

THE
VERANDAH

THE VERANDAH

Welcome to The Verandah, our all day dining restaurant where we serve you comfort food and local favourites of the highest quality in a relaxed atmosphere.

We use only the freshest ingredients which are carefully selected by our kitchen team.

In case you should have any dietary requirements or allergies, please do inform your waiter or waitress. We will be delighted to assist and to accommodate your needs.

To ensure a comfortable dining experience for all guests, we kindly ask that customers turn off the volume on their electronic devices and refrain from using speakerphones.

Enjoy your meal.

THE VERANDAH

SALADS

-  **Tomato and Mozzarella Salad** 480.-
Basil and pine nut pesto with balsamic dressing
-  **The Verandah Chef's Salad** 540.-
Parisian ham, chicken breast, cheese, boiled egg, anchovy, tomato and smoked salmon
- Niçoise Salad** 490.-
Pan seared tuna loin, lettuce, olives, onions, potato, confit capsicum, olive tapenade, green beans, egg, anchovy, balsamic vinegar and lime dressing
- Caesar Salad** 500.-
Parmesan, anchovy and focaccia croutons
Add sautéed prawns or chicken breast strips 570.-
- The Verandah's 'Greek Salad'** 500.-
Feta cheese, Kalamata olives, green capsicum, cucumber, red onion, tomato, thyme, garlic and red wine vinaigrette served in crispy pita bread cup

WELLNESS

-  **Organic Barley, Mango and Pomelo Salad** 430.-
Capsicum, young sprouts and orange-passion fruit dressing
Add roasted prawns with Cajun spices 570.-
-  **The Oriental Crabmeat Salad** 500.-
Ripe papaya filled with crab and asparagus
-  **Fresh Vietnamese Spring Roll** 500.-
Rice paper filled with prawns and vegetables from the Royal Project

Dishes marked  indicate The Verandah's Vegetarian dishes  Vegan  Mildly Spicy  Spicy  Gluten Free
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APPETIZERS

Steak Tartar

150 day grain-fed beef tenderloin bound in traditional garnish,
65° egg yolk, sour dough toasted bread, mixed salad

710.-

Arabian Cold Mezze

Hummus, tzatziki, fatush salad and eggplant dip with pita bread

460.-

Homemade Scotch egg

Soft egg wrapped in pork sausage coated in crispy bread crumbs,
served with Piccalilli pickled vegetables

550.-

Smoked Salmon

With onion rings, capers and horseradish cream

540.-

Deep-fried Squid

With tartar sauce and fresh lemon

430.-

SOUPS

Pumpkin Velvet Cream Soup

With coconut milk

370.-

Gazpacho Soup

With extra virgin olive oil and croutons

370.-

Shellfish Bisque

Lobster ragout, aromatics, sour cream

390.-

French onion soup

Gruyere crostini

370.-

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PASTA

Spaghetti, penne or linguine with your choice of sauce

 Tomato and Basil	440.-
Bolognese Minced meat sauce	460.-
Carbonara Cream sauce with bacon	460.-
 Arrabbiata Fresh tomato and chilli	440.-
 Aglio, Olio e Peperoncino Garlic, olive and chilli oil	440.-
 Seafood Spaghetti Tomato-chilli sauce, crabmeat, squids, scallops, shrimps and clams	550.-
Spinach and Ricotta Cannelloni Pumpkin purée, gratinated with Béchamel sauce	470.-

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SANDWICHES

The Verandah's Club Sandwich 510.-
Sliced chicken, ham, tomato, egg, onion, bacon and rocket

✦ **Homemade Falafel Tortilla Wrap** 460.-
Fried chickpea cakes, grilled zucchini, mint, hummus, cumin raita and waffle fries

Tandoori Chicken in Pita Bread 500.-
Lettuce and tomato dressed with lemon juice, mint and olive oil
Cajun-spiced fried potatoes and fresh mint yoghurt dip

HOT SANDWICHES

Grilled Australian Beef Tenderloin Steak Sandwich 570.-
Toasted French bread, Dijon mustard, iceberg lettuce, grilled tomato and sautéed onions

Traditional 'Croque Monsieur' 540.-
Grilled French ham and cheese sandwich, served with mixed salad

Chicken Caesar Tortilla Wrap 490.-
Grilled chicken, Romaine lettuce, parmesan cheese, Caesar dressing with waffle fries

BURGERS

The Oriental Classic 500.-
Tomato, lettuce, onion rings, cheese and bacon in a sesame toasted bun with French fries

Pulled Chicken Burger 490.-
Mexican spiced pulled chicken, avocado salsa in charcoal bun

✦ **Tonkatsu Tofu Burger** 460.-
Tonkatsu marinated tofu, shredded cabbage in a sesame toasted bun with French fries

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MAIN COURSES

Fish and Chips	620.-
Mashed green peas, malt vinegar and tartar sauce	
 Roasted Snow Fish Fillet	760.-
Crushed potatoes, cucumber, dill-butter sauce	
 Lamb Shank	690.-
Slow braised lamb shank, colcannon potato, slow roasted shallot, red wine sauce	
Marinated Beef Short Ribs	680.-
Potato croquettes and grilled vegetables	
Blue Mussels Marinière Style	740.-
Ramy Chardonnay, parsley served with French fries	
 Roasted Sea Bass Fillet Stuffed with Mushroom Duxelle	620.-
Sautéed quinoa and spinach, mixed mushrooms, semi-dried tomatoes, white wine and porcini sauce	
Pork Schnitzel	600.-
Pan seared breaded pork tenderloin, charred lemon, boiled potatoes or French fries	
  Grilled Vegetables from the Royal Project	400.-
Served with a variety of dips	

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FROM THE GRILL

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|  250 gr. Australian Grain-Fed Beef Rib Eye
With your choice of green peppercorn, Béarnaise or red wine sauce | 1,350.- |
|  180 gr. Australian Grain-Fed Beef Tenderloin
With your choice of green peppercorn, Béarnaise or red wine sauce | 1,410.- |
|  Grilled Pork Chop
With mustard sauce Charcutière | 540.- |
|  Grilled Marinated Chicken Breast
With mushroom sauce | 510.- |
|  Grilled Free-Range Australian Lamb Chops
With rosemary pan-jus | 1,000.- |
|  Grilled Tiger Prawns
With garlic butter or spicy seafood sauce | 760.- |
|  Tasmanian Salmon Fillet
With Beurre Blanc sauce | 650.- |

All items from the grill will be served with a mixed green salad and your choice of one side dish.

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|   Steamed Hom Mali Rice | 130.- |
|  Home-made Mashed Potatoes | 180.- |
|  Sautéed Market Vegetables | 190.- |
| French Fries or Fried Skin Potato Wedges | 170.- |
|  Sautéed Spinach with Toasted Pine Nuts | 190.- |
|  Baked Potato with Sour Cream, Bacon and fine Chives | 170.- |
|  Assorted Sautéed Mushrooms | 190.- |

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TRADITIONAL THAI CUISINE

 KHONG WAANG RUAM Selection of Oriental tapas with assorted dips	580.- (for two persons)
  PO PIA JAY Golden deep-fried vegetable spring rolls served with sweet plum dip	380.-
   YAAM HED Mixed spiced mushroom salad with papaya and tempura enoki	360.-
 YAAM SOM-O Exotic Thai pomelo salad with chicken threads, shrimps, fried shallots, minced chicken, prawn sauce, crispy fried garlic and peanuts	430.-
  SOM TAAM THAI Green papaya salad with string beans, cherry tomatoes, peanuts, chopped dry shrimps, garlic and chillies	340.-
  TOM YAAM GOONG Thai blue river prawns and straw mushroom soup with chillies, lime, lemongrass, galangal and kaffir lime leaves	480.-
 TOM KHA GAI Chicken and straw mushroom coconut milk soup with bird's eye chillies, galangal and kaffir lime leaves	440.-
Chef's recommendation	
 PHAD THAI Wok-fried rice noodles with blue river prawns and Chinese chives, banana blossom and bean sprouts	510.-
ASSORTED SATAY Grilled chicken, prawns, pork and beef skewers with peanut sauce and shallot-cucumber dip	450.-
KHAW PHAD ORIENTAL The Oriental fried rice with chicken, pork and prawns topped with fried egg and accompanied with assorted satays	470.-
WONTON NOODLE SOUP Delicately flavoured egg noodle and shrimp wonton soup with seasonal Chinese greens and barbeque pork	400.-

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TRADITIONAL THAI CUISINE

GUAY TIEW NUEA 400.-

Beef noodle soup with beef balls, sliced beef, bean sprouts, spring onions and fried garlic flakes

 **PLA NUENG SEE IEW** 560.-

Steamed sea bass fillet with mushrooms, ginger and soy sauce and steamed Hom Mali rice

 **GAENG KHIAW WAAN GAI, MOO RUE NUEA** 530.-

Green chicken, pork or beef curry with eggplant steamed Hom Mali rice and condiments

 **PANANG** 530.-

Wok-fried pork, chicken or beef in a spiced red curry paste finished with coconut, basil and served with Hom Mali rice

 **GAI PHAD MED MA-MUANG** 460.-

Stir-fried chicken threads with cashew nuts, dry roasted chillies, spring onions, straw mushrooms, onion and baby corn

Chef's recommendation

 **KHAO SOY GAI RUE NUEA** 450.-

Northern style chicken or beef coconut yellow curry with boiled and crispy fried noodle, straw mushrooms and condiments

 **PHAD GA-PROW MOO, GAI RUE NUEA** 450.-

Stir-fried pork, chicken or beef with holy basil leaves, garlic and chillies, with steamed Hom Mali rice and fried egg

PHAD PHAAG 370.-

Wok sautéed vegetables and mushrooms with soy sauce, garlic, and steamed Hom Mali rice

PHAD SEE IEW GAI, MOO RUE NUEA 430.-

Stir-fried large rice flour noodles with chicken, pork or beef and kale leaves

RAD NAA 430.-

Stir-fried large noodles with pork or beef or chicken served with gravy

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DESSERTS

-  **Profiteroles** 290.-
Choux puff with vanilla ice cream, warm chocolate sauce
-  **Apple & Pear crumble** 300.-
Warm apple and pear, sultana compote,
Butterscotch ice cream
- Cheesecake** 300.-
White chocolate kaffir lime ice cream
-   **Classic Banana Split** 300.-
Banana, whipped cream, raspberry and chocolate sauce,
vanilla strawberry and chocolate ice cream
-   **Selection of Seasonal Fruits** 240.-

THAI DESSERTS

- Ripe Mango and Sticky Rice with Condiments** 280.-
- Chilled Water Chestnut Jewels in Sweetened Coconut Milk** 280.-
- Assortment of Thai Petits Fours** 250.-

Home-made Ice Creams 90.- per scoop

Flavours

Banana	Coffee
Pistachio	Vanilla
Coconut	Chocolate
Rum and Raisin	Green Tea
Yoghurt Ribbon	

Home-made Sorbets 90.- per scoop

Flavours

Lime	Yoghurt
Blueberry	Hibiscus
Buttermilk	Raspberry
Mixed Fruit	Strawberry
Mango-Passion Fruit	Pineapple
Banana-Passion Fruit	

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BEVERAGES

Your selection of freshly brewed TWG teas served hot or iced	190.-
Nuwara Eliya OP, English Breakfast, English Earl Grey, Royal Darjeeling FTGFOP1, 1837 Black Tea, Sencha, Jasmine Monkey King, Silver Moon, Apple Tea	
The Oriental Blend Coffee or Decaffeinated Coffee	190.-
Cappuccino or Iced Cappuccino	230.-
Latte or Iced Latte	230.-
Espresso Macchiato	210.-
Espresso	200.-
Double Espresso	220.-
Iced Coffee or Iced Tea	190.-
Hot or Cold Milk, Ovaltine or Hot Chocolate	180.-
Herbal Teas and Infusions	190.-
Chamomile, wild mint, lemongrass or Verbena	
Japanese Green Tea or Korean Ginseng Tea	190.-
Milkshakes	250.-
Strawberry, chocolate, banana and passion fruit, vanilla, mango or coconut	
Fresh Juices	230.-
Mango, pineapple, orange, pomelo, watermelon, sweet melon papaya, carrot, tomato or celery	

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SMOOTHIES

250.-

Health Booster

Mango, papaya, fresh orange juice, celery

Lychee Beetroot

Beetroot, lychee juice, ginger, low-fat yoghurt

Lift-Me-Up

Fresh carrot juice, fresh orange juice, passion fruit

Green Bliss

Fresh lemongrass tea, celery, low-fat yoghurt, honey

Tropical Blend

Banana, fresh orange juice, pineapple juice, mango, low-fat yoghurt

Revitalizer

Aloe vera juice, papaya, mango

Exotic Delight

Melon puree, dragon fruit, lychee juice, pear, lime, syrup

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✿ **Coconut Strawberry & Rhubarb**
Fresh coconut mousse, strawberry & rhubarb compote, crunchy streusel
Baht 120.- per piece



✿ **Choco-Trio Cube**
Dark, milk and white single origin chocolate mousse, crunchy feuillentine, mirror glaze
Baht 160.- per piece



✿ **Vanilla Mango & Banana**
Light vanilla mousse, mango & banana compote, soft banana bread
Baht 145.- per piece



✿ **Banoffee**
Soft caramel, fresh banana, speculos crumble, passion fruit, vanilla chantilly
Baht 170.- per piece



✕ **Berries Vanilla Pavlova**
Crisp meringue, vanilla chantilly, fresh berries
Baht 145.- per piece



✿ **Hazelnut Gianduja**
Milk chocolate mousse, hazelnut praline cream spiral, crunchy chocolate leave
Baht 185.- per piece



✿ **Almond Pithiviers**
Puff pastry
Almond pastry cream
Anise liqueur
Baht 135.- per piece



✿ **Black Forest Cake**
Dark cherries
Chocolate sponge
Chantilly
Kirsch syrup
Baht 135.- per piece



✿ **Oriental Apple Crisp**
Fresh apple slices
Traditional pie dough
Baht 135.- per piece



✕ **4 Signature Macarons**
✿ Choose from 10 of our signature flavours
Baht 55.- per piece

DAILY CAKE AND COFFEE SET

Available between 3pm-6pm

Choose any of the following freshly baked pastries
or cakes along with selected coffees and teas

295.-

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