

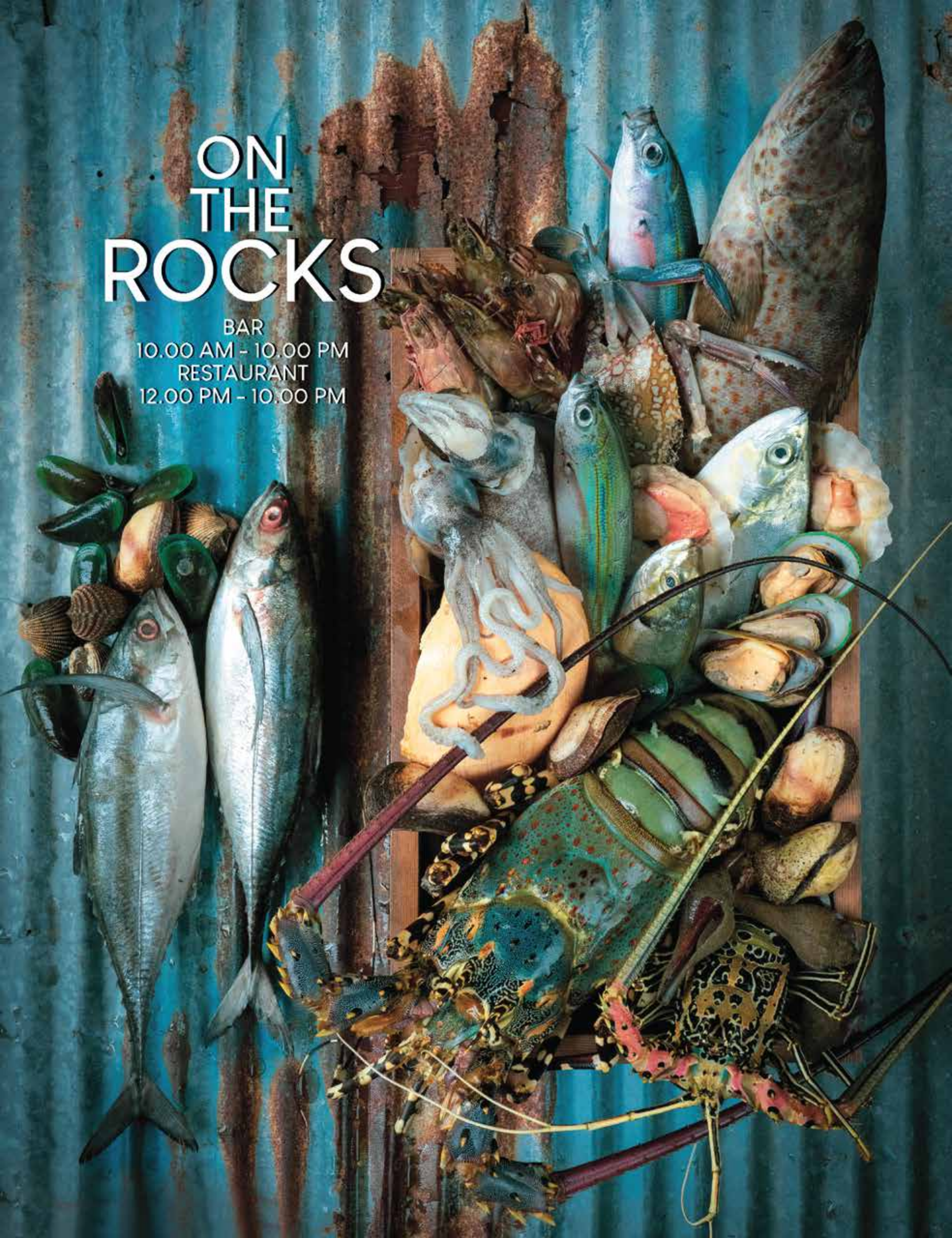
ON THE ROCKS

BAR

10.00 AM - 10.00 PM

RESTAURANT

12.00 PM - 10.00 PM



OUR STORY

On The Rocks Restaurant : Where dreams meet reality

The eternal peace of waves crashing against the shoreline; this is Lipe where dreams meet reality.

In 2008, I came across this place where every aspect of life seems to flow smoothly and I fell in love with it. The elegance of fishing boats leaving the shore every dawn and return in the evening always seems mesmerizing. The freshness that the sea brings feeds the dwellers in the area, and the rest goes to the market. Wild caught lobsters bring joy to the fishermen's faces, knowing that they have made a fortune for the family. On The Rocks Restaurant supports the sustainability of the sea dwellers and their produce. We care about sustaining the environment and the previous setting of our restaurant. The food is catered with finesse so that you will taste the nature of the dishes and the freshness of our ingredients which are caught from the sea and served directly to your table. The legacy of our food is passed on from generation to generation.

On the Rocks Restaurant would like to thank everyone who comes to visit us. You are supporting the sustainability of local fisheries, promoting sustainability of natural resources and the environment; so that Lipe can stay for ever a paradise of the Andaman Sea.

We are pleased to welcome you to experience our seafood unlike anywhere else in the world. Glance into the ocean and taste quality seafood; shrimp, crab, squid, lobsters, We recommend that you try everything. You will feel that this place is truly a paradise.

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ON THE ROCKS



— ON THE ROCKS —

SIGNATURES

特色菜



1. Garlic Butter Lobster

ล็อบสเตอร์นึ่งกระเทียม

Grilled and finished with
a garlic lobster butter sauce.

奶油烤龙虾

(THB 320 Baht / 100 Gr)

2. **Crispy Calamari / ทาหารี่**
Fresh daily caught local squid,
lightly dusted and fried with
homemade tartar sauce.
炸鱿鱼圈
250 Baht



4. **Five Spice Duck / ไพล่ซี่คัก**
Pan roast duck breast with a curried
eggplant ratatouille and wild rice,
finished topped with chopped
spring onion.
烤鸭胸配番茄咖喱汁和米饭
350 Baht



3. **Sea bass with fish sauce (Whole)**
ปลา-พทอดน้ำปลา
Fried whole with fish sauce
topped with julienned carrot
and mango.
鱼露炸鲈鱼
800 Baht



5. **Chicken Cashew Nut / ไท้ผัดเม็ดมะม่วง**

Freshly roasted cashew nuts with chicken, onion, carrot, bell pepper and water chestnuts in a Chinese red sauce topped with chopped spring onion.

腰果炒鸡肉

320 Baht



6. **Tiger Prawn Tom Yum Sauce /**

กุ้งลายเสือซอสต้มยำ

Grilled with Tom Yum sauce served with steamed rice.

烤虎虾配罗望子酱和米饭

520 Baht



7. **Green Curry with Chicken / เทงเม็ชวหวานโห้**

A coconut curry made with fresh green chillies, slightly sweeter than its red cousin, finished with kaffir lime and mild pepper.

绿咖喱鸡肉汤

300 Baht



8. **Bruschetta with Pesto / บรูชเตต้า เพสโด้**

Our bruschetta is made with fresh diced tomatoes, garlic and olive oil. A refreshing Thai pesto sauce, a touch of chilli, on toasted bread.

意式番茄烤面包

220 Baht



9. **Chu Chi Pla / ชุฉีปลา**

Fried white local fish with Chu Chi sauce, a mix of roasted curry paste and reduced coconut milk, finished with fresh herbs.

咖喱鱼

480 Baht



10. **Crab Pad Thai / ปูผัดไทย**

Stir-fried rice noodles with eggs and chopped firm tofu, flavoured with tamarind sauce and bean sprouts.

泰式蟹肉炒粉

350 Baht

— ON THE ROCKS —

APPETIZERS

开胃菜

11. Garlic Bread / ขอบปังกระเทียม

Topped with garlic,
olive oil and herbs.
蒜香面包

220 Baht



12. Mixed Nuts / มิกซ์นัท

Roasted cashew nuts,
peanuts & broad
beans.
烤坚果

220 Baht



13. Bruschetta with Pesto

บุรุษคัตตา

Our bruschetta is made
with fresh diced tomatoes,
garlic and olive oil,
a refreshing Thai pesto
sauce, a touch of chilli,
on toasted bread.

意式番茄烤面包

220 Baht



14. Crispy Calamari

คาลามารี

Fresh daily caught local
squid, lightly dusted
and fried with
homemade tartar
sauce.

炸鱿鱼圈

250 Baht



15. Samosas / ซามอส่า

Chicken or Vegetable

Fried Indian pastry
stuffed with potato,
peas, onion, corn
and carrot filling.

薩摩薩餅

鸡肉 或 蔬菜)

200 Baht



16. Chicken Wings / ปีกไก่ทอด

Deep fried salted chicken wings
served with hot and sweet sauce.

炸鸡翅 (泰式 或 美式)

220 Baht

17. Shrimp Crackers / ซดึนร้อบ
Deep fried shrimp crackers served with chili paste.
炸鱼片
220 Baht

18. Satay / สดัด
Chicken or Pork Marinated and grilled on skewers.
沙爹 (鸡肉 或 猪肉)
220 Baht



19. Spring Roll / เจ๊อื้อ
Vegetable or Shrimp Fried spring rolls filled with carrot, cabbage and mushroom.
炸春卷 (蔬菜 或 虾仁)
200 Baht



20. American Buffalo wings / ฝัฟฟาโด้บง
Deep fried chicken wings with a mix of garlic & black pepper served with a white wine, tomato and hot sauce.
炸鸡翅 (泰式 或 美式)
220 Baht



— ON THE ROCKS —

THAI SOUPS

泰式汤

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21. **Gaeng Jued Tao Hoo Moo Sub with Sarai / แกงจืดเต้าหู้หมูสับทรงพร้า**
Pork and cabbage dumplings, tofu, seaweed with carrot in Thai broth.
海苔豆腐猪肉末清汤
320 Baht

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22. **Tom Kha / ต้มยำ**
Choice of Chicken, Tiger prawns or Squid / Seafood
Rich and aromatic coconut soup, infused with galangal and lemongrass.
椰奶鸡汤 可选 鸡肉, 虎虾, 或 鱿鱼 / 海鲜
300 / 330 Baht

- 
23. **Tom Yum / ต้มยำ**
Choice of Tiger prawns, Squid, Chicken or Pork / Seafood
Hot and sour soup, infused with lemongrass, galangal, kaffir lime leaves, dried chillies and lime juice.
冬阴功汤
可选 虎虾, 鱿鱼, 鸡肉 或 猪肉 / 海鲜
300 / 330 Baht

— ON THE ROCKS —

WESTERN SOUPS

西式汤

24. Prawn Bisque
ซูปกึ่ง
虾仁汤
280 Baht

25. Corn
ซูปข้าวโพด
玉米汤
220 Baht

26. Spinach
ซูปผักโขม
菠菜汤
220 Baht

27. Mushroom
ซูปเห็ด
蘑菇汤
220 Baht

28. Pumpkin
ซูปฟักทอง
南瓜汤
220 Baht

33



30



31



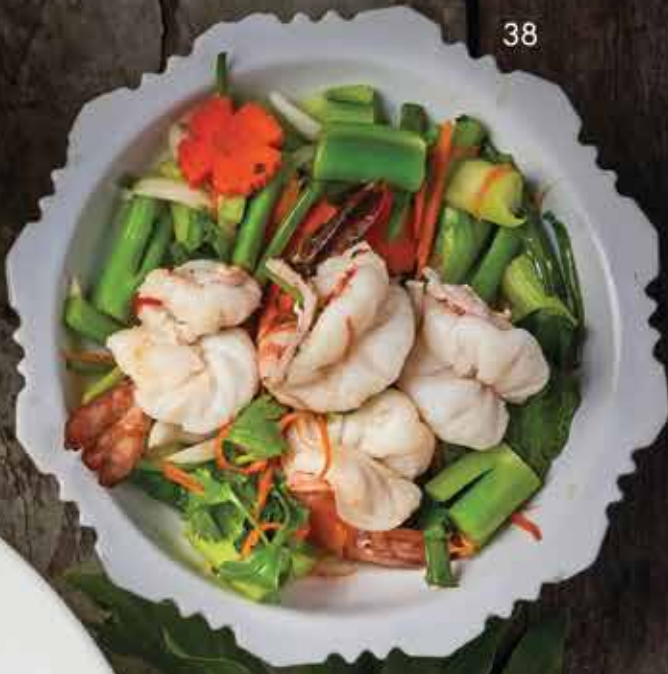
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THAI SALADS

泰式酸辣沙拉

38



29. **Som Tam**

ส้มตำ

A Thai classic from northeast Thailand, julienned green papaya with spicy citrus dressing.

木瓜沙拉

180 Baht

34. **Spicy Glass Noodle Salad with Seafood**

ยำวุ้นเส้นทะเล

Thai style noodle salad with chillies, tomato, onion, celery and lime.

酸辣海鲜粉丝沙拉

280 Baht

30. **Som Tam Pon La Mai**

ส้มตำผลไม้

Thai spicy fruit salad with spicy citrus and chilli dressing.

水果沙拉

220 Baht

35. **Spicy Thai Style Salad with Mussels**

ยำหอยนางรม

Thai style salad with chillies, tomato, onion, celery and lime.

酸辣贻贝沙拉

220 Baht

31. **Som Tam Talay**

ส้มตำทะเล

Green papaya salad with shrimps, squid, roasted cashew nuts and Thai dressing.

海鲜沙拉

250 Baht

36. **Prawns with Chilli Paste and Lime Sauce**

พริกกุ้ง

Boiled fresh prawns mixed with Thai chilli paste and lemongrass.

酸辣虾仁

280 Baht

32. **Larb Moo**

ลาบหมู

A salad from northeast Thailand, a refreshing mix of cooked minced pork (Moo), shallots, ground roasted rice and mint.

酸辣猪肉末

250 Baht

37. **Pork with Spicy Lime Sauce and Baby Kale**

หมูนึ่งมะนาว

Boiled slices of pork mixed with a chilli lime sauce, served with baby kale.

酸辣猪肉配芥蓝菜

280 Baht

33. **Larb Pla Muk**

ลาบปลาหมึก

A refreshing mix of cooked squid (Pla Muk), shallots, chillies, ground roasted rice and mint.

酸辣鱿鱼

280 Baht

38. **Spicy Chinese Kale Salad with Shrimp**

ยำคะน้ากุ้งสด

Steamed Chinese broccoli with chillies, carrot, onion and celery, served with chilli lime sauce.

酸辣芥蓝虾仁

250 Baht

37



— ON THE ROCKS —

WESTERN SALADS

西式沙拉



39. Fresh Tuna Salad

ทูน่าสลัด

Slices of fresh tuna come with mixed green salad and tomatoes served with balsamic vinaigrette.

鲜吞拿鱼沙拉

280 Baht

40. Caesar Salad

ซีซาร์สลัด

Choice of Chicken or Shrimp
Crisp lettuce topped with grilled chicken or shrimp, croutons, bacon, and parmesan cheese.

凯撒沙拉

250/280 Baht

41. Greek Salad

กรีกสลัด

Fresh tomatoes, cucumber, bell pepper, onion, feta cheese, and black olives served with house balsamic vinaigrette.

希腊沙拉

280 Baht

42. Organic Mixed Salad

มีทซ์ออร์แกนิก

Mixed green salad, cucumber, onion, tomatoes served with balsamic vinaigrette.

混合有机沙拉

220 Baht

43. Salmon Salad

แซลมอนสลัด

Smoked salmon, bell pepper, tomatoes, green beans, black olives, and red onion served with lemon basil dressing.

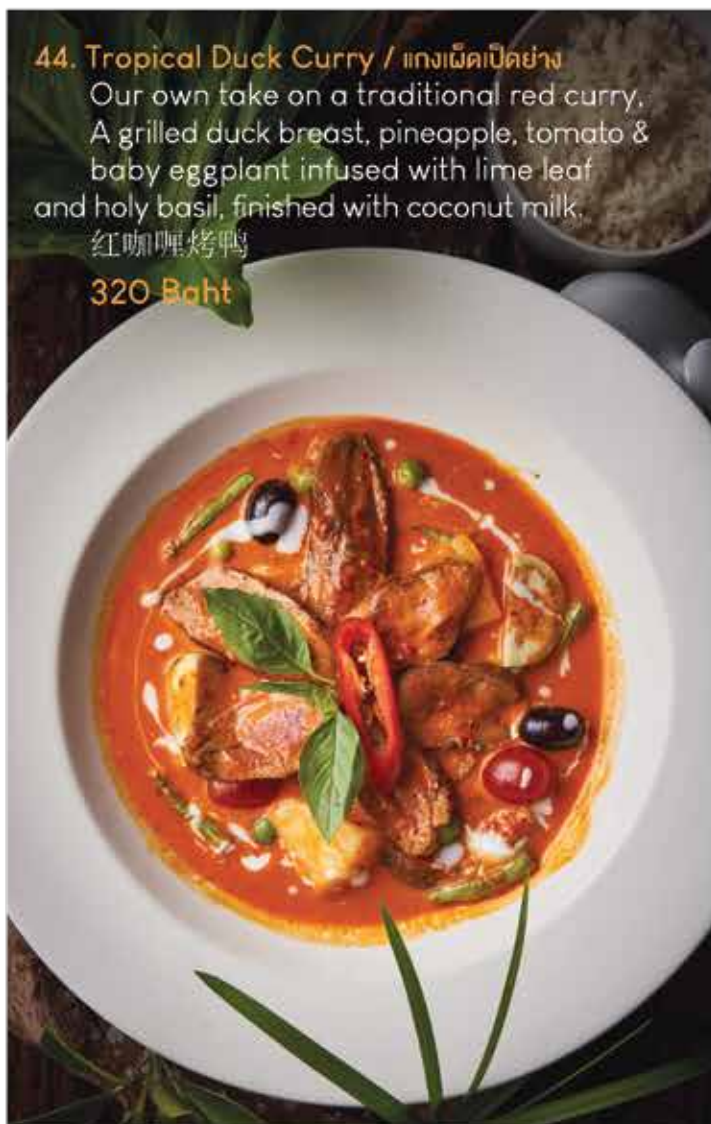
三文鱼沙拉

320 Baht

— ON THE ROCKS —

CURRIES

咖喱



44. Tropical Duck Curry / แกงเผ็ดเปิดย่าง
Our own take on a traditional red curry. A grilled duck breast, pineapple, tomato & baby eggplant infused with lime leaf and holy basil, finished with coconut milk.

红咖喱烤鸭
320 Baht



45. Green Curry / แกงเขียวหวาน
Choice of Shrimp, Squid, Chicken or Pork / Seafood
A coconut curry made with fresh green chillies, slightly sweeter than its red cousin, finished with kaffir lime and mild chilli.

绿咖喱
可选 虾仁, 鱿鱼, 鸡肉 或 猪肉 / 海鲜
300 / 330 Baht

46. Panang Curry / แกงพวพง
Choice of Shrimp, Squid, Chicken or Pork / Seafood
From central Thailand, a so-called “dry” Indian influenced curry with coconut milk.

泰式娘热咖喱
可选 虾仁, 鱿鱼, 鸡肉 或 猪肉 / 海鲜
300 / 330 Baht



47. Thai Prawn Curry with Lychees / ตู๋หุ้งลิ้นจี่
A very fresh and light summer curry called “Chu Chi.” cooked with prawns and lychees topped with fresh coriander.

虾仁荔枝咖喱
320 Baht



48. Red Curry / แกงแดง
Choice of Shrimp, Squid, Chicken or Pork/Seafood
A spicy curry made with fresh red chillies and coconut milk, finished with kaffir lime and mild chilli.

红咖喱 可选 虾仁, 鱿鱼, 鸡肉 或 猪肉 / 海鲜
300 / 330 Baht



49. Massaman Curry / แกงมัสมั่น
Choice of Chicken, Shrimp or Pork
A thick, Indian style curry with coconut milk, roasted dried spices and peanuts that are rarely found in other Thai curries.

马沙文咖喱
可选 鸡肉, 虾仁 或 猪肉
320 Baht



50. Jungle Curry / แกงป่า
A Burmese influenced medium spiced curry without coconut milk, our version is made with slow braised pork collar, bamboo shoots and other vegetables.

野味咖喱
320 Baht

LIPE 丽贝龙虾 LOBSTER

— ON THE ROCKS —

ROCK LOBSTER / ร็อกลิออนสเตอร์
岩龙虾

51. Lobster Pad Thai / ปัดไทยลิออนสเตอร์

Experience an authentic recipe topped off with our signature lobster sensation. This dish is a vibrant and healthy meal served with rice noodles, bean sprouts, and carrot.

泰式龙虾炒粉

(THB 320 Baht / 100 Gr)

52. Massaman / ม้ามัน

Rich and flavourful massaman sauce, a mildly spiced highly aromatic and nutty sauce.

马沙文咖喱

(THB 320 Baht / 100 Gr)





53. Garlic Butter / แยมกรู-เหี้ยม
Grilled and finished with a
garlic lobster butter sauce.
蒜蓉奶油
(THB 320 Baht / 100 Gr)

54. Gang Keow Wan / แกงเขียวหวาน
Finished with a delicious green curry
based sauce.
绿咖喱
(THB 320 / 100 Gr)

55



63



68



ON THE ROCKS

FROM THE SEA

新鲜海鲜

Pla - Local Fish 鱼 - 当地鱼

Choose your style: 可选料理

- 55. **Sam Rot / สามรส**
三味酱料
Meaning 3 flavours
Fried local fish cooked in a pineapple, tomato, Sriracha and sweet plum sauce.
- 56. **Nam Pla / น้ำปลา**
鱼露酱料
Fried local fish basted in sweetened Thai fish sauce topped with a crunchy green mango salad.
- 57. **Som Tam / ส้มตำ**
酸辣沙拉
Fried local fish topped with a refreshing Som Tam salad and dressing.
- 58. **Larb / ลาบ**
东北酸辣酱料
Fried local fish finished with a spicy and crunchy citrus sauce with roasted rice and dried chilli.
- 59. **Gaeng Keow Wan / แกงเขียวหวาน**
绿咖喱酱料
Fried local fish finished in a green curry based sauce, rich and flavourful.
- 60. **Chu Chi / ชูฉี**
红咖喱酱料
Fried white local fish with Chu Chi sauce, a mix of roasted curry paste and reduced coconut milk, finished with fresh herbs.
- 61. **Fish with Soy Sauce**
ปลานึ่งซีอิ๊ว
奶油烤龙虾
Steamed fish with soya and Kikkoman sauce.

480 Baht

- 62. **Fish and Chips**
พริกแอนด์ชิปส์
炸鱼 & 薯条
Fried in a local beer batter, served with French fries and tartar sauce.
480 Baht
- 63. **Squid with Garlic and Lime Soup**
ปลาหมึกนึ่งมะนาว
柠檬蒸鱿鱼
Steamed squid with chillies, garlic and lime soup topped with fresh coriander.
480 Baht

Sea bass 鲈鱼

Choose your style: 可选料理

- 64. **Fried with Sweet & Sour Sauce**
ปลากระพงผัดเปรี้ยวหวาน
炒酸甜酱
 - 65. **Deep Fried with Fish Sauce**
ปลากระพงทอดน้ำปลา
炸鱼露酱
 - 66. **Steamed in Lemon Sauce**
ปลากระพงนึ่งมะนาว
蒸柠檬
 - 67. **Steamed in Tom Yum Clear Soup**
ต้มยำปลากระพงน้ำใส
酸辣汤（冬阴功料）
- Or
- 68. **Steamed in Soya Sauce**
ปลากระพงนึ่งซีอิ๊ว
蒸酱油

800 Baht

70



73



69



— ON THE ROCKS —

FROM THE SEA

特色菜

75



Tiger Prawns

老虎虾

Choice of: 可选料理

- 69. ซอสต้มยำ
Grilled with
Tom Yum Sauce
Served with
Steamed Rice
烤冬阴功酱配米饭

Or

- 70. ซอสมะขาม
Grilled with
Tamarind Sauce
Served with Mashed
Potatoes
烤罗望子酱配米饭

520 Baht

Crab 螃蟹

Choose your style:
可选料理

- 71. Pad Thai / ผัดไทยปู
炒河粉
- 72. Steamed with Spicy
Mango Salad
ยำมะม่วงปูม้า
酸辣青芒果沙拉
- 73. Stir-Fried with
Fresh Milk
ปูผัดนมสด
炒鲜奶
- 74. Stir-Fried with
Black Pepper
ปูผัดพริกไทยดำ
炒黑胡椒
- 75. Yellow Rice, Baked
Crab with Cheese
ข้าวเหลืองปูอบชีส
烤黄米奶酪

Or

- 76. Stir-Fried with
Chili Salt
ปูผัดพริกเกลือ
炒椒盐

350 Baht

— ON THE ROCKS —
FROM THE GRILL
烧烤



77. Fish Steak

สเต็กปลา

Grilled king mackerel
with white wine or mixed
Thai herb sauce, served
with mixed vegetables.

鱼排

480 Baht

78. **Pork Chops**
พอสก์ชอป
Served with grilled
tomatoes and steamed
vegetables.
豬排
480 Baht



79. **Sirloin Steak**
เซอรัลอยน์สตีค
Choice of red wine sauce:
mushroom, black pepper
or young pepper
Served with house salad
and French fries or
mashed potatoes.
西冷牛排
690 Baht



80. **Rib Eye Steak**
ริบอายสตีค
Choice of red wine sauce:
mushroom, black pepper or
young pepper, served with
house salad and French fries
or mashed potatoes.
肋眼牛排
690 Baht

— ON THE ROCKS —

PIZZA

披薩餅

81. Quattro Formaggi

ควอตโตรี่ ฟอมาจี้

Mozzarella cheese, blue cheese, cheddar cheese and parmesan cheese.

奶酪披薩

350 Baht

82. Hawaiian

ฮาวายอียัน

Mozzarella cheese with tomato sauce, ham, pineapple and oregano.

夏威夷披薩

320 Baht

83. Napolitano

เนเปิลิตานา

Mozzarella cheese with tomato sauce, anchovies, capers, onion, black olives, oregano and basil.

拿坡里披薩

320 Baht

84. Vegetarian

วีทรอบ

Mozzarella cheese with tomato sauce, mixed vegetables and oregano.

什錦蔬菜披薩

280 Baht

85. Paradiso

พาราดีไซ

Mozzarella cheese, ham, mushrooms, parmesan cheese and fresh cream.

天堂披薩

320 Baht

86. Seafood

ซีฟู้ด

Mozzarella cheese with tomato sauce, prawns, squid, bell pepper and oregano.

海鮮披薩

320 Baht

87. Al Salami

อา ซาลามิ

Mozzarella cheese with tomato sauce, salami and oregano.

薩拉米披薩

320 Baht

88. Margarita

มารีต้า

Mozzarella cheese with tomato sauce and basil leaves.

瑪格麗特披薩

250 Baht

89. Al Salmon

อาล แซลมอน

Mozzarella cheese with sour cream, smoked salmon topped with freshly ground black pepper.

三文魚披薩

350 Baht

— ON THE ROCKS —

PASTA

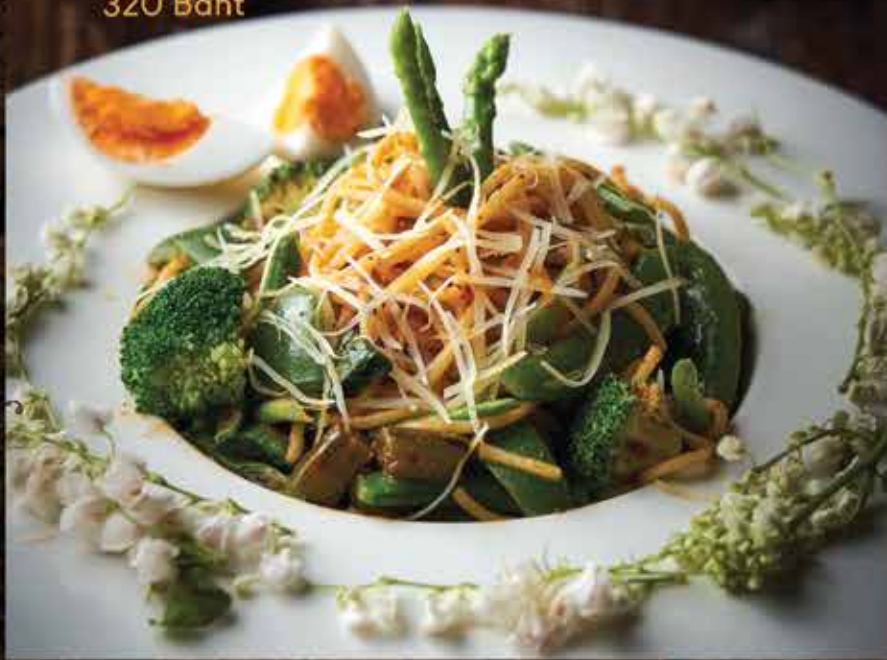
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90. Vegetable Pasta / พาสต้าผักรวม

Pasta with garlic, roast chilli, seasonal green vegetables, finished with garlic chips, parmesan and salted duck egg.

什锦蔬菜意面

320 Baht



91. Pad Kee Mao Talay / ผัดซี๊นทะเล

Traditional Thai dish stir-fried with squid and shrimps, plenty of fresh basil and chillies, also known as drunken noodles. Our version is made with pasta.

泰式香辣酱意面

320 Baht



92. Aglio E Olio / อ-นาลิโอ

Pasta with a sauce made by lightly sauteeing minced garlic in olive oil, crispy bacon and dried chillies topped with grated parmesan cheese.

香蒜橄榄油意面

320 Baht



93. Tomato and Cheese / ซอสมะเขือเทศ

Pasta with tomato concasse and parmesan cheese.

番茄奶酪意面

280 Baht



94. Pesto / เปสโต

Pasta with a sauce made of crushed garlic, pine nuts, basil leaves and parmesan cheese blended with olive oil.

松子青酱意面

320 Baht

95. Carbonara / คาร์บอเนรา

Pasta with bacon and onion, finished with egg yolks, parmesan cheese and fresh cracked black pepper.

培根奶酪意面

320 Baht

96. Bolognese / โบโลเนส ซอสมัน

Pasta with a beef base bolognese sauce, finished with parmesan cheese and extra virgin olive oil.

肉酱意面

320 Baht

* PICK YOUR PASTA:



Spaghetti
实心面



Penne
通心面



Fettuccini
宽面



Linguine
扁面

— ON THE ROCKS —

SANDWICHES & BURGERS

三明治 & 汉堡包



97. Serendipity Sandwich

เซเรนดิพิตีแซนวิช

Grilled chicken topped with bacon, tomato, cheddar cheese and Sriracha sauce served with French fries.

缘分三明治

280 Baht

98. BLT Sandwich

บีแอลที แซนวิช

A bacon, lettuce, tomato, crispy fried shallots and cheddar cheese sandwich, served with French fries.

BLT 三明治

320 Baht



99. Ham & Cheese

แฮมชีส แซนวิช

Grilled ham and cheese sandwich served with French fries.

火腿&奶酪三明治

320 Baht



100. Serendipity Burger

เซเรนดิพิตี เบอส์เกอร์

Pork patty topped with cheddar, Sriracha sauce, pickled chilli peppers, lettuce, tomato and onion, served with French fries.

缘分汉堡包

320 Baht



— ON THE ROCKS —

KIDS MENU

儿童菜单



101. Chicken Nuggets &
French Fries
โทนี่ทีกิต
炸鸡块 & 薯条
220 Baht

102. Fish Fingers &
French Fries
ฟิชฟิงเกอร์
炸鱼块 & 薯条
220 Baht



103. Spaghetti with butter
สปาเก็ตตี้เนย
奶油意大利面
150 Baht



— ON THE ROCKS —

RICE & NOODLES (Stir-Fry)

米饭 & 面条 (炒类)

104. Pad Kra Prow

ผัดกระป๋วย

Choice of Shrimp,
Squid, Chicken or
Pork / Seafood

A favourite Thai stir-fried,
made in a flaming wok
with garlic, fresh chilli
and Thai holy basil.

炒打抛叶

可选 虾仁, 鱿鱼,
鸡肉 或 猪肉 / 海鲜

250 / 280 Baht



105. Pad Thai

ผัดไทย

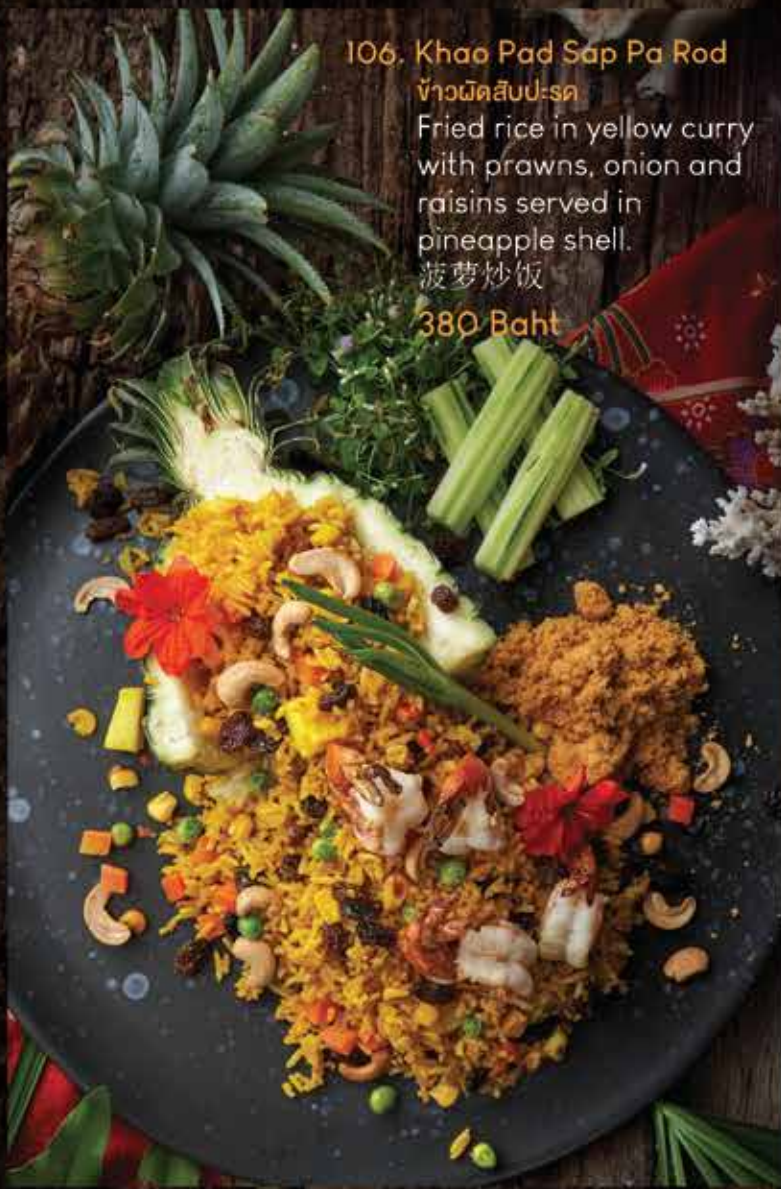
Choice of Shrimp, Chicken,
Pork or Squid / Seafood or Crab
Stir-Fried rice noodles with
eggs and chopped firm tofu,
flavoured with tamarind
sauce and bean sprouts.

泰式炒粉

可选 虾仁, 鸡肉, 猪肉 或
鱿鱼 / 海鲜

250 / 280 Baht





106. Khao Pad Sap Pa Rod
ข้าวผัดสีส้มประรด
Fried rice in yellow curry
with prawns, onion and
raisins served in
pineapple shell.
菠萝炒饭
380 Baht



107. Khao Pad / ข้าวผัด
Choice of Shrimp,
Chicken, Pork or Squid /
Crab or Seafood
Stir-fried rice cooked
with fish sauce, egg,
carrot, and onion,
finished with lime
slices, cucumber and
spring onion.
炒饭
220 / 250 Baht



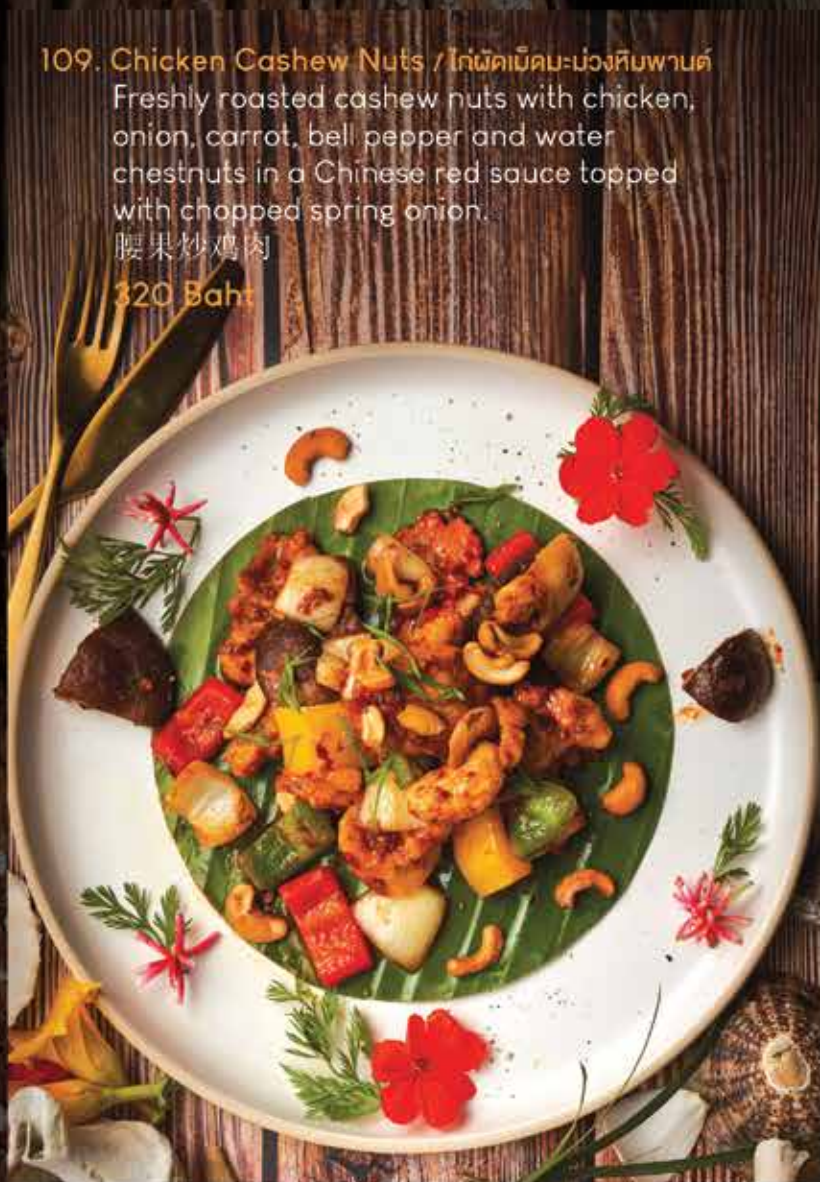
108. Pad See Ew / ผัดซีอิ๊ว
Choice of Chicken
or Pork / Seafoed
Stir-fried soy sauce
noodles with Chinese
broccoli, carrot
and egg.
酱油炒面
250 / 280 Baht



**110. Khao Pad
Tom Yum Style**
ข้าวผัดต้มยำ
Stir-fried rice
cooked with tiger
prawns, Thai
herbs and chilli
paste.
冬阴功料炒饭
250 Baht



111. Pad Pong Karee
ผัดผงกะหรี่
Choice of Shrimp
or Squid
Fried squid or prawns
with a yellow egg-based
curry sauce. Chinese
celery, onions and
mild chillies, very
mild on the spice,
rich in flavour.
炒咖喱粉
250 Baht



109. Chicken Cashew Nuts / ไก่ผัดเม็ดมะม่วงหิมพานต์
Freshly roasted cashew nuts with chicken,
onion, carrot, bell pepper and water
chestnuts in a Chinese red sauce topped
with chopped spring onion.
腰果炒鸡肉
320 Baht

— ON THE ROCKS —
VEGGIES
蔬菜



112. Vegetarian Massaman Curry
มัสมั่นผัก
A deliciously spicy curry with potato, vegetables and tofu in a base of coconut milk and spices, served with steamed wild rice.
马沙文咖喱蔬菜
300 Baht

113. Pad Krapao with Tofu & Mushrooms
ผัดกะเพราเต้าหู้
This stir-fried Thai basil has a mild peppery flavour with a subtle spiciness, made with tofu and mushroom served with steamed wild rice.
打抛叶炒豆腐
250 Baht

114. Spicy Stir-Fried Thai eggplant with Sweet Basil
มะเขือผัดโหระพา
Stir-fried Thai basil with long eggplant, tofu, red bell pepper, and chilli, served with steamed wild rice.
罗勒叶炒茄子
220 Baht

115. Wild Rice Stir-Fry with Vegetables
ข้าวดำผัดผัก
Stir-fried wild rice with red kidney beans, carrot and broccoli.
蔬菜炒黑米饭
220 Baht

116. Vegetables & Tofu Pad Thai / ผัดไทยเต้าหู้
Stir-fried rice noodles with chopped firm tofu, soy sauce, Sriracha sauce, carrot, broccoli, bean sprouts and roasted cashew nuts topped with spring onion.
泰式豆腐炒粉
250 Baht

— ON THE ROCKS —
SIDES
配菜

117. Sautéed Vegetables

ผัดผักรวม
炒什锦菜
180 Baht



118. Stir-Fried Broccoli with Prawns

ผัดบล็อกโคลี่กุ้ง
西蓝花炒虾仁
220 Baht



119. Stir-Fried Pak Kana (Thai Kale)

ผัดผักคะน้า
炒芥蓝菜
150 Baht



120. Stir-Fried Morning Glory (Water Spinach)

ผัดผักบุ้ง
炒空心菜
150 Baht



121. Steamed Rice

ข้าวสวย
米饭
30 Baht



122. Wild Rice

ข้าวดำ
黑米饭
50 Baht



123. French Fries

เฟรนช์ฟรายส์
薯条
180 Baht



124. Thai Omelet / ไข่เจียว

Choice of Plain,
Chicken, Pork /
Shrimp or Squid.
摊鸡蛋
120 / 150 Baht



125. Fresh Seasonal Mixed Fruit
ผลไม้รวม
Fresh seasonal mixed fruit.
水果盤
180 Baht

126. Banana Fritters with Ice Cream
ขนาน้ำฟริตเตอร์
Light fritters with a crisp coating served with ice cream.
炸香蕉配冰激凌
220 Baht



127. Serendipity Sundae
เซเรนดิปีตีซันเด
Warm brownie, 2 scoops of ice cream, banana, caramel sauce and whipped cream.
緣分聖代冰激凌
250 Baht

— ON THE ROCKS —
DESSERTS
甜点

128. Sticky Rice with
Black Beans and
Sago
ข้าวเหนียวลวกถั่วดำ
黑豆糯米椰奶
120 Baht



129. Cheesecake /
ชีสเค้ก
Creamy and
smooth cheese
cake served with
blueberry or
strawberry coulis.
奶酪蛋糕
180 Baht



130. Ice Cream (Per Scoop)
ไอศกรีม
冰激凌
Choose
your favourite
ice cream :
• Vanilla 香草
• Chocolate 巧克力
• Strawberry 草莓
85 Baht

131. Thai Taro Balls
Bua Loy
บัวลอยเผือก
泰式汤圆
120 Baht



132. Sticky Rice with Mango
and Ice Cream
ข้าวเหนียวมะม่วง
Ripe mango and sticky rice
served with ice cream.
芒果糯米饭
250 Baht



133. Banana In
Coconut Milk
กล้วยบวชชี
芭蕉椰奶
120 Baht



134. Serendipity
Brownie
เซเรนดิพิตี้ บราวน์
Homemade chocolate
brownie with roasted
cashew nuts.
缘分巧克力蛋糕
150 Baht



ON THE ROCKS

BAR

10.00 AM - 10.00 PM

RESTAURANT

12.00 PM - 10.00 PM

