

SET LUNCH MENU

"Please select one item form each course"



CHICKEN SATAY



PHAD THAI GHOONG



TROPICAL FRESH FRUIT

 *Gluten Free dishes*

STARTER



GREEK SALAD

*tomatoes, cucumber, onion and bell peppers.
Served dressed with oregano
vinaigrette, imported Feta cheese and Kalamata olives.*

CAESAR SALAD

With garlic croutons and pickled red onion

CHICKEN SATAY

Marinated chicken satay served with peanut sauce

POR PIA TORD

Golden fried spring roll filled with seafood and oriental vegetables



TOM KHA GAI

Chicken in coconut milk soup with fresh herb

MAIN COURSE

SPAGHETTI

With your choice of meat sauce, tomato sauce or carbonara sauce

RIGATONI

*Rigatoni pasta served with classic beef and pork Bolognese sauce.
Topped with imported parmesan cheese.*

PRIME BURGER

Served with french fries and vegetables pickled.

PAN SEARED FILLET OF RED SNAPPER

*Served with asparagus, vine tomatoes and new potatoes.
Complimented with dill-mustard scented sour cream.*



PHAD KRAPRO RAAD KHAO

*Stir-fried pork, beef or chicken with basil leave
served with steam rice.*

PHAD PREW WHAN RAAD KHAO

*Sautéed fish fillet, pork or chicken with sweet and sour sauce
Served with steam rice.*

PHAD THAI GHOONG SOD

Famous "Thai style" fried noodles with fresh prawn.

DESSERT

MANGO TART

With ice cream and vanilla sauce

CARAMEL CUSTARD

With apple caramel and whipped cream



TROPICAL FRESH FRUIT

Fresh fruit in season

CHOICE OF ICE CREAM

Vanilla, chocolate, strawberry, coconut and sherbet

DINNER MENU



SEARED YELLOW FIN TUNA BELLY



TIGER PRAWN AND SEA SCALLOP COCKTAIL



ANDAMAN SEAFOOD SALAD



ASPARAGUS CREAM SOUP



Chef's Recommendation



Gluten Free dishes

APPETIZERS

US SCALLOPS

Pan fried US Sea scallops served on a bed of carrot puree and sautéed spinach. Served with truffle sauce and drizzled with truffle oil

SEARED YELLOW FIN TUNA BELLY

Sesame crusted. Served with crispy onions and Japanese Ponzu sauce

BLUE SWIMMING CRAB CAKES

With Edamame succotash and red pepper Remoulade sauce

TIGER PRAWN AND SEA SCALLOP COCKTAIL

Highland lettuce and brandy cocktail sauce

TUNA AHI TARTAR

With Hass avocado, Asian dressing, and spring onions. Complimented with Ebiko shrimp roe, crispy wonton and wasabi mayo

ANGUS BEEF CARPACCIO

With Cipriani sauce, salsa verde, marinated bell peppers, truffles and greens

SALADS

CAESAR SALAD

Traditional Caesar salad topped with pan seared salmon, bacon bites and garlic croutons

ANDAMAN SEAFOOD SALAD

Squid, prawns, black mussels and fish fillet dressed in a Mediterranean style. Garnished with capper berries and vine tomatoes

SOFT SHELL CRAB SALAD

With pickled shallots and spring onions, green asparagus, baby romaine and truffle pink sauce

SEARED DUCK BREAST SALAD

With pomegranate and pomegranate vinaigrette. Complimented with oranges, wild rocket, pickled beetroot tartar and balsamic caviar

SOUPS

ANDAMAN CRAB BISQUE

With crab meat, tomato salsa and green asparagus

TALAY'S SEAFOOD SOUP

Fresh seafood from the Andaman Sea in a classic Mediterranean style

SPLIT PEA SOUP

Cumin scented, served with spicy oil and yogurt sauce

GREEN AND WHITE ASPARAGUS CREAM SOUP

Served with asparagus heads, crispy bacon, blue cheese and ciabatta croutons

We are happy to accommodate all diets. Should you have any other requirement, please discuss with our waiter.

DINNER MENU



CHICKEN TWO WAYS



THE TALAY TRIO FISH



GRILLED TIGER PRAWNS



TROPICAL FRUIT PLATTER

MAINS

THE SANDS AND SEA

Grilled beef tenderloin and tiger prawns wrapped sea scallops, green baby bok choy, potatoes with rosemary sauce and lobster reduction

THE FIRE FISH

Our famous whole grouper, deliciously flamed at your table with fresh lemongrass sauce and crispy garden herbs

SEAFOOD SYMPHONI

Grilled tiger prawns, sea bass fillet, squid, black mussels and rock lobster. Served with a sauce trio and grilled seasonal vegetables

THE TALAY TRIO FISH

480

Grilled fillet of grouper, salmon and sea bass, garnished with new potatoes, seasonal vegetables and a sauce trio

CHICKEN TWO WAYS

Chicken breast roulade filled with mushrooms and wrapped in Parma ham and a slow-cooked crispy leg comfit. Served with potato-truffle mousse and red wine sauce

CRISPY PORK BELLY

Served with Gorgonzola sauce, carrot puree and red wine reduction. Complimented with baby potatoes and seasonal vegetables

GRILLED TIGER PRAWNS

Served on a bed of green pea mousseline with crispy chorizo, chorizo oil and tomato comfit

DESSERT

BROWNIES

Served warm with banana ice cream and almond cream

TRIO CRÈME BRULEE

Vanilla, lemon grass and ginger. With crispy brown sugar

GIANDUJA TART

With raspberry sorbet and fresh pomelos

SAFFRON PANNA COTTA

With mango puree, pistachio pralines, berries and meringue

TROPICAL FRUIT PLATTER

And array of fresh fruit in season

CHOICE OF ICE CREAM

Vanilla, chocolate, strawberry, coconut, sherbet

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Chef's Recommendation



Gluten Free dishes