

# Lava

An arched entrance welcomes guests to the beachside restaurant serving a range of creative European and Thai dishes against a panoramic ocean backdrop. Themed around the idea of 'fire', freshly caught seafood and the finest cuts of meat are cooked according to your chosen style of flamed, grilled, baked or barbecued. An outdoor lounge area provides guests with a more relaxed setting to enjoy the same fine dining menu under the stars.

## Starters

<b>Tomato Bruschetta, Oregano, and Organic Olive Oil</b> มะเขือเทศอบกระทู้น้ำเต้า * (V) (Gluten)	410
<b>Poached Lobster, Slow Roasted Tomatoes, Arugula, Basil, Avocado and Mango</b> สลัดกุ้งหิมทะเล	670
<b>Grilled Chicken Salad, Roasted pepper, Cherry tomato, Goat Cheese, Wild rocket and Pine nuts</b> สลัดไก่ย่าง (Nuts & Lactose)	600
<b>Traditional Fisherman Soup, Served with Garlic, Croutons, Cheese and Its Traditional Rouille</b> ซุปข้นปลาทะเล (Alcohol)	590
<b>Cream of Fresh Mussels, Soup Flavored with Curry</b> ซุปครีมหอยแมลงภู่ (Alcohol & Lactose)	620
<b>Beef Carpaccio</b> เนื้อคาร์พaccio  With Rocket, Pine Nuts, Aged Balsamic Vinegar and Parmesan (Lactose & Nuts)	510
<b>Fresh Shellfish Platter on Ice, 2 Fine de Claire Oyster, 3 Mussels, 3 Prawns, 1 Blue Crab, 1 Slipping Lobster</b> ซีฟู้ดออนไอซ์	1600
<b>Fresh Oyster Platter, 6 Fine de Claire "Marennes d'Oléron"</b> หอยนางรมสด	1100

## Pasta

(With Your Choice of Pasta "Spaghetti / Penne / Tagliatelle")

<b>Beef Bolognese</b> ซอสเนื้อ (Gluten)	480
<b>Arrabbiata</b> ซอสมะเขือเทศ (V) (Gluten)	450

## Mains

### Unlimited Seafood & Meat Lovers Live Charcoal Grill

ชุดอาหารทะเลและเนื้อนอกรวมอย่างบนเตาถ่าน

2350

Add a choice of one starter (no platters) or Taste of Thailand, extra 200 per person

Add a choice of one starter (no platters) and Taste of Thailand, extra 500 per person

#### Local and Imported Meat

ประเภทเนื้อ

Koh Samui Organic Chicken  
Local Duck  
Black Angus Beef Strip Loin  
Wagyu Beef Flank  
Black Angus Beef Rib Eye  
Western Australian Lamb Rack  
Suratthani Pork Chop

#### Seafood Selection

ประเภทซีฟู้ด

Barracuda  
Blue Crab  
White Snapper  
Red Snapper  
Rock Lobster  
Local Sea Bass  
Prawn

#### Side Dishes

เครื่องเคียง

Roasted Potatoes  
Mashed Potatoes  
French Fries  
Sautéed Mushrooms  
Roasted Pumpkin  
Fried Rice  
Grilled Vegetables  
Mixed Green Salad

#### Selection of Sauces

ประเภทซอส

Béarnaise  
Lemon  
Sweet and Sour  
Thai BBQ Chili  
Red Wine  
Pepper  
Mushroom

### Famous Bouillabaisse de Marseille

ซุปนุญาเบสซ์ทะเล

Red Snapper, Black Pomfret, Sea Bass, Rock Lobster, Blue Crab, Tiger Prawn and Mussels Marinated with Olive Oil, Saffron, Garlic, Star Anise, Fresh Fennel, and Onions All served with Its Traditional Soup

(Alcohol)

2100

#### T Bone Steak

เนื้อสันนอกติดกระดูก

From the Short Loin Primal

1350

#### Côte de Bœuf

เนื้อสันหลวมติดกระดูก

Single Rib Cut from the Centre of a Full Rib, Cooked on Charcoal BBQ

2900 (for two person)

#### Live Phuket Lobster

กุ้งมังกรสด จากภูเก็ต

Catch Your Lobster from the Tank and Cook It Your Way

3900


#### Moules Marinière

หอยแมลงภู่ผัดไวน์ขาว

Fresh Mussels Cooked in a Shallot, Onion, Celery, and White Wine Broth with Fresh Cream Served with French fries

(Alcohol & Lactose)

990

Vegan = Vegan Dishes V = Vegetarian Dishes \* = Half Board and Full Board  = Dishes contain Pork

Please inform our team of any allergies or dietary requirements so we can recommend suitable menu item.


All prices in Thai Baht and subject to 10% service charge and applicable government tax.



# Lava

An arched entrance welcomes guests to the beachside restaurant serving a range of creative European and Thai dishes against a panoramic ocean backdrop. Themed around the idea of 'fire', freshly caught seafood and the finest cuts of meat are cooked according to your chosen style of flamed, grilled, baked or barbecued. An outdoor lounge area provides guests with a more relaxed setting to enjoy the same fine dining menu under the stars.

## Taste of Thailand

<b>Tom Yum Seafood</b> , Thai Sour Soup with Seafood and Straw Mushrooms, Medium Spicy ต้มยำทะเล * (Lactose)	590
<b>Nuar Yang Jaew</b> , Grilled Australian Grain Fed Beef Striploin, Vegetable Crudities and Shallot Chili Sauce, Slight Spicy เนื้อย่างแจ่ว	650
<b>Som Tam Gai Yang</b> , Green Papaya with Marinated Grilled Chicken, Slightly Spicy ส้มตำไก่ย่าง * (Nuts)	490
<b>Khao Pad Gai Rue Moo</b> Stir-fried Rice, and Choice of Chicken or Pork ข้าวผัดไก่ หรือ หมู * 	620
<b>Pla Tod Rad Prik</b> , Catch of the Day Crispy Wok-fried with Three Flavors of Sauce; Sour, Spicy and Sweet ปลาทอดรสสามรส *	850
<b>Poo Nim Pad Kratiem Prik Thai</b> , Shell Crab Wok-fried with Garlic and Black Pepper Sauce ปูนิ่มผัดรสกระเทียมพริกไทย	700
<b>Gai Pad Med Mamuang</b> , Stir-fried Chicken with Cashew Nuts ไก่ผัดเม็ดมะม่วงหิมพานต์ (Nuts)	650

## The Curry Pot

<b>Gaeng Kiew Waan Spicy</b> , Green Curry, Local Fish or Chicken, Eggplant, Red Chili, Sweet Basil and Kaffir Leaves แกงเขียวหวานไก่ หรือ ปลา	590
<b>Massaman Kea</b> , Braised Lamb in Massaman Curry with Potatoes Onion and Peanuts มัดมันเนื้อแกะ (Nuts)	790
<b>Gaeng Phed Ped Yang</b> , Barbecue Breast of Duck in Red Curry, Medium Spicy แกงเผ็ดเป็ดย่าง *	720
<b>Panaeng Nuar</b> , Aus. Beef grain fed Panaeng Curry, Peanuts, Kaffir Lime Leaves, Coconut Milk, Medium Spicy พะแนงเนื้อ * (Nuts)	690

(All curry pots served with Jasmine rice and are available in a **Vegan** option.)

### Baked Sea Bass Thai Style

ปลากะพงสดอบเครื่องสมุนไพรไทย  
Cooked in a Wooden Oven  
Stuffed with Lemongrass, Garlic, Galangal and Thai herbs  
1800 (for two people)

### Gaeng Garee Pak Ruam

  
แกงกะหรี่ผักรวม (V)  
Yellow Curry with Garden Vegetables  
620

### Fish in Banana-Leaf

ปลาอบห่อใบตอง  
In Central Africa, Both Whole Fish and Fish Filets are cooked in Leaf Packets over Grills or Charcoal Fires. Throughout the Congo River area, the Lingala Word Refers to Liboké. Ajomba or Jomba is the Name Nearer the Atlantic Coast.  
1100



### Fresh Salmon Liboké

ปลาแซลมอนอบใบตอง  
Cooked with Mixed Thai Herbs, Lemon Thai Herbs, Lemon Juice and White Wine (Lactose & Alcohol)  
950

### Seafood Liboké

ซีฟู้ดอบใบตอง  
Cooked with Olive Oil, Onion, Garlic White Wine and Fresh Cream (Lactose & Alcohol)  
950

## Wood Fired Oven Pizza (Lactose & Gluten)

<b>Smoked Duck</b> , Breast Caramelized Onions, Rosemary, Grilled Eggplant and Potato Slices พิซซ่าหน้าอกเป็ดรมควัน	670
<b>Meat Lovers</b> , Wagyu Beef, Spicy Italian Sausage, Chicken Breast Mushrooms and BBQ Sauce พิซซ่าหน้าไส้กรอกอิตาลีเยนและไก่ * 	670
<b>Home Smoked Salmon Dill</b> , Mascarpone, Red Onions and Capers พิซซ่าหน้าปลาแซลมอนรมควัน	650
<b>Five Cheeses</b> , Mozzarella, Ementhal, Gongonsola, Cheddar and Goat Cheeses พิซซ่าหน้า 5 ชีส * (V)	670
<b>Hawaiian</b> , Cooked Ham, Tomatoes, Pineapple and Oregano พิซซ่าหน้าแฮมและสับปะรด * 	560

(All Pizza can be Gluten Free & Free Lactose)

**Vegan** = Vegan Dishes **V** = Vegetarian Dishes  = Dishes contain Pork

\* Items include in the Half Board and Full Board meals  
Half Board and Full Board meals include one starter, one main course and one dessert. All offer dishes are 50% off the A La Carte prices

Please inform our team of any allergies or dietary requirements so we can recommend suitable menu item.  
All prices in Thai Baht and subject to 10% service charge and applicable government tax.

