

Catch Beach Club - Dinner

Fresh from the Sea

French Fine de Claire Oysters 3p **390** / 6p **740** / 9p **1050**

Seafood Platter French fine de Claire Oysters, black & blue crabs, rock lobsters, prawns, mussels, and clams served with an array of dips for 2-3p **1100**

Tapas

Aves de Corral Catch olives, Iberian ham, chorizo-salami, speck & manchego cheese **320**

Desde el Mar Catch olives, scampi piri piri, garlic bread, seared marinated tuna **320**

Salads

"Chef Toy" Salad with asparagus, avocado, tomatoes, tofu, and smoked salmon **320**

Seared Spicy Tuna Salad with seasoning of onions, garlic and coriander **320**

Caesar Salad parmigiano cheese and crispy bacon with grilled chicken / salmon **240/310/390**

Yam Neua spicy beef salad with celery, cucumber and chili paste sauce **290**

Yam Som O spicy pomelo salad with chicken, grilled prawns and chaplu leaves **250**

Appetizers & Soup

Beef Carpaccio sliced beef with rocket salad, parmigiano reggiano cheese and virgin olive oil **420**

Goong Sarong Andaman prawns wrapped in Phuket rice noodles with curry and honey sauce **250**

Chinese Prawn Spring Rolls served with chili plum sauce **210**

Cold Gazpacho Soup with avocado & prawns **250**

Tom Yum Seafood spicy seafood soup enriched with chili paste and coriander leaves **290**

Mains

Choo Chee Phuket or Boston Lobster grilled lobster with red curry and coconut milk **220 per 100g**

Pla Samrod whole deep fried garoupa with Thai herbs, chili and tamarind sauce **100 per 100g**

Gueng Phad Pik Thai Dam rock lobster with black pepper, chili and peppercorn sauce **490**

Grilled White Snapper Fillet in banana leaf served with garlic, chili and lime juice sauce **450**

Black Crab with Black Pepper Sauce garnished with onions, bell pepper and garlic **360**

Coconut Milk Green Curry with tofu and vegetables / Blue River prawns / Australian beef **270/400/390**

Pad Thai Goong fried rice noodles with prawns, bean sprouts, tofu and tamarind sauce **250**

Tempura Moriawase deep fried shrimps and vegetables with dipping sauce **410**

Grilled Salmon Steak with onion rings and teriyaki sauce **410**

Tiger Prawns Saltimbocca grilled tiger prawns wrapped in Parma ham and tagliatelle with cream sauce **550**

Roasted Rack of Lamb baked garlic and potatoes served with jelly mint and mushroom sauce **980**

Australian Rib-Eye Steak served sauteed potatoes and green peppercorn sauce 250g/400g **930/1,480**

Roasted Duck Breast with red wine sauce and mashed potatoes **420**

Chicken Cordon Blue chicken breast filled with ham, spinach and potatoes **390**

Sides

Steamed Jasmine Rice in banana leaf **60**

Wok Fried Mixed Vegetables with oyster sauce **190**

Mashed Potatoes **160**

Baked Potato with sour cream, sprinkled with chopped spring onions and bacon bits **160**

Pizza Garlic Bread **190**

All dishes are prepared based on traditional recipes.
Your waiter will advise you on the spicy dishes which we can adjust according to your taste.
All prices are subject to service charge and applicable government tax.