO PHAD SAPPAROD — PINEAPPLE FRIED RICE WITH SEAFOOD, RAISINS, CASHEW NUTS & GREEN PEAS	510 DF N
KHAO PHAD — THAI FRIED RICE, VEGETABLES & EGG CHOICE OF CHICKEN, PORK, BEEF, PRAWNS OR VEGETARIAN	510 DF
JASMINE RICE OR BROWN RICE	50

CHALONG BAY RUM COCKTAILS

NATURAL PHUKET HANDCRAFTED FINE CANE SPIRIT

THE CHALONG BAY RANGE OF PURE SUGARCANE RUMS ARE DISTILLED IN IMPORTED FRENCH COPPER STILLS IN A SMALL-SCALED DISTILLERY LOCATED IN PHUKET.



LEMONGRASS CAIPIRINHA 475
CHALONG BAY RUM PURE SERIES MUDDLED WITH GARDEN LEMONGRASS, FRESH LIME AND A HINT OF SUGAR

MAI TAI BEACH COCKTAIL 475
CHALONG BAY RUM PURE SERIES WITH AGED RUM AND ORANGE LIQUEUR, ENGAGE WITH ORANGE AND PINEAPPLE JUICE, GRENADINE SYRUP AND LIME JUICE

PASSION FRUIT MOJITO 475
CHALONG BAY RUM PURE SERIES MUDDLED WITH MINT LEAVES, FRESH LIME AND LOCAL PASSION FRUIT. SPLASH OF SODA WATER

THE CLASSICS

STEAK FRITES BEEF SIRLOIN, TRI COLOUR SALAD & FRIES	1,450 GF SF
PAN ROASTED SEABASS - GRILLED ASPARAGUS ROCKET BASIL RELISH FITNESS	730 DF GF SF
SIX SENSES MUSHROOM RISOTTO PARMESAN, ROCKET & BALSAMICO	620 SF GF V
RIGATONI PASTA — TUSCAN STYLE BRAISED BEEF BOLOGNAISE	740 SF

PLANT BASED

GREEN VEGETABLES GAZPACHO ALMONDS, AVOCADO, EXTRA VIRGIN OIL FITNESS DETOX	420 VEG GF DF SF N
GRILLED VEGETABLES PANINI MOZZARELLA, PESTO & FRIES	540 SF
CORN CAKE — POTATO, CARROT, MUSHROOM, TOFU GREEN PEA, CORIANDER, CHILI SAUCE	340 VEG GF DF
PHUKET NOODLE SALAD — PEANUT SAUCE, LOTUS SEED CUCUMBER, CARROT, SHALLOT, TOMATO, BASIL, MUSHROOM	370 VEG GF DF SF N
PAD NOR MAI FARANG — WOK FRIED ASPARAGUS LOTUS SEED, LOTUS ROOT, KAFFIR LIME LEAF, CHILI & BASIL	420 VEG DF
PAD TOA FAK YAO — STIR FRIED LONG BEAN, RED CURRY TOFU, LOTUS SEED, KAFFIR LIME LEAF, CHILLI & BASIL	380 VEG DF
RED CURRY WITH GREEN PAPAYA — GREEN PEA, KAFFIR LIME SERVED WITH CUCUMBER SALAD & ROTI	380 VEG DF

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SWEET BITES

YOUNG COCONUT PUDDING 290
VANILLA CRÈME ANGLAISE & RUM RAISIN ICE-REAM

CHEESE CAKE WITH FOREST BERRY TOPPING 350
VANILLA ICE-CREAM N

PANDAN PANNACOTTA 340
TROPICAL FRUIT SALSA GF

MANGO STICKY RICE 350
COCONUT SAUCE & SORBET ICE-CREAM GF | LF

FLOURLESS CHOCOLATE CAKE 380
CHOCOLATE SAUCE & VANILLA ICE-CREAM GF

MANGO CRÈME BRULEE 310
MARINATED MANGO SALAD GF

STRAWBERRY MINISTRONE 310
ROSELLA SORBET VEG | LF | GF



ICED TEA, TISANE & THAI COFFEE

ICED TEA & COFFEE 250
ASK TO OUR HOST, THE SELECTION AVAILABLE

LEMON ICED TEA 225
BLACK TEA WITH FRESH & LOCAL LEMON JUICE

THAI ICED TEA 225
THAI TEA SWEETENED WITH CONDENSED MILK

THAI ICED COFFEE 225
BLACK COFFEE SWEETENED WITH CONDENSED CREAM



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THE LIVING ROOM SPECIAL

OUR SPECIAL MENU MELTING POT IS WHERE WE COOK TIMELESS FOODS FROM AROUND THE WORLD WITH AN EMPHASIS ON LOCAL THAI AND INTERNATIONAL CUISINE.

A FAMILY STYLE MENUS REQUIRE A MINIMUM OF 2 GUESTS.

GRILLED PHUKET LOBSTER SALAD 1,800

SERVES 2 PLEASE ALLOW THE KITCHEN 20 MIN FOR PREPARATION

PHUKET LOBSTER | GREEN MANGO SALAD | GARDEN LEAVES

CASHEW NUT | CHILI - LIME DRESSING

SLEEP

GLUTEN FREE | DAIRY FREE | NUTS

30 DAYS DRY AGED THAI BLACK ANGUS TOMAHAWK 3,700

SERVES 2 PLEASE ALLOW THE KITCHEN 45 MIN FOR PREPARATION

SWEET POTATOES | GARDEN LETTUCE | EV OLIVE OIL

AGED BALSAMIC | JUS

SLEEP

GLUTEN FREE | DAIRY FREE