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)
Rice paper wrap with fresh vegetables and glass noodle

**Larb Gai rue Moo** ลาบไก่สามหมู *
Chicken or pork mince salad with chili, mint, toasted rice and lime juice

**Poh Piah Pak Thod** ปอเปี๊ยะผักทอด* (Vegan)
Deep fried vegetable spring roll served with plum sauce

**Yum Nuar** ยำเนื้อต ารับเชฟเอียน
Seared beef sirloin salad

**Som Tam Gai Yang** สด่าไก่ย่าง *
Shredded green papaya salad with marinated grilled chicken

**Vegetable Samosa** with plum sauce ซาโมซ่าผักเสริฟกับน้ ้าจิ้มบ๊วย (V)

### Wok Fried

**Pad Med Mamuang Moo rue Gai** หมูหรือไก่ผัดเม็ดมะม่วง *
Stir fried pork or chicken with cashew nuts

**Pad Pak Ruam** ผัดผักรวม *
Stir fried mixed vegetables in soya sauce

**Pad Bai Kaprao Gai rue Moo** ไก่หรือ หมูผัดกะเพรา *
Fried minced chicken or pork with chili and hot basil leaves

### Soups

**Tom Yum Goong** ต้มย ากุ้ง *
Thai soup of prawns, lemongrass, straw mushrooms and kaffir lime leaves

**Gaeng Jeud Woon Sen Gai Sub** แกงจืดวุ้นเส้นไก่สับ *
Glass noodles soup with minced chicken, tofu and vegetables

**Tom Kha Gai** ต้มข่าไก่ *
Chicken coconut milk soup with galangal, lemon grass and mushrooms

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Taste of Thailand
Curry Pots

Gaeng Phed Ped Yang แกงเผ็ดเป็ดย่าง
Roasted duck in red curry sauce with lychees and basil 720

Pla Thod Ma-Karm ปลาทอดมะขาม
Deep fried white snapper fillet with tamarind sauce 850

Gaeng Ga-Ree Gai แกงกะหรี่ไก่ *
Chicken yellow curry with boiled potato and onion 620

Kiew Waan Gai แกงเขียวหวานไก่ *
Chicken in green curry with eggplant, red chili, sweet basil and kaffir lime 620

Massaman Gai มัสแซมไก่ (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 *
Stir-fried rice with a choice of chicken or pork 620

Khao Pad Poo Rue Goong ข้าวผัดปูหรือกุ้ง *
Stir-fried rice with a choice of crab meat or prawns 690

Raad Na Mee Grob Ta-lay ราดหน้าหมี่กรอบทะเล
Chinese Crispy Yellow Noodle in Thick Gravy with Seafood 690

Pad See Iew Gai ผัดซีอิ้วไก่
Chinese Stir-fried flat noodle with chicken, kale, carrot and oyster sauce 520

Kuay Tiew Naam ก๋วยเตี๋ยวน้ำไก่หรือหมู *
Chinese Noodle soup with your choice of chicken or pork 520

Pad Thai Goong rue Gai ผัดไทยกุ้งหรือไก่ 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 * 410
• Made with Romaine lettuce choice  คลาสสิค
• Herb roasted chicken  ไก่อบ
• Garlic marinated prawns  กุ้งย่าง

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  ซุบเห็ด * (Vegan) 450
With truffle oil and mushroom ragout

Spanish Gazpacho  ซุบมะเขือเทศเย็น * (Vegan) 410
Tomato and cucumber cold soup with olive oil sorbet

Rock Lobster Bisque  ซุบข้นกั้งทะเล 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  ผักย่างและซอสมะกอก (V) 420
Arrabbiata  ซอสมะเขือเทศกับมะกอก (V) 420
Seafood white wine & rich sauce  ซอสไวน์ขาวทะเล 560

Beef Lasagna  ลาซานญ่าเนื้อ 550

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**Western Flavors**

**Sandwiches and Burgers**

*All Served with French fries or steak fries*

- **Club Sandwich** คลับแซนด์วิช *
  White or brown toast, grilled chicken, bacon, ham, tomato, egg, lettuce & cheese 450

- **Wagyu Beef or Chicken burger** (200g) เบอร์เกอเริ่มต้น หรือเบอร์เกอร์ไก่ *
  Served on a sesame seed bun with gherkins, tomato, onion and lettuce 590/540

- **Quesadilla** เคซาดิญ่า *
  Smoked duck, cheddar cheese, bell pepper, goat’s cheese, tomato salsa and guacamole 510

- **Arugula Mozzarella Sandwich** แซนด์วิชมอซซ่าเรลล่า (V) *
  Mozzarella, arugula, pesto, marinated tomato and red onion on focaccia bread 490

- **French baguette** เฟรนช์บากี *
  Parma Ham, Brie Cheese & French Butter 550

- **Australian Steak sandwich** แซนด์วิชสเต็กเนื้อออสเตรเลีย *
  On a warm French baguette with shallot butter, sauté onion, tomato 550

- **Grilled Ham & Cheese sandwich** แซนด์วิชแฮมกับชีสย่าง *
  Served on a sesame seed bun 450

**Mains**

- **Grilled South Australian Lamb Rack** ซีโครงแกะย่าง *
  Grilled vegetables, sauté potatoes and grain mustard beef sauce 1030

- **Grilled Australian Black Angus Sirloin or Rib Eye** สเต็กเนื้อสันนอก หรือริบอาย (เนื้อล้วน) *
  Potatoes roasted with garlic and thyme, sautéed mushrooms & red wine jus 1150

- **Grilled Catch of the Day** (local fisherman decides) ปลาย่างประจ าวัน *
  Served with Cajan cream bisque sauce, mixed organic salad and French Fries 850

- **Kurobuta Pork Whole Chop** หมูคุโรบุตะ *
  Garlic mashed potato, mixed leaves served with wild mushroom sauce 850

- **All Day Breakfast** (2 Eggs, cooked any style) ชุดอาหารเช้า *
  Served with bacon, hash brown grilled tomato, sautéed mushrooms, pork or veal sausage 600

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