

Oasis Spring Menu

LIGHT DISHES

PRAWN & CHORIZO SKEWER dressed leaves & aioli	280 Baht
OASIS TART sliced tomatoes & Brie cheese	300 Baht
CHILLED BEETROOT CUMIN & YOGHURT SOUP with a peach chilli & honey sorbet	180 Baht

MAIN COURSE SALADS

WARM MEDITERRANEAN CHICKEN SALAD mixed leaves, marinated vegetables, black olives, and balsamic vinaigrette	330 Baht
WARM SALMON SALAD flaked salmon with mixed greens, spring onion & bean sprout, citrus vinaigrette	490 Baht
TUNA SALAD rare seared tuna on rocket leaves with shaved fennel, oven dried plum tomatoes and mango dressing	320 Baht
OASIS WARM SEAFOOD SALAD pan fried scallops, squid and shrimps with mixed leaves, avocado, dried figs, roasted beetroot vinaigrette	360 Baht
VEGETARIAN GARDEN SALAD mixed leaves with toasted pine nuts, roasted baby beetroot, dried plum tomato and vinaigrette dressing	250 Baht

SANDWICHES

B.L.T. bacon, lettuce & tomato on toasted white bread, served with salad and French fries	220 Baht
CHICKEN & MOZZARELLA SANDWICH with pesto focaccia bread, pineapple & red cabbage slaw	240 Baht
STEAK SANDWICH with caramelized onion, horseradish, mushroom and avocado chutney and side of salad	260 Baht

MAIN DISHES

PAPRIKA & LIME CHICKEN BREAST filled with oyster mushroom duxelle with sauté leeks, spring onion & oven dried tomato, papaya salsa	580 Baht
SEAFOOD LINGUINE pasta with scallops, shrimp & squid finished with vegetables, tomato & basil	390 Baht
OYSTER MUSHROOM RISSOTTO with tomato, herbs & goat cheese	460 Baht

THAI DISHES

PANEANG GOONG LAI grilled tiger prawns with spicy Paneang sauce, served with steamed rice	420 Baht
KHAO PHAD SAPPAROD Phuket fried-rice with seafood, pineapple, cashew nuts, raisins and flavored with curry powder	280 Baht
PHAD THAI OASIS stir-fried Thai noodles with prawns	280 Baht

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COLD TAPAS

TRIO OF TAPENADE black & green olives, sundried tomatoes, artichoke and a selection of breads	120 Baht
FETA CHEESE SAMOSA flavoured with sundried tomatoes	150 Baht
SPANISH CHARCUTERIE sliced Serrano ham, chorizo, mortadella, paprika salami with pickled vegetables and roast peppers	320 Baht
ASSORTED EUROPEAN CHEESE cheese plate with grapes and a fig & shallot chutney served with biscuits	330 Baht
GOONG MANOW semi-poached shrimps flavoured with mustard & lime dressing	140 Baht
MOO KAM WAN sliced marinated pork tenderloin drizzled with spicy garlic, coriander & lime dressing	120 Baht
BEEF CARPACCIO THAI STYLE sliced marinated beef tenderloin flavoured with spicy garlic lime dressing	170 Baht
YAM TALAY spice seafood salad and Chinese kale flavoured with lime dressing	140 Baht
MIENG TUNA a combination of cubed lemon, shallot, ginger, chilli, lettuce and tuna served with mieng sauce	160 Baht

HOT TAPAS

CRISPY CALAMARI with a tartar sauce	150 Baht
MARINATED CHICKEN SKEWER with balsamic bell peppers and curried coriander yoghurt	120 Baht
TIGER PRAWN pan fried with garlic, chilli, tomato concasse and white wine	260 Baht
GLAZED SCALLOPS with spinach, mushrooms and peach compote	210 Baht
BEEF & GOAT'S CHEESE MEATBALLS with red wine & tomato sauce	150 Baht
BRUSCHETTA diced plum tomatoes, shallots and basil on garlic bread	150 Baht
SWEET POTATO WEDGES with aioli	100 Baht
TORD MAN GOONG deep-fried shrimp cake served with a chilli & plum sauce	140 Baht
POR PIA PUU crab spring rolls served with plum sauce	120 Baht
ASIAN SHRIMP RAVIOLI warm shrimp ravioli with peanut coulis and herb dressing	120 Baht
SATAY pork and chicken satay served with peanut sauce and pickled cucumber	120 Baht
SUE RONG HAI sliced grilled marinated beef served with an exotic north-eastern spicy sauce	170 Baht
PAK TORD vegetables tempura served with plum sauce	120 Baht
SEE KLONG MOO SAMUNPRAI deep fried marinated pork sparerib with crispy herbs	140 Baht
SOM TUM SAI KROG green papaya and carrot salad served with homemade sausage	130 Baht

All prices are subject to 10% service charge and applicable VAT.