



THE Bistr

AT THE BEACH



Refined Dining

We hope that you will enjoy the pleasant experience of dining barefoot on the sand and that you sit back, relax and enjoy wonderful food made using the finest, freshest, and where possible, local ingredients. Each dish is carefully crafted by our chefs to ensure the perfect balance of flavours and textures.





THE AUTHENTIC MARKET APPETIZER

Larb Pla (gf)	310
Raw spicy salmon salad with kaffir lime, coriander, chili and rice cake	
Goong Yang (gf)	310
Tiger prawns, local spices, lime and tamarind sauce	
Satay Gai (n)	190
Chicken skewers, spiced peanut and lemongrass sauce	
Thod Man Goong (n)	310
Local spiced shrimp cake, chicken, ajad pickle and peanuts dipping sauce	
Yam Ma Muang Pla Grob (n)	290
Green mango salad, fried seabass, cashew nuts	
Pang Na Moo (p)	220
Breaded pork, local herbs, sesame and plum sauce	
Yam Naue Yang (gf)	440
Grilled marinated sirloin salad with cucumber and mint leaf	
Authentic Thai appetizer for couple (gf) (n)	580
A combination of Chef Recommend appetizer dish Larb Pla, Thod Man, Satay Gai	



STARTERS

Goats Cheese (v)	240
Grape, tomato, cucumber, avocado, almond and balsamic	
Beet root (v) (gf)	200
Burnt beet root, orange, walnuts, arugula and cream cheese	
Phangan Ceviche (gf)	300
Yellow fin tuna, avocado, soya, shallot, chili, coriander, seaweeds crisps	
Warm Scallop	390
Pumpkin puree, tuna, rose apple, truffle dressing.	
Seared Beef Tenderloin Tataki (gf) (n)	370
Pickled green papaya, peanut, massaman dressing	
Chef signature recommend for couple (p)	650
Warm scallop, Jamon serrano ham with melon, Tuna ceviche	
Taste of World	390
Jamon serrano with melon, Italian salami, cheese and olive	

(v) vegetarian – (n) contains nuts – (p) contains pork – (gf) gluten free

All prices are in Thai Baht and are subject to a 10 % service charge and 7% government tax




WELLNESS

Dragon Bowl (raw)	220
Soba noodles, pomelo, raw vegetables, nori, soy sesame dressing	
With grilled tofu	260
With yellow fin tuna sashimi	310
Raw- These selections adhere to the philosophies behind living food and raw food diets, rich in nutrients and high in living enzymes	
Strawberry Gazpacho	200
Tomato and cucumber salad, herb grissini	
Fresh spring roll (v)	200
Soft fresh rice spring roll with garden herb, carrot, cucumber salad	
Quinoa (v)	220
Tomatoes, beet, shallot, apple walnut flat bread	
Wild Rice (v)	220
Shallot, lemon zest, avocado, tomatoes and arugula	



THE ORGANIC SOUP

Tom Som Hoy Shell (gf)	320
Chicken breast, galangal & lime leaf infused coconut broth	
Tom Kha Gai (gf)	200
Burnt beet root, orange, walnuts, arugula and cream cheese	
Tom Yam Goong (gf)	250
Tiger prawns, local spices, lime and coriander	
Mushroom (v)	190
Local farm mushroom cream soup with breads	
Lobster Bisque	230
Cray broth, cream, Lobster, onion and potatoes	

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THE AUTHENTIC MAINS

Geang Phed Ped Yang Duck breast curry, lychee, grape, sweet basil, kaffir lime	390
Massaman Klear (n) Braised lamb shank in massaman curry, sweet potato, cashew nut	620
Geang Kaew Warn Gai Chicken breast pieces in green curry, local eggplant, sweet basil	350
Chu Chi Goong Mong Korn Or Phad Prik Thai Daam Dry-red curry of Andaman sea lobster, kaffir lime, coconut cream with Thai herbs	1,400
Gai Pad Med Ma Muang (n) Stir fried chicken breast pieces, pineapple, cashew nuts, roasted chili jam	380
Pla Gapong Kao Manow Steamed seabass fillets, coriander, chili & lime	580
Pla Thod Kra Tiem Fried whole sea bass, local spices, mango salad	600
Pad Pak Ruam Stir-fried garden vegetable, soya, oyster sauce	200

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MAINS

Lobster Thermidor Boston Lobster, Hollandaise, potatoes, wild rice	1,400
Oven Roasted Atlantic salmon Mushroom, capsicum, zucchini, pumpkin ratatouille, arugula sauce	540
Pumpkin Risotto (p) Pumpkin risotto, dried ham, parmesan cheese	290
Spaghetti Bolognese (n) Tomato & beef ragout, pesto and pamesan	290
Lobster Tail Linguini fresh tomato, rock lobster chili, basil, white wine	420
Pan Roasted Phangan Sea Bass (n) Pearl barley, spinach, garden cress, almond meuniere	580
Roasted Duck Breast Garlic potato puree, caramelize apple	420
Kurobuta Pork Tenderloin (p) Roasted pumpkin, spinach fritter, caramelized longan, apple cider	400
Steak Dian (gf) Grilled mushroom, potato, baby carrot, spinach, red wine	950
Lamb Chop Roasted lamb chop, pineapple, capsicum ragout, Dijon butter	1,100
Phangan Tiger prawn (gf) Garlic butter flame, lemon, tomatoes, capers, herb bread	650
Osso Bucco Braise lamb shank, potatoes mousseline, roasted vegetable, ghermolata	650



ON THE SIDE

130

Toss Broccoli, almond tarator, parmesan (v) (n)
Mixed Leaf Salad, shaved pear, pomegranate, lemon dressing (v) (gf)
Potato Mash, garlic & chives (v) (gf)
Charred Baby Carrot, almond and spice (v) (gf)
Spinach Ball, paprika powder (v)
Wild Rice, onion, tomatoes, coriander (v)

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SOMETHING SWEET

Mango Crème Brulee (n) Mango salad, mint, sugar caramel, crust pistachio, cinnamon stick	190
Chocolate Lava (n) Fondue chocolate, marshmallow, vanilla ice cream	190
Thousand Layers Orange mouse, fruit salad, raspberry gel, cream whip	190
Affogato (n) Vanilla ice cream, espresso, chocolate crumble, almond powder	190
The Oasis (n) Coconut sago, white chocolate, mango gel, young coconut granite	190
Banana Dreaming (n) Palm sugar caramel, chocolate peanut fudge, coconut ice cream	190
Kao Niaw Ma Muang (n) Mango cheeks, sticky rice, coconut cream	190
Cheese (n) Selection of 3 cheeses, fig compote, walnuts, lavash	390
Frozen	150 / scoop
Coffee ice cream	
Chocolate ice cream	
Coconut ice cream	
Vanilla bean ice cream	
Mango ice cream	
Tiramisu ice cream	
Pineapple sorbet	
Lime sorbet	

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