



Room Service Menu

Indulge in Our Exquisite In-Room Dining Experience, With a Menu Crafted Just for You, Paired Perfectly with Stunning Views of the Andaman Ocean from Your Room!

* We are delighted to cater to all dietary needs.

Kindly inform our IRD server of any special requirements.

* Prices are inclusive of service charge and government tax.

"We are pleased to cater to all dietary needs. If you have any specific requirements, please don't hesitate to inform your staff, and we'll ensure your dining experience is tailored to your preferences."



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Camarones Al Mojo De Ajo
กุ้งกระเทียม สไตลเม็กซิกัน



Mexican-style prawns stir-fried in garlic butter, lime, and fresh herbs. Served with crispy tortillas chips. 480.-



Andaman Blue Tartare
ทูน่าทาร์ทาร์



Diced fresh tuna with pineapple and radicchio, finished with balsamic reduction and roasted sesame. 430.-



Tenderloin Dream
คาร์ปาสโซเนื้อสันใน



Thinly sliced raw beef tenderloin served with marinated artichokes, wild rocket, parmesan flakes and honey-mustard vinaigrette. 410.-



Shoreline's K-Chicken
ไก่ทอดเกาหลี ซอสห้วหอม



Crispy fried chicken with sweet and savory Korean-style snow onion sauce. 410.-



Hummus Haven Platter
ฮัมมุสพลาตเตอร์



Homemade falafel served with hummus, warm pita, and coban salad. 390.-

APPETIZER



Golden Risotto Bite
อาร์ริชโตนีร้อตโต้



Crispy risotto balls infused with turmeric and filled with Fior Di Latte Mozzarella served with light arrabiata sauce. 390.-



Zucchini Parmigiana
ซุกกินีอบคอร์ทอนโซล่าชีส



Baked zucchini layered with tomato, parmesan and topped with gorgonzola fondue, a rich vegetarian twist on a classic. 330.-



Crispy Prawn Purses
ปอเปี๊ยะกุ้งทอด



Crispy spring rolls filled with seasoned prawns and fresh herbs, served with pineapple dipping sauce. 390.-



Peri-Peri Fries
เฟรนช์ฟรายส์เปรี-เปรี



Seasoned fries tossed in spices peri-peri seasoning, served with garlic aioli. 290.-

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SOUP

Moroccan Spices Bowl ซุ๊ปเครื่องเทศโมร็อกโก



Traditional Moroccan soup made with lentils, chickpeas, tomatoes, warm spices, and fresh herbs.

330.-



Seaside Ginger Embrace ซุ๊ปแครอทขิงหอยเชลล์



Silky carrot and ginger soup finished with a perfectly sautéed scallop for a refined twist.

430.-

SALAD



Kati's Hearty Steak Salad

สลัดเนื้อย่าง



Slice of marinated Australian Wagyu ribeye beef served over baby cos lettuce, asparagus, sesame, pumpkin seeds, red cabbage, radicchio, rocket, red long chili, bean sprouts, and tamari-lime dressing

610.-



Pistachio Dream Burrata

สลัดบัวร์ราต้า



Creamy burrata with wild rocket, cherry tomatoes, marinated artichokes, chopped pistachios, and Sicilian pesto.

490.-

Atlantic Caesar Salad

ซีซาร์สลัดปลาแซลมอนย่าง



A coastal twist on the classic, with grilled salmon, romaine lettuce, croutons, parmesan, and Caesar dressing.

460.-



Grilled Veggie Mediterranean Salad

สลัดผักย่างเมดิเตอร์เรเนียน



Grilled eggplant and peppers with cherry tomatoes, feta, mint, pickled red onions, and lemon vinaigrette.

370.-

Andaman Zest Ceviche

ปลากุ้งสไตล์เม็กซิกัน



Crunchy tostada covered with refreshing Mexican-style prawn ceviche marinated with lime, chili, coriander, and cucumber.

530.-

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MAINCOURSE



Sheppard Chop
ชีโครงแกะซอสไวน์แดง



Grilled lamb chop served with a flavorful red wine jus and roasted baby potatoes.

1,260.-



Shoreline Beef & Mash
สเต็กเนื้อสันในมันบด



Tender Australian grass feed beef fillet served with creamy mashed potatoes, sautéed mushrooms, and rich beef gravy.

1,110.-



Dill & Citrus Ocean Paket
สเต็กแซลม่อน



Fresh salmon fillet steamed in parchment with dill, asparagus, and gremolata, accompanied by steamed broccoli and cauliflower salad.

800.-



Roasted Baby Rooster
ไก่อบ เสิร์ฟกับซอสถั่ว,
ซอสซาซิก, ซอสมะขาม

Roasted baby rooster marinated with Mediterranean herbs. Served with sautéed spinach, baby potatoes, and grilled vegetables.

Accompanied by sauces: jus and tamarind sauce.

700.-



Seared Andaman Tuna
สเต็กปลาทูน่า
เสิร์ฟกับผักร็อคเก็ต



Served with ratatouille, balsamic reduction and rocket salad.

590.-



Fish And Chips
ปลาเค็มชุบแป้งทอด
เสิร์ฟกับซอสทาร์ทาร์
และเฟรนช์ฟรายส์



Beer-battered cod fish fillet served with fries and tartar sauce.

530.-

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SANDWICH



Fisherman's Banh Mi
แซนวิชเวียดนามทูน่า



Vietnamese-style baguette sandwich with marinated fresh tuna, pickled vegetables, herbs, and spicy mayo.

490.-



Little Shore Focaccia Delight
แซนวิชฟอคacciaชีสไก่ มอสซาเรลล่า



Juicy grilled chicken with fresh mozzarella, tomato, rocket and pesto sauce on toasted focaccia.

430.-



Club Sandwich

คลับแซนวิช



With multigrain bread, fried egg, ham, bacon, Cheddar cheese, tomato, fresh lettuce, and Cajun-marinated grilled chicken breast.

Served with pink sauce.

460.-



Baja Fish Bite Tacos
ทาโก้ปลาชุบแป้งทอด



Crispy fried cod fish tacos with shredded cabbage, guacamole, cilantro lime crema and fragrant flour tortilla.

430.-



Veggie Fiesta Wrap
บรูโตผัก



Fajita seasoned veggie, guacamole, rice, black beans, roasted tomato salsa wrapped in a double grilled tortilla.

410.-

BURGERS



Double Trouble Cheeseburger
ดับเบิลชีสเบอร์เกอร์

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Two juicy smash patties topped with melted cheddar, house-made bacon jam and pickles, crunchy iceberg salad and American burger sauce

460.-

Siam Spicy Burger

เบอร์เกอร์ลาบหมู



Pork Larb patty layered with spicy guacamole, crunchy coleslaw, and chili mayo.

430.-

FLAVORS OF THAILAND



Kati's Signature Fried Rice

ข้าวผัด



Thai fried rice with your choice (beef, prawns, pork, chicken, seafood, or salmon), stir-fried with vegetables and aromatic herbs.

360.-



Pad Ka-Prow

ผัดกะเพรา



Stir-fried meat of your choice (beef, prawns, pork, chicken, seafood, or salmon) with Thai basil, chili, and garlic, served with steamed rice.

400.-



Classic Chicken Satay

สะเต๊ะไก่



Served with house-made peanut sauce, marinated cucumbers and mixed salad.

360.-

Pla Kapong Tod Nam-Pla With Mango Salad
ปลากระพงทอดน้ำปลา



Deep fried sea bass served with a fresh and zesty mango salad.
700.-

Khao Lak Yum Kor Moo Yang
ยำคอหมูย่าง



Thai spicy salad with grilled pork neck , mixed vegetables, celery, and a spicy lime dressing.
490.-

Yum Woonsen Talay
ยำวุ้นเส้นทะเล



Thai spicy salad with glass noodle, prawns, mussels, and squid, tossed with fresh herbs, lime, and chili.
490.-

Panang Curry
พะแนง



A rich and creamy curry made with your choice (beef, prawns, pork, chicken, or salmon) simmered in a fragrant coconut sauce. Topped with fried egg.
430.-

Gold Nutti Chicken
ไก่ผัดเม็ดมะม่วง



Stir-fried chicken with cashew nuts, bell peppers, and onions in a savory soy-based sauce.
430.-

Tom Kha Gai
ต้มข่าไก่



A comforting chicken coconut soup with lemongrass, galangal, and kaffir lime leaves.
390.-

Pad Thai Goong In Egg Net
ผัดไทยกุ้งห่อไข่



Stir-fried rice noodles with prawns, peanuts, and tamarind sauce, wrapped in a delicate egg net.
390.-

Crispy Siam Calamari
หมึกทอดกระเทียม



Deep fried squid with garlic.
390.-

Pad See-Ew
ผัดซีอิ๊ว



Stir-fried wide rice noodles with your choice (beef, prawns, pork, chicken) with Chinese broccoli and a savory soy sauce.
370.-

Gaeng Jued Moo Sub
แกงจืดหมูสับ



Comforting clear broth with soft egg tofu, seasoned minced pork, glass noodles & vegetables, topped with fresh coriander & crispy garlic.
360.-

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PASTA



Linguine Seafood

ลิงควินีทะเล



A medley of prawns, mussels, and squid in a light tomato sauce

560.-

Burrata Blossom

สปาเกตตีบูร์ราต้า



Spaghetti with fresh tomato sauce, basil, and creamy burrata mozzarella cheese.

480.-

Salmon Rose'

เพนเน่ซอสครีมมะเขือเทศ
ซอสครีมมะเขือเทศ



Penne with creamy tomato-vodka sauce and tender salmon.

490.-

Forest Whisper Penne

เพนเน่เห็ดฟอรซึนอบแพนเซตต้า



Penne with Saffron cream sauce, earthy porcini mushrooms and smokie pancetta ham.

430.-

FRESH PASTA

Sicilian Coast Ravioli

ราวิโอลี่ไส้ปูซอสเพสโต้



Fresh ravioli filled with crab and ricotta, paired with prawns and a fragrant Sicilian pesto sauce.

650.-

Tuscan Hunter's Tagliatelle

ทากเลียเตลเลอร์ากูหมูป่าทัสคานี



Fresh tagliatelle with hearty, red wine-braised ragu made with wild boar from Tuscany.

630.-

Tortellini Bolognese

ตอร์เตลลินี่ซอสโบโลเนส



Tortellini fillet with mortadella in comfort beef bolognese sauce.

490.-

Golden Squash Ravioli

ราวิโอลี่ไส้ฟักทอง



Pumpkin and ricotta-filled ravioli served with a creamy Gorgonzola and walnut sauce.

490.-

Emerald Garden Gnocchi

ญ็อกกีซอสเพสโต้



Soft gnocchi with vibrant pesto, sun-dried tomatoes, and a pistachio gremolata.

390.-

Butcher's Gnocchi

ญ็อกกีซอสมะเขือเทศหมู



Potato gnocchi with pancetta, salsiccia sausage, tomato sauce, egg, and grated pecorino cheese.

470.-

DESSERT



Strawberries Tiramisu

ทึรามิสึสตอว์เบอร์รี่



Layers of strawberry and mascarpone cream and ladyfingers, topped with amaretto cookies.

410.-

Affogato Al Caffé

อัฟโฟฟาโต้คัฟเฟ่



An Italian classic, vanilla gelato with hot espresso café.

370.-



Mango Royal

เค้กมะม่วง



A light and fluffy Filipino-style cake with layers of ripe mangoes, cream, and a delicate cookie base.

360.-

Mixed Seasonal Fruit

ผลไม้รวม



A refreshing selection of the finest seasonal fruits, served fresh and chilled.

310.-

Drink List

ALCOHOL

Beefeter 24	360.-
Bombay	360.-
Bacardi	400.-
Absolut	400.-
Johnnie Walker Black	400.-
Jack Daniel's	460.-

BEER

Corona	260.-
Khaolak Ale	300.-
Heineken Beer	200.-
Heineken 0% Alcohol	180.-

MINERAL WATER

Acqua Panne	160.-
Evain	160.-

SPARKLING WATER

Perrier	210.-
San Pellegrino (small)	210.-

FRUIT JUICES

Fresh Coconut	200.-
Orange Juice	200.-
Apple Juice	200.-
Mango Juice	200.-
Pineapple Juice	200.-

SOFT DRINK

Coke	100.-
Coke Zero	100.-
Fanta Orange	100.-
Sprite	100.-
Ginger Ale	100.-
Tonic	100.-
Soda	100.-

COFFEE

Americano	260.-
Cappuccino	300.-
Latte	200.-
Extra Shot of espresso	60.-

SMOOTHIES

Banana Smoothie	210.-
Mango Smoothie	210.-
Pineapple Smoothie	210.-

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“Savor the Symphony
of Senses with Our Culinary
Creations.” Bon appétit!