

ANDAMAN SKY LOUNGE MENU



APPETIZERS

1

1. CHEESES BOARD

Camembert, Brie, Emmental, Cheddar with Smoke Salmon, Pickles, Grapes, Dried Cantaloupe, Apricot, Black Olive, Crackers and Bread

650.-



2. SMOKED DUCK BREAST

With Rocket Salad and Balsamic Sauce

550.-



3. BAKED MUSSEL

Sauteed NZ Mussel with White Wine Garlic and Cheese

390.-



4. TUNA TARTARE

Slice Tuna Saku with Shallot, Tomato, Lime, Coriander, Avocado and Roasted Sesame

350.-



5. DEEP FRIED CHICKEN WING

With Barbeque Sauce

290.-

6. GARLIC BREAD (5 pcs.)

120.-

7. CRISPY SPICED

POTATO WEDGES

With Aioli Sauce

290.-

SALAD



8. CAPRESE SALAD

Fresh Tomatoes with Mozzarella,
Basil, and Pesto Sauce

350.-

9. CAESAR SALAD

Romaine Lettuce, Crispy Bacon,
Parmesan Cheese, Croutons and
Caesar Dressing

330.-



10. MIXED SALAD

Mixed Greens Salad with Cherry
Tomatoes, Cucumber and Thousand
Island Dressing

290.-

SOUP

11. CLASSIC LOBSTER BISQUE SOUP

With Brandy Cream and Diced
Sea Prawns

350.-



12. TRUFFLE CREAMY SOUP

With Fresh Cream and Bread

350.-



13. FRENCH ONION SOUP

With Cheese Bread

290.-

PASTA

14. SPAGHETTI PESTO WITH SALMON

Spaghetti Pesto Sauce and Seared Salmon

550.-



15. SPAGHETTI FRUTTI DI MARE

Tomato Sauce with Squid, Mussels, Prawns, Basil, Parmesan Cheese, and Garlic Bread

450.-



MAIN DISH

16. BAKED YOUNG PHUKET LOBSTER

Phuket Lobster (400g.) with Creamy White Wine Butter Sauce

1,490.-



17. SURF & TURF

Grilled Sea Prawn with Pesto Sauce, Australian Tenderloin with Shallot Sauce, served with Tomato, Sautéed Mushrooms and Wedges Fried

790.-



MAIN DISH⁴



18. AUSTRALIAN SIRLOIN STEAK

Grilled Australian Sirloin (180g) in Red Wine Sauce with Roast Sweet Potatoes, Mushrooms and Tomatoes

690.-

19. PAN-SEARED RED SNAPPER

In Lemon Cream Sauce with Capers and Grapes

650.-



20. PAN-SEARED SALMON

With Grilled Mediterranean Vegetables and Wholegrain Mustard Sauce

550.-



21. "KUROBUTA" PORK CHOP

With Roast Sweet Potatoes, Mushrooms, Tomatoes and Homemade Apple Sauce

490.-

22. MARINATED ROASTED CHICKEN BREAST

With Braised Purple Cabbage, Mashed Potatoes, and Whole Grain Mustard Sauce

450.-



THAI CUISINE

APPETIZERS



23. KOONG SARONG

Deep-Fried Sea Prawns Wrapped in Noodles,
Served with Honey Mustard Dipping Sauce

250.-

24. CHICKEN SATAY

Grilled Marinated Chicken Breast
Satay served with Peanut Sauce and
Thai-Style Cucumber Relish

250.-



25. VEGETABLE SPRING ROLLS

Deep-Fried Vegetable Spring Rolls
served with Plum Sauce

150.-

SOUP



26. TOM YUM KOONG

Spicy and Sour Soup with Sea Prawns, Lemongrass, lime Juice, Fish Sauce, and Chili
Choice of:

- Creamy Tom Yum Soup
- Clear Tom Yum Soup

290.-



27. TOM KHA KAI

Thai Coconut Chicken Soup with Lemongrass, Lime Juice, Fish Sauce, and Chili Paste Oil

250.-

MAIN DISH

28. TIGER PRAWNS IN PANAENG CURRY

Baked Tiger Prawns (600g.) in Panaeng Curry with Coconut Milk, Thai Herbs, Kaffir Lime, Capsicum, and Eggplant

1,690.-



MAIN DISH

7



29. LUMP CRAB MEAT WITH SWEET BASIL AND CHILI

Stir-Fried Crab Meat (130g.) with Sweet Basil, Chili, and Oyster Sauce

790.-

30. GROUPEL WITH SPICY BASIL SAUCE

Deep-Fried Grouper Fillet with Mushrooms, Chili, Garlic, Hot Basil, and Premium Oyster Sauce, topped with Crispy Basil

450.-



31. SALT-CRUSTED SEA BASS

Whole seabass baked in salt crust, served with spicy seafood sauce

360.-



32. KAI PAD MED MAMUANG

Stir-Fried Chicken with Cashew Nuts, Onion, Straw Mushroom, Bell Peppers, Spring Onion, Dried Chili and Sriracha Oyster Sauce

250.-

33. CHICKEN MASSAMAN

Braised Chicken Thigh in Massaman Curry with Onion, Potato, Peanuts, and Thai Herbs

250.-



SIGNATURE PHUKET DISHES⁸



34. DEEP-FRIED RED SNAPPER WITH THAI CURRY PASTE

Deep Fried Red Snapper Fillet topped with
Aromatic Thai Curry and Kaffir Lime Leave

360.-



35. KAENG SOM

Spicy and Sour Yellow Curry with
Pineapple and Tamarind Paste
Choice of Seabass or Sea prawn

360.-



36. PLA JIEN TA – KRAI

Deep Fried Red Snapper Fillet topped
with Sweet Lemongrass Sauce

360.-



37. TURMERIC FRIED FISH

Deep Fried Red Snapper Fillet with
Garlic and Turmeric

360.-



38. STIR-FRIED MALINDJO LEAVES WITH EGG

Stir-Fried Malindjo Leaves with Egg,
Garlic, Dried Shrimps, and Seasoning

250.-

PLATED RICE & NOODLES

9



39. PHUKET PINEAPPLE FRIED RICE

Fried Rice with Sea Prawn, Pineapple,
Cashew Nuts, Raisins, and Egg

350.-



40. PAD THAI

Stir-Fried Rice Noodles with Sea
Prawns, Bean Sprouts, Tofu,
Chives, and Ground Peanuts

330.-



41. MEE PHUKET

Stir-Fried Hokkien Noodles with Crab Meat, Fish,
Sea Prawns, Chinese Cabbage, and Egg

300.-

42. KHAO PAD

With your choice of Pork, Chicken, Beef, Crab
meat or Sea prawn

250/290.-

43. SIDE DISHES

FRENCH FRIES 150.-

GARLIC BREAD 120.-

JASMINE RICE 30.-

TOAST (IPC.) 20.-

THAI OMELETTE 120.-

FRIED EGG 30.-

ADD MEAT 50.-

DESSERTS

44. WHITE CHOCOLATE PANNA COTTA

Creamy Organic Panna Cotta topped with
Passion Fruit and Orange Juice Reduction

250.-



45. BANANA FRITTERS

Deep-Fried Battered Bananas with
Vanilla Ice Cream

250.-



46. HOMEMADE CHEESECAKE

Served with Blueberry Topping

250.-



47. ASSORTED FRESH FRUITS

200.-



48. SEASONAL FRESH FRUITS

E.g., Rose Apple, Pomelo, Mango, Rambutan, Longkong,
Longan, Mangosteen or Sapodilla

200.-

Sky Lounge



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