

THE
→ SHACK

DRINKS

REFRESHER

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

SPRITZER 510

STRAWBERRY SPRITZER

APEROL, STRAWBERRY,
ORANGE JUICE, LIME, SELTZER

ELDERFLOWER SPRITZER

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

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

POLLADOR PROSECCO DOC, TREVISO EXTRA DRY, ITALY

gls/390 btl/1,700

CHAMPAGNE

BILLECART-SALMON, BRUT RÉSERVE, FRANCE

gls/1,540 btl/7,500

ROSÉ CHAMPAGNE

BILLECART-SALMON, BRUT ROSÉ, FRANCE

gls/1,840 btl/9,000



WHITE

LE MONDE

PINOT GRIGIO, ITALY

GLASS	BOTTLE
530	2,400

WHITEHAVEN

SAUVIGNON BLANC,
NEW ZEALAND

590	2,700
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LOUIS ROBIN

CHABLIS, FRANCE

630	2,900
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RED

COPPI

PRIMITIVO, ITALY

GLASS	BOTTLE
470	2,100

PETER LEHMANN

CABERNET SAUVIGNON,
AUSTRALIA

570	2,600
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ATA RANGI

PINOT NOIR, NEW ZEALAND

610	2,800
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ROSE

GALLICIAN

SHIRAZ, GRENACHE,
CINSAULT, FRANCE

GLASS	BOTTLE
410	1,800

CHATEAU MIRAVAL

GRENACHE, FRANCE

590	2,700
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LAPOSTOLLE

CINSAUT, GRENACHE,
SYRAH, MOURVÈDRE, CHILE

1,900

TORRESELLA

PINOT GRIGIO, ITALY

1,900

WHISPERING ANGEL

GRENACHE, CINSAULT,
VERMENTINO, FRANCE

3,000



RAW & SEAFOOD

BAR

OYSTERS	each	1/2 dz	dz
Josephine Oyster No.2	215	1,220	2,490
Tia Marra Oyster No.2	215	1,220	2,490

<p>SASHIMI</p> <hr style="width: 50%; margin: 0 auto;"/> <p>TARTARE</p>	<p>×</p>	<p>CEVICHE</p> <hr style="width: 50%; margin: 0 auto;"/> <p>THAI SPICES</p>
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<p>SEA BASS</p> <p>530</p>	<p>SNAPPER *</p> <p>560</p>	
<p>HAMACHI</p> <p>530</p>	<p>SALMON</p> <p>680</p>	<p>YELLOW FIN TUNA</p> <p>430</p>

OSCIETRA CAVIAR * 30/50 GR.
 HUA HIN STURGEON FARM MARKET PRICE

SEA URCHIN 1,290
 GRILLED POLENTA, SEA BASS TARTARE, SPRING ONION

COLD SEAFOOD PLATTER 5,950
 OYSTERS, LOBSTER, PRAWN, CRAB,
 MARINATED SARDINES, SASHIMI, TARTARE



✓ Vegan © Gluten Free ♣ Vegetarian * Partners in Provenance
 Prices are in Thai Baht and subject to 10% service charge and 7% government taxes
 The fish supplied from our Partners in Provenance are sustainably certified

LIGHT PLATES

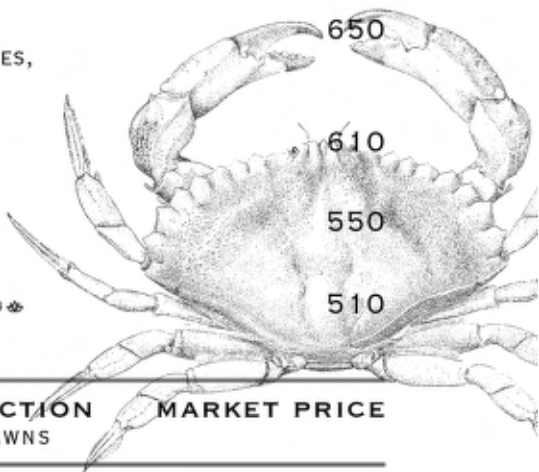
CHICKPEA LENTILS & AVOCADO BOWL 🌱🌱🌱	400	SHRIMP COCKTAIL *🌱	610
		ROMAINE LETTUCE, PARSLEY	
CRUNCHY VEGETABLES 🌱🌱🌱	420	NIÇOISE SALAD 🌱	580
EDAMAME DIP		SEARED YELLOWFIN TUNA, CHERRY TOMATOES, EGG, OLIVE, GREEN BEANS	
BUTTER LETTUCE SALAD 🌱🌱🌱	390	SEA URCHIN TARAMA	610
QUINOA, SHITAKE, XERES VINEGAR DRESSING		OLIVES, PITA CHIPS	
FALAFEL 🌱🌱	390	OCEAN TROUT RILETTE	580
HUMMUS & GARLIC DIP		SOURDOUGH BREAD, PICKLES	

CHARCOAL & BAKED

GRILLED SEAFOOD PLATTER	4,850
PRAWNS, LOBSTER, CALAMARI, TUNA, OCTOPUS	
SMASHED BURGER	680
CARAMALIZED ONION, TOMATO, LETTUCE, CHEDDAR CHEESE	
CHICKEN SKEWER *🌱	620
GRILLED MARINATED CHICKEN, TZATZIKI SAUCE	
BAKED BABY OCTOPUS	650
MIXED CHERRY TOMATOES, CAPER BERRIES, OLIVES, TOASTED RYE BREAD	
BAKED SHRIMP *🌱	610
WHITE WINE, GARLIC, PARSLEY	
GRILLED PADRON PEPPER 🌱🌱🌱	550
SMOKED PAPRIKA	
QUINOA STUFFED EGGPLANT 🌱🌱🌱	510
MUSHROOM, TOMATO, CUMIN, TAHINI	

OUR DAILY SEAFOOD SELECTION MARKET PRICE
SEA BASS, LOBSTER, CALAMARI, PRAWNS

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SOM TAM ☉	420
PAPAYA, TOMATOES, ROASTED PEANUTS, DRIED SHRIMPS, GREEN BEANS	
FRESH POH PIA √ ☉	380
THAI VEGETABLES SPRING ROLLS	
CHICKEN SATAY *	430
PEANUT SAUCE	
ORGANIC PAD THAI * ☉	590
CHICKEN OR PRAWNS	
FRIED RICE	520
PORK, CHICKEN OR SEAFOOD	
BOAT NOODLE SOUP *	610
RICE NOODLE, MORNING GLORY, BEANS SPROUTS, PORK SHOULDER	
PLA YANG ☉	530
BANANA LEAVES WRAPPED SEABASS FILLET, THAI HERBS	
TOM YAM TALAY ☉	580
SQUID, PRAWNS & SEABASS SOUP	
KOR MOO YANG *	540
MARINATED GRILLED PORK NECK, SPICY THAI BBQ DIPPING SAUCE	



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THE SHACK'S FAVOURITES

FRIED CALAMARI

SALT & PEPPER, CHILI

490

TUNA TACOS [Ⓢ]

GUACAMOLE, COLESLAW

550

FISH & CHIPS

BEER BATTERED HOKI FISH, TRIPLE COOKED POTATOES,
TARTARE SAUCE

610

SOFT SHELL CRAB BURGER

BABY GEM, SPICY WASABI MAYO, MANGO SALSA

590

WAGYU FLANK STEAK SANDWICH

CARAMELIZED ONION, PORTOBELLO MUSHROOM,
CHIMICHURRI

690

LOBSTER RICE

PHUKET LOBSTER, BOMBA RICE, FAVA BEANS,
GARLIC MAYONNAISE

2,800



DESSERT

- WARM GLUTEN FREE CHOCOLATE BROWNIE** ☉ 310
VANILLA MADAGASCAR ICE CREAM
- MANGO STICKY RICE** ♡ ☉ 310
MUNG BEANS, MANGO SHERBET
- PINEAPPLE SUNDAE** * ☉ ♡ 310
PINEAPPLE COMPOTE, COCONUT CRUMBLE,
COCONUT SORBET, DEHYDRATED PINEAPPLE
- SUMMER PAVLOVA** ☉ 310
LIME MERINGUE, PASSION FRUIT CREAM, VANILLA CHANTILLY
- ICE CREAM SANDWICH** 310
VANILLA BISCUIT, ORANGE MARMALADE, ALMOND,
CARAMEL WHITE CHOCOLATE ICE CREAM
- SUMMER BOWL** * ☉ ♡ 310
SUMMER FRUIT SALAD, CHRYSANTHEMUM & LIME INFUSION,
MINT, LIME SORBET
- HOMEMADE GELATO & SHERBET** ☉ 290



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