



The *Harbor*



*Halal*



- MENU -



## Tapas & Snacks

**1** Calamari 420.-

Soy marinated calamari, fried to a golden crisp served with a duo of wasabio and sri-racha for dipping.



**2** Gambas pil pil 590.-

Sautéed white shrimps in olive oil, garlic and chili. Garnished with a sprinkling of fresh parsley, chili flakes complimented with a side of crispy ciabatta.



**3** Edamame 250.-

Freshly steamed Japanese edamame beans served with a sprinkling of sea salt



**4** Truffle Fries 350.-

Golden fried French fries served with a generous dusting of freshly grated parmesan & truffle.

**5** Shrimp Tacos 590.-

A medley of tacos filled with a locally caught shrimp marinated in fresh lime & herbs served ceviche style & herbs served ceviche style



**6** Korean Style Chicken Wings 390.-

Marinated chicken wings twice fried, coated in slightly spiced gochujang sauce served alongside homemade pickled radishes & kimchi.



# Appetizers & Salads

## 1 The Shore's Caesar Salad

Freshly caught tiger prawns marinated with herbs & cayenne, accompanied with a refreshing avocado salsa & baby cos salad with house made Caesar dressing.

580.-



## 2 Beef Carpaccio

Organic Argentinian beef tenderloin topped with fresh rocket, shaved parmesan & truffle complimented with a Cipriani sauce.

550.-



## 3 Seared Tuna

Sesame crusted yellow fin tuna lightly seared. Served sliced with a side of crispy onions & ponzu sauce

550.-



## 4 Caprese Salad

Imported Italian buffalo mozzarella, served with confit tomatoes, sun dried tomatoes, house made basil pesto & extra virgin olive oil.

590.-



## 5 Smoked Salmon Salad

A salad made with fresh vine on tomatoes, cappers and Taggiasca olives. Complimented with refreshing mixed cress & citrus vinaigrette.

490.-

## 6 Greek Chicken Salad

Classic Greek salad with feta cheese and Kalamata olives. Complimented with grilled Mediterranean flavored chicken breast and artichoke

490.-

## Soups

### 1 Mussel chowder 450.-

Classic chowder with black mussels, leeks and potatoes. Scented with a hint of saffron

### 2 Porcini and chanterelle mushrooms soup 420.-

Classic volute soup complimented with Italian truffle

### 3 Cream of spinach and wild salmon 360.-

Classic French spinach soup complimented with seared salmon bites



## - Pasta -

### 1 Homemade Potato Gnocchi 450.-

Served with a rich homemade lamb ragout topped with freshly grated Pecorino cheese.

### 2 Spaghetti Seafood 590.-

A medley of freshly caught seafood cooked down in white wine & fresh cherry tomatoes sauce.

### 3 Linguine Tuna 550.-

A light-spiced sauce, served with fresh vine on cherry tomatoes, cappers, anchovies and Riviera olives. Complimented with cubes of black pepper crusted seared yellow fin tuna & fresh herbs

### 4 Penne Alla Norma 450.-

Imported Italian tomatoes diced eggplants & topped with freshly grated salted ricotta cheese.

### 5 Gran Fusilli 590.-

Truffle infused cream sauce, fresh asparagus, mushroom & locally caught Andaman shrimps.

# Burgers & Sandwiches

## 1 The Shore Burger

Flame grilled wagyu beef patty, gruyere cheese, onion marmalade, lettuce & tomatoes, dressed with chanterelles & truffle mayonnaise.

590.-

## 2 The Shore Sliders

A medley of mini burgers, locally sourced rock lobster in a charcoal bun, imported Australian lamb patty in a sesame bun & brioche bun filled with wagyu beef.

750.-

## 3 Chicken Wrap

Tortilla wrap filled with grilled buffalo marinated chicken breast, and romaine leaves. Complimented with a blue cheese dressing & sweet potato fries.

450.-

## 4 Rock Lobster Roll

Freshly caught rock lobster served with Sri racha sauce in brioche bun with a side of French fries.

750.-



## - Main Dish -

### 1 Fish & Chips 690.-

Battered Atlantic cod, served with thick cut fries, creamy peas & house made tartar sauce.

### 2 Salmon Fillet 890.-

Middle eastern spiced marinated salmon fillet, pan seared with a yogurt & cilantro sauce. Accompanied with sautéed broccolini & quinoa-beans salad

### 3 Peri Peri Chicken 550.-

Peri Peri marinated infused baby chicken grilled on an open flame, served along with grilled vegetables and pan fried smash potatoes

### 4 Mediterranean Mixed Grill 790.-

A platter of our homemade beef koftas, grilled lamb chop, spiced chicken breast & marinated tiger prawns. Served with a side of barley salad, roasted red pepper relish & refreshing fennel-orange salad.



### 5 Mussels & Frites 690.-

Belgian style steamed black mussels topped with cream served with a side of crispy home fries.

### 6 Beef Tenderloin 1490.-

Grilled imported Australian tenderloin cooked to your liking served sliced with Chimichurri sauce, sautéed eringi mushrooms and seasonal vegetables

### 7 Braised Lamb Shank 750.-

Braised with red wine and served with truffle-potato puree, baby carrots and gremolata

## - Flavors of Thailand -



1

### The Shore Signature Khao Pad Tom Yum

Thai style fried rice seasoned with a slightly picy tom yum spice blend accompanied with a fresh Phuket Lobster & Tom Yum soup

1650.-

### 2 Muan Thong Phak

Freshly made golden fried vegetable spring rolls served with plum sauce and pickled cucumber

320.-

### 3 Phad Thai

Authentic classically prepared Pad Thai served with freshly Andaman Tiger prawns.

690.-

### 4 Khao Pad

Your classic Thai fried rice with a choice of either : chicken, beef prawns or vegetarian

390.-

### 5 Khao Pad Goong or Poo

Classic Thai fried rice with your choice of white sea shrimps or crab meat

490.-

### 6 Pad Kaphrao

Your choice of chicken, beef, or Seafood stir-fried with oyster sauce, chillies & Thai hot basil. Served with fragrant Jasmine rice

550.-



### 7 Yum Seafood Salad

A medley of locally sourced Andaman seafood served with fresh vegetable dressed with a spicy Thai inspired vinaigrette.

650.-

## 8 Tom Yum

A delicately balanced spicy soup served with your choice of mixed seafood or prawns or grouper fish

490.-

## 9 Chu Chee Salmon & Scallops

Imported Atlantic Salmon fillet & Japanese scallops cooked in a delicate Thai red curry sauce served alongside fragrant Thai jasmine rice.

850.-



## 10 Black Pepper Garlic Rib Eye

Australian black Angus rib eye cooked to your liking, served with a trio of Thai sauces. Accompanied with sautéed bok choy, baby carrots, mushrooms and jasmine rice

1490.-

## 11 Yum Nua Yang

Australian black Angus rib eye flame grilled and sliced. Served as a salad with a classic Thai Yum dressing

1390.-



## 12 Grilled Tiger Prawns

Grilled Andaman tiger prawns served with a duo sauces of Thai seafood & gochujang accompanied with a side of local organic vegetable salad.

1100.-



## 13 Sea Bass & Beef Tenderloin Green Curry

Deep fried crispy sea bass & sliced Australian tenderloin accompanied with a mild Thai green curry sauce served alongside fragrant Thai jasmine rice.

860.-

The Harbor

# Gourmet Halal Menu

## - Appetizers -



### Bone marrow and Angus tartar

Indulge in our roasted marrow tossed with prime angus offering a succulent combination of sweet & savory notes, elegantly presented on the bone. Served alongside a traditional take of savory angus beef tartar. To further enhance the flavor profile delicately place lump fish caviar helps brings a slightly briny profile that help compliments this luxurious combination.

980.-

### Veal and tuna

Delicate slices of imported Dutch veal eye of round, poached to perfection in a fragrant herb infused milk broth. Paired with a rich & flavorful Italian style tuna sauce. Complimenting towards the dish served alongside are pickled daikon, capers & coriander oil.

1300.-



## - MAIN COURSES -

### Angus Tomahawk steak ( 1.5 kg )

Marinated Angus tomahawk steak marinated in a blend of Mediterranean herbs, this prime cut is cooked to your preference ensuring optimal juiciness & tenderness. You'll find a satisfying sides of potato-cabbage hash, fragrant sautéed Portobello mushrooms. Presented with a tangy refreshing chimichurri & rustic peperonata all coming together with a luxurious creamy mixed peppercorn sauce.

6500.-





## Mediterranean seabass

1750.-

Imported Seabass baked to perfection inside a delicate salt crust, presented with flair by our skilled staff carves the seabass tableside. Complementing the succulent fish, we offer a delectable refreshing caper sauce. Served with a side of a fresh raw zucchini salad which adds a crisp refreshing note on the plate & warm potato salad tossed in a creamy tangy vinaigrette.



## Wagyu flank

1650.-

Charcoal grilled wagyu flank cooked to a perfect medium sliced to perfection. The flame grill introduces a char that empowers a powerful intense flavor, accompanying the tender wagyu flank is a peppery bed of wild rocket salad, pan seared cherry tomatoes, pecorino shards, drizzled with elegant aged balsamic vinegar & flakes of Maldon salt



## - DESSERTS -



## Giandua and pear mille-feuille

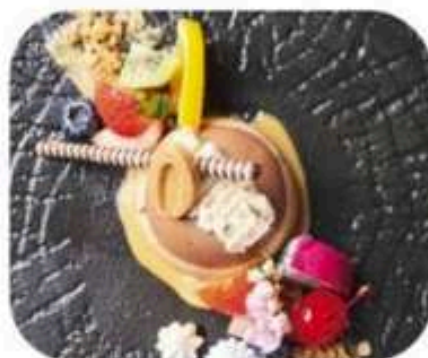
330.-

Crispy puff pastry filled with a luscious hazelnut cream each bite offers a perfect harmony of buttery pastry & creamy nuttiness. Accompanying the pastry is a tender pear infused with honey & apple juice, complementing the dish homemade granola crumb providing crunch & nutty notes with a apply cinnamon syrup.

## Blond chocolate "Dulcey" Douceur

330.-

A creamy delight of Dulcey pana cotta infused with a layer of delicate hazelnut sponge providing a light nutty texture with crispy rice interlaced throughout to provide a subtle crunch. Further enhancing the dessert a silky velvet Chantilly dulcey cream.



## Two chocolates Bavarian

330.-

A special Bavarian dessert which showcases the harmonious union of Valrhona dark chocolate & milk Chocolate. Nestled between the chocolate layers is delicate sacher sponge with hints of almond with a base of crunchy rocher base.



# - Desserts -

## 1 Homemade Ice Cream :

Enjoy a scoop of our homemade ice cream with a variety of flavors : Vanilla Bean, Chocolate, Strawberry, Mango, Passion fruit or coconut.

190.-

## 2 Panna-cotta

Vanilla bean infused panna-cotta served with fresh mango. Topped with gram cracker crumble & passion fruit coulis.

490.-

## 3 Mille Feuille

Light mille-feuille filled with fresh raspberries, mascarpone vanilla ice cream. Dressed with edible flowers & a raspberry coulis.

490.-

## 4 Alaska Bombe

Classic Alaska bombe with coconut ice cream.

490.-

## 5 Mix Cheese

Selection of imported cheese. Complimented with dried fruits, nuts, Acacia honey and berries compote

750.- / 350.-

## 6 Fruit Salad & Ice Cream

Seasonal fruit served in a young coconut shell, served with homemade coconut ice cream.

490.-



# Halal - DRINK LIST -



## Mockails

- |  |   |   |
|--|---|---|
| 1. Virgin Coconut Dream 180.-                          | 4. Shirley Temple 180.-                         | 7. Virgin Mojito 180.-                                      |
| Pineapple juice, Coconut cream, Syrup, Grenadine syrup | Cherry juice topped with sprite                 | Lemon Juice, Mint leave, Soda, Sugar                        |
| 2. The Shore Punch 180.-                               | 5. Passion Delight 180.-                        | 8. Deep Sea 180.-   |
| Orange juice, pineapple juice and lemon juice          | Passion jam, Mango juice, Lime juice, Black tea | Blueberry, Butterfly pea syrup, Lime juice, top with sprite |
| 3. Cucumber cooler 180.-                               | 6. Virgin Island Colada 180.-                   | 9. Mango Crush 180.-  |
| Cucumber syrup, Lime juice, soda                       | Pineapple juice, Coconut Cream, Sugar Syrup     | Mango, pineapple, peach and Tropical Syrup topped with soda |

*The Shore at Katathani*

Where time has no meaning beyond the pleasure inherent in every moment

The *Harbor*

