



The resort's premier restaurant Amber offers a relaxing, yet elegant, all-day dining experience. Prepared by our world-class chefs, dishes are led by classic Thai favorites prepared 'the Amber way', as well as a range of other Asian delicacies with European influences. Stained glass wall murals and contemporary artwork characterize the unique design, while sophisticated cluster lighting creates a romantic mood.

Taste of Thailand

Appetizers and Salads

Poh Piah Pak Sod ปอเปี๊ยะผักสด * (Vegan)	410
Rice paper wrap with fresh vegetables and glass noodle	
Larb Gai rue Moo ลาบไก่หรือลาบหมู * 	450
Chicken or pork mince salad with chili, mint, toasted rice and lime juice	
Poh Piah Pak Thod ปอเปี๊ยะผักทอด * (Vegan)	410
Deep fried vegetable spring roll served with plum sauce	
Yum Nuar ยำเนื้อตำรับเซฟเอียน  <i>A dish by Chef Ian Kittichai</i>	650
Seared beef sirloin salad	
Som Tam Gai Yang ส้มตำไก่ย่าง *	480
Shredded green papaya salad with marinated grilled chicken	
Vegetable Samosa with plum sauce ซาโมซ่าผักเสิร์ฟกับน้ำจิ้มบ๊วย (V)	410

Wok Fried

Pad Med Mamuang Moo rue Gai หมูหรือไก่ผัดเม็ดมะม่วง * 	650
Stir fried pork or chicken with cashew nuts	
Pad Pak Ruam ผัดผักรวม * (Vegan)	490
Stir fried mixed vegetables in soya sauce	
Pad Bai Kaprao Gai rue Moo ไก่ หรือ หมูผัดกะเพรา * 	590
Fried minced chicken or pork with chili and hot basil leaves	

Soups

Tom Yum Goong ต้มยำกุ้ง *	590
Thai soup of prawns, lemongrass, straw mushrooms and kaffir lime leaves	
Gaeng Jeud Woon Sen Gai Sub แกงจืดวุ้นเส้นไก่สับ *	490
Glass noodles soup with minced chicken, tofu and vegetables	
Tom Kha Gai ต้มข่าไก่ *	490
Chicken coconut milk soup with galangal, lemon grass and mushrooms	

V = Vegetarian dishes

Vegan = Vegan dishes

 = Dishes contain pork

* Items include in the Half Board and Full Board meals

Half Board and Full Board meals include one starter, one main course and one dessert. All offer dishes are 50% off the A La Carte prices

Please inform our team of any allergies or dietary requirements so we can recommend suitable menu item.

All prices in Thai Baht and subject to 10% service charge and applicable government tax.

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Curry Pots

Gaeng Phed Ped Yang แกงเผ็ดเป็ดย่าง	720
Roasted duck in red curry sauce with lychees and basil	
Pla Thod Ma-Karm ปลาทอดมะขาม	850
Deep fried white snapper fillet with tamarind sauce	
Gaeng Ga-Ree Gai แกงกะหรี่ไก่ *	620
Chicken yellow curry with boiled potato and onion	
Kiew Waan Gai แกงเขียวหวานไก่ *	620
Chicken in green curry with eggplant, red chili, sweet basil and kaffir lime	
Massaman Gai มัสมันไก่ (Nuts)	650
Local free rang chicken leg slowly cooked in massaman curry with clove, potato and peanuts	

Rice & Noodles

Khao Pad Gai Rue Moo ข้าวผัดไก่หรือหมู * 	620
Stir-fried rice with a choice of chicken or pork	
Khao Pad Poo Rue Goong ข้าวผัดปูหรือกุ้ง *	690
Stir-fried rice with a choice of crab meat or prawns	
Raad Na Mee Grob Ta-lay ราดหน้าหมี่กรอบทะเล	690
Chinese Crispy Yellow Noodle in Thick Gravy with Seafood	
Pad See Iew Gai ผัดซีอิ้วไก่	520
Chinese Stir-fried flat noodle with chicken, kale, carrot and oyster sauce	
Kuay Tiew Naam ก๋วยเตี๋ยวน้ำไก่ หรือ หมู * 	520
Chinese Noodle soup with your choice of chicken or pork	
Pad Thai Goong rue Gai ผัดไทยกุ้ง หรือไก่	690/620
Wok fried rice noodles with prawn or chicken with tofu, pickled radish, sugar and lime	
Pad Thai Pak ผัดไทยผัก (Vegan)	520
Wok fried rice noodles with vegetables	

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Western Flavors

Appetizers and Salads

Mexican Salad สลัดเม็กซิกันสไตล์	490
Tortilla crouton, iceberg, red bean, cherry tomatoes, Avocado and Cajun lime dressing	
Calamari Fritter ปลาหมึกชุบแป้งทอด	460
Deep fried squid in batter served with salad and tartar sauce	
Caesar salad สลัดซีซาร์ *	
• Made with Romaine lettuce choice คลาสสิก	410
• Herb roasted chicken ไก่อบ	460
• Garlic marinated prawns กุ้งย่าง	510
Greek salad สลัดกรีก * (V)	450
Cherry tomatoes, bell peppers, feta cheese, onion, cucumber and mixed leaves with balsamic and extra virgin olive oil vinaigrette with crisp baguette	

Soups

Mushroom soup ซุปเห็ด * (Vegan)	450
With truffle oil and mushroom ragout	
Spanish Gazpacho ซุปมะเขือเทศเย็น * (Vegan)	410
Tomato and cucumber cold soup with olive oil sorbet	
Rock Lobster Bisque ซุปชั้นกุ้งทะเล	590
Prawn dumplings, grissini & crème fraîche	

Pasta

*Order from a selection of spaghetti, penne and fettuccini **

Beef Bolognaise ซอสเนื้อ	450
Creamy Carbonara ซอสครีม	460
Grilled Vegetable, Wild Rocket and Pesto ผักย่างและซอสโหระพา (V)	420
Arrabbiata ซอสมะเขือเทศกับมะกอก (V)	420
Seafood white wine & rich sauce ซอสไวน์ขาวทะเล	560
Beef Lasagna ลาซานญาเนื้อ	550

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Western Flavors

Sandwiches and Burgers

All Served with French fries or steak fries

Club Sandwich คลับแซนด์วิช * 	450
White or brown toast, grilled chicken, bacon, ham, tomato, egg, lettuce & cheese	
Wagyu Beef or Chicken burger (200g) เบอร์เกอร์เนื้อวากิว หรือเบอร์เกอร์ไก่	590/540
Served on a sesame seed bun with gherkins, tomato, onion and lettuce	
Quesadilla เคซาดีญา *	510
Smoked duck, cheddar cheese, bell pepper, goat's cheese, tomato salsa and guacamole	
Arugula Mozzarella Sandwich แซนด์วิชชีสสมอสซาคารอลล่า (V)	490
Mozzarella, arugula, pesto, marinated tomato and red onion on focaccia bread	
French baguette เฟรนช์บาเก็ต * 	550
Parma Ham, Brie Cheese & French Butter	
Australian Steak sandwich แซนด์วิชสเต็กเนื้อออสเตรเลีย	550
On a warm French baguette with shallot butter, sauté onion, tomato	
Grilled Ham & Cheese sandwich แซนด์วิชแฮมกับชีสย่าง * 	450

Mains

Grilled South Australian Lamb Rack ซีโครงแกะย่าง	1030
Grilled vegetables, sauté potatoes and grain mustard beef sauce	
Grilled Australian Black Angus Sirloin or Rib Eye สเต็กเนื้อสันนอก หรือริบอาย (เนื้อล้วน)	1150
Potatoes roasted with garlic and thyme, sautéed mushrooms & red wine jus	
Grilled Catch of the Day (local fisherman decides) ปลาอย่างประจำวัน	850
Served with Cajan cream bisque sauce, mixed organic salad and French Fries	
Kurobuta Pork Whole Chop หมูคุโรบุตะ 	850
Garlic mashed potato, mixed leaves served with wild mushroom sauce	
All Day Breakfast (2 Eggs, cooked any style) ชุดอาหารเช้า 	600
Served with bacon, hash brown grilled tomato, sautéed mushrooms, pork or veal sausage	

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