

Starter

Yellow Fin Tuna Tartare  shallot, teriyaki sauce, avocado, ginger-lime dressing, micro green	450
Salmon & Tuna Sashimi  wasabi, soya sauce, dakon and pickled ginger	350
Grilled Eggplant & Goat Cheese Stack  eggplant, zucchini, tomato, goat cheese, pesto sauce, tomato-olive salsa, focaccia crouton	330
Classic Shrimp Cocktail   ice berg salad, avocado, white prawns, cocktail sauce, lemon	350

Salads

Tomato Salad   roma tomato, onion, garlic, vinaigrette, rocket salad	200
Cos Hearts quail egg, croutons, parmesan, white anchovy, caesar dressing	280
Poached Tiger Prawns   P avocado, green beans, parma ham, tabasco mayo	490
Warm Lobster Salad  mixed leaves, cherry tomatoes, fried garlic, sautéed mushroom, sunflower sprouts mustard lemon dressing	560

 Vegetarian,  Nuts,  Gluten Free,  Chefs Recommendation, **P** Pork

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Should you have any food allergies or special dietary requirements, please ask your server.

All prices are subject to 10% service and 7% government tax

Soup

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| Crab Meat and Tomato Chowder 
flaky crab meat, tomato, potato, and asparagus | 310 |
| Sweet Potato and Ginger broth  
sundry tomato and beef strips | 200 |

Mains

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| Grilled Pork Chop  <i>P</i>
mashed potato, green beans with bacon and mushroom cream sauce | 320 |
| Pork Schnitzel Vienne Style <i>P</i>
french fries, lemon, cranberry sauce | 320 |
| Atlantic Salmon Filet Crispy on the Skin 
chermoula spiced, sautéed green bean, lettuce, lemon-mint yoghurt | 550 |
| Pan-Fried Snow Fish Filet  
crushed potatoes, asparagus, roast peppers, yellow capsicum sauce | 880 |
| Fish & Chips
beer battered sea bass filets, fries, tartare sauce, lemon | 420 |

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Mains

Crisp Raw Tuna  with wasabi beure blanc and daikon sesame salad	450
Steamed Australian Black Mussel  sautéed with root vegetable, herbs, white wine and tomatoes	450

BBQ Meat/Seafood

Black Angus Tenderloin (200g) 	1090
Black Angus Ribeye (250g) 	950
Chicken Breast (200g) 	550
Grass Fed Lamb Rack (350g) 	980
Whole Seabass in Foil  	680
Tiger Prawns (300g)  	890
Whole Canadian Lobster 500g 	1250
Casuarina Seafood Platter  	for one person 1600 for two persons 2900

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All grill item are served with a small salad and sauce

red wine sauce, béarnaise sauce, pepper corn sauce, mushroom sauce, thai seafood sauce, mint sauce, bbq sauce, garlic butter, saffron aioli

Sides

per each 100

- French fries  
- Crushed potatoes, garlic aioli  
- Baked potato, sour cream, bacon, spring onion  **P**
- Garlic bread 
- Wok fried greens, mushroom sauce  
- Charred sweetcorn, chili butter  
- Grilled zucchini  
- Wok fried rice, egg, spring onion  
- Boiled parsley potato  
- Butter noddle 
- Buttered Basmati Rice  

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APPETIZERS

Beer-Battered Fried Squid fresh lime, wasabi mayonnaise	320
Chicken Wing with BBQ sauce	310
Spinach Nuggets in Cornflakes With aioli dip	200
Prawns Coated in Sesame With sweet chili sauce	250
Deep-fried Onion Rings with orange mint mayo	190
Baked Potato Skin Stuffed with mozzarella, bacon and spring onion, sour cream	180

SALADS

Tomato Salad roma tomato, onion, garlic, vinaigrette, rocket salad	200
Cos Hearts quail egg, croutons, parmesan, tempura fried white anchovy, caesar dressing	280
Casuarina Sunshine Salad color full mixture of assorted greens, avocado, cherry tomato, bean sprouts, herbs and raspberry dressing	280
Scrip & Crunchy Asian Summer Salad carrot, spring onion, sunflower sprouts, bean sprouts, cheese, onion, lettuce, quail egg with Teriyaki soya dressing	290
Tzatziki with pita bread	190

SOUPS

Cauliflower soup with blue cheese and croutons	220
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PASTAS

Spaghetti Bolognese parmesan, basil	300
Penne Tomato Sauce parmesan, basil	280
Spaghetti Pesto parmesan, basil, tomato	280
Vegetable Lasagna Pasta, tomato-vegetable sauce, béchamel sauce, mozzarella	340

CASUARINA BURGERS

The Big Cheese black angus beef, tomato, onion, leaves, cheddar cheese, fries	420
The Italian black angus beef, roasted tomato, Parma ham, buffalo mozzarella, pesto, fries	440
Gamba prawn, avocado, tom yum aioli, fries	460
Nutty Chicken rocket, cucumber, bbq sauce, fries	390
American Style Hot Dog bun, pork sausage, relish, caramelized onion, mustard, fries	390
Ruben Sandwich Rye bread, pastrami, sauer kraut, swiss cheese	390
Grilled Lamb kebab's with tzatziki sauce	390
Cheese Fries fries, gravy, cheese	210

MAINS

Fish & Chips beer battered sea bass filets, fries, tartare sauce, lemon	420
Black Angus Ribeye (300gm) potato croquet, wilted spinach, café de Paris butter	1350
Casuarina Seafood Platter for one person for two persons	1600 2900
scallops, squid, slipper lobster, sea bass, tiger prawns, blue crab <i>served with chili-lime sauce, saffron aioli, garlic butter</i>	

SWEETS

Pavlova lemon curd, mango, passionfruit, cream	240
Baked Chocolate soft centered baked chocolate with coffee ice cream	250
Crème Brulee mango, coconut biscotti	240
Fresh Cut Seasonal Fruits	220
Ice cream Vanilla bans, Belgian chocolate, senga strawberry, kluai banana, tiramisu, arabica coffee Coconut sorbet, raspberry sorbet, passion fruit sorbet, mango sorbet	per scoop 90

 Nuts,  Gluten Free,  Vegetarian,  Spicy

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All prices are in Thai baht, subject to 10% service charge and applicable government tax