

Oceanside  
BEACH CLUB & RESTAURANT

# LUNCH MENU

# APPETIZERS


**DEEP FRIED CHICKEN WINGS** ปีกไก่ทอด **220**  
Chicken middle wings marinated with garlic, pepper, coriander, and dry chili served with nam jim jaiw (spicy sauce)


**JAPANESE SAKU TUNA TARTARE** ทาทาร์ทูน่า **320**  
Hand-cut raw tuna scented with coriander, ginger, shallots, lime, and Tabasco

**PAN - SEARED SCALLOPS** หอยเชลล์ย่างกับพุดผักโขม **490**  
Sautéed spinach with Cream sauce




**DEEP FRIED PRAWNS SPRING ROLL** ปอเปี๊ยะกุ้ง **220**  
Served with sweet plum sauce

 **OCEAN BITES** รวมทอดโอเชียน **260**  
Fish cakes, chicken satay, and prawn spring rolls served with condiments.

 **CHICKEN SATAY** สะเต๊ะไก่ **190**  
Grilled chicken sliced and marinated with Thai herbs, served with peanut sauce.

 <b>DEEP FRIED VEGETABLE SPRING ROLLS</b> ปลายี่ยะผัก	<b>190</b>
served with sweet plum sauce	
<b>DEEP FRIED CALAMARI</b> ปลาหมึกทอดกรอบ	<b>190</b>
Serve with tartar sauce and lemon	
<b>FISH FINGER</b> ปลาซุบบุ้งทอด	<b>190</b>
Deep fried seabass filet deep fried and garlic mayonnaise sauce	
<b>FRENCH FRIES</b> มันฝรั่งทอด	<b>150</b>

# SALADS

-  **CHEF-STYLE CAESAR SALAD** ซีซาร์สลัดเซฟสไตล์ **270**  
Romaine salad, parmesan, chicken satay, bacon, and Caesar dressing
- GREEK SALAD** กรีกสลัด **240**  
Feta cheese, bell peppers, black olive, green olive onion, and cucumber
- MODERN CAPRESE** สลัดคาเปรส **290**  
A bed of pesto sauce topped with tomato, bocconcini, basil leaves
- GREEN SALAD** สลัดผักเขียวกับอโวคาโด **250**  
Big bowl of mixed greens avocados and vegetable with Ob-Oon Signature dressing
-  **CRAB MEAT AND AVOCADO SALAD** สลัดเนื้อปูกับอโวคาโด **380**  
Steamed crab meat with garlic, shallot, and lemon dressing
-  **ROCK LOBSTER SALAD** สลัดกุ้งเสิร์ฟกับแอปเปิ้ลดุนไวน์ขาว **360**  
Sautéed rock lobster tail with cream butter sauce and white wine
- SALMON & AVOCADO TOWER SALAD** สลัดปลาซอลมอน **440**  
Raw sliced salmon filet with Dijon mustard, capers, shallots, and dill on a base of Australian avocado

-  **SOM TUM ล้มตำปูม้า**  
Traditional Thai-style Spicy Papaya Salad with Carrot, Tomato and Deep-fried Soft Shell Crab

**380**
- SPICY SEAFOOD SALAD ยำทะเล**  
Thai-style Seafood Salad with Fresh Vegetables

**380**
- SPICY BEEF SALAD ยำเนื้อย่าง**  
Thai-style seafood salad with fresh vegetables

**380**
-  **THAI-STYLE RAW TUNA SASHIMI ยำปลาทูน่าสด**  
Sliced raw Japanese tuna scented with Thai-style marinade.

**290**
- BREADED SPICY SALMON SALAD WITH MINT ลาบปลาแซลมอน**  
Deep-fried salmon with shallots, mint leaves, long leave coriander, and dry chili

**320**
- POMELO SALAD WITH PRAWNS ยำส้มโอกุ้งสด**  
Fresh pomelo with prawns, shallots, and chili paste

**290**
- TUNA TATAKI ยำลัมโงกับทูน่าทากิ**  
Fresh pomelo with fresh tuna, shallots, mint leaves, chili

**290**

# SANDWICHES

**AVOCADO & TUNA WRAP** อโวคาโดกับทูน่าแรม

Served with French fries

**290**

**GRILLED CHICKEN WRAPS** ตอติญ่าไก่

Served with french fries

**240**

**CLUB SANDWICH** คลับแซนด์วิช

With bacon, chicken, egg, cheeses, tomato, and onion

**250**

**BEEF BURGER** เบอร์เกอร์เนื้อ

Beef burger, cheddar cheese, tomato, and onion

**390**



Contains Nuts



Vegetarian






Spicy



Chef's Recommendation

All prices are subjected to 10% service charge and 7% government tax

# MAIN COURSES

-  **SPAGHETTI AGLIO E OLIO PUTAHRACSA STYLE** สปาเก็ตตี้ผัดพริกแห้งใส่เบคอนกับกุ้ง **340**  
Spaghetti cooked in garlic with smoked bacon, ocean prawns, and dry chili
-  **SPICY PESTO TUNA PASTA** สปาเก็ตตี้ปลาทูน่าผัดเพสโตซอส **350**  
Spaghetti with tuna in spicy pesto sauce, chili and cherry tomato
- CREAMY CARBONARA** สปาเก็ตตี้คาร์บอนารา **290**  
Spaghetti tossed with caramelized smoked bacon, onions, egg yolk, parmesan, and black pepper
- ALFREDO WITH CRAB MEAT** สปาเก็ตตี้ผัดกับครีมซอสใส่เนื้อปู **380**  
Spaghetti with cream sauce with onions and parmesan cheese
-  **ROCK LOBSTER IN WHITE WINE SAUCE** กุ้งกระดาดกับซอสไวน์ขาว **690**  
Spaghetti Rock lobster blanched in a creamy white wine sauce scented with crunchy cherry tomato
- MARINARA WITH SEAFOOD** สปาเก็ตตี้ผัดกับซอสมะเขือเทศกับซีฟู้ด **380**  
Spaghetti with seafood and tomato sauce



Contains Nuts



Vegetarian





Spicy



Chef's Recommendation



All prices are subjected to 10% service charge and 7% government tax

# MAIN COURSES

-  **CRAB MEAT RISOTTO** ริซอตโต้เนื้อปู **370**  
Creamy risotto with crab meat and green asparagus,  
sprinkled with crispy parmesan and salmon
- SPAGHETTI SPICY SEAFOOD** สปาเก็ตตี้ ซีเมาทะเล **290**  
Stir fried prawns with garlic, chili and Herb
- SPAGHETTI SPICY BEEF WITH HOLY BASIL** สปาเก็ตตี้ผัดกะเพราเนื้อ **380**  
Stir fried beef with chili and hot basil
-  **KHAO SOI GAI** ข้าวซอยไก่ **250**  
Crispy noodle in yellow cream curry with braised chicken



# MAIN COURSES

<b>SEAFOOD FRIED RICE</b> ข้าวผัดทะเล	<b>290</b>
Thai fried rice with seafood, vegetables and egg	
<b>PINEAPPLE FRIED RICE WITH PRAWNS</b> ข้าวผัดสับปะรดใส่กุ้ง	<b>290</b>
Fried rice pineapple with prawns	
<b>KHAO PHAD CHEF STYLE</b> ข้าวผัดกะเพราคลุกข้าวหมูสับกับกุ้งทอด,สะเต๊ะไก่	<b>320</b>
Fried rice pork minced, chicken satay, deep fried tiger prawns	
 <b>FRIED GREEN CHICKEN CURRY RICE</b> ข้าวผัดแกงเขียวหวานไก่	<b>220</b>
Stir fried green curry with chicken	
 <b>STIR FRIED SEAFOOD WITH HOLY BASIL</b> ข้าวผัดกะเพราทะเล	<b>290</b>
Stir fried pork seafood with hit basil	
<b>STIR FRIED MINCED PORK HOLY</b> ข้าวผัดกะเพราหมูสับ	<b>220</b>
Stir fried pork minced with hit basil	
<b>STEAMED RICE</b> ข้าวสวย	<b>30</b>

# OUR SWEET INDULGENCES

- NOUGAT & CARAMEL CHOCOLATE BLOCK** 180  
Crumble croquant with a crème of almond caramel, glazed by chocolate and served with vanilla ice cream
- CRÈME BRÛLÉE SCENTED WITH SWEET WINE** 180  
Burnt with a muscovado sugar and freshen
- CHEESE CAKE** 150  
Is a sweet dessert consisting with Blueberry sauce
- LEMON TART** 150  
A delicious and classic lemon tart
- FRESH FRUIT** 180  
Seasonal mixed fruit
- KAO NIEAW MAMUANG** 180  
Sticky rice cooked in coconut milk, fresh sliced mango
- HOMEMADE ICE-CREAM (PER SCOOP)** 90  
Ark for our flavors of the day

# COFFEE WITH LIQUEURS

<b>JAMAICAN</b>	220
Dark rum, kahlua, fresh brewed coffee and whipped cream	
<b>IRISH COFFEE</b>	220
Irish whiskey, kahlua, fresh brewed coffee and whipped cream	
<b>ITALIAN</b>	220
Amaretto, kahlua, fresh brewed coffee and whipped cream	
<b>MEXICAN</b>	220
Tequila, kahlua, fresh brewed coffee and vanilla ice cream	
<b>RUSSIAN</b>	220
Vodka, kahlua, amaretto, fresh brewed coffee and whipped cream	
<b>PARISIAN</b>	220
Grand Marnier, kahlua, brandy, fresh brewed coffee and whipped cream	