

# THE VERANDAH

Welcome to The Verandah, our all day Brasserie where we serve you comfort food and local favourites of the highest quality in a relaxed atmosphere.

We use only the freshest ingredients and they are carefully selected by me and my kitchen team.

In case you should have any dietary requirements or allergies please do inform your waiter or waitress, we will be delighted to assist and to accommodate your needs.

Enjoy your meal and bon appetit.






Pierre Rimoneau  
Verandah Chef de Cuisine

To ensure a comfortable dining experience for all guests, we kindly ask that customers turn off the volume on their electronic devices and refrain from using speakerphones.

Thank you for your  
understanding and support.






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## SALADS

- ✦  **Tomato and Mozzarella Salad** 480.-  
Basil and pine nut pesto with balsamic dressing
-  **The Verandah Chef's Salad** 540.-  
Parisian ham, chicken breast, cheese, boiled egg, anchovy, tomato and smoked salmon
- Niçoise Salad** 490.-  
Lettuce, olives, onions, confit capsicum, olive tapenade, green beans, egg, anchovy, tuna, balsamic vinegar and lime dressing
- Chef's recommendation**
- Caesar Salad** 500.-  
Parmesan anchovy and focaccia croutons  
*Add sautéed prawns or chicken breast strips* 570.-
-  **Andaman Sea Tiger Prawns** 500.-  
Mango salad, iceberg lettuce, cocktail sauce and mango salsa

## WELLNESS



- ✓  **Organic Barley, Mango and Pomelo Salad** 430.-  
Capsicum, young sprouts and orange passion fruit dressing  
*Add roasted prawns with Cajun spices* 570.-
-  **The Oriental Crabmeat Salad** 500.-  
Papaya, capsicum, citrus and tomato sauce
- ✦ **The Verandah's 'Greek Salad'** 500.-  
Feta cheese, Kalamata olives, green capsicum, cucumber, red onion, tomato, thyme, garlic and red wine vinaigrette served with pita bread
- Chef's recommendation**
- Seared Tuna Loin crusted with Mixed Peppercorns** 600.-  
Wakame seaweed salad with ponzu dressing

Dishes marked  indicate The Verandah's Vegetarian dishes  Vegan  Mildly Spicy  Spicy  Gluten Free  
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## APPETIZERS

<b>Pressed Foie Gras Terrine</b>	710.-
Port wine aspic, fig chutney and warm brioche	
 <b>Vietnamese Spring Roll</b>	470.-
Rice paper filled with prawns and vegetables from the Royal Project	
 <b>Arabian Cold Mezze</b>	460.-
Hummus, tzatziki, fatush salad and eggplant dip with pita bread	
<b>Smoked Salmon</b>	540.-
With onion rings, capers and horseradish cream	
<b>Deep-fried Squid</b>	430.-
With tartar sauce and fresh lemon	
Chef's recommendation	
<b>Selection of artisan style cheeses made with raw cow's milk</b>	650.-
With home-made bread selection	

## SOUPS

  <b>Pumpkin Velvet Cream Soup</b>	370.-
With coconut milk	
  <b>Gazpacho Soup</b>	370.-
With extra virgin olive oil and croutons	
  <b>Tomato Soup</b>	370.-
With garlic croutons, pesto drops and parmesan froth	
  <b>Mushroom Cream Soup</b>	370.-
<b>Gratinated French onion soup</b>	370.-

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## PASTA

Spaghetti, penne or tagliatelle with your choice of sauce

 <b>Tomato and basil</b>	440.-
<b>Bolognese</b> Minced meat sauce	460.-
<b>Carbonara</b> Cream sauce with bacon	460.-
 <b>Mushroom Cream Sauce</b>	440.-
 <b>Arrabbiata</b> Fresh tomato and chilli	440.-
 <b>Basil Pesto</b> Basil, garlic, pine nut, olive oil and pepper	440.-
 <b>Aglio, Olio e Peperoncino</b> Garlic, olive and chilli oil	440.-
 <b>Seafood Spaghetti</b> Tomato-chilli sauce, crabmeat, squids, scallops, shrimps and clams	550.-
 <b>Stuffed Paccheri with Spinach and Ricotta Cheese</b> On pumpkin purée, gratinated with béchamel sauce	470.-
<b>Chicken and Mushroom Ravioli</b> In tomato and mushroom sauce	480.-

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## SANDWICHES

### **The Verandah's Club Sandwich**

Sliced chicken, ham, tomato, egg, onion  
bacon and rocket

510.-

### **🌿 Grilled Vegetable Sandwich**

Fresh tomato, zucchini, eggplant, lettuce and black olive tapenade

400.-

### **Tandoori Chicken in Pita Bread**

Lettuce and tomato dressed with lemon juice, mint and olive oil  
Cajun-spiced fried potatoes and fresh mint yoghurt dip

500.-

## OPEN-FACED SANDWICHES

### **Parma Ham on Sour Dough**

Black olive butter and rocket salad

550.-

### **Gravlax Salmon and Smoked Salmon Mimosa**

with whole wheat toast

540.-

## HOT SANDWICHES

### **Grilled Beef Sirloin Steak Sandwich**

Toasted French bread, Dijon mustard, iceberg lettuce, grilled tomato and sautéed onions

570.-

### **Traditional 'Croque Monsieur'**

Grilled French ham and cheese sandwich, served with mixed salad

470.-

## BURGERS

### **The Oriental Classic**

Tomato, lettuce, onion rings, cheese and bacon in a sesame toasted bun with French fries

500.-

Chef's recommendation

### **Wagyu and Foie Gras**





Onion jam and rocket salad with truffle salt French fries

660.-

### **Tuna and Wasabi Mayonnaise**

In charcoal soft bun with wasabi and pea scented French fries







590.-






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## MAIN COURSES

<b>Fish and Chips</b>	620.-
Mashed green peas, malt vinegar and tartar sauce	
 <b>Roasted Snow Fish Fillet</b>	760.-
Sautéed vegetables and fennel-tomato butter sauce	
 <b>Duck 'Parmentier'</b>	550.-
Slow braised duck leg with mashed potato, mushrooms and salad	
Chef's recommendation	
<b>Marinated Beef Short Ribs</b>	680.-
Potato croquettes and grilled vegetables	
<b>Blue Mussels Marinière Style or Cream Sauce</b>	740.-
With French fries	
 <b>Roasted Sea Bass Fillet stuffed with Mushroom Duxelle</b>	620.-
Sautéed quinoa and spinach, mixed mushrooms, semi-dried tomatoes, white wine and porcini sauce	
 <b>Chicken Thigh stuffed with Minced Pork Savoury</b>	600.-
Rosemary sauce and mashed potato	
  <b>Grilled Vegetables from the Royal Project</b>	400.-
Served with a variety of dips	

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## FROM THE GRILL

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|--|---------|
|  <b>220 gr. Australian Grain-Fed Beef Sirloin</b><br>With your choice of green peppercorn, Béarnaise or red wine sauce    | 1,300.- |
|  <b>180 gr. Australian Grain-Fed Beef Tenderloin</b><br>With your choice of green peppercorn, Béarnaise or red wine sauce | 1,410.- |
|  <b>Grilled Pork Chop</b><br>With mustard sauce Charcutière   | 540.-   |
|  <b>Grilled Marinated Chicken Breast</b><br>With mushroom sauce   | 510.-   |
|  <b>Grilled Free-Range Australian Lamb Chops</b><br>With rosemary pan-jus   | 1,000.- |
|  <b>Grilled Tiger Prawns</b><br>With garlic butter or spicy seafood sauce   | 760.-   |
|  <b>Tasmanian Salmon Fillet</b><br>With Beurre Blanc sauce  | 650.-   |

All items from the grill will be served with a mixed green salad and your choice of one side dish.

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|--|-------|
|   <b>Steamed Hom Mali Rice</b> | 130.- |
|  <b>Home-made Mashed Potatoes</b>   | 180.- |
|  <b>Sautéed Market Vegetables</b>   | 190.- |
| <b>French Fries or Fried Skin Potato Wedges</b>  | 170.- |
|  <b>Sautéed Spinach with Toasted Pine Nuts</b>  | 190.- |
|  <b>Baked Potato with Sour Cream, Bacon and fine Chives</b>   | 170.- |
|  <b>Assorted Sautéed Mushrooms</b>  | 190.- |
|  <b>Creamed Spinach with Nutmeg</b>   | 220.- |

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## DESSERTS

- Chocolate Mousse Trio** 330.-  
 Vanilla sauce and pistachio ice cream
- Peach Melba** 300.-  
 Raspberry sauce, almond tuile and vanilla ice cream
- Hazelnut and Milk Chocolate Iced Magnum** 290.-  
 Bitter cocoa sauce
- ✕

**Classic Banana Split** 300.-  
 Banana, whipped cream, raspberry and chocolate sauce  
 vanilla strawberry and chocolate ice cream
- ✕

**Crème Brulée** 280.-  
 With assorted fresh fruits
- Coconut Panna Cotta** 300.-  
 Red fruits compôte and hibiscus sorbet
- ✕

**Fruit Salad, Passion Fruit and Orange Juice** 270.-  
 With mango and passion fruit sorbet

## THAI DESSERTS

- ✕

**Ripe Mango and Sticky Rice with Condiments** 280.-
- ✕

**Chilled Water Chestnut Jewels in sweetened Coconut Milk** 280.-
- ✕

**Chilled Sago Pearls in Coconut Milk** 280.-  
 With raspberry sauce and sorbet

### Home-made Ice Creams 90.- per scoop

#### Flavours

Banana	Coffee
Pistachio	Vanilla
Coconut	Chocolate
Rum and Raisin	Green Tea
Yoghurt Ribbon	

### Home-made Sorbets 90.- per scoop

#### Flavours

Lime	Yoghurt
Blueberry	Hibiscus
Buttermilk	Raspberry
Mixed Fruit	Strawberry
Mango Passion Fruit	Pineapple
Banana and Passion Fruit	

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## TRADITIONAL THAI CUISINE


 **KHONG WAANG RUAM** 580.-  
Selection of Oriental tapas with assorted dips (for two persons)


  **PO PIA JAY** 380.-  
Golden deep-fried vegetable spring rolls served with sweet plum dip

 **YAAM WON SEN** 430.-  
Spicy glass noodle salad with minced pork and prawns


 **YAAM SOM-O** 430.-  
Exotic Thai pomelo salad with chicken threads, shrimps, fried shallots, minced chicken, prawn sauce, crisp fried garlic and peanut

 **SOM TAAM THAI** 340.-  
Green papaya salad with string beans, cherry tomatoes, peanut, chopped dry shrimps, garlic and chillies

 **TOM YAAM GOONG** 480.-  
Thai blue river prawns and straw mushroom soup with chillies, lime, lemongrass, galangal and kaffir lime leaves

 **TOM KHA GAI** 440.-  
Chicken and straw mushroom coconut milk soup with bird's eye chillies, galangal and kaffir lime leaves

### Chef's recommendation

 **PHAD THAI** 510.-  
Wok-fried rice noodles with Blue River prawns and Chinese chives, banana blossom and bean sprouts

**ASSORTED SATAY** 450.-  
Grilled chicken, prawns, pork and beef skewers with peanut sauce and shallot-cucumber dip

**KHAW PHAD ORIENTAL** 470.-  
The Oriental fried rice with chicken, pork and prawns topped with fried egg and accompanied by assorted satays

**WONTON NOODLE SOUP** 400.-  
Delicately flavoured egg noodle and shrimp wonton soup with seasonal Chinese greens and barbeque pork

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**GUAY TIEW NUEA** 400.-  
Beef noodle soup with beef beads, sliced beef, bean sprouts, spring onions and fried garlic flakes

 **PLA NUENG SEE IEW** 560.-  
Steamed sea bass fillet with mushrooms, ginger and soy sauce and steamed Hom Mali rice


 **PLA NUENG MA-NAOW** 560.-  
Steamed sea bass fillet with lime and chilli and steamed Hom Mali rice


 **GAENG KHIAW WAAN GAI, MOO RUE NUEA** 430.-  
Green chicken, pork or beef curry with eggplant steamed Hom Mali rice and condiments


 **GAENG PHED PED YAANG** 460.-  
Red barbeque duck curry with jujube plums, cherry tomatoes, grapes steamed Hom Mali rice and condiments

 **GAI PHAD MED MA-MUANG** 450.-  
Stir-fried chicken morsels with cashew nuts, dry roasted chillies, spring onions, straw mushrooms, onion and baby corn

### Chef's recommendation

 **KHAO SOY GAI RUE NUEA** 450.-  
Northern style chicken or beef coconut yellow curry with boiled and crispy fried noodle, straw mushrooms and condiments

 **PHAD GA-PROW MOO, GAI RUE NUEA** 430.-  
Stir-fried pork, chicken or beef with holy basil leaves, garlic and chillies, and steamed Hom Mali rice and fried egg

 **PHAD PHAAG** 370.-  
Wok sautéed vegetables and mushrooms with soy sauce, garlic, and steamed Hom Mali rice

**PHAD SEE IEW GAI, MOO RUE NUEA** 410.-  
Stir-fried large rice flour noodles with chicken, pork or beef and kale leaves

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## BEVERAGES

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<b>Your selection of freshly brewed TWG teas served hot or iced</b>	190.-
Nuwara Eliya OP, English Breakfast, English Earl Grey, Royal Darjeeling FTGFOP1, 1837 Black Tea, Sencha, Jasmine Monkey King, Silver Moon, Apple Tea	
<b>The Oriental Blend Coffee or Decaffeinated Coffee</b>	190.-
<b>Cappuccino or Iced Cappuccino</b>	230.-
<b>Latte or Iced Latte</b>	230.-
<b>Espresso Macchiato</b>	210.-
<b>Espresso</b>	200.-
<b>Double Espresso</b>	220.-
<b>Iced Coffee or Iced Tea</b>	190.-
<b>Hot or Cold Milk, Ovaltine or Hot Chocolate</b>	180.-
<b>Herbal Teas and Infusions</b>	190.-
Chamomile, wild mint, lemongrass or Verbena	
<b>Japanese Green Tea or Korean Ginseng Tea</b>	190.-
<b>Milkshakes</b>	250.-
Strawberry, chocolate, banana and passion fruit, vanilla, mango or coconut	
<b>Fresh Juices</b>	230.-
Mango, pineapple, orange, pomelo, watermelon, sweet melon papaya, carrot, tomato or celery	

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## SMOOTHIES

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250.-

### **Health Booster**

Mango, papaya, fresh orange juice, celery

### **Lychee Beetroot**

Beetroot, lychee juice, ginger, low-fat yoghurt

### **Lift-Me-Up**

Fresh carrot juice, fresh orange juice, passion fruit

### **Green Bliss**

Fresh lemongrass tea, celery, low-fat yoghurt, honey

### **Tropical Blend**

Banana, fresh orange juice, pineapple juice, mango, low-fat yoghurt

### **Revitalizer**

Aloe vera juice, papaya, mango

### **Exotic Delight**

Melon puree, dragon fruit, lychee juice, pear, lime, syrup

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## DAILY CAKE AND COFFEE SET

Available between 3pm-6pm

Choose any of the following freshly baked pastries  
or cakes along with selected coffees and teas

295.-



### Soft Blueberry Cheesecake

Cream Cheese  
Sour cream  
Blueberry topping  
Italian meringue  
Baht 145.- per piece



### Coconut Mandarin Ginger Mousse

Coconut  
Mandarin  
Ginger dacquoise  
Baht 135.- per piece



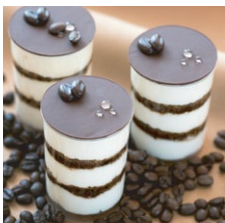
### Dark Chocolate and Tonka Bean Éclair

Araguani cream grated  
Tonka bean  
Guanaja mousse  
Baht 135.- per piece



### Mango Peanut Toffee Sablé

Mango caviar  
Crème caramel peanut praline  
Baht 135.- per piece



### Soft Tiramisu

Vanilla sponge  
Mascarpone  
Coffee syrup  
Kahlúa liqueur  
Whipping cream  
Baht 145.- per piece



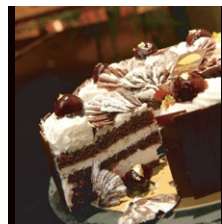
### Cassis and Pearls

Oven-baked sable dough  
Cassis mousse  
Cassis caviar  
Cassis sorbet  
Baht 135.- per piece



### Classic Cheese Tart

Cream cheese  
Sweet paste tart  
Sour cream  
Baht 135.- per piece



### Black Forest Cake

Dark cherries  
Neapolitan sponge  
Kirsch syrup  
Baht 135.- per piece



### Oriental Apple Crisp

Fresh apple slices  
Traditional pie dough  
Baht 135.- per piece



### 4 Signature Macarons

Choose from 10 of  
our signature flavours  
Baht 49.- per piece

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