

Appetizers and Salads

SHRIMP COCKTAIL With salad chiffonade and brandy-flavored cocktail sauce	190.-
DIPPORAMA Oven fresh pizza bread served with raw veggie sticks and a trio of dipping sauces	160.-
K L M SUNSHINE Garden green, roasted coconut flakes, cashew nuts and seafood with coconut dressing top with poached eggs	185.-
CHICKEN SALAD WITH MANGO, PEPPERS AND WASABI DRESSING An exotic combination of fresh garden greens, sautéed sliced chicken breast, sweet peppers, mango and wasabi dressing	160.-
ATHENA SALAD Garden greens, olives, artichokes, red onions, mushrooms, cucumber, Sun-dried tomatoes and feta cheese	160.-
CEASAR SALAD Iceberg lettuce with a tangy dressing, crisp bacon, grated parmesan cheese and garlic croutons	150.-
MIXED SALAD Crisp garden greens and vegetables with your choice of dressing : French, Italian, thousand island, orange, yoghurt or vinaigrette	140.-

Soups

GERMAN LENTIL SOUP With Frankfurt sausage and fresh herbs	95.-
VICHYSOISE The famous American leek and potato soup garnished with golden brown bread croutons (Served chilled or hot)	85.-
CHICKEN CONSOMME With snow peas, tomato stripes and mushroom ravioli	85.-
SOUP OF THE DAY	85.-

Entrees

ENGLISH FISH AND CHIPS Deep-fried fish chunks in beer batter crust served with French fries and tartar sauce	280.-
GRILLED PORK STEAK GLAZED WITH CAFE DE PARIS BUTTER Potato wedges and fresh garden vegetables	330.-
SAUTEED BEEF FILLET MIGNONS WITH POTATO CRAB CAKES Merlot sauce and fresh garden vegetables	530.-
SLICED CHICKEN IN MUSHROOM CREAM SAUCE Served with roesti potato	320.-
MIXED SEAFOOD SATAY ON LEMON GRASS STICKS With cashew nuts and lime butter sauce and oriental fried rice	330.-

From The Grill

NZ BEEF FILLET STEAK (180g) Served with garden vegetables, Sautéed potatoes and red wine sauce	530.-
NZ SIRLOIN STEAK (180g) Served with garden vegetables, baked potato and pepper corn sauce	510.-
NZ LAMB CHOPS (180g) Served with garden vegetables, Mash potatoes and mint sauce	510.-

All prices are subject to 10% Service Charge and 7% Value Added Tax.

CHICKEN BREAST	320.-
Served with garden vegetables, French fries potatoes and mushroom sauce	
PORK STEAK (180g)	330.-
Served with garden vegetables, roasted potatoes wedges and whole grain mustard sauce	

Oriental Favourites

ASSORTED MALAYSIAN STYLED SATAY'S WITH PEANUT SAUCE	165.-
with cucumber relish and sweet potato chips	
SINGAPOREAN LAKSA NOODLE SOUP	195.-
Shrimp tails, fish cake, beancurd, bean sprouts and rice noodles simmered in a slightly spicy laksa broth	
NASI GORENG	165.-
Spicy Indonesian fried rice topped with a fried egg and served with chicken satays	
VEGETABLE AND PRAWN TEMPURA	240.-
Golden fried vegetable and prawn fritters ,accompanied with a Japanese style turnip and ginger soya dip	

Sandwiches and Burgers

HOT DOG	175.-
Frankfurter sausage on toasted hot dog bun with lettuce, tomato and onion rings, topped with ketchup and mustard	
THE KHAO LAK MERLIN CLUB HOUSE	190.-
Served with French fries and home-made pickles	
TUNA FISH SANDWICH	165.-
Deliciously marinated tuna fish with onion, celery and mayonnaise on sour dough bun	
STEAK SANDWICH ON FRENCH BREAD	245.-
Grilled sirloin steak with barbecue sauce, garnished with fried onion rings	
GRILLED HAM AND CHEESE TOAST	165.-
Served with French fries	
BEEF BURGER / CHICKEN BURGER	180.-
Grilled beef or chicken burger on toasted sesame bun, with cucumber, tomato, onion slices and coleslaw	
• With cheese OR with egg	190.-
FRENCH FRIES	90.-

From the pizza oven

PIZZA MARGHERITA	(Tomato, mozzarella cheese, basil)	230.-
PIZZA NAPOLI	(Tomato, mozzarella cheese, anchovies, capers)	230.-
PIZZA AL FUNGHI	(Tomato, mozzarella cheese, mushrooms)	230.-
PIZZA CON SALSICCIE	(Tomato, mozzarella cheese, Italian sausage)	230.-
PIZZA AL PROSCIUTTO	(Tomato, mozzarella cheese, ham)	230.-
PIZZA TROPICALE	(Tomato, mozzarella cheese, ham, pineapple)	230.-
PIZZA FUNGHI PROSCIUTTO	(Tomato, mozzarella cheese, mushrooms, ham)	250.-
PIZZA QUATTRO STAGIONT	(Tomato, mozzarella cheese, ham, mushrooms, artichokes)	250.-
PIZZA AL FRUTTI DI MARE	(Tomato, mozzarella cheese, mixed seafood)	260.-

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Pasta Dishes

SPAGHETTI NAPOLITAN Topped with a basil-flavored piquant tomato sauce	180.-
SPAGHETTI BOLOGNESE, CARBONARA OR PESTO With your choice of the classic Italian meat sauce, carbonara sauce or basil and garlic pesto	190.-
TOMATO FETTUCCINE, BLUE SWIMMER CRAB MEAT With red shallots, chili and lime, tossed in olive oil	195.-
EGG BUCCATINI WITH ITALIAN SAUSAGE, YOUNG SPINACH Tomato and rosemary	195.-
LASAGNA VERDE Oven-baked layers of ground beef, tomato sauce and mozzarella cheese	220.-

From Our Thai Kitchen

Appetizers / Reak Num Yoy อาหารเรียกน้ำย่อย

POH PIA KUNG SOD ปอเปี๊ยะกุ้งสด Deep fried prawns spring rolls, served with plum sauce	210.-
AHARN WAANG RUAM อาหารว่างรวม Assorted Thai appetizers	210.-
TOD MUN KUNG ทอดมันกุ้ง Shrimp patties, served with plum sauce	210.-
SATAY MOO, KAI, NUEA สะเต๊ะหมู, ไก่, เนื้อ Skewered pork, chicken and beef satay served with peanut sauce	160.-
MEE KROB KUNG หมี่กรอบกุ้ง Sweet & sour crispy rice noodles with shrimp and pork	160.-
GAI HOR BAI TUEY ไก่ห่อใบเตย Deep fried chicken marinated with herbs in pandanus leaves	150.-
NUEA OB NAM JIM JAEW เนื้ออบน้ำจิ้มแจ่ว Roasted beef with spicy Thai dip	170.-

Thai spicy salad and Herbs / Yam and Laab อาหารประเภทยำ

YAM TALAY ยำทะเล Spicy seafood salad	210.-
YAM MAMUANG PLA TOD ยำมะม่วงปลาทอด Spicy mango salad with deep-fried fish	185.-
YAM WOON SEN ยำวุ้นเส้น Spicy glass noodles salad with minced pork and shrimps	185.-
YAM NUA YANG KAB PRIK WARN ยำเนื้อย่างกับพริกหวาน Spicy grilled beef salad with roasted capsicum	185.-

Typically Thai / Nam Prik น้ำพริก

NAM PRIK KUNG SIEB น้ำพริกกุ้งเสียบ Marinated smoked dried shrimp paste, fresh herbs and vegetables	125.-
KUNG LOAN TAO JIEW กุ้งทลนเต้าเจี้ยว Shrimp and pork in coconut cream dipping sauce	125.-

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Tom yam, Tom Jued / Spicy soup, Clear soup ต้มยำ, ต้มจืด

TOM YAM KUNG	ต้มยำกุ้งน้ำข้น	200.-
The very well-known Thai spicy and sour shrimp soup		
TOM KAR KAI	ต้มข่าไก่	145.-
Chicken in coconut milk soup flavored galanga and kaffir lime leaves		
GAI TOM KAMIN	ไก่ต้มขมิ้น	145.-
Clear chicken soup with fresh turmeric and Thai herbs		
GAENG JUED WOON SEN TAO HOO MOO SUB	แกงจืดวุ้นเส้นเต้าหู้หมูสับ	125.-
Clear soup with minced pork glass noodles and bean curd		

Thai curry dishes / Khrueng gaeng Thai เครื่องแกงไทย

GAENG KIEW WARN KAI OR NUEA	แกงเขียวหวานไก่หรือเนื้อ	155.-
Green curry with chicken or beef in coconut milk		
GAENG MASSAMAN KAI RUE NUEA	แกงมัสมั่นไก่หรือเนื้อ	155.-
Massaman curry with chicken or beef with peanuts and sweet potatoes		
GAENG PAH KAI, MOO RUE NUEA	แกงป่าไก่, หมูหรือเนื้อ	155.-
Spicy chicken, pork or beef curry with vegetables and herbs		
GAENG PHED PED YANG	แกงเผ็ดเป็ดข่า	155.-
Roasted duck curry		
PANAENG GAI, MOO, NUA	แพนงไก่, หมูหรือเนื้อ	155.-
Sliced chicken, pork or beef in thick creamy curry sauce		
GAENG SOM PLA RUE KUNG	แกงส้มปลาหรือกุ้ง	180.-
Spicy and sour mixed vegetable yellow curry with fish or shrimps		

Fish and Seafood / A-Harn talay อาหารทะเล

KUNG OB WOON SEN MOR DIN	กุ้งอบวุ้นเส้นหม้อดิน	200.-
Braised glass noodles and shrimps in clay pot		
PHAD KRATHIEM PRIK THAI	กุ้งหรือปลาหมึกผัดกระเทียมพริกไทย	200.-
Fried shrimps or squid with garlic and pepper		
PLA KAPONG NUENG MANOW	ปลากะพงนึ่งมะนาว	400.-
Steamed sea bass in spicy lemon sauc		
PLA KAO RARD PRIK	ปลาเก๋าราดพริก	400.-
Deep fried garoupa topped with chilli sauce		
PLA KAO PHAD MAKHAM	ปลาเก๋าคั่วมะขาม	400.-
Wok-fried fillet of garoupa topped with tamarind sauce		
PLA KAPONG PREAW WARN	ปลากะพงเปรี้ยวหวาน	400.-
Fried sea bass in sweet and sour sauce		

Fried and Deep fried / Phad / Tod ผัดและทอด

KAI PHAD MED MAMUANG HIM MA PARN	ไก่ผัดเม็ดมะม่วงหิมพานต์	160.-
Fried chicken with cashew nuts and dry chilli		
PHAD BAI KAPRAOW NUEA, MOO RUE KAI	ผัดใบกะเพราเนื้อ, หมูหรือไก่	155.-
Fried beef, pork or chicken with hot basil leaves		

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NUEA PHAD NUM MUN HOY เนื้อผัดน้ำมันหอย Fried beef with oyster sauce	155.-
PHAD PRIK ORN NUEA, MOO RUE KAI ผัดพริกอ่อนเนื้อ, หมูหรือไก่ Fried beef, pork or chicken with young chili	155.-
KHAI JIEW POO KAB HOM YAI ไข่เจียวปูใส่หอมใหญ่ Thai omelet with crab meat and onion	160.-
TALAY PREAW WARN ทะเลเปรี้ยวหวาน Sweet and sour seafood	190.-
KUNG PHAD NOR MAI FARUNG กุ้งผัดหน่อไม้ฝรั่ง Fried green asparagus with shrimps	190.-
PHAD PHAK RUAM NUM MUN HOY ผัดผักรวมน้ำมันหอย Fried mixed vegetables with oyster sauce	120.-

Rice and Noodles / Khaow, Kuey Tiew ข้าวและก๋วยเตี๋ยว

KHAOW OB SABPAROD ข้าวอบสับประสด Baked rice with curry powder and mixed meat in pineapple boat	180.-
KHAOW PHAD ANDAMAN ข้าวผัดอันดามัน Fried rice with seafood	180.-
KHAOW PHAD MOO, NUEA, KAI, KUNG RUE POO ข้าวผัดหมู, เนื้อ, ไก่หรือปู Fried rice with pork, beef, chicken, shrimps or crab meat	155.-
PHAD THAI KHAI HOR ผัดไทยไข่ห่อ Thai style fried noodles with shrimps wrapped in egg sheet	180.-
RUAM MIT TALAY TOD รวมมิตรทะเลทอด Fried crispy seafood with bean sprouts and scallion	190.-
HMEE SAPUM PHUKET หมี่สะปำภูเก็ต Phuket style fried yellow noodles with seafood	170.-
KUEY TIEW PHAD SIE IAW ก๋วยเตี๋ยวผัดซีอิ๊วเนื้อ, หมู, ไก่หรือกุ้ง Fried noodles with beef, pork, chicken or shrimps with soya sauce	155.-
KUEY TIEW RARD NAR ก๋วยเตี๋ยวลดหน้า Fried noodles topped with beef, pork, chicken, or shrimps with brown sauce	155.-

Ice Cream Sundae Hits

PEACH MELBA	130.-
2 scoops of vanilla ice cream, peach, raspberry sauce, whipped cream and toasted almond sliced	
CHIPS "N" BRETZEL	130.-
Each 1 scoop of almond espresso and vanilla ice cream, caramel sauce, whipping cream, banana chips and mini pretzel cookies	
TROPICAL SPLASH	130.-
Vanilla and coconut ice cream with mango chunks, banana slices, pinacolada cream and roasted almond sliced	
HAZELNUT AND BANANA CARAMEL SUNDAE	130.-
Each 1 scoop of hazelnut and banana caramel ice cream, banana slices, chocolate sauce and whipped cream curls	
BLACK FOREST ICE CREAM SANDWICH	130.-
Chocolate ice cream between vanilla almond cookies accompanied with black cherry compote and whipped cream	
PHANG-NGA BAY BANANA COCO	150.-
Each 1 scoop of vanilla and coconut ice cream, passion fruit sauce, whipped cream and toasted coconut flakes	
TRADITIONAL BANANA SPLIT	160.-
Vanilla, strawberry and chocolate ice cream, topped with chocolate sauce and toasted almond sliced	

Our Ice Cream & Sherbet Selection

ICE CREAM SELECTION (PER SCOOP)	65.-
Vanilla, strawberry, chocolate, almond espresso, banana caramel, coconut, hazelnut, yogurt blueberry	
SHERBET SELECTION (PER SCOOP)	65.-
Raspberry, passion fruit, mango peach	

Dessert selection

BUALOY MAPRAOW ORN	120.-
Wheat flour dumplings in sweet coconut milk	
KLUAY TOD / SABPAROD THOD	95.-
Crispy fried banana or pineapple with wild flower honey	
POLLAMAI TAI	95.-
Assorted seasonal fresh Thai fruits	
BANANA FLAMBE' OR CREPES SUZETTEPES	160.-
Served with vanilla ice-cream	
CHILLED MANGO AND RASPBERRY SOUP	125.-
with home made coconut ice cream	
DARK CHOCOLATE MOUSSE	100.-
Accompanied with a hazelnut macaroon	
CREME BRULEE	90.-
A rich French style custard cream with a golden brown caramel sugar crust	
PASTRY DELIGHTS	95.-
Ask your waiter or waitress for the cake selection of the day	

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GLUTEN FREE MENU

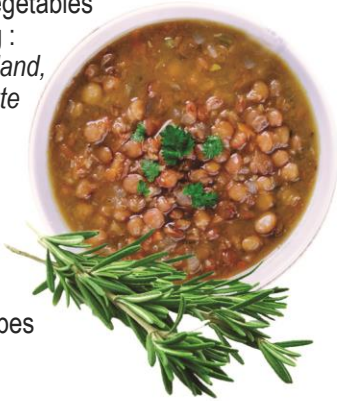
● APPITIZERS AND SALADS

Shrimp Cocktail 190
with salad chiffonade and brandy-flavored cocktail sauce

Caesar Salad 150
Iceberg lettuce with a tangy dressing, crisp bacon, grated parmesan cheese and garlic croutons

Mixed Salad 140
Crisp garden greens and vegetables

with your choice of dressing :
French, Italian, thousand island, orange, yoghurt or vinaigrette



● SOUPS

German Lentil Soup 95
with minced pork ball and fresh herbs

Chicken Consommé 85
with snow peas, tomato stripes and mushroom ravioli

● ENTREES

Grilled Pork Steak Glazed 330
with Cafe De Paris Butter

Potato wedges and fresh garden vegetables

Sautéed Beef Fillet Mignons 530
with Potato Crab Cakes

Merlot sauce and fresh garden vegetables

Mixed Seafood Satay On Lemon Grass Sticks 330
with cashew nuts and lime butter sauce and oriental fried rice

● FROM THE GRILL

Nz Sirloin Steak (180g) 510

Nz Lamb Chops (180g) 510

Chicken Breast 320

All grilled items are served with fresh garden vegetables and your choice of:

• French fries • Boiled potatoes • Baked potato

and your favorite sauce:

• Green peppercorn sauce • Lemon butter sauce

• Mushroom cream sauce

● SANDWICHES AND BURGERS

The Khao Lak Merlin Club House 190
served with French fries and home-made pickles

Steak Sandwich On Gluten free Bread 245
Grilled sirloin steak with barbecue sauce, garnished with fried onion rings

Grilled Ham And Cheese Toast 165
served with French fries

French Fries 90

● PASTA DISHES

Spaghetti Napolitan 180
topped with a basil-flavored piquant tomato sauce

Spaghetti Bolognese, Carbonara or Pesto 190
with your choice of the classic Italian meat sauce, Carbonara sauce or basil and garlic pesto



● FROM OUR THAI KITCHEN

Yam Talay / ยำทะเล 210
Spicy seafood salad

Yam Woon Sen / ยำวุ้นเส้น 185
Spicy glass noodles salad

with minced pork and shrimps

Tom Yam Kung / ต้มยำกุ้งน้ำข้น 200
The very well-known Thai spicy and sour shrimp soup

Gaeng Jued Woon Sen 125
Tao Hoo Moo Sub /

แกงจืดวุ้นเส้นเต้าหู้หมูสับ
Clear soup with minced pork glass noodles and bean curd

Gaeng Massaman Kai Rue Nuea / 155
แกงมัสมั่นไก่หรือเนื้อ

Massaman curry with chicken or beef with peanuts and sweet potatoes

Gaeng Phed Ped Yang / แกงเผ็ดเป็ดย่าง 155
Roasted duck curry

Phad Krathiem Prik Thai / 200
กั๋งหรือปลาหมึกผัดกระเทียมพริกไทย

Fried shrimps or squid with garlic and pepper

Pla Kapong Nueng Manow / 400
ปลากระพงนึ่งมะนาว

Steamed sea bass in spicy lemon sauce

● RICE AND NOODLES / KHAOW, KUEY TIEW / ข้าวและก๋วยเตี๋ยว

Khaow Phad Moo, Nuea, Kai, Kung Rue Poo / 155
ข้าวผัดหมู, เนื้อ, ไก่หรือปู

Fried rice with pork, beef, chicken, shrimps or crab meat

Phad Thai Khai Hor / ผัดไทยไข่ห่อ 180
Thai style fried noodles with shrimps wrapped in egg sheet

Kuey Tiew Phad Sie law / 155
ก๋วยเตี๋ยวผัดซีอิ้วเนื้อ, หมู, ไก่หรือกั๋ง

Fried noodles with beef, pork, chicken or shrimps with soya sauce

● DESSERT SELECTION

Kluay Tod / Sabparod Thod 95
Crispy fried banana or pineapple with wild flower honey

Pollamai Tai 95
Assorted seasonal fresh Thai fruits

Dark Chocolate Mousse 100
Accompanied with a hazelnut macaroon

Creme Brulee 90
A rich French style custard cream with a golden brown caramel sugar crust



VEGETARIAN MENU

● APPETIZERS AND SALADS

- Roasted Beetroot and Mango Salad with Feta Cheese 150
Grilled Mushroom Caprese Salad 150

● SOUPS

- Mushroom Cream Soup 85
Broccoli Cream Soup 85

● ENTREES

- Tofu Parmigiana 250
Served with pasta alfredo and vegetables
Vegetable Cutlet with Curry Sauce 250
Served with mushroom and sundried tomato risotto



● FROM OUR THAI KITCHEN

- Vegetables Tempura 150
เทมปุระผัก
Deep Fried Vegetable Won Ton with Plum Sauce 100
เกี้ยวผักทอดกับน้ำจิ้มบ๊วย
Glass Noodle and Vegetable Clear Soup 110
แกงจืดวุ้นเส้นผักเจ
Tom Yam Soup with Mushroom 140
ต้มยำเห็ดเจ
Green Curry with Eggplant 130
แกงเขียวหวานมะเขือยาวเจ
Deep - Fried Bean Curd Topped with Vegetable Sauce 135



- เต้าหู้ทอดราดหน้าผักเจ 120
Fried Bean Sprout with Bean Curd and Soya Sauce
ผัดถั่วงอกเต้าหู้เจ
Fried Green Asparagus with Soya Sauce 140
ผัดหน่อไม้ฝรั่งเจ
Sweet and Sour Vegetables 150
ผัดเปรี้ยวหวานผักเจ
Fried Bean Curd with Red Curry Sauce 120
เต้าหู้ผัดเครื่องแกงเจ
Fried Mushroom with Hot Basil Leaves 120
ผัดกะเพราเห็ดเจ
Fried Rice with Mixed Vegetables 140
ข้าวผัดผักรวม
Fried Noodle with White Lettuce in Soya Sauce 140
ก๋วยเตี๋ยวผัดซีอิ๊วกับผักกาดขาว

● DESSERT SELECTION

- Kluay Tod / Sabparod Thod 95
Crispy fried banana or pineapple with wild flower honey
Pollamai Tai 95
Assorted seasonal fresh Thai fruits
Bualoy Mapraow Orn 120
Warm flour dumplings in sweet coconut milk



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