

# ร้านอาหาร เดอะบีช The Beach Restaurant

เมนู

Menu

อาหารไทย - อาหารยุโรป  
ของหวานและไอศกรีม

เครื่องดื่ม - รายชื่อไวน์ - เครื่องดื่มค็อกเทล

Thai, Western, Indian & Vegetarian Food  
Desserts, Ice Cream  
Drinks, Wine List, Cocktails



## The National Cuisine of Thailand

Thai food is known for its complex interplay of at least three and up to four or five fundamental taste senses in each dish or the overall meal: sour, sweet, salty, bitter, and spicy.

Thai cuisine is one of the most popular cuisine in the world. In 2011, seven of Thailand's popular dishes made it to the list of the "World's 50 Most Delicious Foods" in a worldwide online poll of 35,000 people by CNN International. Thailand had more dishes on the list than any other country.

Thai food is known for its enthusiastic use of fresh (rather than dried) herbs and spices. Common flavours in Thai food come from garlic, galangal, coriander/cilantro, lemon grass, shallots, pepper, kaffir lime leaves, shrimp paste, fish sauce, and chilies. Palm sugar, made from the sap of certain Borassus palms, is used to sweeten dishes while lime and tamarind contribute sour notes.

Here at The Beach Restaurant we pride ourselves in offering authentic Thai cuisine in comfortable surroundings. All our ingredients are locally sourced and delivered fresh each day.



The Beach Restaurant ร้านอาหาร เดอะบีช  
4.2 ★★★★★ (525) · \$\$ · Restaurant  
สี่ตึก Chon Buri  
Dine-in · Takeaway · Delivery



Ratings and reviews  
4.0 ●●●●○ 163 reviews  
#4 of 27 Restaurants in Bang Sare



THINGS TO DO  
THE BEACH RESTAURANT  
Overall Ratings



based on 105 reviews





## อาหารทะเล

## Seafood

- 
- |       |   |   |      |
|-------|---|---|------|
| 1     |    | <b>ยำปลาหมึก</b><br><b>Spicy Squid Salad</b><br>Squid with salad vegetables and a spicy dressing to your taste (mild, medium or spicy)                | 220฿ |
| <hr/> |   |   |      |
| 2     |    | <b>ยำวุ้นเส้นทะเล</b><br><b>Spicy Seafood Salad</b><br>Mixed seafood with salad vegetables and a spicy dressing to your taste (mild, medium or spicy) | 220฿ |
| <hr/> |   |   |      |
| 3     |   | <b>ยำปู</b><br><b>Spicy Crab Salad</b><br>Crab with salad vegetables and a spicy dressing to your taste (medium or spicy)                             | 200฿ |
| <hr/> |   |   |      |
| 4     |  | <b>กุ้งแช่น้ำปลา</b><br><b>Prawns in Fish Sauce</b><br>Fresh (uncooked) prawn with fish sauce and chilli (spicy!!)                                    | 200฿ |
| <hr/> |   |   |      |
| 5     |  | <b>พล่ากุ้ง</b><br><b>Spicy Prawn Salad</b><br>Salad with cooked prawns (spicy!!)   | 200฿ |
| <hr/> |   |   |      |
| 6     |  | <b>ยำตะไคร้กุ้งสด</b><br><b>Lemon Grass Salad &amp; Prawn</b><br>Prawn salad with shredded lemon grass and fish sauce (spicy!!)                       | 200฿ |
-

อาหารทะเล

Seafood

7		ปลากระพงทอดสามรส	500฿
		Fried Sea Bass in Mixed Sauce Sea bass with three taste sauce and chilli (mild or spicy)	
8		ปลากระพงเปรี้ยวหวาน	500฿
		Fried Sea Bass Sweet and Sour Sea bass sprinkled with mixed vegetables in sweet and sour sauce (not spicy)	
9		ปลากระพงนึ่งมะนาว	500฿
		Steamed Sea Bass with Lemon Fish steamed in a lemon flavoured sauce garnished with chopped chilli (spicy!!)	
10		กุ้งผัดเม็ดมะม่วงหิมพานต์	220฿
		Prawn with Cashew Nuts Stir fried prawns with vegetables, cashew nuts & dried chilli (dried chillies are medium spicy)	
11		ปลากระพงแปดเซียน	500฿
		Deep Fried Sea Bass Deep fried sea bass top with vegetables and sauce (not spicy)	
12		ปลากระพงลุยสวน	500฿
		Deep Fried Sea Bass & Herbs Deep fried sea bass topped with spicy sauce, chilli and Thai herbs (chillies are spicy)	

ปลากระพงเป็น 900g

Sea Bass are 900g

อาหารทะเล

Seafood

13



ปลากระพงทอดน้ำปลา

500฿

Sea Bass with Fish Sauce

Deep fried sea bass with a dipping sauce made from fish sauce, lime and chilli (sauce is spicy)

14



อาหารทะเลต้มยำ

250฿

350฿

Spicy Soup with Seafood

Thailand's famous Tom Yam soup made with mixed seafood (medium or spicy)

92



ปลากะพงนึ่งซีอิ๊ว

500฿

Seabass in Soy Sauce

Seabass steamed in soy sauce Chinese style (not spicy)

93



ปลากะพง ผัดฉ่า

500฿

Seabass with Chilli and Ginger

Stir fried seabass with chilli and ginger (chillies are medium spicy)

94



อาหารทะเล ผัดฉ่า

280฿

Seafood with Chilli and Ginger

Stir fried mixed seafood with chilli and ginger (chillies are medium spicy)

69



ปลากะพงขาวทอดกับกระเทียม

500฿

Deep Fried Sea Bass with Garlic

Seabass with deep fried lots of garlic (not spicy)

ปลากะพงเป็น 900g

Sea Bass are 900g



อาหารทะเล

Seafood

70		<b>แกงส้ม ปลากระพง</b> Gaeng Som with Fish Fish simmered in a tamarind flavoured soup that is hot and sour (very spicy!!!!)	500฿
98		<b>แกงส้ม กุ้ง</b> Gaeng Som with Prawn Prawns simmered in a tamarind flavoured soup that is hot and sour (very spicy!!!!)	200฿
15		<b>ต้มยำกุ้ง</b> Spicy Soup with Prawns Thailand's famous Tom Yam Kung soup made with prawns (medium or spicy)	200฿ 300฿
16		<b>ต้มข่า อาหารทะเล</b> Tom Kha Seafood Seafood soup with galangal root and coconut milk (mild, medium or spicy)	280฿
17		<b>โป๊ะแตกทะเล</b> Sea Food Spicy Soup Mixed seafood soup (very spicy!!!!)	350฿
95		<b>แกงป่า อาหารทะเล</b> 'Jungle Soup' with Seafood Seafood curry with peanuts, chilli, tamarind but without coconut milk (very spicy!!!)	280฿

ปลากระพงเป็น 900g

Sea Bass are 900g

อาหารทะเล

Seafood

18



ทะเลผัดผงกะหรี่

250฿

Fried Seafood in Yellow Curry

Mixed seafood stir fried in yellow curry powder  
(mild or medium spicy)

99



กุ้งผัดผงกะหรี่

200฿

Fried Prawns in Yellow Curry

Prawns in yellow curry (medium or spicy)

19



กุ้งสามรส

200฿

Prawn with Special Sauce

Fried prawns with three flavours sauce

20



จู้จี้กุ้ง

200฿

Chu Chee Curry with Prawn

Red coconut curry with prawns (not spicy)

21



แกงเขียวหวาน กุ้ง

200฿

Green Curry with Prawn

Sweet green curry with coconut milk (mild, medium or spicy)

22



ผัดไทยกุ้งสด

150฿

Pad Thai with Prawn

Stir fried noodles with prawn, egg, peanuts and spring onion (not spicy)

อาหารทะเล

Seafood

23



ส้มตำไทยกุ้งสด

130฿

Papaya with Prawn

Salad with prawns and 'green' papaya in tangy sauce (mild, medium or spicy)

24



กุ้งอบวุ้นเส้น

300฿

Glass Noodle with Prawn

Stir fried glass noodles with prawns (not spicy)

25



ปลาหมึกผัดฉ่า

220฿

Fried Squid with Chilli and Ginger

Squid stir fried with fresh ginger and chilli (chillies are medium spicy)

26



ปลาหมึกผัดไข่เค็ม

220฿

Fried Squid with Salted Egg

Squid stir fried with spring onion and lightly salted egg (not spicy)

27



ปลาหมึกผัดพริกเผา

220฿

Fried Squid with Red Curry

Squid in a Thai red curry sauce (medium or spicy)

28



ผัดกะเพรา กุ้ง ปลาหมึก อาหารทะเล

220฿

Basil Prawn or Squid or Seafood

Thai holy basil with your choice of seafood (mild, medium or spicy)



อาหารทะเล

Seafood

29



ปลาหมึกนึ่งมะนาว

280฿

Steamed Squid with Lime

Squid steamed with lime and vegetables

30



ผัดซีอิ๊วกุ้ง / ทะเล

150฿

Noodles with Prawn or Seafood

Fried noodles with prawn or seafood (not spicy)

31



ราดหน้ากุ้ง / ทะเล

150฿

Lat Na Prawn or Seafood

Noodles with prawn or seafood in gravy (not spicy)

32



ทอดมันปลากาย

150฿

Thai Fish Cake

Thai style fried fish cake with dipping sauce (spicy!!)

33



ทอดมันกุ้ง

250฿

Prawn Cake

Deep fried prawn cakes with dipping sauce

34



ปูผัดผงกะหรี่

400฿

Stir Fried Crab Yellow Curry

Fried crab in yellow curry powder, oyster sauce & yellow curry powder

อาหารทะเล

Seafood

83		<p>กุ้งนึ่งกับน้ำจิ้มซีฟู้ด / กิโลกรัม</p> <p>Steamed Prawns per Kg</p> <p>Steamed prawns with dipping sauce (sauce is spicy)</p>	750฿ /Kg
35		<p>ปูนึ่งกับน้ำจิ้มซีฟู้ด / กิโลกรัม</p> <p>Steamed Crab per Kg</p> <p>Steamed crab with dipping sauce (sauce is spicy)</p>	850฿ /Kg
74		<p>ปูนิ่มทอดกระเทียมพริกไทย</p> <p>Soft Shell Crab, Garlic &amp; Pepper</p> <p>Crab stir fried with lots of garlic and seasoned white white pepper.</p>	300฿
36		<p>หอยแมลงภู่</p> <p>Steamed Mussels</p> <p>Steamed mussels in a spicy Thai basil sauce (spicy!!)</p>	200฿
37		<p>หอยแมลงภู่ผัดพริกใบโหระพา</p> <p>Fried Green Shell Mussels</p> <p>Stir fried mussels with chilli and basil (spicy!!)</p>	200฿
67		<p>ปลาหมึกเทมปุระ</p> <p>Tempura Squid</p> <p>Squid in Tempura batter (not spicy)</p>	250฿

อาหารทะเล

Seafood

68



อาหารทะเลเทมปุระ

250฿

Tempura Seafood

Mixed seafood in Tempura batter (not spicy)

73



พะแนง กุ้ง

200฿

Panang Curry with Prawns

Prawn curry with coconut milk and kaffir lime leaves (mild or medium)

75



กุ้งเปรี้ยวหวาน

200฿

Sweet and Sour Prawns

Prawns with vegetables and pineapple in our chefs own sweet and sour sauce (not spicy)

80



ผัดผักรวมมิตรใส่กุ้ง

200฿

Stir Fired Prawns with Vegetables

Prawns with vegetables stir fried in a light sauce (not spicy)

91



กุ้ง / ปลาหมึก ทอดกระเทียม

250฿

Prawns / Squid with Garlic

Stir fried prawns with garlic and pepper (not spicy)

96



ไข่เจียวปู

200฿

Crab Omelette

Omelette filled with minced crab and vegetables



อาหารทะเล

Seafood

97



ส้มตำปูปลาร้ากุ้งสด

200฿

Papaya with Crab & Fresh Prawns

Salad with crab, fresh (uncooked) prawns and 'green' papaya in tangy sauce (spicy!!)

01



ทะเลลวก จิ้ม

280฿

Talay Luak Yum

Seafood with salad and sauce (spicy!!)

02



ยำหอยนางรม

200฿

Spicy Oyster Salad

Salad with crab, fresh (uncooked) prawns and 'green' papaya in tangy sauce (spicy!!)

ไก่ / เนื้อหมู

Chicken/Pork

38



ผัดกะเพรา หมู / ไก่

160฿

Fried Basil Pork or Chicken

Thai holy basil with your choice of meat (mild, medium or spicy)

39



ไก่ผัดเม็ดมะม่วงหิมพานต์

160฿

Chicken with Cashew Nuts

Stir fried chicken with vegetables, cashew nuts & dried chilli (dried chillies are medium spicy)

ไก่ / เนื้อหมู

Chicken/Pork

40



แกงเขียวหวาน ไก่ / หมู

160฿

Green Curry with Chicken or Pork

Sweet green curry (mild, medium or spicy)

41



ไก่เปรี้ยวหวาน

160฿

Chicken Sweet and Sour

Chicken with vegetables and pineapple in our chefs own sweet and sour sauce (not spicy)

42



แกงมัสมั่น

160฿

Massaman Chicken Curry

Mild chicken curry with onion, potato, peanuts and coconut cream (mild)

43



พะแนง ไก่ / หมู

160฿

Panang Curry Chicken or Pork

Curry with coconut milk, kafir lime leaves and your choice of chicken or pork (mild or medium)

44



กระดุกหมูทอดกระเทียม

160฿

Pork with Garlic

Pork and Pork knuckles with fried garlic (not spicy)

45



หมูแดดเดียว

160฿

Sun Dried Pork

Pork coated with sweet sauce and sun dried (not spicy)

ไก่ / เนื้อหมู

Chicken/Pork

46



หมูมะนาว

160฿

Pork with Lime

Pork with lime, vegetables and chili (spicy!!!)

47



ควักลิง ไก่ / หมู

160฿

Kwua King Chicken or Pork

Southern Thai dish with our own sauce blend with chicken or pork (mild)

48



ข้าวผัดกระเทียม แกงกระหรี่ญี่ปุ่น

190฿

Garlic Rice & Japanese Curry

Garlic flavoured fried rice with a rich Japanese curry (mild)

49



ปีกไก่ทอดเกลือ

150฿

Fried Chicken Wings

Deep fried chicken wings with light salad and dipping sauce

50



ลาบไก่ / หมู

160฿

Spicy Chicken or Pork

Fried minced chicken or pork with raw vegetables (very spicy!!!!!!)

54



ผัดซีอิ้วไก่ / หมู

110฿

Noodles with Chicken or Pork

Fried noodles in soy sauce with chicken or pork (not spicy)



ไก่ / เนื้อหมู

Chicken/Pork

55



ราดหน้าไก่ / หมู

110฿

Lat Na Chicken or Pork

Noodles with chicken or pork in gravy (not spicy)

56



ต้มข่า ไก่

160฿

Tom Kha Chicken

Chicken soup with galangal root and coconut milk (mild, medium or spicy)

57



ต้มจืดเต้าหู้หมูสับ

160฿

250฿

Clear Soup with Meatballs

Clear soup with spring onions, tofu and meatballs (not spicy)

58



ต้มแซ่บกระดูกอ่อน

160฿

Bone Marrow Spicy Soup

Spicy pork soup thickened with bone marrow (spicy!)

79



ผัดไทยไก่ / หมู

110฿

Phad Thai with Chicken or Pork

Stir fried noodles with chicken or pork, egg, peanuts and spring onion (not spicy)

86



ไก่ผัดขิง

160฿

Chicken with Ginger

Stir fried chicken with ginger, soy sauce, and chilli (chillies are medium spicy)

ไก่ / เนื้อหมู

Chicken/Pork

87



ไก่ / หมู บกระเทียม

160฿

Chicken or Pork with Garlic

Stir fried chicken or pork with garlic and pepper (not spicy)

88



แกงป่า ไก่ / หมู

160฿

'Jungle Soup' with Chicken/Pork

Curry soup with peanuts, chilli, tamarind but without coconut milk (very spicy!!!)

89



ยำวุ้นเส้น ไก่ / หมู

160฿

Spicy Salad with Chicken or Pork

Glass noodle spicy salad (mild, medium or spicy)

90



ไข่เจียวหมู

150฿

Pork Omelette

Thai style omelette filled with minced pork and vegetables

53



น้ำพริกไข่เค็ม

200฿

Salted Egg with Vegetable

Salted egg, vegetable and chili paste

03



ผัดผักรวม ไก่ / หมู

150฿

Fried Mixed Vegetables, Chicken / Pork

Mixed vegetables, chicken or pork, oyster sauce (not spicy)

อาหารไทยด้วยข้าว / ผัก

Rice Dishes / Vegetable

76



ผัดกะเพรา หมู / ไก่ ด้วยข้าว

100฿

Fried Basil Pork or Chicken & Rice

Stir fried pork/chicken with basil and steamed rice  
(mild, medium or spicy)

77



ผัดกะเพรา กุ้ง / ทะเล ด้วยข้าว

120฿

Fried Basil Prawn or Seafood & Rice

Stir fried prawn/seafood with basil and steamed rice  
(mild, medium or spicy)

78



ไข่เจียวข้าวไทย / ไข่เจียว

70฿

Thai Omelette & Rice / Omelette

Omelette with / without steam rice (not spicy)

61



ข้าวผัด ไก่ / หมู

100฿

200฿

250฿

Chicken or Pork Fried Rice

Fried rice with spring onion, cucumber, egg and your  
choice of chicken or pork

05



กะหล่ำผัดน้ำมันหอย

120฿

Cabbage in Oyster Sauce

Stir fried green cabbage leaves in a light sauce

82



เม็ดมะม่วงหิมพานต์

150฿

Cashew Nuts

Roasted cashew nuts



ผัก

Vegetable

59



น้ำพริกเห็ด

200฿

Mushroom & Vegetable

Mushrooms and vegetables with chilli paste (medium spicy)

60



ผัดผักรวม

120฿

Fried Mixed Vegetables

Mixed seasonal vegetables in Oyster sauce (not spicy)

51



ตำแตงไข่เค็ม

100฿

Cucumber with Salted Egg

Cucumber stir fried with fish sauce and salted egg (not spicy)

52



ส้มตำปูปลาร้า

80฿

Papaya with Sauce

'Green' papaya salad in tangy sauce (mild, medium or spicy)

04



ตำซั่ว

90฿

Yum Sua

Northeastern Thai salad with papaya and vermicelli (spicy!)

81



ผัดผักบุ้ง

120฿

Stir Fried Morning Glory

Stir fried morning glory in a light sauce (with or without fresh chilli)

ข้าวผัด / ข้าวเปล่า

Fried Rice / Steamed Rice

64



ข้าวผัดปู

Crab Fried Rice

Fried rice with spring onion, cucumber, egg and crab

120฿  
250฿  
300฿

65



ข้าวผัด กุ้ง / อาหารทะเล

Prawn or Seafood Fried Rice

Fried rice with spring onion, cucumber, egg and your choice of prawn or seafood

120฿  
250฿  
300฿

71



ข้าวผัดไข่

Egg Fried Rice

Fried rice with egg

80฿  
200฿  
250฿

84



ข้าวต้ม ไก่ / หมู

Rice Porridge Pork or Chicken

Rice in a light broth with pork or chicken (not spicy)

100฿

85



ข้าวต้ม กุ้ง / อาหารทะเล

Rice Porridge Prawn or Seafood

Rice in a light broth with prawns or seafood (not spicy)

150฿

66



ข้าวจานเล็ก

Steamed Rice (Single Portion)

20฿

72

ข้าว 1 จาน ใหญ่

Steamed Rice (Large Dish)

150฿

ก๋วยเตี๋ยว

Noodles

06



ก๋วยเตี๋ยว

40฿

Noodles

Plain boiled rice noodles

ปอเปี๊ยะ

Spring Roll

62



ปอเปี๊ยะ

150฿

Spring Rolls

Deep fried crispy spring roll with sweet dipping sauce

63



ปอเปี๊ยะสด

200฿

Vietnamese Spring Rolls

Rice paper spring rolls Vietnamese style with sauce



## อาหารมังสวิรัต

## Vegetarian Food

900	สลัดกับวุ้นเส้น Salad with Vermicelli Salad vegetables and a spicy dressing to your taste (medium or spicy)	120฿
901	ส้มตำไทย Papaya Salad with Sauce (Som Tam) 'Green' papaya salad in tangy sauce (medium or spicy)	80฿
902	ผัดซีอิ๊วผัก Noodles with Vegetables in Soy Sauce (not spicy)	80฿
903	ปอเปี๊ยะ Spring Rolls with Sweet Chilli Dipping Sauce	120฿
904	ผักเทมปุระ Tempura Vegetables (not spicy)	150฿
905	แกงเขียวหวาน ผัก Green Curry with Vegetables Sweet green vegetable curry with coconut milk (mild, medium or spicy)	150฿
906	ผักผัดเม็ดมะม่วงหิมพานต์ Fried Vegetables with Cashew Nuts Stir fried vegetables with cashew nuts & dried chillies (medium spicy)	150฿
907	พะแนง ผัก Panang Curry with Vegetables Coconut curry, kafir lime leaves, vegetables (mild or medium)	150฿
908	ผัดผักรวม Fried Mixed Vegetables in Soy Sauce (not spicy)	120฿
909	ราดหน้าผัก Lat Na Vegetables Noodles with vegetables in gravy (not spicy)	80฿
910	ผัดไทยผัก Phad Thai Vegetables Stir fried noodles, vegetables, peanuts and spring onion (not spicy)	100฿

Vegetarian dishes contains no meat, fish, eggs, or meat/fish stock

ขนมหวานและไอศกรีม

Desserts & Ice Cream

150	ไอศกรีมช็อคโกแลต Chocolate Sundae	70฿
151	ไอศกรีมวนิลา Vanilla Sundae	70฿
152	ไอศกรีมสตอเบอรี่ Strawberry Sundae	70฿
154	แอปเปิ้ลไอศกรีมพาย Apple Pie with Ice Cream	150฿
155	แอปเปิ้ลและบลูเบอร์รี่ไอศกรีมพาย Apple & Blueberry Pie with Ice Cream	150฿
157	ไอศกรีมเอเต้ Ete Ice Cream (many flavours available)	70฿
158	ไอศกรีมโคน Ice Cream Cone (several flavours available)	35฿



# **ร้านอาหาร เดอะบีช** **The Beach Restaurant**



**Western Food**  
**Indian Curries**  
**Vegetarian**  
**Desserts**



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**Breakfast**

100	Two Buttered Toast	30฿
101	Two Buttered Toast and Jam	50฿
102	Baked Beans on Two Toast	80฿
103	Two Fried Eggs on Two Toast	70฿
104	Two Scrambled Eggs on Two Toast	80฿
105	Ham and Cheese Omelette	120฿

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**All Day Breakfast**

106	Two Eggs, One Bacon, One Sausage, Fried Tomatoes, Fried Onions, Beans, Two Toast, Tea or Coffee and Orange Juice	150฿
107	Two Eggs, Two Bacon, Two Sausages, Fried Tomatoes, Fried Onions, Beans, Two Toast, Tea or Coffee and Orange Juice	190฿

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**Breakfast Extras**

E1	Sausage	15฿
E2	Egg	15฿
E3	Bacon	20฿
E4	Hash Brown	20฿
E5	Tomato	10฿
E6	Mushroom	15฿

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**Snacks & Hot Baguettes**

109	Two Bacon with Fried Onions, Tomatoes and Mushrooms	120฿
110	Bacon, Lettuce and Tomato (BLT)	120฿
111	Cumberland Sausage Baguette with Fried Onions	120฿
	Extra Cumberland Sausage (each)	40฿
139	Club Sandwich	200฿

Club Sandwich not available on BBQ night (Friday & Saturday)

Add 70฿ for French Fries

### Pies

112	Steak and Kidney Pie	220฿
140	Steak Pie	220฿
113	Minced Beef and Onion Pie	220฿
114	Chicken Pie	220฿
142	Chicken and Ham Pie	220฿
115	Cornish Pastie	220฿

All pies served with potatoes, peas and gravy

### Burgers

116	The Beach Quarter Pound Beef Burger	180฿
117	The Beach Quarter Pound Cheese Burger	200฿
118	The Beach Quarter Pound Bacon Cheese Burger	220฿
119	Chicken Tikka Burger	150฿

All burgers are served with lettuce, tomato and onion. Add 70฿ for French Fries

### Pizza

170	Individual Pizza 9" (23cm). Mozzarella cheese plus various toppings including Pepperoni, Sausage, etc.	200฿
170	Individual Seafood Pizza 9" (23cm). Mozzarella cheese plus mixed seafood	250฿
171	Extra Mozzarella Cheese Topping	40฿

### Favourites

120	Gammon Steak, 2 Eggs, Pineapple Ring and French Fries	220฿
121	Cottage Pie with Cheesy Mash, Vegetables of the Day and Gravy	220฿
122	Butterfly Prawns with Mayo, Summer Salad and French Fries	220฿
124	Carbonara: Smoked Ham, Bacon, Mushroom, and Cream	180฿
125	Spaghetti Bolognese	180฿
149	Spaghetti with Spicy Seafood	180฿

### Favourites

126	Chili Con Carne	190฿
127	Two Cumberland Sausages with Mash, Peas and Gravy	190฿
128	French Fries (large portion)	150฿
129	Garlic Bread (whole French Baguette)	100฿
130	Rack of Spare Ribs with Sweet or Spicy Sauce, Served with Egg and Potato Salad	300฿
145	Pork Chop with Mushroom or Pepper Sauce. Served with French Fries and Vegetables (Sunday-Thursday only)	270฿
146	Chicken 'Steak' with Mushroom or Pepper Sauce. Served with French Fries and Vegetables (Sunday-Thursday only)	190฿
147	Tenderloin Steak 200g, with Mushroom or Pepper Sauce and French Fries and Vegetables (Sunday-Thursday only)	450฿
148	Pitta Pocket with Chicken, Bacon, Salad & Mayo	100฿
172	Mash Potato	50฿
173	Gravy	40฿

### Salads

143	Plain Salad with lettuce, tomato, cucumber etc.	120฿
144	Salad with lettuce, tomato, cucumber etc. and Chicken or Tuna or Egg	150฿

### Indian Curries

132	Chicken Korma, Chicken Kadhai, Chicken Jalfrez, Chicken Saagwala, Chicken Rogan Josh, Chicken Tikka Masala, Chicken Madras, Butter Chicken Curry	220฿
134	Prawn Malai, Prawn Masala	260฿
All curries above include Basmati Rice, Poppadom, Roti, Mango Chutney, Tamarind Sauce or Mint Chutney.		
133	Extra Mango Chutney	20฿
135	Extra Roti (each)	20฿
136	Naan Bread	50฿
137	Extra Poppadom	10฿
138	Garlic Chilli Chicken (The Beach Special) with Rice, Roti and Mango Chutney	220฿



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**Vegetarian Food**

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900	Salad with Vermicelli Noodles Salad and noodles in a spicy dressing (mild, medium or hot)	120฿
901	Papaya Salad (Som Tam) 'Green' papaya salad in tangy sauce (mild, medium or hot)	80฿
902	Noodles with Vegetables Fried noodles with vegetables and soy sauce (not spicy)	80฿
903	Spring Rolls Deep fried crispy vegetable spring roll with sweet chilli dipping sauce	120฿
904	Tempura Vegetables Mixed vegetables deep fried in Tempura batter	150฿
905	Green Curry with Vegetables Sweet green vegetable curry (mild, medium or hot)	150฿
906	Fried Vegetables with Cashew Nuts Stir fried vegetables, cashew nuts & dried chili (medium spicy)	150฿
907	Panang Vegetable Curry Curry, coconut cream, kafir lime leaves and vegetables (medium spicy)	150฿
908	Fried Mixed Vegetables Mixed seasonal vegetables in Soy sauce (not spicy)	120฿
909	Lat Na Vegetables Noodles with vegetables in gravy (not spicy)	80฿
910	Phad Thai Vegetables Stir fried noodles with vegetables and spring onion (not spicy)	100฿

Vegetarian dishes contain no meat, fish, eggs, or meat / fish stock

**BBQ****Served Friday & Saturday from 18:00 (6pm)****Menu**

600	Chicken Kebab	150฿
601	Pork Kebab	150฿
603	5 x BBQ Prawns	150฿
604	Spare Ribs	300฿
606	Green Shell Mussels	150฿
607	2 x Chicken Kebab + Baked Potato	250฿
608	2 x Pork Kebab + Baked Potato	250฿
609	Baked Potato	30฿

All prices include salad, BBQ sauce and garlic mayo

**Wine**

Would you like a bottle of wine with your BBQ? We recommend:

- [275]: Cabernet Sauvignon – Australia: 650฿
- [280]: Vina Toldos Red – Chile: 590฿
- [281]: Outstation Shiraz – Australia: 790฿
- [291]: Bordeaux – Château Puy, France: 1190฿
- [242]: House Red – Chile: 135฿ per glass
- [404]: House Red – Chile: 420฿ for a 500ml carafe

## Desserts & Ice Cream

150	Chocolate Sundae	70฿
151	Vanilla Sundae	70฿
152	Strawberry Sundae	70฿
154	Apple Pie with Ice Cream	150฿
155	Apple & Blueberry Pie with Ice Cream	150฿
157	Ete Deluxe Ice Cream (Many different flavours)	70฿
	<div>                     Cookie and Cream                      Kaffee Almond Fudge                      Mint Choc Chip                 </div> <div>                     Rum and Raisin                      Swiss Chocolate                      Truly Strawberry                 </div> <div>                     Vanilla Bean                      Blueberry Yoghurt                      Passion Fruit Sorbet                      Raspberry Sorbet                 </div>	
158	Ice Cream Cone Vanilla, Strawberry or Chocolate	35฿





# **ร้านอาหาร เดอะบีช** **The Beach Restaurant**



**เครื่องดื่ม**  
**รายชื่อไวน์**  
**เครื่องดื่มค็อกเทล**

**Drinks**  
**Wine List**  
**Cocktails**

ชา / กาแฟ

Tea/Coffee

200	Coffee (Hot) Fresh	กาแฟ	40฿
201	Espresso	เอสเพรสโซ	40฿
202	Cappuccino / Latte / Iced Coffee	คาปูชิโน / ลาเต้ / กาแฟเย็น	60฿
203	Tea	ชา	40฿
204	Oishi	โออิชิ	30฿

Soft Drinks

205	Coke, Coke Light, Coke Zero	โคก	30฿
206	Coconut (Fresh)	มะพร้าว	60฿
207	Drinking Water	น้ำเปล่า	20฿
208	Fanta / Sprite	แฟนต้า / สไปรท์	30฿
209	Lime Soda with honey	มะนาวโซดากับน้ำผึ้ง	60฿
210	M-150		30฿
211	Juice: Orange/Apple/Pineapple	น้ำผลไม้	60฿
212	Soda / Tonic Water	โซดา / น้ำโทนิค	30฿

ปั่น

Smoothies (add 30฿ for Ice Cream)

213	Lime (Fresh)	มะนาว	70฿
214	Apple (Fresh)	แอปเปิ้ล	70฿
215	Banana (Fresh)	กล้วย	70฿
216	Coconut (Fresh)	มะพร้าว	70฿
217	Pineapple (Fresh)	สับปะรด	70฿
218	Water Melon (Fresh)	แตงโม	70฿
219	Blueberry	บลูเบอร์รี่	70฿
222	Peach	ลูกพีช	70฿
223	Raspberry	ราสเบอร์รี่	70฿
224	Strawberry	สตรอเบอร์รี่	70฿

**เบียร์ Beers**

225	Chang Small	70฿
226	Chang Large	100฿
227	Leo Small	70฿
228	Leo Large	100฿
229	Singha Small	75฿
230	Singha Large	100฿
232	Singha 89 Small	70฿
234	Heineken Small (Dutch)	80฿
235	Heineken Large (Dutch)	130฿
236	San Miguel Light Small (Philippines)	80฿
237	Tiger Small (Malaysia)	75฿
292	Carabao Large (Light or Dark)	100฿
295	Paulaner Dunkel Large (German)	200฿
296	Paulaner Weibier Large (German)	200฿

**ไซเดอร์ Cider**

241	Thatchers Large	190฿
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**Spirits**

		Single	Double
247	Bacardi	120฿	200฿
248	Baileys	140฿	220฿
249	Bourbon Jack Daniels	140฿	220฿
250	Brandy Regency	90฿	140฿
251	Cointreau	130฿	220฿
252	Gin Gilby	90฿	140฿
253	Gin Gordons	100฿	160฿
254	Jagermeister	140฿	220฿
255	Kahlua	140฿	200฿
256	Malibu	140฿	200฿
258	Rum Captain Morgan	120฿	200฿
259	Sambuca White or Black	80฿	120฿



## Spirits

		Single	Double
260	Sangsom (Thai Rum)	80฿	120฿
261	Tequila	120฿	200฿
262	Vodka Absolut Clear or Raspberri	120฿	200฿
263	Vodka Gilby	90฿	140฿
264	Vodka Smirnoff	120฿	200฿
265	Whisky 100 Pipers	90฿	140฿
266	Whisky Black Label	140฿	220฿
267	Whisky Chivas Regal	140฿	220฿
268	Whisky Irish Jameson	120฿	200฿
269	Whisky Red Label	100฿	160฿

All spirit prices include a mixer

## Spirits Bottles

		Half Bottle	Full Bottle
260	Sangsom (Thai Rum)		500฿
250	Brandy Regency	750฿	1500฿

## ค่าธรรมเนียมการขายสินค้า Corkage Charge

There is a 300฿ charge to cover service for customers bringing **their own** wine or spirits

รายชื่อไวน์

Wine List – White

	<p><b>Pinot Grigio [#270]</b></p> <ul style="list-style-type: none"> <li>◆ Poggio Alto Italian white wine</li> <li>◆ Fruity bouquet. Aromas of white fruits with floral notes</li> <li>◆ Balanced acidity, crisp finish</li> <li>◆ 12% ABV</li> </ul> <p><b>790฿ per bottle</b></p>		<p><b>Chardonnay [#271]</b></p> <ul style="list-style-type: none"> <li>◆ Familia Correa Lisoni – Chile</li> <li>◆ Golden yellow, tropical fruits, fresh apple.</li> <li>◆ Easy drinking, soft, balanced</li> <li>◆ 13% ABV</li> </ul> <p><b>790฿ per Bottle</b></p>
	<p><b>Chardonnay [#272]</b></p> <ul style="list-style-type: none"> <li>◆ Birchgrove cuvee white, Australia</li> <li>◆ Fresh Aromas, peach and melon</li> <li>◆ Light-bodied wine, ending with mineral notes</li> <li>◆ 12% ABV</li> </ul> <p><b>650฿ per bottle</b></p>		<p><b>Jump Yards White [#273]</b></p> <ul style="list-style-type: none"> <li>◆ Australian white wine</li> <li>◆ Medium yellow, notes of peach &amp; nectarine</li> <li>◆ Medium-body, fruity, balanced</li> <li>◆ 13.3% ABV</li> </ul> <p><b>690฿ per bottle</b></p>
	<p><b>Outstation Semillon [#286]</b></p> <ul style="list-style-type: none"> <li>◆ Australian white wine</li> <li>◆ Bright straw colour</li> <li>◆ Well balanced, soft round palate of fruit layers. Long finish</li> <li>◆ 11% ABV</li> </ul> <p><b>790฿ per bottle</b></p>		<p><b>Vina Toldos White [#279]</b></p> <ul style="list-style-type: none"> <li>◆ Blended white wine – Chile</li> <li>◆ Greenish tone, lime, grapefruit, gooseberry, floral notes</li> <li>◆ Crispy, refreshing and long</li> <li>◆ 12.5% ABV</li> </ul> <p><b>590฿ per bottle</b></p>
	<p><b>House White [#243]</b></p> <p>Sauvignon Blanc blend – Chile</p> <p><b>135฿ per glass</b></p>		<p><b>House White [#405]</b></p> <p>Sauvignon Blanc blend – Chile</p> <p><b>420฿ per 500ml Carafe</b></p>

ค่าธรรมเนียมการขายสินค้า Corkage Charge

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รายชื่อไวน์

Wine List – Rosé / Sparkling

	<p><b>Fontval Rosé [#274]</b></p> <ul style="list-style-type: none"> <li>◆ French Rosé wine</li> <li>◆ Pale salmon colour, floral notes</li> <li>◆ Dry, mineral, with touch of red berries</li> <li>◆ 12.5% ABV</li> </ul> <p>1090฿ per bottle</p>		<p><b>Torresella Prosecco [#277]</b></p> <ul style="list-style-type: none"> <li>◆ Italian sparkling white wine</li> <li>◆ Pale straw-yellow, perfectly balanced and appealing.</li> <li>◆ Floral, medium dry finish</li> <li>◆ 11% ABV</li> </ul> <p>1090฿ per bottle</p>
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รายชื่อไวน์

Wine List – Red







	<p><b>Cabernet Sauvignon [#275]</b></p> <ul style="list-style-type: none"> <li>◆ Birchgrove cuvee red – Australia</li> <li>◆ Fresh palate, notes of cherry and red berries</li> <li>◆ Soft, supple, fruit driven</li> <li>◆ 13.5% ABV</li> </ul> <p>650฿ per bottle</p>		<p><b>Merlot [#276]</b></p> <ul style="list-style-type: none"> <li>◆ Familia Correa Lisoni – Chile</li> <li>◆ Deep ruby, raspberry, strawberry</li> <li>◆ Medium-bodied, round, plum, balanced finish</li> <li>◆ 13% ABV</li> </ul> <p>790฿ per Bottle</p>
	<p><b>Montepulciano [#290]</b></p> <ul style="list-style-type: none"> <li>◆ Pietrame vineyards – Abruzzo Italy</li> <li>◆ Full-flavoured, ruby red, red fruits, violets, herbs</li> <li>◆ Soft, silky tannins, long finish</li> <li>◆ 13% ABV</li> </ul> <p>790฿ per Bottle</p>		<p><b>Bordeaux [#291]</b></p> <ul style="list-style-type: none"> <li>◆ Château Puy, France</li> <li>◆ Garnet red color, aromatic and intense, dark fruit, blackcurrant</li> <li>◆ Notes of oak, long finish</li> <li>◆ 13.5% ABV</li> </ul> <p>1190฿ per bottle</p>

ค่าธรรมเนียมการขายสินค้า Corkage Charge

There is a 300฿ charge to cover service for customers bringing their own wine or spirits

รายชื่อไวน์

Wine List – Red

	<p><b>Jump Yards Red [#278]</b></p> <ul style="list-style-type: none"> <li>◆ Australian red wine</li> <li>◆ Bold red, pale ruby colour, plum, black fruits</li> <li>◆ Medium body, soft tannins</li> <li>◆ 134% ABV</li> </ul> <p>690฿ per bottle</p>		<p><b>Vina Toldos Red [#280]</b></p> <ul style="list-style-type: none"> <li>◆ Blended red wine – Chile</li> <li>◆ Fresh, red cherries, elegant, good balance</li> <li>◆ Tannins are soft and mature</li> <li>◆ 13% ABV</li> </ul> <p>590฿ per bottle</p>
	<p><b>Outstation Shiraz [#281]</b></p> <ul style="list-style-type: none"> <li>◆ Australian red wine</li> <li>◆ Deep red colour with purple hues</li> <li>◆ Fresh fruit palate, blackcurrant, plum, toasty oak finish</li> <li>◆ 13.5% ABV</li> </ul> <p>790฿ per bottle</p>		<p><b>Cabernet Sauvignon [#282]</b></p> <ul style="list-style-type: none"> <li>◆ McPherson estates – Australia</li> <li>◆ Rich red colour with ripe berries</li> <li>◆ Elegant &amp; full flavoured, fleshy, fruit laden palate</li> <li>◆ 14.5% ABV</li> </ul> <p>890฿ per bottle</p>
	<p><b>House Red [#242]</b></p> <p>Merlot blend, medium body – Chile</p> <p>135฿ per glass</p>		<p><b>House Red [#404]</b></p> <p>Merlot blend, medium body – Chile</p> <p>420฿ per 500ml Carafe</p>

ค่าธรรมเนียมการขายสินค้า Corkage Charge

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เครื่องดื่มค็อกเทล Cocktails

300	<b>Mai Tai</b> Bacardi, Dark Rum, Lime, Orange and Pineapple Juice, Grenadine		200฿
301	<b>The Beach Bomb</b> Sangsom, Dark Rum, Triple Sec, Lime & Orange Juice, Grenadine		200฿
302	<b>Long Island Tea</b> Dark Rum, Vodka, Tequila, Gin, Triple Sec, Cola		220฿
303	<b>Piña Colada</b> Bacardi, Coconut Milk, Pineapple and Orange Juice		180฿
304	<b>Margarita</b> Tequila, Triple Sec and Lime Juice		180฿
305	<b>Mojito</b> Bacardi, Mint, Lime Juice, Sugar, Soda Water		180฿
306	<b>White Russian</b> Kahlua, Smirnoff Vodka, Cream		220฿
307	<b>Cosmopolitan</b> Vodka, Cointreau, Cranberry Juice, Lime Juice		220฿
308	<b>Lemon Drop</b> Vodka, Triple Sec, Lemon Juice, Sugar Syrup		180฿
309	<b>Gin Fizz</b> Gin, Lime Juice, Sugar, Soda Water		180฿
310	<b>Kamikaze</b> Smirnoff Vodka, Triple Sec, Lime Juice		180฿
311	<b>Whisky Sour</b> Bourbon (Jack Daniels), Lime Juice, Sugar		220฿
312	<b>Tequila Sunrise</b> Tequila, orange juice and grenadine		220฿

Alcohol Strength:



1 ½ Shots



2 Shots



2 ½ Shots



Mai Tai



Beach Bomb



Long Island Tea



Pina Colada



Margarita



Mojito



White Russian



Cosmopolitan



Lemon Drop



Gin Fizz



Kamikaze

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Host your events at our restaurant.  
We can cater for birthdays, weddings,  
office parties and special events.

For further details contact Khun Noi

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