

Oceanside
BEACH CLUB & RESTAURANT

DINNER MENU

APPETIZERS

JAPANESE SAKU TUNA TARTARE ทาตาร์ทูน่า	320
Hand cut raw tuna scented with coriander, ginger, shallots, lime and tabasco	
DEEP FRIED CHICKEN WINGS ปีกไก่ทอด	220
Chicken middle wings marinated with garlic, pepper, coriander and dry chili served with nam jim jaiw (spicy sauce)	
PAN-SEARED IMPORTED SCALLOPS หอยเชลล์ย่างกับพุดผักโขม	490
On sautéed spinach with Cream sauce	
PRAWN SPRING ROLLS ปอเปี๊ยะกุ้ง	220
Deep fried, served with sweet plum sauce	
 CHICKEN SATAY สะเต๊ะไก่	190
Grilled chicken sliced and marinated with Thai herbs, served with peanut sauce	
 OCEAN BITES รวมทอดโอเชียน	260
Fish cakes, chicken satay and prawn spring rolls, served with their condiments	
VEGETABLE SPRING ROLLS ปอเปี๊ยะผัก	190
Deep fried, served with sweet plum sauce	
SALMON & AVOCADO TOWER สลัดปลาซอลมอน	440
Raw sliced salmon filet with Dijon mustard, cappers, shallots and dill on a base of Australian avocado	



Contains Nuts



Vegetarian




Spicy



Chef's Recommendation

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SALADS

CHEF-STYLE CAESAR SALAD ซีซาร์สลัดเซฟสไตล์	270
Romaine salad, parmesan, chicken satay, Bacon, boiled egg and Caesar dressing	
GREEK SALAD กรีกสลัด	240
Feta cheese, bell peppers, black olive, green olive onion, cucumber	
MODERN CAPRESE สลัดคาปูเรส	290
A swipe 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, lemon dressing	
LOBSTER SALAD สลัดกุ้งเสิร์ฟกับแอปเปิ้ลตุ๋นไวน์ขาว	360
Sautéed rock lobster tail with cream butter sauce and white wine	
 SOM TAM ลัมตำปูกุ้ง	380
Traditional Thai-style spicy papaya salad with carrot, tomato and deep-fried soft shell crab	




SALADS

-  **SPICY SEAFOOD SALAD** ยำทะเล **380**
Thai-style seafood salad with fresh vegetables
- SPICY BEEF SALAD** ยำเนื้อย่าง **380**
Thai-style beef salad with chili, garlic, onion, lemon juice
- THAI-STYLE RAW TUNA SASHIMI** ยำปลาทูน่าสด **290**
Sliced raw Japanese tuna scented with Thai-style marinade
- BREADED SPICY SALMON SALAD WITH MINT** ลาบปลาแซลมอน **320**
Deep fried salmon with shallots, mint leaves, long leave coriander, dry chili
-  **POMELO SALAD WITH PRAWNS** ยำส้มโอกุ้งสด **290**
Mouthwatering pomelo with prawns, shallots, and chili paste
-  **TUNA TATAKI** ยำส้มโอ กุ้งปลาทูน่าสด **290**
Mouthwatering pomelo with fresh tuna, shallots, mint leaves, chili

SANDWICHES

AVOCADO & TUNA WRAP ฤนำอโศกาโต้ Served with of French fries	460
GRILLED CHICKEN WRAPS ฤตฤญ่าโก	240
CLUB SANDWICH ฤลฤบฤเชนฤดฤวฤช With bacon, chicken, egg, cheeses, tomato, onion	250
BEEF BURGER ฤเบฤฟฤเกฤอฤรฤนฤื่อ Beef burger, cheddar cheese, tomato, onion	390

SOUPS

-  **COCONUT MILK CHICKEN TOM YUM** ต้มข่าไก่ **250**
Chicken in coconut milk scented with Thai herbs
-  **TOM YUM GOONG** ต้มยำกุ้ง **360**
A traditional hot and spicy broth with Thai herbs and prawns
- CEP MUSHROOM SOUP** ซุปเห็ดฟอรซึน **250**
Cep mushroom bouillon with a crispy leek
-  **COCONUT MILK PRAWNS TOM YUM** ต้มข่ากุ้ง **360**
Prawns in coconut milk scented with Thai herbs



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MAIN COURSES ITALI FLAVORS

-  **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 CABONARA** สปาเก็ตตี้คาโบนาร่า **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** กุ้งกระต๋านกับซอสไวน์ขาว **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
- CRAB MEAT RISOTTO** ริซอตโต้เนื้อปู **370**
Creamy risotto with crab meat and green asparagus, sprinkled with crispy parmesan and salmon roe
- SPAGHETTI PAD KEE MAO SEAFOOD** สปาเก็ตตี้ผัดซีเมากะเา **290**
Stir fried prawns with garlic, chili and Herb
- SPAGHETTI PHAD KAPOOW NUEA** สปาเก็ตตี้ผัดกะเพราเนื้อ **380**
Stir fried beef with chili and hot basil



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TRADITIONAL THAI TASTE

POO PHAD PONG KAREE ปูผัดผงกะหรี่	690
Crab meat in yellow egg curry with chili paste	
PHAD CHA PLAKAPONG ผัดจ๋าปลากระพง	490
Wok-fried seabass fillet with spicy herbs	
NUEA PHAD NAAM MUN HUY เนื้อผัดน้ำมันหอย	380
Wok-fried beef with oyster sauce and bell pepper, onion, garlic	
PAD KAPRAO NUEA ผัดกะเพราเนื้อ	380
Stir fried beef with garlic, chili, hot basil	
POO NIM PAD PRIK ปูนึ่งผัดพริกเกลือ	380
Stir fried soft shell crab with garlic and fresh chili	
GAJ PHAD MED MAMUANG ไก่ผัดเม็ดมะม่วงหิมพานต์	240
Stir fried chicken with bell pepper, onions, cashew nuts and dry chili	
 PLA TOD MAMUANG OR KRATIAM ปลากระเทียมพริกไทยหรือน้ำปลา	490
Deep fried seabass topped with fish sauce or garlic sauce	
POO NIM THOD KRATIAM ปูนึ่งทอดกระเทียมพริกไทย	380
Fried soft shell crab with garlic and pepper sauce	



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TRADITIONAL THAI TASTE

KHAO SOI GAI ข้าวซอยไก่	250
Crispy noodle in yellow cream curry with braised chicken	
SEAFOOD FRIED RICE ข้าวผัดทะเล	290
Thai fried rice with seafood, vegetables and egg	
 PHAD THAI GOONG SOD ผัดไทยกุ้งสด	290
Wok-fried rice noodles with prawns tossed into tamarind sauce and with peanuts	
PINEAPPLE FRIED RICE WITH PRAWNS ข้าวผัดสับปะรดใส่กุ้ง	290
Fried rice pineapple with prawns	
KHAO PHAD CHEF STYLE ข้าวผัดกะเพราคลุกข้าวหมูสับกับกุ้งทอด, สะเต๊ะไก่	320
Fried rice pork minced, chicken satay, deep fried tiger prawns	
FRIED GREEN CHICKEN CURRY RICE ข้าวผัดแกงเขียวหวานไก่	220
Stir fried green curry with chicken	
STIR FRIED SEAFOOD WITH HOLY BASIL ข้าวผัดกะเพราทะเล	290
Stir fried Seafood with hit basil	
STIR FRIED MINCED PORK HOLY ข้าวผัดกะเพราหมูสับ	220
Stir fried pork minced with hit basil	
STEAMED RICE ข้าวสวย	30



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TRADITIONAL THAI TASTE

-  **SPICY RED DUCK CURRY** แกงพื๊ดเป็ดย่าง **260**
Grilled duck breast in red curry and coconut cream with pineapple, eggplant, cherry tomato and Thai basil
-  **KAENG KEAW WAAN GAI** แกงเขียวหวานไก่ **240**
Chicken in green curry paste with coconut milk, eggplant and Thai basil
-   **MASSAMAN NUEA** มัสมั่นเนื้อ **360**
Braised beef in Massaman curry with potatoes, onions, dry shallots and coconut milk
-  **GREEN CURRY WITH BEEF** แกงเขียวหวานเนื้อ **360**
Beef in green curry paste with coconut milk, eggplant and Thai basil

OUR SWEET INDULGENCES

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



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COFFEE WITH LIQUEURS

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

FROM THE GRILL

MEATS

AUSTRALIAN BEEF TENDERLOIN STEAK เนื้อสันใน (200g)	990
 AUSTRALIAN BEEF STRIPLOIN STEAK เนื้อสันนอก (300g)	990
LAMB CHOPS เนื้อแกะ (300g) Marinated in garlic, rosemary and olive oil	840
 PORK CHOP "S PURE BRAND" พอร์คช็อป (350g) Marinated in garlic, rosemary and olive oil	370
PORK SPARE RIB ซี่โครงหมู (300g) Marinated in BBQ sauce	330
CHICKEN BREAST อกไก่ย่าง (200g) Marinated in garlic, rosemary and olive oil	290



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FROM THE SEA

 TIGER PRAWNS กุ้งลายเสือหมักกระเทียมกับเนย (300g) Marinated in garlic, Paprika curry	570
GRILLED ROCK LOBSTER กุ้งกระดาน (400g) Marinated in garlic, Paprika curry	650
SQUID ปลาหมึกหมักเครื่องเทศ (300g) Marinated in garlic, Paprika curry	360
NEW-ZEALAND MUSSELS หอยมอลงูนิวซีแลนด์ (200g) Marinated in garlic Paprika curry	270
SEABASS FILLETS ปลาทะเลพงขาว (500g) Marinated in garlic Paprika curry	490
 JAPANESE SAKU TUNA ปลาทูน่า (200g) Sashimi-grade tuna sprinkled with black pepper	550
SCOTTISH SALMON STEAK ปลาแซลมอน (200g) Sprinkled with extra virgin olive oil	520
GRILLED MIXED SEAFOOD ทะเลอย่างรวม (กุ้งลายเสือ, ปลาหมึก, กุ้ง, หอยนิวซีแลนด์, ปลาทะเลพงขาว) Marinated in garlic Paprika curry	1,300



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SAUCES & CONDIMENTS

PLEASE CHOOSE ONE SAUCE TO COMPLEMENT YOUR GRILLED MEAT, FISH OR SEAFOOD HOLLANDAISE ซอลแลนด์เดส

 GREEN PEPPER SAUCE SCENTED WITH FRESH ROSEMARY COGNAC บรันดีและพริกไทยอ่อน

BBQ SAUCE บาร์บีคิว

  THAI CHILI SAUCE น้ำจิ้มซีฟู้ด

  NAM JIM JAIW น้ำจิ้มแจ่ว

LEMON BUTTER SAUCE ซอสเลมอนบัตเตอร์

SIDE DISHES

 POTATO PURÉE SCENTED WITH BEETROOT มันฝรั่งอบกับบีทรูท

100

  MASHED POTATO มันฝรั่งอบ

100