



## WESTERN

### STARTERS

|   |       |
|---|-------|
| <b>Beetroot tartar</b>  | 450   |
| Green apple, avocado, lime and mustard  |       |
| <b>Smoked salmon with guacamole</b>   | 480   |
| Sourcream, caper berries, salmon roe, sprouts and lime dressing                               |       |
| <b>Potato parmentier</b>  | 550   |
| Poached organic egg, iberico ham and bread croutons   |       |
| <b>Bloody Mary salad</b>  | 550   |
| Shrimps, cocktail sauce, celery and tabasco   |       |
| <b>Seafood platter (for two)</b>  | 2,900 |
| Boiled lobster, fine de claire oysters, shrimps, crab, mayonnaise, cocktail sauce             |       |
| <b>Calamari fritura</b>   | 380   |
| Crispy baby calamari and tartar sauce   |       |
| <b>Spiced Australian beef carpaccio</b>   | 500   |
| Parmesan cheese, lemon, roasted pine nuts and balsamico dressing                              |       |
| <b>Mushrooms cappuccino</b>   | 390   |
| Wild mushroom soup and truffle emulsion   |       |
| <b>Foie gras au torchon</b>   | 690   |
| Fig, caramelized hazelnuts and crispy bread   |       |
| <b>Vegetables salad</b>   | 470   |
| Carrot, beetroot, asparagus, goat cheese and herbs pesto dressing                             |       |
| <b>Burrata &amp; tomato salad</b>   | 500   |
| Imported burrata cheese, tomato, seeds, pesto dressing and extra virgin olive oil             |       |
| <b>Grilled foie gras</b>  | 680   |
| Shallots in vinegar, apple compote and brioche bread  |       |
| <b>Barramundi ceviche</b>   | 500   |
| Thin sliced barramundi, avocado, coriander, shallots, chilli, lime and passion fruit dressing |       |

### MAINS

|   |       |
|---|-------|
| <b>Australian lamb rack</b>   | 1,300 |
| Roasted rosemary potatoes, mojo sauce and lemon herbs gremolata                                 |       |
| <b>Salt crusted branzino (allow us 15 minutes to cook) (For two)</b>                            | 850   |
| Seabass in salted white egg crust, tomato, coriander, lemon and extra virgin olive oil dressing |       |
| <b>Wagyu beef tenderloin rosinni</b>  | 1,650 |
| Pan seared foie gras, creamy mash potato and thyme sauce  |       |
| <b>Butter poached lobster</b>   | 1,650 |
| Lobster with tagliatelle pasta, bisque emulsion, salmon roe and dill                            |       |
| <b>Chicken breast</b>   | 690   |
| Slow cooked chicken and creamy spinach  |       |
| <b>Barceloneta seafood rice (For two) Allow us 30 minutes to cook</b>                           | 1,900 |
| Spanish seafood rice, shrimps, calamari, mussels and saffron                                    |       |
| <b>Grilled turbot</b>   | 1,200 |
| Potato, carrot and beetroot   |       |
| <b>Mushroom tagliatelle</b>   | 660   |
| Truffled wild mushrooms sauce   |       |
| <b>Pan seared scallops and calamari</b>   | 780   |
| Pan seared scallops, sauteed calamari, garden peas, squid ink and allioli                       |       |

## CHAR GRILL

|  |       |       |
|--|-------|-------|
| <b>Australian wagyu rib eye MB4</b><br>Rosemary and roasted baby potatoes  | 300gr | 1,650 |
| <b>Wagyu tenderloin MB5</b><br>Rosemary and roasted baby potatoes  | 250gr | 1,650 |
| <b>Double entrecote de boeuf wagyu MB 5 (2 people)</b><br>Roasted organic tomatoes, rosemary potatoes and rocket salad | 600gr | 2,950 |

Chimichurri sauce

Bearnaise sauce

Black pepper sauce

Red wine sauce

## SIDE DISHES & SAUCES

|                                      |     |
|--------------------------------------|-----|
| Creamy mash potatoes                 | 220 |
| Organic tomato salad                 | 180 |
| Green, green, green salad            | 180 |
| Portobello mushrooms with persillade | 180 |
| French fries                         | 180 |
| Steamed vegetables                   | 180 |

## THAI

### SOUP

|  |     |
|--|-----|
| <b>Tom yam goong</b><br>Sour and spicy prawns soup, lemongrass, galangal, mushroom and lime          | 450 |
| <b>Tom kha gai</b><br>Coconut cream soup, chicken, galangal, chilli, lemon glass and straw mushrooms | 450 |

### STARTERS

|   |     |
|---|-----|
| <b>Khong wang ruam</b><br>Thai appetizer sampler for two including chicken satay, goong sarong and golden bag   | 450 |
| <b>Tord mun goong</b><br>Crisp prawn cakes with sweet plum sauce  | 450 |
| <b>Kaow tang phoo mamoung mun</b><br>Rice crackers, crab meat sauce, green mango and coconut dipping sauce  | 290 |
| <b>Pla muek yang kamin</b><br>Grilled calamari with turmeric and lime chilli sauce  | 450 |
| <b>Mieng kham</b><br>Traditional Thai herbs, lime, shallot, ginger, roasted peanuts, dry shrimp and chilli served in betel leaves with mieng kham sauce | 250 |
| <b>Khor moo yang</b><br>Marinated grilled pork with nam jim jeaw sauce, Isan style  | 450 |
| <b>Por pia tod</b><br>Vegetable spring rolls, glass noodles and plum sauce  | 350 |

*Prices are exclusive of 7% tax and service charge 10%*

## SALADS

|  |     |
|--|-----|
| <b>Yum som o</b>   | 350 |
| Thai pomelo salad, grilled prawns, shallots, mint, dried chilli and coconut dressing   |     |
| <b>Som tum</b>   | 350 |
| Thai papaya salad, peanut, garlic, green bean, fish sauce, palm sugar, chilli and lime |     |
| <b>Yum nuea</b>  | 490 |
| Thai beef salad, fresh herbs, chilli sweet and sour dressing                           |     |
| <b>Larb gai or larb moo</b>  | 350 |
| Chicken or pork, coriander, spring onion, dried chilli powder and citrus mint dressing |     |

## MAINS

|  |       |
|--|-------|
| <b>Phoo manow</b>  | 590   |
| Stir fried blue crab, garlic, chilli, spring onion, long coriander, roasted rice and lemon sauce |       |
| <b>Gaeng phoo bai cha plu</b>  | 580   |
| Blue swimmer crab curry, wild betel leaf, coconut cream and sweet basil                          |       |
| <b>Pad prik khing</b>  | 1,700 |
| Stir fried dry Phuket lobster curry, coconut milk, capsicum and ginger                           |       |
| <b>Phoo nim pad pong karee</b>   | 550   |
| Stir fried soft shelled crab in yellow curry powder  |       |
| <b>Goong sam rod</b>   | 850   |
| Fried king prawns, tamarind, sweet chilli, pineapple, Thai basil and garlic                      |       |
| <b>Moo hong</b>  | 450   |
| Slow cooked pork belly, five spices, soy sauce, palm sugar and cinnamon stick                    |       |
| <b>Gaeng keaw wan gai</b>  | 350   |
| Green chicken curry, eggplant, chilli and coconut cream  |       |
| <b>Gai pad med ma muang</b>  | 350   |
| Stir fried chicken, cashew, soya sauce, oyster sauce and spring onions                           |       |
| <b>Panaeng nuea</b>  | 700   |
| Red beef curry simmered with coconut milk, sweet basil and palm sugar                            |       |
| <b>Massaman lamb curry</b>   | 550   |
| Sweet potatoes, aromatic Thai spices, onion, cashew nuts and roti                                |       |
| <b>Gaeng Phed Ped Yang</b>   | 450   |
| Red roast duck curry, coconut milk, pineapple, tomato and lychee                                 |       |

## RICE NOODLES & VEGETABLES

|  |     |
|--|-----|
| <b>Phad Thai goong</b>   | 480 |
| Rice noodles, Thai style sauce, prawn, tofu, bean sprouts and banana flower salad      |     |
| <b>Khao pad supparod</b>   | 480 |
| Pineapple fried rice, yellow curry, egg and cashew nuts                                |     |
| <b>Khao phad</b>   | 480 |
| Fried rice, egg, soya sauce, salt, pepper and vegetables, pork with chicken or seafood |     |
| <b>Pad karpow hed tow hoo</b>  | 250 |
| Eringi mushrooms, garlic, chilli, soy, basil, bok choy and yellow tofu                 |     |
| <b>Phad pak ruam</b>   | 250 |
| Stir-fried mix vegetables with oyster sauce  |     |



## KR COCKTAILS

|  |     |
|--|-----|
| <b>Classic Mai Tai</b><br>Diplomatico Rum, orange curacao, fresh lime juice, orgeat almond syrup | 390 |
| <b>Passion Mojito</b><br>Sailor Jerry Spiced Rum, passion fruit, mint leaves, fresh lime, soda   | 390 |
| <b>Moscow Mule</b><br>Tito's handmade vodka, fresh lime juice, ginger jam, ginger ale            | 390 |
| <b>The Clover Club</b><br>Martin Millers Gin, lemon juice, sugar syrup, raspberries, egg white   | 390 |
| <b>Kata Rocks Secret</b><br>The Spirit of Kata Rocks, fresh lime juice, cucumber, fresh basil    | 390 |
| <b>Mango Mint Daiquiri</b><br>Havana Club 3 years, fresh mango, fresh lime juice, mint leaves    | 290 |
| <b>Lycheetini</b><br>Absolute Vodka, lychee, sugar syrup, lime juice                             | 290 |
| <b>Ginger Collins</b><br>Absolute Vodka, ginger jam, fresh lime juice, sugar syrup, soda         | 290 |

## STANDARD COCKTAILS

|   |     |
|---|-----|
| <b>Mai Tai</b><br>Havana Club 3 years, Captain Morgan, orange curacao, orange juice, pineapple juice, fresh lime juice, grenadine syrup | 290 |
| <b>KR Dry Martini</b><br>Gin, Martini extra dry   | 390 |
| <b>Mojito</b><br>Flor de Caña 4 years, mint leaves, fresh lime wedges, soda, white sugar  | 390 |
| <b>Bloody Mary</b><br>Absolut Vodka, celery, tomato juice, homemade seasoning   | 320 |
| <b>Singapore Sling</b><br>Beefeater Gin, Cherry Heering, DOM, lime, grenadine, soda   | 290 |
| <b>Daiquiri</b><br>Havana Club 3 years, fresh lime juice, sugar syrup   | 290 |
| <b>Caipirinha</b><br>Cachaça, fresh lime, brown sugar   | 290 |
| <b>Pina Colada</b><br>Bacardi Carta Blanca, Malibu, coconut cream, pineapple juice  | 290 |
| <b>Manhattan</b><br>Jim Beam, Martini Rosso   | 290 |

## PROSECCO BY GLASS

|              |     |
|--------------|-----|
| Nua prosecco | 480 |
|--------------|-----|

## PROSECCO COCKTAIL

|   |     |
|---|-----|
| Prosecco Bellini Nua prosecco, peach schnapps                     | 490 |
| Prosecco Mimosa Nua prosecco, orange curacao, orange juice        | 490 |
| Prosecco French 75 Nua prosecco, Beefeater Gin, fresh lemon juice | 490 |

## CHAMPAGNE COCKTAILS

|  |       |
|--|-------|
| <b>Kir Royale</b><br>Perrier-Jouët Grand Brut, creme de cassis | 1,200 |
| <b>Bellini</b><br>Perrier-Jouët Grand Brut, peach schnapps     | 1,200 |

## MOCKTAILS

|  |     |
|--|-----|
| <b>Apple Mojito</b><br>Fresh apple, fresh lime juice, mint leaves  | 195 |
| <b>Lychee Cooler</b><br>Lychee juice, lychee, mint leaves, soda  | 195 |
| <b>Homemade Lemonade</b><br>Lemon marmalade, fresh lemon, mint leaves, sugar syrup, soda                 | 195 |
| <b>Homemade Ginger Beer</b><br>Ginger jam, fresh ginger, ginger ale, fresh lime juice, sugar syrup, soda | 195 |
| <b>Pineapple Mint</b><br>Fresh pineapple, mint leaves, brown sugar, soda                                 | 195 |

## APÉRITIF

|                                       |     |
|---------------------------------------|-----|
| Fernet Branca                         | 420 |
| La Quintinye Vermouth Royal Blanc     | 420 |
| La Quintinye Vermouth Royal Extra Dry | 420 |
| La Quintinye Vermouth Royal Rouge     | 420 |
| Campari                               | 320 |
| Pernod                                | 260 |
| Ricard                                | 260 |
| Aperol                                | 260 |

## GIN

|                              |     |
|------------------------------|-----|
| Iron Ball's                  | 590 |
| Hendrick's                   | 450 |
| X-Gin                        | 450 |
| Rogue Society                | 430 |
| Ink Dry Gin                  | 430 |
| G'Vine Floraison             | 430 |
| Martin Miller's Reformed Gin | 430 |
| Nordés                       | 400 |
| The Bitter Truth Pink Gin    | 360 |
| Bombay Sapphire              | 360 |
| Beefeater 24                 | 360 |
| Tanqueray                    | 350 |
| KR                           | 350 |
| Beefeater                    | 280 |

*\*All gin tonic is served with fever tree tonic water.*

## RUM

|                                   |     |
|-----------------------------------|-----|
| Ron Zacapa 23 years               | 550 |
| Flor de Caña 18 years             | 500 |
| Pyrat XO Reserve                  | 450 |
| Diplomatico Reserva Exclusiva     | 400 |
| Gosling's Black Seal Dark Bermuda | 400 |
| Flor de Caña Centenario 12 years  | 400 |
| Don Papa                          | 320 |
| Bacardí Superior                  | 300 |
| Captain Morgan                    | 300 |
| Mount Gay                         | 300 |
| Havana Club 7 años                | 300 |
| Havana Club 3 años                | 280 |
| Sangsom                           | 280 |

## VODKA

|                      |     |
|----------------------|-----|
| Absolut Elyx         | 450 |
| Tito's Handmade      | 400 |
| Belvedere            | 400 |
| Beluga Noble Russian | 400 |
| CÍROC                | 400 |
| U'Luvka              | 400 |
| Grey Goose           | 380 |
| Ketel One            | 350 |
| Absolut              | 340 |
| Absolut Flavours     | 280 |

## TEQUILA

|                    |     |
|--------------------|-----|
| Patrón Gold        | 500 |
| Don Julio reposado | 500 |
| Patrón Silver      | 460 |
| Don Julio Blanco   | 450 |
| KAH Añejo          | 450 |
| KAH Reposado       | 400 |
| KAH Blanco         | 350 |
| Olmecca Gold       | 300 |

## GRAPPA

|                        |     |
|------------------------|-----|
| Grappa nonino Malvasia | 480 |
|------------------------|-----|

## CALVADOS

|                           |     |
|---------------------------|-----|
| Calvados de Maitre Pierre | 400 |
|---------------------------|-----|

## SINGLE MALT WHISKY

|                              |       |
|------------------------------|-------|
| Balvenie "Portwood" 21 years | 2,500 |
| Glenlivet 18 years           | 850   |
| Glenlivet 12 years           | 500   |
| Glenmorangie 10 years        | 500   |
| Glenfiddich 12 years         | 500   |
| Macallan 12 years            | 550   |

## BLENDED SCOTCH WHISKY

|                        |     |
|------------------------|-----|
| Chivas Regal 12 years  | 500 |
| Chivas Extra           | 400 |
| JW Red Label           | 300 |
| JW Red Rye             | 300 |
| Grant's Family Reserve | 300 |
| Ballantine's Finest    | 300 |

## DELUXE BLENDED SCOTCH WHISKY

|                       |     |
|-----------------------|-----|
| Chivas Regal 18 years | 850 |
| Ballantine's 17 years | 550 |
| J W Black Label       | 400 |

## LUXURY BLENDED SCOTCH WHISKY

|                           |       |
|---------------------------|-------|
| J W Blue Label            | 1,850 |
| Chivas Regal Royal Salute | 1,850 |

## AMERICAN WHISKY

|                        |     |
|------------------------|-----|
| Rittenhouse Rye        | 400 |
| Georgia Moonshine Corn | 350 |

## AUSTRALIA WHISKY

|                |     |
|----------------|-----|
| Sullivans Cove | 600 |
|----------------|-----|

## IRISH WHISKY

|              |     |
|--------------|-----|
| John Jameson | 360 |
|--------------|-----|

## CANADIAN WHISKY

|               |     |
|---------------|-----|
| Canadian Club | 320 |
|---------------|-----|

## BOURBON WHISKY

|                       |     |
|-----------------------|-----|
| Elijah Craig 12 years | 450 |
| Wild Turkey 8 years   | 380 |
| Jim Beam Black        | 320 |

## TENNESSEE WHISKY

|               |     |
|---------------|-----|
| Jack Daniel's | 350 |
|---------------|-----|

## LIQUEURS

|                     |     |
|---------------------|-----|
| Drambuie            | 450 |
| Grand Marnier       | 450 |
| Cointreau           | 400 |
| Limoncello          | 400 |
| Southern Comfort    | 360 |
| Sambuca             | 360 |
| Kahlúa              | 360 |
| Baileys Irish Cream | 360 |
| Amaretto            | 360 |
| Chambord            | 350 |
| Malibu              | 300 |
| Midori              | 300 |

## SHERRY

|                       |     |
|-----------------------|-----|
| Harveys Bristol Cream | 380 |
| Trio Pepe Fino Sherry | 300 |

## COGNAC

|                 |       |                  |     |
|-----------------|-------|------------------|-----|
| Martell X.O     | 1,400 | Martell Cordon   | 940 |
| Hennessy X.O    | 890   | Hennessy V.S.O.P | 440 |
| Martell V.S.O.P | 440   | Hine V.S.O.P     | 420 |



## LOUIS XIII

*J. & F. Martell*  
GRANDE CHAMPAGNE COGNAC

### One Century in a bottle.

Each decanter takes four generations of cellar masters over 100 years to craft. An exquisite blend of up to 1,200 Eaux-de-vie sourced 100% from the Grande Champagne, the most prestigious area in the Cognac region in France. Continuously selected and blended by Louis XIII Cellar Masters.

Resulting in a dense harmony of myrrh, plum, honey, jasmine with a warm, spicy and harmonious 'one-hour' lingering finish on the palate.

LOUIS XIII is a fragrance. The fragrance of time. To taste LOUIS XIII is to taste the flavour of time itself.

|             |       |        |
|-------------|-------|--------|
| Aficionado  | 15 ml | 5,000  |
| Connoisseur | 30 ml | 9,000  |
| Genius      | 60 ml | 16,000 |

## IMPORT BEER

|              |     |
|--------------|-----|
| Corona Extra | 350 |
| Heineken     | 190 |

## MILKSHAKES

|            |     |
|------------|-----|
| Vanilla    | 195 |
| Chocolate  | 195 |
| Strawberry | 195 |

## LOCAL BEER

|                  |     |
|------------------|-----|
| Singha           | 190 |
| Asahi            | 190 |
| San Miguel Light | 190 |

## FRESH FRUIT SHAKE

|            |     |
|------------|-----|
| Mango      | 195 |
| Watermelon | 195 |
| Pineapple  | 195 |
| Coconut    | 195 |

## SOFT DRINKS

|                 |     |
|-----------------|-----|
| Coca Cola       | 130 |
| Coca Cola Light | 130 |
| Sprite          | 130 |
| Ginger Ale      | 130 |
| Soda            | 130 |
| Tonic           | 130 |

## COFFEE

|                    |     |
|--------------------|-----|
| Americano          | 150 |
| Caffè latte        | 150 |
| Cappuccino         | 150 |
| Flat white         | 150 |
| Espresso           | 150 |
| Double espresso    | 180 |
| Chocolate          | 150 |
| Iced latte         | 150 |
| Iced coffee        | 150 |
| Iced coffee frappé | 180 |
| Black coffee       | 150 |

## FRESH JUICE

|                 |     |
|-----------------|-----|
| Watermelon      | 195 |
| Mango           | 195 |
| Pineapple       | 195 |
| Mixed fruit     | 195 |
| Fresh lime soda | 195 |
| Apple           | 195 |

## TEA

|                        |     |
|------------------------|-----|
| Earl Grey              | 150 |
| English Breakfast      | 150 |
| Peppermint             | 150 |
| Chamomile              | 150 |
| Thai premium green tea | 150 |

## BOTTLED JUICE

|           |     |
|-----------|-----|
| Apple     | 150 |
| Tomato    | 150 |
| Cranberry | 150 |
| Pear      | 150 |
| Raspberry | 150 |

## STILL MINERAL WATER

|                   |        |     |
|-------------------|--------|-----|
| Acqua Panna       | 750 ml | 320 |
| KR drinking water | 500 ml | 65  |

## YOGHURT SMOOTHIES

|                                     |     |
|-------------------------------------|-----|
| Mango, banana, honey                | 195 |
| Passion fruit, orange, mango, honey | 195 |
| Mixed berries, lychee, honey        | 195 |
| Banana, young coconut, honey        | 195 |

## SPARKLING MINERAL WATER

|                |        |     |
|----------------|--------|-----|
| Voss sparkling | 800 ml | 380 |
| San Pellegrino | 750 ml | 330 |
| Perrier        | 330 ml | 150 |