

THE
→ **SHACK**

DRINKS

REFRESHER

HONEY LEMON ICED TEA	250
LEMON SQUASH	250
THAI ICED TEA	230
THAI ICED COFFEE	230

SPRITZER 480

STRAWBERRY SPRITZER

APEROL, STRAWBERRY,
ORANGE JUICE, LIME, SELTZER

ELDERFLOWER SPRITZER

SAINT GERMAIN ELDERFLOWER,
TIO PEPE, ORANGE BITTER,
SODA WATER

MULE SPRITZER

RITTENHOUSE RYE WHISKY,
GINGER BEER, ANGOSTURA BITTER

APEROL SPRITZ

APEROL, PROSECCO, SELTZER

BEER

THAI

SINGHA DRAFT 1/2 PINT	220
SINGHA	220
BUSSABA	280
CHALAWAN	280
CHANG	220
CHATRI IPA	280



IMPORTED

ASAHI	240
BEER LAOS	240
HEINEKEN	240
STELLA ARTOIS	240
INDICA IPA	420

wine

SPARKLING

FOLLADOR PROSECCO DOC, TREVISO EXTRA DRY, ITALY

gls/360 bit/1,600

CHAMPAGNE

BILLECART-SALMON, BRUT RÉSERVE, FRANCE

gls/1,540 bit/7,500

ROSÉ CHAMPAGNE

BILLECART-SALMON, BRUT ROSÉ, FRANCE

gls/1,840 bit/9,000



WHITE

GLASS BOTTLE

LE MONDE

480 2,200

PINOT GRIGIO, ITALY

ERRAZURIZ

480 2,200

CHARDONNAY, CHILE

WHITEHAVEN

540 2,500

SAUVIGNON BLANC,
NEW ZEALAND

LOUIS ROBIN

580 2,700

CHABLIS, FRANCE

ROSE

GLASS BOTTLE

GALLICIAN

380 1,700

SHIRAZ, GRENACHE,
CINSAULT, FRANCE

CHATEAU MIRAVAL

540 2,500

GRENACHE, FRANCE

RED



COPPI PRIMITIVO, ITALY

PETER LEHMANN CABERNET SAUVIGNON, AUSTRALIA

SAINT COSME SHIRAZ, FRANCE

ATA RANGI PINOT NOIR, NEW ZEALAND



GLASS BOTTLE

420 1,900

520 2,400

540 2,500

560 2,600

RAW & SEAFOOD

BAR

OYSTERS	each	1/2 dz	dz
Josephine Oyster No.2	195	1,100	2,250
Tia Marra No.2	195	1,100	2,250

SEABASS CEVICHE

GINGER, CORIANDER, LEMON DRESSING



390

TUNA TARTARE

THAI SPICY SAUCE

390

SMOKED SWORDFISH CARPACCIO

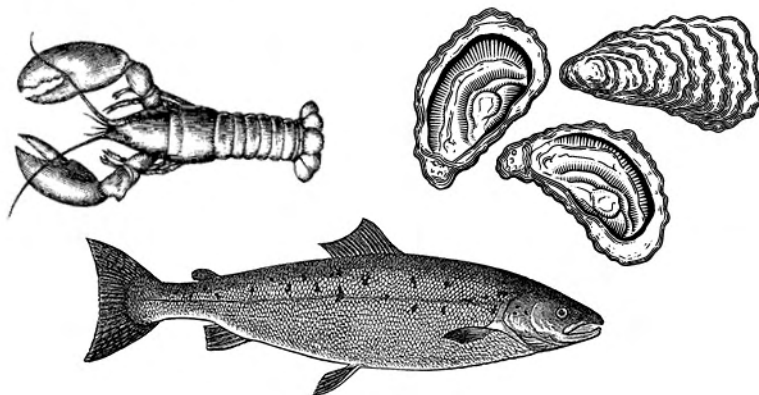
SHAVED FENNEL, MINT, CITRUS VINAIGRETTE, POMELO

580

MARINATED SARDINES BRUSCHETTA

GRILLED BELL PEPPER, CAPERS, RADISH

520





VENUS RICE & PRAWN SALAD 450
 ZUCCHINI, CARROT, SUN-DRIED TOMATO, MINT

CHICKPEAS, LENTILS & AVOCADO BOWL 340

WAKAME SALAD 340
 SESAME DRESSING

CRUNCHY VEGETABLES 380
 EDAMAME DIP

SPINACH SALAD 380
 PUMPKIN, MAPLE DRESSING

SPIRULINA NOODLES 340
 SESAME, GINGER & SEAWEED

CHARCOAL & BAKED

OUR DAILY SEAFOOD SELECTION

MARKET PRICE

GRILLED SEAFOOD PLATTER 4,500
 PRAWNS, LOBSTER, CALAMARI, TUNA, OCTOPUS

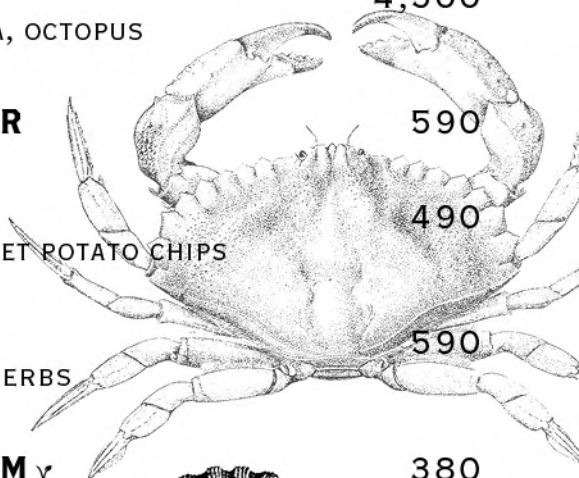
WAGYU BEEF CHEESEBURGER 590

BEYOND BURGER 490
 PLANT BASED PROTEINS PATTY, SWEET POTATO CHIPS

BAKED BABY CHICKEN 590
 MARINATED WITH TURMERIC, THAI HERBS

GRILLED OYSTER MUSHROOM 380
 PICKLED SHIMEJI, CHIMICHURRI SAUCE

GRILLED TUNA 650
 TOMATO & AVOCADO SALSA



THE SHACK'S FAVOURITES

FRIED CALAMARI 420
SALT & PEPPER, CHILI

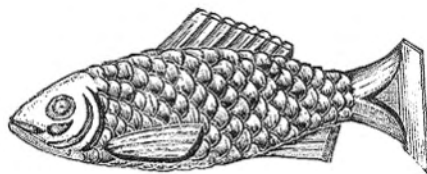
TEMPURA PRAWN BURGER 590
EGGPLANT, FRESH ROCKET, SPICY SRIRACHA SAUCE

TUNA TACOS 490
GUACAMOLE, COLESLAW

SEAFOOD CHOWDER 590
SAFFRON BROTH

HAM & CHEESE FOCACCIA 490
TRUFFLE MAYONNAISE

GRILLED OCTOPUS 580
OREGANO, FRESH BASIL, LEMON OIL



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SOM TAM ☉	320
PAPAYA, TOMATOES, ROASTED PEANUTS, DRIED SHRIMPS, GREEN BEANS	
GOONG CHAR NAM PLA ☉	380
FRESH RAW PRAWNS, FISH SAUCE, GARLIC, CHILI MARINADE	
FRESH POH PIA ♡☉	350
THAI VEGETABLES SPRING ROLLS	
CHICKEN SATAY ✱	380
PEANUT SAUCE	
ORGANIC PAD THAI ☉✱	520
CHICKEN OR PRAWNS	
FRIED RICE	420
PORK, CHICKEN OR SEAFOOD	
PLA YANG ☉	480
BANANA LEAVES WRAPPED SEABASS FILLET, THAI HERBS	
TOM YAM TALAY ☉	520
SQUID, PRAWNS & SEABASS SOUP	
KOR MOO YANG ✱	490
MARINATED GRILLED PORK NECK, SPICY THAI BBQ DIPPING SAUCE	



- Mindful Eating -

♡ Vegan ☉ Gluten Free ♡ Vegetarian ✱ Partners in Provenance

The fish in our menu are sustainable certified

Prices are in Thai Baht and subject to 10% service charge and 7% government taxes

DESSERT

<p>WARM GLUTEN FREE CHOCOLATE BROWNIE ☉</p> <p>VANILLA MADAGASCAR ICE CREAM</p>		<p>275</p>
<p>MANGO STICKY RICE ♡☉</p> <p>MUNG BEANS, MANGO SHERBET</p>		<p>275</p>
<p>BAKED PINEAPPLE ☉ ✱</p> <p>CHALONG BAY RUM, VANILLA ICE-CREAM</p>		<p>275</p>
<p>TROPICAL FRUIT OR FRESH MANGO ♡☉</p>		<p>275</p>
<p>HOMEMADE GELATO & SHERBET ☉</p>		<p>275</p>



COFFEE



ESPRESSO	180
DECAFFEINATED	180
AMERICANO	180
CAPPUCCINO	200
CAFFE LATTE	200



TEA & HERBAL INFUSIONS



ENGLISH BREAKFAST	180
CHAMOMILE FLOWERS	180
EARL GREY	180
JASMINE	180
PEPPERMINT	180
CLASSIC GREEN	180
LEMONGRASS	180

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The coffee and teas used in our menu are sustainable certified