

Oasis On The Sea

SOUPS & SALADS

MUSHROOM & TARRAGON SOUP with crispy leeks	160
CHILLED ROAST RED PEPPER, MANGO & YOGHURT SOUP mango & kaffir lime leaf sorbet	170
OASIS SALAD organic greens with oven dried tomatoes, pine nuts, shaved Parmesan and balsamic dressing	190
BUFFALO MOZZARELLA FRITTER on a semi dried tomato and mango salad	210
WARM HONEY GLAZED QUAIL SALAD with quail eggs, spring onion and grapes, raspberry & soy dressing	220

APPETIZERS

HERB CRUSTED SOFT SHELL CRAB on a spicy glass noodle & papaya salad, papaya coriander dressing	190
TUNA SPRING ROLL rare tuna, apricot & shallot compote, wasabi mayo, sweet soy reduction	240
GRILLED TIGER PRAWN with lemongrass & chilli, Asian salad, sesame dressing	450
CRAB, LEEK & MASCARPONE TART on rocket salad, roasted red pepper coulis, balsamic reduction	250
MONK FISH, CHORIZO & FETA CHEESE RAVIOLI sauté oyster mushroom and leek	240
PAN FRIED FOIE GRAS flambé in Calvados, saffron & honey poached pear, Muscat jelly & chocolate	490
PRESSED HAM HOCK & GUINEA FOWL TERRINE pickled cauliflower, beetroot & orange relish	210



All prices are in Thai Baht subject to 10% service charge and 7% VAT.

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MAIN COURSE SALAD'S

MEDITERRANEAN CHICKEN SALAD	280
organic greens, marinated vegetables, black olives, balsamic vinaigrette	
WARM SALMON SALAD	420
flaked salmon mixed with organic greens, spring onion & bean sprouts, citrus vinaigrette	
TEMPURA SOFT SHELL CRAB & CALAMARI SALAD	350
with rocket, avocado & orange segments, sun dried tomato pesto	
TUNA SALAD	360
rare tuna on a rocket, quail egg and warm potato salad, Parmesan shavings, balsamic reduction	
VEGETARIAN GARDEN SALAD	230
organic greens, with pine nuts, roast baby beetroot, semi dried tomatoes, vinaigrette dressing	
OASIS WARM SEAFOOD SALAD	350
pan-fried scallop, squid, and shrimps with mixed leaves, avocado, dried figs, roast beetroot vinaigrette	

FISH & SEAFOOD

GRILLED TASMANIAN SALMON	520
on spring onion, horseradish & mascarpone cheese risotto, parmesan tuile	
BARRACUDA FILLET	480
with a sun dried tomato herb crust, sauté ginger greens, lemongrass risotto, tomato beurre blanc	
SEAFOOD TOMATO & APPLE BROTH	470
pan fried scallops, squid & shrimps in a tomato apple & vegetable broth	
RED SNAPPER FILLET	540
wasabi mashed potato, creamed spinach, pressed tomato and roasted red pepper terrine	
BAKED SEA BASS	490
rice spring roll, bok choy with lime & coconut, orange & chilli coulis	
GRILLED TUNA STEAK	540
roasted red pepper risotto, sauté spinach, balsamic reduction and pesto	

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MEAT & POULTRY

DUXELLE CHICKEN BREAST **440**

with steamed asparagus, carrot sauté with fennel seed, Romesco sauce

DUCK BREAST & CARAMELIZED PINEAPPLE **470**

beetroot & potato rosti, grilled zucchini, carrot puree, date & orange reduction

GLAZED PORK BELLY **470**

with chorizo & cannellini bean, spiced apple compote, grain mustard sauce

AUSTRALIAN BEEF TENDERLOIN **880**

sauté potato, roast shallots, balsamic cherry tomatoes, oyster mushrooms and shallot crisps with a choice of Béarnaise or wild mushroom sauce

BRAISED LAMB SHANK **940**

with star anis & orange, sun dried tomato mash, roast root vegetables, sweet garlic jus



VEGETARIAN

PROVENCAL TART **360**

goat's cheese & grilled vegetable tart finished with roast red pepper & pesto

EGGPLANT & SWEET POTATO STEW **290**

flavoured with lemongrass, kaffir lime leaf & chilli finished with coconut milk

VEGETARIAN RISOTTO AND LINGUINE DISHES CAN BE PREPARED UPON REQUEST

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THAI DISHES

KHAO PHAD SAPPAROD Phuket fried rice with seafood, pineapple, cashew nut, raisins, flavoured with curry powder	280
PLA TORD KRATIEM PRIK TAI deep fried sea bass with garlic & black pepper sauce, sauté vegetables and jasmine rice	480
GOONG NAM MAKHAM stir-fried prawns with slightly sour tamarind sauce and jasmine rice	340
PHAD THAI OASIS grilled tiger prawn & glazed scallop, phad Thai stir-fried noodles, sesame tempura asparagus, sweet & sour chilli dressing	560
NUEA PHAD NAMMAN HOI stir-fried Australian beef with vegetables, hot basil, chilli & oyster sauce, and jasmine rice	440
GEANG KUA PED SAPPAROD sliced duck breast with Phuket pineapple in a red curry sauce, jasmine rice	420

