

APPETIZERS AND SALAD

Vorspeisen und Salate

MELON AND PRAWN SALAD ON CHIANG MAI GREENS	195.-
SERVED WITH MINT FLAVOURED YOGHURT DRESSING <i>Melonen und garnellen salat auf Chiang Mai blattsalat serviert mit minze parfuemiertem joghurt dressing</i>	
TUNA CARPACCIO WITH MESCLUN GREENS	210.-
AND SPRING VEGETABLE SALAD <i>Thon carpaccio mit jungem blatt - und fruehlings gemuese salat</i>	
SEAFOOD COCKTAIL WITH ASPARAGUS	210.-
BABY BUSH TOMATOES, AND CRISPY LEMON GRASS DRIZZLED WITH SMOKED COCONUT DRESSING <i>Meeresfruechte cocktail mit palmen herzen, jungen tomaten und knusprigem zitronen gras mit geraeuchtem kokosnuss dressing</i>	
VERANDA'S CAESAR SALAD	150.-
ICE BERG LETTUCE WITH A TANGY DRESSING, CRISP SMOKED FISH, SHAVED PARMESAN AND GARLIC CROUTONS <i>Veranda's caesar salat iceberg salat gemischt mit einem sardellen abgeschmeckten dressing, parmesan kaese und knoblauch croutons</i>	
MIXED SALAD CRISP SEASONAL GARDEN GREENS / VEGETABLES	140.-
WITH YOUR CHOICE OF DRESSING : FRENCH, ITALIAN, THOUSAND ISLAND, YOGHURT OR VINAIGRETTE <i>Frische blatt salate und garten gemuese mit Ihrer auswahl von salat dressing Franzoesisch, italienisch, 1000 island, joghurt oder vinaigrette</i>	

SOUP / Suppen

LOBSTER BISQUE	140.-
FLAVOURED WITH BRANDY <i>Hummer bisque parfuemiert mit cognac</i>	
BLUE SWIMMER CRAB AND CILANTRO WON TON	120.-
IN THAI BROTH WITH VEGETABLE JULIENNES AND WOOD MUSHROOMS <i>Braisiertes snapper filet in tomaten fisch fumet serviert mit kuerbis gnocchi und gemuese nach saison</i>	
ANDAMAN SEAFOOD, SWEET POTATO	120.-
RED CURRY AND COCONUT SOUP ACCOMPANIED WITH SHRIMP CRACKER <i>Andaman meeresfruechte curry und kokosnuss suppe mit garnellen kracker</i>	
SOUP OF THE DAY <i>Tages suppe</i>	85.-

ENTREES / Hauptspeisen

BRAISED FILLET OF RED SNAPPER	400.-
IN CHERRY TOMATO FISH FUMET, SERVED WITH HOME MADE PUMPKIN GNOCCHI AND SEASONAL GARDEN VEGETABLES <i>Braisiertes snapper filet in tomaten fisch fumet serviert mit kuerbis gnocchi und gemuese nach saison</i>	
PRAWN SKEWER WITH GINGER BEURRE BLANC	350.-
FRIED POTATO TARTLETS AND VEGETABLE POT POURRI <i>Garnellen spieß mit ginger butter sosse, gebratener polenta und gemuessen</i>	
BARBECUED FILLET OF SEABASS	400.-
ON CREAMED YOUNG SPINACH AND TOPPED WITH A MANGO SALSA SERVED WITH CORIANDER SENTCED MASHED POTATO <i>Gegrilltes seabass filet auf jungem spinat mit sahnegarniert mit mango salsa und frischem koriander kartoffel puree</i>	
SLICED PORK IN MUSHROOM CREAM SAUCE	330.-
SERVED WITH ROESTI POTATO <i>Geschnetzeltes schweine fleisch in npilz sahne sosse serviert mit roesti kartoffeln</i>	
MIXED SEAFOOD SATAY ON LEMON GRASS STICKS	330.-
WITH CASHEW NUT AND LIME BUTTER SAUCE AND ORIENTAL FRIED RICE <i>Gemischte meeresfruechte satay auf zitronen gras spießchen mit cashew nuessen und limetten butter sosse, orientalischer reis dazu</i>	
GRILLED BEEF FILLET MIGNONS WITH POTATO CRAB CAKES	530.-
BLACK PEPPER SAUCE AND FRESH GARDEN VEGETABLES <i>Grilliertes rinds filet mignon mit kartoffel - crabben kuechlein schwarzem pfeffer sosse und frischem gemuese</i>	
ENGLISH FISH AND CHIPS	280.-
<i>Knuspig gebackene fisch stuecke serviert mit pommes und tartar sosse</i>	

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

FROM THE MEAT

Fleisch

NZ BEEF FILLET STEAK (180g) <i>NZ Rinds fillet steak</i> Served with garden vegetables, Sautéed potatoes and red wine sauce <i>Serviert mit gemüse, Sautierte Kartoffeln und Rotweinsauce</i>	530.-
NZ SIRLOIN STEAK (180g) <i>NZ Rinds sirloin steak</i> Served with garden vegetables, baked potato and pepper corn sauce <i>Serviert mit gemüse, Ofenkartoffel und Pfeffersobe</i>	510.-
NZ LAMB CHOPS (180g) <i>NZ Lamm koteletten</i> Served with garden vegetables, Mash potatoes and mint sauce <i>Serviert mit gemüse, Kartoffelbrei und MinzsaUCE</i>	510.-
CHICKEN BREAST <i>Huehner bruestchen</i> Served with garden vegetables, French fries potatoes and mushroom sauce <i>Serviert mit gemüse, Pommes Frites und PilzsaUCE</i>	320.-
PORK STEAK (180g) <i>Scheine steak</i> Served with garden vegetables, roasted potatoes wedges and whole grain mustard sauce <i>Serviert mit gemüse, Bratkartoffeln und Vollkorn-Senfsauce</i>	330.-

THAI CUISINE

Appetizers and Thai Spicy Salad อาหารเรียกน้ำย่อย / ยำ

Thai vorseisen und Salat

KUNG PAN TA KRAI <i>กุ้งพันตะไคร้</i> B.B.Q. MINCED SHRIMPS ON LEMON GRASS SKEWER SERVED WITH SPICY PEANUT SAUCE <i>Gegrillte faschierte garnellen fleisch auf zitronen gras spieß serviert mit scharfer peanut sosse</i>	210.-
HOY JOR POO <i>หอยจ้อปู</i> DEEP-FRIED CRAB MEAT IN BEAN CURD SHEET ROLLS SERVED WITH PLUM SAUCE <i>Frittiertes tofu roulade mit crabben fleisch serviert mit suesser pflaumen sosse</i>	210.-
SEAFOOD SATAY <i>ซีฟู้ดสะเต๊ะ</i> ASSORTED SEAFOOD SATAYS WITH SPICY PEANUT SAUCE, ACCOMPANIED WITH CUCUMBER RELISH AND NAAN BREAD <i>Gemischter meeresfruechte satay mit scharfer satay sossebegleitet mit gurken relish und roti brot</i>	210.-
PHO PIA SAM SAHAI <i>ปอเปี๊ยะสามสหาย</i> SEAFOOD TREASURE SPRING ROLLS <i>Meeresfruechte fruehlings rollen</i>	190.-
YAM HUA PLEE KUNG SIEB <i>ยำหัวปลีกุ้งเสียบ</i> SPICY BANANA BLOSSOM SALAD WITH PHUKET SMOKED SHRIMPS <i>Scharfer bananen blueten salat mit geraeuchten Phuket garnellen</i>	160.-

Spicy soup and Clear soup ต้มยำ/ต้มจืด

Scharfe / Klare Suppen

TOM YAM KUNG <i>ต้มยำกุ้ง</i> SPICY PRAWN SOUP FLAVOURED WITH LEMON GRASS AND CHILLI <i>Scharfe garnellen suppe mit zitronen gras und chilli</i>	200.-
TOM KAR TA LAY <i>ต้มข่าทะเล</i> SEAFOOD SOUP IN COCONUT MILK, FLAVOURED WITH GALANGA AND KAFFIR LIME LEAVES <i>Meeresfruechte und kokosnuss milch suppe mit Thai krauter</i>	200.-
GAENG JUED A-HARN TA LAY <i>แกงจืดอาหารทะเล</i> COMBINATION SEAFOOD SOUP <i>Meeresfruechte suppe</i>	185.-

Thai curry dishes/เครื่องแกงไทย Thai curry gerichte

GAENG KARI TALAY แกงกะหรี่ทะเล	180.-
YELLOW CURRY WITH SEAFOOD <i>Gelbes meeresfruechte curry</i>	
GAENG KIEW WAN KUNG แกงเขียวหวานกุ้ง	180.-
GREEN CURRY WITH SHIMPS IN COCONUT MILK <i>Gruenes curry mit garnellen und kokosnuss milch</i>	
ROUM MIT TALAY PHAD NAM PRIK PHAO รวมนมทะเลผัดน้ำพริกเผา	200.-
FRIED SEAFOOD WITH CURRY PASTE <i>Gebratene meresfruechte mit scharfer curry paste</i>	
PANAENG KANG TALAY พะแนงกั้งทะเล	450.-
ROCK LOBSTER IN THICK RED CURRY SAUCE AND FRESH COCONUT MILK <i>Stein hummer in dicker scharfer curry sosse mit frischer kokosnuss milch</i>	

Fried and Deep fried/ผัดและทอด Gebraten und Frittiert

KUNG PHAD MED MAMUANG HIM MA PARN กุ้งผัดเม็ดมะม่วงหิมพานต์	200.-
FRIED SHRIMPS WITH CASHEW NUTS AND DRY CHILLI <i>Gebratene garnellen mit cashew nuessen und getrockneter chilli schotte</i>	
PHAD PREAW WARN TALAY ผัดเปรี้ยวหวานทะเล	190.-
STIR-FRIED SEAFOOD WITH SWEET AND SOUR SAUCE <i>Gebratene meeresfruechte mit suess und sauer sosse</i>	
PLA LUAY SUAN ปลาอุยสวน	400.-
DEEP FRIED RED SNAPPER WITH SPICY TAMARIND-VEGETABLE <i>Frittiertes snapper mit scharfem tamarind gemuese</i>	
NUEA POO PHAD PONG KARI เนื้อปูผัดผงกะหรี่	240.-
FRIED CRAB MEAT WITH YELLOW CURRY SAUCE <i>Gebratenes crabben fleisch mit gelber curry sosse</i>	
PHAD BROCCOLI KAB HOY SHELL ผัดบล็อกโคลีกับหอยเชลล์	190.-
WOK - FRIED BROCCOLI WITH SCALLOPS <i>Gebratener broccoli mit jacobs muscheln</i>	
KUNG PHAD NOR MAI FARUNG กุ้งผัดหน่อไม้ฝรั่ง	190.-
FRIED GREEN ASPARAGUS WITH SHRIMP <i>Gebratene gruene spargel mit garnellen</i>	
PHAD PHAK RUAM NUM MAN HOY ผัดผักรวมน้ำมันหอย	120.-
FRIED MIXED VEGETABLES WITH OYSTER SAUCE <i>Verschieden gemuese mit austern sosse</i>	
PLA KAPONG KAO NUENG MANOW ปลากระพงขาวนึ่งมะนาว	400.-
STEAMED WHOLE SEA BASS IN SPICY LEMON SAUCE <i>Gedaempfter ganzer seabass in scharfer zitronen sosse</i>	
PLA KAO RARD PRIK ปลาเก๋าราดพริก	400.-
DEEP FRIED GAROUPA TOPPED WITH CHILLI SAUCE <i>Frittiertes garoupa mit chilli schotten sosse</i>	
PLA KAPONG DAENG SAM ROD ปลากระพงแดงสามรส	400.-
DEEP FRIED RED SNAPPER WITH SPICY SWEET AND SOUR SAUCE <i>Frittiertes snapper mit scharfer suess und sauer sosse</i>	
PLA KAO PHAD KUENSHAI ปลาเก๋ាผัดขึ้นฉ่าย	400.-
STIR-FRIED GAROUPA FILLET WITH CHINESE CELERY <i>Gebratenes garoupa filet mit chinesischem seleri</i>	
KHAI JEAW NUEA POO ไข่เจียวเนื้อปู	160.-
THAI OMELET WITH CRAB MEAT <i>Thai omelet mit crabben fleisch</i>	
KUNG OB MOR DIN กุ้งอบหม้อดิน	200.-
BRAISED SHRIMP AND GLASS NOODLES IN CLAY POT <i>Braisierte garnellen mit glas nudeln im stein topf</i>	
PHAD KRATHIEM PRIK THAI กุ้งหรือปลาหมึกผัดกระเทียมพริกไทย	200.-
FRIED SHRIMPS OR SQUID WITH GARLIC AND PEPPER <i>Gebratene garnellen oder tintenfisch mit knoblauch und pfeffer</i>	

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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 coffee and vanilla ice cream, toffee 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

MANGO COMPOTE IN HOME MADE CREPES ON MALIBU RUM FLAVOURED SABAYON	150.-
Served with coconut ice cream	
KLUAY TOD / SABPAROD THOD	95.-
Crispy fried banana or pineapple with wild flower honey	
BANANA FLAMBE' OR CREPES SUZETTEPES	160.-
Served with vanilla 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.	
TROPICAL FRUIT PLATTER	95.-
Assorted Thai fruits in season	
PASTRY DELIGHTS	95.-
Ask your waiter or waitress on the cake selection of the day	

GLUTEN FREE MENU

● APPITIZERS AND SALADS

Shrimp Cocktail 190

with salad chiffonade and brandy-flavored cocktail sauce

Caesar Salad 150

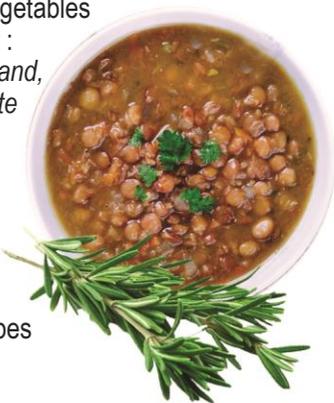
Iceberg lettuce with a tangy dressing, crisp bacon, grated parmesan cheese and garlic croutons

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 with Cafe De Paris Butter 330

Potato wedges and fresh garden vegetables

Sautéed Beef Fillet Mignons with Potato Crab Cakes 530

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 /

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

กุ้งหรือปลาหมึกผัดกระเทียมพริกไทย

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, 155

Kung Rue Poo /

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, ไก่หรือกุ้ง

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

All prices are subject to 10% service charge and applicable tax