



SUNSET GRILL



APPETIZERS

Fresh Shucked Imported Oyster (Oysters availability depends on the market)	½ dozen 600
Served with Spicy Cocktail Sauce, Mignonette, Lime Lemon	1 dozen 1,100
Baby Carrot, Goat Cheese, Quinoa, Coriander	260
Chicken Salad, Sprouts, Cucumber, Carrot, Coriander, Peanut Sauce, Thai Style	270
Soft Shelf Crab Salad, Tangerine, Sweet Tamarind Dressing	370
Grilled Squid, Ginger, Garlic Confit	270
Fresh Watermelon, Melon and Feta Cheese Salad	240
White Beans Soup, Galangal, Apple and Chorizo	260

MAIN

BBQ Whole Fish of the Day, Lemongrass, Kaffirlime	1,200 per kg
Grilled Boston Lobster 550g	1,700
Grilled Tuna Steak, Avocado, Tomato, Shallot Soy Dressing	750
King Prawns Flambéed with Chalong Bay Rum, Garlic, Parsley	200 per pcs
BBQ Marinated Pork Ribs	680
“Surf and Turf” Grilled Tiger Prawns, Australian Beef Tenderloin	850
Australian Beef Sirloin, 150 Days Grain Fed 250g	860
Grilled Mediterranean Vegetables, Olive Tapenade	350
Angus New York Strip 400g	1,600
Australian Lamb Rack, Mustard Marinated	800

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

SAUCE OF YOUR CHOICE (Black Peppercorn or Red Wine)

Grilled Local Asparagus, Parmesan	160
Broccoli, Bacon, Lemon	160
Mash Potato, Garlic Chips	160
Hand Cut Steak Fries, Sea Salt	160
Vegetable Fried Rice	160

DESSERTS

“Chiang Mai” Rhubarb and Raspberry Crumble, Vanilla Ice Cream	220
Amaretto Tiramisu	220
Banana and Chocolate Tarte-Tatin, Chocolate Crumble	220
Ice Cream: Organic Pineapple, Mango, Coconut	160

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

HYATT REGENCY PHUKET RESORT 16/12 Moo 6, Tambon Kamala
Amphur Kathu, Phuket 83150, Thailand T: +66 76 231 234
E: phuket.regency@hyatt.com