

# *Love is in the sea*

## Beach Bar & Restaurant

Some say love is in the air, but we know a better place to find it. At **Love is in the Sea**, feel free with the cool breeze of the sea, dancing with the aroma of fresh island food.

Hidden from view, our local chefs work on flavours that always stand out. This is Thai dining with a difference. A menu full of curious creations inspired by the sea. Our all-day Thai dining restaurant awaits, catering all occasions from romantic dinners to family feasts.

At beach bar, the shake of a cocktail mixer induces baited anticipation. A carefully poured glass of wine breathes in the warm sun, sit back, relax with your toes in the sand and imbibe on cocktails inspired by the sea or indulge in a range of ice-cold beers, wines and refreshing mocktails.



# THE SEA SIGNATURE COCKTAIL

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- 1. Love is in the Sea** 350.-  
Dark rum, Bailey's, vanilla ice cream, espresso
- 2. Tom Yum Goong** 270.-  
Vodka, coconut rum, lime, lemongrass, kaffir lime leaf, chili, galangal, sweet sour
- 3. The Sea Blue Mojito** 270.-  
White rum, blue curacao, lime, mint leaves, top with soda
- 4. Samui Sling** 270.-  
Vodka, cherry heering, strawberry syrup, top with soda
- 5. Summer Sip** 270.-  
Vodka, cream de banana, watermelon juice, passion fruit and sweet and sour
- 6. Sea Breeze** 270.-  
Dark rum, pineapple chunk, caramel syrup, mint leaves
- 7. Tequila Lover** 300.-  
Tequila, triple sec, mango juice, orange juice, passion fruit juice

\*\* Prices are inclusive of service charge and applicable government taxes



# CLASSIC COCKTAIL

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|----------------------------------------------------------------------------------------------------------|--------------|-----------------------------------------------------------------------------------------------------|--------------|
| <b>8. Bailey colada</b><br>Bailey's, white rum, coconut rum, pineapple juice                             | <b>300.-</b> | <b>15. Mai Tai</b><br>White rum, dark rum, orange curacao, pineapple juice, orange Juice, grenadine | <b>300.-</b> |
| <b>9. Blue Hawaii</b><br>White rum, coconut rum, blue curacao, pineapple juice, coconut cream            | <b>250.-</b> | <b>16. Mango Daiquiri</b><br>White rum, triple sec, fresh Mango, lime juice                         | <b>250.-</b> |
| <b>10. Cosmopolitan</b><br>Vodka, triple sec, lime juice, cranberry juice                                | <b>250.-</b> | <b>17. Pina Colada</b><br>White rum, coconut rum, Triple sec, pineapple Juice, coconut milk         | <b>250.-</b> |
| <b>11. Gin Fizz</b><br>Gin, triple sec, lime juice, syrup, top with soda                                 | <b>250.-</b> | <b>18. Sex on The Beach</b><br>Vodka, peach liqueur, orange juice, cranberry juice                  | <b>250.-</b> |
| <b>12. Mojito</b><br>(Pineapple/Passion Fruit/Mango/Lime)<br>White rum, lime, mint leaves, top with soda | <b>250.-</b> | <b>19. Singapore Sling</b><br>Gin, sherry heering, DOM, lime juice, grenadine, top with soda        | <b>300.-</b> |
| <b>13. Long Island Iced Tea</b><br>Dark rum, pineapple chunk, caramel syrup, mint leaves                 | <b>300.-</b> | <b>20. Tequila Sunrise</b><br>Tequila, orange juice, sweet and sour, grenadine                      | <b>250.-</b> |
| <b>14. Margarita</b><br>Tequila, triple sec, sweet and sour                                              | <b>250.-</b> |                                                                                                     |              |



# MOCKTAIL

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|------------------------------------------------------------------------|--------------|
| <b>21. Virgin Pina Colada</b><br>Pineapple juice and coconut cream     | <b>190.-</b> |
| <b>22. Virgin Mojito</b><br>Fresh lime, mint leaves, brown sugar, soda | <b>190.-</b> |
| <b>23. Shirley Temple</b><br>Grenadine, lemon juice, top with sprite   | <b>190.-</b> |

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# BEER

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- |                       |       |
|-----------------------|-------|
| 24. Chang             | 170.- |
| 25. Singha (330 ml)   | 170.- |
| 26. Tiger             | 170.- |
| 27. Heineken (325 ml) | 190.- |
| 28. Corona (355 ml)   | 250.- |



# HERBAL DRINK

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|---------------------------------------------------------------------------|-------|
| 29. Longan & Lemongrass<br>Longan, lemongrass, pandan leaves, honey       | 150.- |
| 30. Coconut & Butterfly Pea<br>Fresh coconut juice & butterfly pea flower | 150.- |
| 31. Apple & Ginger<br>Fresh green apple, fresh ginger, mint leaves, honey | 150.- |



# INFUSED WATER

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- |                                                   |      |
|---------------------------------------------------|------|
| 32. Green apple, lime, basil leaves, dragon fruit | 50.- |
| 33. Watermelon, cucumber, mint leaves             | 50.- |
| 34. Fresh ginger, lemongrass, lime                | 50.- |
| 35. Lemongrass, pandan leave, lemon               | 50.- |

# SOFT DRINK & WATER

36. Coke	100.-	44. The sea purified drinking water	50.-
37. Coke Light	100.-	45. Evian Mineral Water (1 L.)	190.-
38. Fanta Orange	100.-	46. Perrier Water 330 ml.	190.-
39. Sprite	100.-	47. MILKSHAKES	150.-
40. Ginger Ale	100.-	Vanilla, Chocolate, Strawberry, Banana	
41. Tonic	100.-	48. FRUIT JUICE	120.-
42. Soda Water	100.-	Young coconut, Orange, Apple, Cranberry, Pineapple, Mango, Mixed Fruit	
43. Lime Soda	100.-		



49. FRUIT SHAKE	140.-
Watermelon, Mango, Orange, Pineapple, Strawberry, Apple, Lime, Young Coconut, Mixed Fruit	
50. SMOOTHIES	150.-
Banana, Mango, Strawberry, Mango, Mixed Fruit	

# COFFEE & TEA

	Hot	Ice
51. Espresso	100.-	
52. Double Espresso	150.-	
53. Black Coffee	100.-	
54. Americano	100.-	120.-
55. Café Latte	120.-	140.-
56. Cappuccino	120.-	140.-
57. Mocha	120.-	140.-
58. Thai Iced Coffee		140.-
59. Thai Iced Tea		140.-
60. Iced Black Tea		120.-
61. Hot Tea	100.-	

Lipton, English Breakfast, Earl Grey, Chamomile, Mint, Jasmine Green Tea

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# APPERITIF

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62. Martini Dry	150.-
63. Martini Rosso	150.-
64. Martini Blanco	150.-
65. Campari	170.-
66. Pimms No.1	190.-
67. Fernet Branca	270.-

# GIN

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68. Bombay Sapphire	200.-
69. Beefeater	150.-
70. Gordon's	150.-

# BOURBON

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Jack Daniel's	250.-
Jim Beam	250.-

# LIQUEUR

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Kahlua	190.-
Bailey's	190.-
Cointreau	190.-
D.O.M	190.-

# RUM

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Barcardi	150.-
Captain Morgan	150.-
Sangsom (Thai Rum)	100.-

# VODKA

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Absolute	180.-
Smirnoff	150.-

# WHISKEY

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JW Black Label	250.-
Chivas Regal	250.-
Ballantine's	220.-
JW Red Label	220.-
J&B	220.-

# COGNAC V.S.O.P

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Regency V.S.O.P (Thai Cognac)	170.-
Remy Martin V.S.O.P	270.-
Hennessy V.S.O.P	270.-

# WINE

## SPARKLING WINE

Pearl Anima Frizzante Extra Dry	Italy	1,700.-
Stonefish Brut Cuvee	Australia	2,900.-

## ROSE WINE

Cavini Rosato Rose	Italy	2,000.-
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## WHITE WINE

Hugo LinaJe Sauvignon Blanc	Chile	1,500.-
Stonefish Brut Cuvee	Chile	2,000.-
Sensi Collezione Pinot Grigio	Italy	2,100.-
La Sancive Muscadet De Serte	France	2,600.-
Stonefish Sauvignon Blanc	Australia	2,400.-
Stonefish Chardonnay	Australia	2,400.-

## RED WINE

Hugo LinaJe Cabernet Sauvignon	Chile	1,500.-
Sydney Harbour Cabernet	Australia	2,400.-
Stonefish Shiraz	Australia	2,300.-
Stonefish Cabernet Sauvignon	Australia	2,400.-
Hugo Casanova Reserva Merlot	Chile	2,600.-
Chateau Darzac	France	2,600.-

<b>HOUSE WINE BY GLASS</b>	<b>200.-</b>
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# Thai Herb สมุนไพรไทย ฆาษาสรรพคุณ



## Turmeric ขมิ้น

This bright yellow herb may be from the same family as ginger, but its flavours and properties couldn't be any different. Often used for its anti-inflammatory properties, it's often used in soups and curries to help ease joint pain, boost the immune system and detox the body.

## Lemongrass ตะไคร้

Another distinctive Thai herb that cannot be missed. Fresh and citrus-like, this grassy stalk has an incredible aroma. Perfect in salads or for adding a buzz to marinades, apart from tasting good, it also works to detox the digestive system and clear excess uric acid from the body. It's also a wonder-herb in helping reduce blood pressure, fevers and can even act as a pain reliever.



## Chili พริก

Imported by the Portuguese, this little red pepper transformed Thai cuisine only a few centuries ago. Today, we're spicy food addicts. If you can get past the first tingle, you're already halfway there. Very good for stimulating both metabolism and endorphin secretion in the body.

## Ginger ขิง

Strong and pungent, this root herb is both medicinal and delicious. Used to flavour a range of food and drinks, its natural properties help soothe the stomach, relieve nausea and even slow down ageing.



## Garlic กระเทียม

Indispensable and aromatic, this is one of the core ingredients of almost every Thai dish. Adding flavour to meat, stocks, curries and stir-frys, Garlic is instantly recognisable. It's also great for keeping blood pressure and blood sugar levels in check.



# MUST TRY ต้มตำรับท้องถิ่น ต้องลิ้มลอง



**GAENG LIANG GOONG SOD** 🌿👨🍳  
แกงเลียงกุ้งสด 香辣混合蔬菜虾汤

350.-

This dish is popular across Thailand, thanks to its herbal, sweet and salty notes. The strong shrimp paste is calmed by fresh herbs and a seafood stock that is packed full of fresh prawns and vegetables.



**GAENG SOM PLA TA-LING PLING** 🌶️🌿👨🍳  
แกงส้มปลาตะกวดกับลูกตะลิงปลิง  
鲈鱼酸辣清汤和Ta-ling Pling

420.-

The sour notes of this rich and vibrant curry dish comes from a lesser-known fruit, known locally as ta-ling pling. Its sweet, yet sour flavour adds another layer to this Southern Thai fish curry.



**BAI LIENG TOM KATI GOONG SOD** 🌿👨🍳  
ใบเหลียงต้มกะทิกุ้งสด 梁叶煮椰奶虾

320.-

Fragrant and fresh, this southern coconut milk soup draws flavour from the local gnetum leaf – a crisp, sweet leaf that is packed full of beta-carotene. The rich coconut milk absorbs the flavour and the vitamins of this unique leaf, creating an unforgettable flavour that cannot be missed.



**GAENG RANJUAN TALAY** 🌶️👨🍳  
แกงรัญจวนทะเล 海鲜虾酱辣清汤

390.-

A royal dish, hailing back to the era of King Rama V, it originally took the form as a simple shrimp paste stock with boiled meats. Our chefs have worked hard to elevate this dish to the sea, replacing meat with seafood and adding a number of herbs such as Thai basil for a dish that's unique to our resort.



**NAM CHUB GOONG SOD** 🌶️🌿👨🍳  
น้ำซุบซำกุ้งสด 泰南式虾酱

290.-

Nam chub is the Southern Thai word for the Central Thai word nam prik, meaning chili paste. Instead of pounding this paste in a mortar, it is finely chopped and served with fresh prawns and fresh and blanched vegetables. A true local delicacy.

# LOVE IS SIGNATURE รสเด่นไม่เขี้ยว

380.-



LOVE IS PHAD THAI

ผัดไทยกุ้งสด 泰式粿条炒虾

One of the world's favorite noodle dishes, our homemade secret sauce is the heart and soul of the authentic Phad Thai. To enhance its flavor, our Chef has created the new appearance to this all-time-favorite dish with fresh and delightful ingredients.



PLA SAI TOD KAMIN



ปลาทรายทอดขมิ้น 姜黄煎鱼

In this dish, a fresh sand fish is marinated in a turmeric paste that adds colour and an incredible flavour. Deep fried, the skin becomes as golden as the flesh inside.

270.-

220.-



BAI LIENG PHAD KHAI

ใบเหลียงผัดไข่ 梁叶炒蛋

The fragrant notes of the gnetum leaf are maintained and infused with a light sauce in this refreshingly tasty stir-fry. With added egg, it comes to life as one of Southern Thailand's most favourite dishes.



KUA GLING PLA



ด้วงกลิ้งปลา 泰南式热辣咖喱炒鱼末

Bright colours and powerful flavours identify this dish as a true Southern Thai folk staple. Fresh fish is marinated in a paste of turmeric, lemongrass, galangal, kaffir lime leaves and shrimp paste and sauteed until its sizzling fragrance fills the kitchen. Spicy and hot, a must try for any daring diner.

350.-



250.-



MOO YANG BAI CHA PLU

หมูย่างใบชะพลู 烤猪野胡椒叶

An ancient Thai recipe, a mixture of herbs such as coriander roots, shallots and garlic and the fragrant plu leaf marinate pork which is later grilled to perfection.



เมนูเรียกน้ำย่อย  
แสนอร่อยได้คุณค่า

# APPETIZER & SALAD

1. MOO YANG BAI CHA PLU 🍷 250.-  
หมูย่างใบชะพลู 烤猪野胡椒叶  
Grilled marinated pork wrapped in wild pepper leaf
2. MOO SARONG 250.-  
หมูสอดรัง 纱笼猪肉  
Deep fried noodle-wrapped pork ball
3. PLA SAI TOD KAMIN 🍷 270.-  
ปลาทรายทอดขมิ้น 姜黄煎鱼  
Southern Thai style deep fried sand whiting fish with turmeric
4. GAI HOR BAI TOEY 220.-  
ไก่ห่อใบเตย 香兰叶包鸡  
Deep fried juicy chicken breast wrapped in aromatic pandan leaf
5. PEEK GAI THOD NAM PLA 220.-  
ปีกไก่ทอดน้ำปลา 鱼露炸鸡翅  
Deep fried chicken wing with fish sauce
6. YUM MA KHUEA YAO GOONG SOD 🌶️🍋 290.-  
ยำมะเขือยาวกุ้งสด 凉拌茄子虾  
Grilled green eggplant with minced pork and prawns salad in chili lime dressing
7. YUM TUA PUU GOONG SOD 🌶️🍋 290.-  
ยำถั่วพูกุ้งสด 凉拌四棱豆虾  
Crunchy winged bean salad with prawns, minced pork and boiled egg in chili paste dressing



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## SOUP ซุปไทยรสจัดจ้าน

### 8. TOM YUM GOONG MAPROW ON 🌶️🌿 490.-

ต้มยำกุ้งมะพร้าวอ่อน 冬阴功年轻的椰子

River prawns in spicy Tom Yum soup with young coconut, lemongrass, galangal, shallot, coriander, chili and straw mushroom

### 9. TOM KHA GAI 🌿 320.-

ต้มข่าไก่ 椰奶鸡汤

Chicken breast in coconut cream soup with galangal, lemongrass, lime and straw mushroom

### 10. GAENG LIANG GOONG SOD 🌿🍷 350.-

แกงเลียงกุ้งสด 香辣混合蔬菜虾汤

Traditional vegetable shrimp paste broth with prawns, local herbs & spices

### 11. GAENG JUED SAM SAHAI 🌿 320.-

แกงจืดสามสหาย (กุ้ง ปลา ไก่)

三朋友清汤 (虾, 鱼, 鸡肉)

Clear soup with prawns, fish, chicken breast, white radish, cabbage and spring onion



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# LOCAL อาหารถิ่นสไตส์ปักข์ใต้

12. BAI LIENG TOM KATI GOONG SOD 🍷 320.-

ใบเหลียงต้มกะทิกุ้งสด 梁叶煮椰奶虾

Baegu leaves and prawns in coconut milk soup

13. MUEK WAAN 290.-

ปลาหมึกผัดหวาน 鱿鱼炒甜酱

Caramelized squid with fresh spices

14. NAM CHUB GOONG SOD 🌶️🌿🍷 290.-

น้ำจืดขบขำกุ้งสด 泰南式虾酱

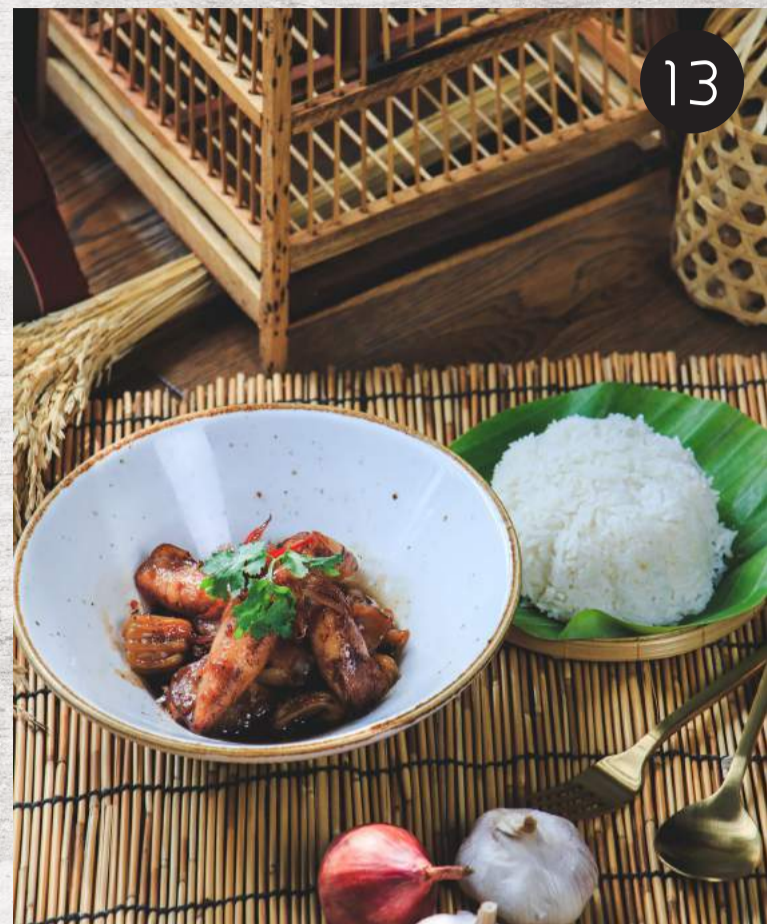
Chili shrimp paste dip with fresh shrimp, served with local vegetables

15. GAENG SOM PLA TA-LING PLING 🌶️🌿🍷 420.-

แกงส้มปลากระพงกับลูกตะลิงปลิง

鲈鱼酸辣清汤和Ta-ling Pling

Southern Thai sour curry soup with sea bass fillet and bilimbing fruit



13



14



16

16. KUA GLING PLA 🌶️🍷 350.-

ด้วงปลิงปลา 泰南式热辣咖喱炒鱼末

Sauteed fish fillet in hot and spicy curry with turmeric, green peppercorn and kaffir lime leaves

17. GAENG KUA PLA BAI RA 🌶️ 420.-

แกงด้วงปลาใบรา 泰南式红咖喱鱼

Fish fillet in red curry coconut milk with cumin leaves

18. GAENG PRIK PLA SAI 🌶️ 320.-

แกงพริกปลาทราย 鱼辣清汤

Sand whiting fish and cumin leaves in red curry

19. BAI LIENG PHAD KHAI 🍷 220.-

ใบเหลียงผัดไข่ 梁叶炒蛋

Stir fried baegu leaves with egg and crispy shrimp

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# CURRY ทรอยอย่างแรง รสแกงไทย

20. GAENG PUU BAI CHA PLU 🌶️ 450.-

แกงปูใบชะพลู 咖喱蟹野胡椒叶

Crab meat and wild pepper leaves in red curry coconut milk

21. GAENG KIEW WAAN NUE 🌶️🌿 390.-

แกงเขียวหวานเนื้อ 绿咖喱牛肉

Beef tenderloin in green curry coconut milk with eggplants and sweet basil leaves

22. GAENG MOO KLUAY DIB 🌶️ 320.-

แกงหมูกล้วยดิบ 生香蕉红咖喱猪肉

Pork tenderloin and green banana in red curry coconut milk



23. GAENG KUA SUPPAROD GOONG 🌶️ 350.-

แกงตัวลิบประดกุ้ง 菠萝咖喱虾

King prawn and pineapple in red curry coconut milk

24. PANAENG GAI YANG 🌶️🌿 320.-

พะแนงไก่ย่าง 泰式帕能咖喱烤鸡肉

Grilled chicken breast in Panaeng curry with coconut milk and kaffir lime leaves

25. MASSAMAN GAI 🌶️🌿 320.-

แกงมัสมั่นข่องไก่ 玛莎曼咖喱鸡腿

Slow-cooked Massaman curry with chicken drumstick, sweet potatoes, shallots and peanuts



## THAI MAIN DISH จานหลักเลิศรส

- 26. NUE KEM TOM KATI** 390.-  
**เนื้อเค็มต้มกะทิ** 咸牛肉煮椰奶  
 Salted dried beef in coconut milk soup with fresh chilis, shallots, lemongrass and kaffir lime leaves
- 27. GAENG RANJUAN TALAY** 🌶️🍷 390.-  
**แกงรัญจวนทะเล** 海鲜虾酱辣清汤  
 Seafood curry seasoned with shrimp paste chili sauce
- 28. KRAPROW MOO YANG BORAN** 🌶️ 320.-  
**กระเพาะหมูย่างโบราณ** 嘎抛烤猪肉  
 Grilled pork tenderloin in hot basil leave sauce, chili and galangal
- 29. PHAD SAM CHUN** 350.-  
**ผัดผักสามชุกกุ้งสด** 三臭菜炒虾细粉条  
 Ancient style stir fried glass noodle with prawns, climbing wattle vegetable, bitter bean and garlic

# THAI MAIN DISH จานหลักเลิศรส



30. GOONG MAKHAM 520.-  
กุ้งมะขาม 炸王虾配罗望子酱  
Deep fried King Prawn with tamarind sauce

31. PLA PHAD MED MA MUANG 450.-  
ปลาผัดเม็ดมะม่วง 腰果炒鱼  
Deep fried whole fish with stir fried cashew nut sauce

32. PLA THOD NAM PLA 450.-  
ปลาทอดน้ำปลา 鱼露炸鱼  
Deep fried whole fish with fish sauce, served with spicy green mango salad

33. PLA TOM YAM HAENG 🌶️ 450.-  
ปลาต้มยำแห้ง 干酸辣鱼汤  
Stir fried whole fish with spicy Tom Yum sauce and fresh herbs



34. PLA YANG SAMUN PRAI 450.-  
ปลาย่างสมุนไพร 烤鱼草药  
Herbal grilled whole fish with spicy chili dip and vegetable



35. HOR MOK TALAY YANG 🌶️ 390.-  
ห่อหมกทะเลย่าง 泰国烤咖喱海鲜在香蕉叶  
Grilled seafood curry pudding wrapped in banana leaf
36. KHAI JEAU PUU 250.-  
ไข่เจียวปู 蟹肉煎蛋  
Crispy omelet with crab meat



# RICE & NOODLES อร่อยล้ำไม่ซ้ำใคร

37. LOVE IS PHAD THAI 🌿 380.-

ผัดไทยกุ้งสด 泰式粿条炒虾

Stir fried rice noodle in tamarind sauce with king prawn, bean sprout, tofu, shallot and spring onion

38. KHAO PHAD LONG RUE 🌶️ 350.-

ข้าวผัดน้ำพริกสงเรือ 泰式辣酱炒饭

Spicy shrimp paste fried rice served with caramelized pork, salted egg, deep fried local mackerel and fresh vegetable

39. KUAI TEAW KUA GAI 290.-

ก๋วยเตี๋ยวตัวไก่ 鸡肉炒河粉

Stir fried large noodle with chicken, vegetable and egg

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# DESSERT ของหวาน ชวนหลงใหล



42

40. MANGO & STICKY RICE 220.-

ข้าวเหนียวมะม่วง 芒果糯米饭

Sweet mango with aromatic sticky rice and coconut cream

41. GLUAY BUAD CHEE 190.-

กล้วยขาวช้ขะพริ้วอ่อน

香蕉和年轻椰子在椰奶

Banana and young coconut meat in sweet coconut milk

42. TAB TIM GROB 220.-

ทับทิมกรอบ 椰香石榴冰

Water chestnuts in syrup and coconut milk

43. BUA LOI NAM KING 190.-

บัวลอยน้ำขิง 姜汁甜汤

Black sesame dumpling in warm ginger syrup

44. GLUAY CHUEM 190.-

กล้วยไข่เชื่อมกับไอศกรีมกะทิ

蜜糖香蕉和椰奶冰淇淋

Candied banana and coconut ice cream

45. POLLAMAI 150.-

ผลไม้รวม 季节水果

Seasonal fruit platter

46. ICE CREAM SCOOP 90.-

ไอศกรีม

冰淇淋香草，巧克力，草莓，椰奶，芒果，榴莲和柠檬果子

Vanilla, chocolate, strawberry, coconut, mango, durian, lemon sherbet



43



44