

THAI FOOD & WESTERN FOOD

APPETIZER

POH PIA THORD	THB 120 ++
Deep fried chicken- vegetables spring rolls, plum sauce	
SATAY GAI	THB 170 ++
Grilled marinated chicken skewer, sweet peanut sauce	
SOM TAM	THB 140 ++
Healthy green papaya salad with peanuts	
SOM TAM THORD	THB 190 ++
Deep fried green papaya salad with Thai style grilled chicken	
LARB MOO	THB 180 ++
Spicy minced pork or chicken salad with Thai herbs	
GARDEN SALAD	THB 210 ++
Salad bowl of crunchy greens with cherry tomatoes, olives, cucumber and carrots with grilled chicken strips and feta cheese, balsamic dressing & French bread	

WESTERN OPTIONS

SPAGHETTI NAPOLI	THB 180 ++
with tomato sauce	
SPAGHETTI CARBONARA	THB 210 ++
with creamy bacon sauce	
PENNE BOLOGNESE	THB 210 ++
with minced beef ragout	
PENNE CREAMY TRUFFLE	THB 260 ++
with mushrooms and shrimp	
PORK SCHNITZEL	THB 310 ++
with French fries	
FISH & CHIPS	THB 270 ++
with sauce tartar	
HUNGARIAN BEEF GOULASH	THB 410 ++
with German spaetzle noodle	

CHEF'S RECOMMENDATION



STIR FRIED DELIGHTS

GAI PAD MED MAMUANG	THB 190 ++
Stir fried chicken with cashew nuts and dried chili	
PHAD KRAPAO MOO	THB 180 ++
Stir fried minced pork with chili and basil leaves	
PHAD NYE NAM MAN HOY	THB 220 ++
Stir fried beef and broccoli with oyster sauce	
PHAD THAI GOONG	THB 170 ++
Fried noodles with shrimps Thai style	
KAO PHAD GAI	THB 160 ++
Fried rice with chicken	
FRIED MACKEREL STEAK	THB 290 ++
with fish sauce and green mango salad	
PLA THORD SAMUN PRAI	THB 430 ++
Deep fried catch of the day with Thai herb sauce	

HARBOUR'S SEAFOOD TREAT

LOBSTER BISQUE	THB 200 ++
with whiskey cream	
YAM WOONSEN	THB 210 ++
spicy glass noodles salad with shrimps	
YAM TALAY	THB 220 ++
spicy seafood salad with Thai herbs	
THORD MAN PLA	THB 170 ++
Deep fried fish cakes with sweet chili sauce	
CATCH OF THE DAY	THB 490 ++
baked "en papillote" with lemon and stuffed with Thai herbs; citrus infused Himalaya basmati rice (approx. 30 min)	
CATCH OF THE DAY	THB 470 ++
Natural grilled on lava stones for freshest flavor of the sea; served with lemon, sea salt and steamed jasmine rice (approx. 30 min)	
JAPANESE KUROBUTA PORK CHOP	
with spicy French fries, tomato cucumber salad and Chimichurri sauce	
	THB 570 ++

A POPULAR HOT DISH

"Tom Yum Goong" is a spicy and sour Thai soup that can be served as a starter or as a main dish with rice.



THAI SOUPS & CURRIES

TOM YUM GOONG	THB 210 ++
Traditional Thai lemongrass soup	
TOM KHA GAI	THB 190 ++
Traditional spicy chicken soup in coconut with Thai herbs	
GAENG KIA WAN	THB 230 ++
Green curry with Thai eggplants and chicken	
GAENG GAREE MOO	THB 200 ++
Yellow curry with pork	
GAENG PED NYE YANG	THB 270 ++
Red curry with coconut milk and beef	

DESSERT

POLAMAI RUAM	THB 100 ++
Seasonal fresh fruits	
GLUAY BUAD CHEE	THB 160 ++
Banana in warm sweet coconut milk	
KAO NIEW MAMUANG	THB 190 ++
Sweet mango with sticky rice and coconut ice cream	
TWO SCOOP OF ICE CREAM	THB 120 ++
with chocolate sauce	
MOLTEN LAVA CAKE	THB 190 ++
on cappuccino cream sauce	

A POPULAR DESSERT

"KAO NIEW MAMUANG"
Sweet mango with sticky rice
This sweet dessert is best enjoyed after a well-spiced main dish, especially to cool down your palate.

The Harbour

Seafood/Thai/Fusion Restaurant

The Harbour Special Cocktail

THB 350++

JUNGLE BIRD

Invented by John J. Poister (1989) this Tiki combined with Dark Rum, Pineapple Juice, Campari, Lime Juice and Sweet Syrup

JUST THAI

Chalong Bay Rum, Lime Juice, Sweet Syrup, Sweet Basil Leaves, Red Chili and a splash of Soda Water

HUA HIN BEACH HOUSE

Mekhong Rum, Lime, ripe Mango, raw Sugar and Mint Leaves

BLOOMING IN CHIANG RAI

Mekhong Rum, Longan Syrup, Lychee Juice, Cherry Blossom and wedge of Lime

ROYAL BUSH

Premium Dark Rum, Lemon Juice, Crème de Cassis, Vanilla Syrup

SIAM TOM YUM FEELING HOT!!!

Chalong Bay Rum, fresh Ginger, Lime Leaves, fresh Lime Juice & its Wedges, Chili and Sweet Syrup, topped up with Soda Water

Classics

THB 260++

COSMOPOLITAN

Vodka, Triple Sec, Cranberry Juice & Fresh Lime Juice

MANHATTAN

Bourbon, Sweet Vermouth, Angostura Bitter

DAIQUIRI

Rum, Fresh Lime & Simple Syrup

MOJITO

Rum, Fresh Lime, Sugar, Mint Leaves & Soda Water

MARGARITA

Tequila, Triple Sec and Fresh Lime Juice. Serve up with a rim of Salt

SIDECAR

Brandy, Triple Sec and Fresh Lime Juice, served as a Martini with Sugar Rim

CAIPIRINHA

Cachaça rum, Fresh Lime, White Sugar and Crushed Ice

NEGRONI

Gin, Sweet Vermouth & Campari

SINGAPORE SLING

Gin, Cherry Brandy, Benedictine and Triple Sec, Pineapple Juice, Fresh Lime

Smoothies & Milk Shake

Strawberry & Raspberry	160++
Peach & Mango	160++
Banana Milk Shake	160++
Chocolate Milk Shake	150++
Strawberry Milk Shake	150++

Fresh & Frozen Juice

Apple Juice	80++
Orange Juice	80++
Pineapple Juice	80++
Mango Juice	80++
Coconut Juice	80++
Watermelon Frozen	140++
Coconut Frozen	140++
Lychee Frozen	140++
Mango Frozen	140++
Strawberry Frozen	140++

Palate Refresher

THB 240++

APEROL SPRITZER

Sparkling Wine, Aperol, Soda, Orange Wedge

MAI TAI

Light Rum, Dark Rum, Orange Curaçao, Pineapple, Orange, Lime Juice, Grenadine

ZOMBIE

Light Rum, Gold Rum, Apricot Brandy, Pineapple, Lime Juice, Grenadine

PINA COLADA

Light Rum, Coconut Liqueur, Pineapple Juice, Coconut Cream

SEX ON THE BEACH

Vodka, Peach Liqueur, Crème de Cassis, Orange Juice, Cranberry Juice

PLANTER'S PUNCH

Dark Rum, Light Rum, Triple sec, Orange and Pineapple Juice

OCEAN DREAM

Vodka, Coconut Liqueur, Pineapple Juice, Lime Juice, top up Sprite

CUBA LIBRE

Light rum, Coca-Cola, Lime Wedge

MARINA ICE TEA

Gin, Rum, Vodka, Tequila, Triple Sec, Lime Juice, top up Coca-Cola

KHLONG SON BEACH ICE TEA

Gin, Rum, Vodka, Tequila, Triple Sec, Cranberry Juice, top up Sprite

Spirits

Rum

Mekhong	170++
Bacardi Light	170++
Captain Morgan	170++
Havana Club 3 Years	200++
Havana Club 7 Years	220++
Chalong Bay	220++
Phraya Rum	250++

Gin

Gordon	170++
Bombay Sapphire	190++
Tanqueray	190++
Hendricks	200++
Beefeater	200++

Vodka

Vodka	190++
Smirnoff	190++
Absolut	190++
Stolichnaya	190++
Grey Goose	200++

Cognac

Camus V.S.O.P	330++
Remy Martin V.S.O.P	330++
Hennessy V.S.O.	330++

Tequila

Sierra Silver	170++
Sierra Gold	190++

Thai &

Scotch Whiskey

Sang Som	170++
Famous Grouse	200++
JW Red label	200++
JW Black label	230++
JW Double Black	250++
Ballantine's 12 Years	200++
Chivas Regal 12 Years	200++
John Jameson	200++
Ancnoc 12 Years	280++
Old Pulteney 12 Years	280++
Glenfiddich	280++

American &

Bourbon

Jim Beam	200++
Jack Daniel's	230++
Gentleman Jack	280++

Apéritif & Digestif

Aperol	170++
Campari	170++
Pernod	170++
Martini Dry	170++
Martini Bianco	170++
Martini Rosso	170++
Sherry Tio Pepe	200++
Grappa	250++
Averna Amaro	350++

Beers

Chang Draught	110++
Asahi	120++
Leo	120++
Chang	120++
Heineken	140++
Singha	120++
Corona	250++

Coffee, Cacao & Tea

Matcha Latte	80++
Freshly Brewed Coffee	90++
Americano	90++
Espresso	90++
Espresso Macchiato	90++
Cappuccino	100++
Doppio Espresso	100++
Latte Macchiato	100++
Café Mocha	100++
Chocolate	80++
English Breakfast	50++
Earl Grey	50++
Chamomile	50++
Jasmine Green Tea	50++
Peppermint	50++

Classic Iced

Signature Iced Coffee	110++
Signature Iced Chocolate	110++
Iced Cappuccino	110++
Iced Espresso	110++
Iced Café Latte	110++
Iced Caramel Latte	110++
Iced Iced Tea	110++
Iced Green Tea Latte	110++

Special Coffee

Affogato Coffee	220++
Irish Coffee	220++
Bailey's Coffee	220++
Diablo Coffee	220++

Soft Drinks

Coke	80++
Diet Coke	80++
Sprite	80++
Fanta	80++
Ginger Ale	80++
Tonic	80++
Water Lemon	80++
Soda	80++
Soda Water	80++
Drinking Water	50++

Italian Soda

Blue Curacao	60++
Green Apple	60++
Strawberry	60++
Mojito Mint	60++
Passionfruit	60++
Lychee	60++
Raspberry	60++