

Welcome to the Ark-Bar Restaurant

Your hosts Mario & Yo invite you to explore excellent food in taste and presentation. Our head chef Mario from Austria and his team will prepare all food to your taste. Our Dishes are prepared freshly to your order, using only fresh and clean products.

Mario is a very well trained and experienced Chef; he did his Apprenticeship in a 5 Star Hotel in the Austrian Alps, where he was introduced to the highest standard of cooking. After his Diploma he went to Switzerland to a 3 Michelin star restaurant for 1 year to perfect his gourmet cooking skills to the best. At 19 years of age he started to work on luxury cruise liners where he worked his way up to executive chef. At the age of 26 he was executive chef on the 5 star cruise liner "Saga Rose".

At the end of 2001 Mario and Yo opened the
Ark-Bar Garden Beach Resort

Bon Appetite

All prices are in Thai BAHT, including VAT

(V) indicates a vegetarian dish

Thank you for joining us at the Ark-Bar Restaurant.

If you enjoyed your visit, please tell other's,
if not, please tell us.

For payments by CREDIT CARD, a 5% surcharge is charged

Big Breakfast only 169 B

Choose any 5 items
Any extra item 50 B

- **2 Eggs** (fried, scrambled, boiled or poached)
- **2 Bacon**
- **2 English Sausages**
- **2 Ham**
- **Sauteed Mushrooms**
- **Baked Beans**
- **Grilled Tomatoes**
- **Tin Tomatoes**
- **Fried Potatoes**
- **Pancake**
- **2 Toasts Butter & Jam**
- **Corn Flakes with Milk**
- **Fresh Fruits**
- **Orange Juice**
- **Pineapple Juice**
- **Lemon Juice**

The big breakfast is served all day every day.
Please serve yourself tea or coffee.

**The free tea and coffee is for
big breakfast customers only.**

Breakfast

1	Oatmeal/Porridge.....	120
2	Ham & Eggs on Toast.....	120
3	Parma Ham & Eggs on Toast.....	160
4	Black Forest Ham & Eggs on Toast	160
5	Bacon & Eggs on Toast	120
6	Poached Eggs with Spinach and sauce Hollandaise on Muffin	160
7	Eggs Benedict (Poached Eggs with grilled Ham, Spinach and sauce Hollandaise on Muffin)	190
8	Scrambled Eggs with Tomatoes & black Pepper on Toast	130
9	Shakshoka (Fried Eggs with tomatoes, Oregano, Onion, Garlic and Chili)	150
10	Omelette	60
11	Omelette Ham & Cheese	120
12	Omelette Tomatoes & Cheese	120
13	Omelette Mushroom & Cheese.....	120
14	Omelette Mixed Herbs & Cheese	120
	Any extra.....	50
15	Banana Pancake	100
16	French Toast	120
17	Fresh Yoghurt with mixed Fruits	120
18	Muesli with Milk and mixed Fruits	120
19	Muesli with Yoghurt and mixed Fruits	120
20	plain Yoghurt/ no Sugar	70

Baguettes & Sandwiches

Toasted or plain

Fresh locally baked Bread, served with a selection of delicious fillings of your choice

21	Breakfast Baguette (Bacon, fried Egg).....	120
22	Ham Cheese & Salad	120
23	Tuna Mayo & Salad (V)	120
24	Chicken Mayo & Salad	120
25	Cheese & Salad (V)	120
26	B.L.T. (Bacon, Lettuce & Tomato).....	120
27	Egg Mayo & Salad (V)	120
28	Egg Curry & Salad (V)	120
29	Sausage & Fried Onion	120
30	Chip Butty (V)	120
31	Steak Sandwich (Imported Beef).....	160
32	Smoked Chicken Breast	130
33	Ark Bar Club Sandwich (Ham, Cheese, Egg, Bacon, Chicken, Tomato, Salad & Chips).....	160

Salads

Succulent Salads served with Bread and any of the following

34	Mixed Garden Salad	(V) 120
35	Chicken	140
36	Tuna Mayo	(V) 140
37	Egg	(V) 130
38	Tomato	(V) 120
39	Cheese (Onion & Peppers)	(V) 140
40	Chef Salad	160
41	Caesar Salad	150
42	Caesar Salad with smoked Salmon	240
43	Caesar Salad with Chicken Breast	200
44	Mixed Seafood Salad with Thousand Island Sauce	220

any extra item 50 B

Baked Spuds

Locally grown potatoes, served with a selection of delicious fillings
of your choice

45	Beans & Cheese	(V) 130
46	Egg Mayo	(V) 130
47	Tuna Mayo	(V) 130
48	Ham & Cheese	130
49	Chicken Mayo	130
50	Chili Con Carne	130
51	Chili Veggie	(V) 130
52	Cheese & Coleslaw	(V) 130
53	Cheese & Bacon	130
54	Sour Cream, Cheese & Tomato	(V) 150
55	Sour Cream, Cheese & Bacon	150

any extra filling 50 B

Snacks

All Toasties are served as 4 slices

56 Cheese Toasty	(V) 110
57 Cheese & Ham Toasty	120
58 Cheese & Onion Toasty	(V) 120
59 Cheese & Tomato Toasty	(V) 120
60 Ham & Tomato Toasty	120
61 Baked Beans on Toast	(V) 120
62 Chips (French Fries)	(V) 100
63 Garlic Bread	(V) 80
64 Garlic Bread with Cheese	(V) 120
65 Chips & Cheese	(V) 160
66 Fruit Platter	(V) 100

Burgers

These are the best on the Island!!!

We use 100% imported Aussie beef made to our secret recipe
served with chips, fried onions & Salad

67 Chicken Burger	160
68 Fish Burger	(V)180
69 Beef Burger	160
70 Cheese Burger	180
71 Egg Burger	180
72 Ark Bar Burger (Cheese, Bacon, Fried Egg)	200
73 Special Ark Bar Burger (Smoked Salmon, Cheese, Bacon, Fried Egg)	230
74 Veggie Burger	(V) 160

Pasta Dishes

(a) **Spaghetti**, (b) **Tagliatelle**, (c) **Penne**, choice of sauces

75 Carbonara	200
76 Bolognese	200
77 Tomato	200
78 Aglio & Olio (Garlic & Chili).....	(V) 200
79 Arrabiata (Spicy Tomato, Olive & Capers).....	(V) 200
80 Mushroom with green Peppercorn	(V) 200
81 Marinara (Tomato with fresh Seafood)	(V) 250

Pasta Specialities

82 Ravioli Monte Mario (Spinach Ravioli with Tomato & Hollandaise Sauce).....	(V) 270
83 Ravioli Nicosie (Seafood Ravioli with White Wine Cream Sauce, Tomato Concasse & Capers).....	(V) 270
84 Ravioli Formagie (Spinach Ravioli with Cheese and Tomato Sauce)	(V) 270
85 Ravioli Seven Sea's (Seafood Ravioli with Cucumber Dill Cream Sauce)	(V) 270

Pies

All pies are served with Chips or Mashed Potatoes, Peas & Gravy

86 Steak & Kidney Pie	220
87 Chicken & Mushroom Pie	220
88 Mince & Onion Pie	220
89 Vegetable Pie (with Tomato Sauce)	(V) 200
90 Shepherds Pie	250
91 Cottage Pie	250

Farang Speciales

Tired of Thai Chili Ring Sting?

92	Chicken in a Basket	200
93	Fish Finger in a Basket (V)	200
94	Fish & Chips (V)	200
95	Spare Ribs & Chips	200
96	Cumberland Sausage with Mash & Gravy	200
97	Extra Beans or Peas	(V) 50
98	Chili Con Carne with Rice	190
99	Chili Con Carne with Chips or Mash.....	200
100	Egg, Bacon, Beans & Chips	200
101	Chicken Curry & Chips	200
102	Pork Vienna Schnitzel with Chips & Peas	280
103	Pork Schnitzel with Sesame seeds, Chips & Peas	280
104	Chicken Vienna Schnitzel with Rice & Peas	280
105	Chicken Schnitzel with Sesame seeds, Rice & Peas	280
106	Piccata Milanese Pork Schnitzel served on Spaghetti with Tomato Sauce	280
107	Chicken Cordon Bleu Chicken Schnitzel with Ham & Cheese in Breadcrumbs served with Chips & Peas	290
108	Pork Cordon Bleu Pork Schnitzel with Ham & Cheese in Breadcrumbs served with Chips & Peas	290

Thai Food

Soups

- 109 **Tom Yam Goong** (Spicy Sour Prawn Soup)..... (V) 120
110 **Tom Yam Gai** (Spicy Sour Chicken Soup)..... 100
111 **Tom Kha Gai** (Spicy Sour Coconut Chicken) 120
112 **Tom Yam Po Tak** (Spicy Sour Seafood) (V) 120
113 **Noodle Soup with Chicken** 100
114 **Noodle Soup with Prawn** 120
115 **Geang Shuet** (Glass Noodles with Veg & minced Pork) 100

Salads

- 116 **Apple Salad** (Spicy Apple Salad with Prawn,Thai style)..150
117 **Lab Moo** (Spicy minced Pork with Thai Herbs).....150
118 **Lab Gai** (Spicy minced Chicken with Thai Herbs).....150
119 **Yam Nua Yang** (Beef Salad Thai style) 120
120 **Yam Woon Sen** (Glass Noodle, Pork & Prawns) 120
121 **Yam Talay** (Thai Seafood Salad)..... (V) 120
122 **Moo Manao** (Spicy Pork with Lemon sauce) 150
123 **Goong Chae Nam Pla** (Raw Prawns w/ Fish sauce) 180

Stir fried

- 124 **Pad Pug Num Mun Hoy** (Veg in Oyster Sauce) (V) 90
125 **Pad Nam Mun Hoy Gai** (Chicken Oyster Sauce) 100
126 **Pad Nam Mun Hoy Moo** (Pork Oyster Sauce)..... 100
127 **Pad Nam Mun Hoy Nua** (Beef in Oyster Sauce) 100
128 **Pad Nam Mun Hoy Goong** (Prawn in Oyster sauce) 120
129 **Pad Preaw Whan Gai** (Sweet Sour Chicken & Veg)..... 100
130 **Pad Preaw Whan Moo** (Sweet Sour Pork & Veg) 100
131 **Pad Preaw Whan Nua** (Sweet Sour Beef & Veg) 100
132 **Pad Preaw Whan Goong** (Sweet Sour Prawn)..... 120
133 **Goong Pad Noh Mai Farlang**
(Prawns with Asparagus in Oyster Sauce) (V) 180
134 **Pad Puk Bung fai dang**
(Fried Morning Glory with Oyster Sauce) (V) 90
135 **Pad Prik Gai** (Fried Fresh Chili with Chicken) 100

136	Pad Prik Moo (Fried Fresh Chili with Pork)	100
137	Pad Prik Nua (Fried Fresh Chili with Beef)	100
138	Pad Prik Goong (Fried Fresh Chili with Prawns).....	(V) 120
139	Gai Pad Med Mamuang (Fried Chicken with Cashewnuts & Vegetable).....	120
140	Goong Pad Med Mamuang (Fried Prawns with Cashewnuts & Vegetable).....	(V) 120
141	Thord Gratiam Prik Thai Gai (Fried Chicken with Garlic & Pepper)	100
142	Thord Gratiam Prik Thai Moo (Fried Pork with Garlic & Peppper)	100
143	Thord Gratiam Prik Thai Nua (Fried Beef with Garlic & Pepper)	100
144	Thord Gratiam Prik Thai Goong (Fried Prawns with Garlic & Pepper)	(V) 120
145	Pad Gra Praow Gai (Fried Chicken Chili & Basil)	100
146	Pad Gra Praow Moo (Fried Pork Chili & Basil)	100
147	Pad Gra Praow Nua (Fried Beef Chili & Basil)	100
148	Pad Gra Praow Goong (Fried Prawns with Chili & Basil)	(V) 120

Curry

149	Geang Keaw Whan Gai (Green Curry with Chicken & Veg) .	120
150	Geang Ped Gai (Red Curry with Chicken)	120
151	Geang Ped Moo (Red Curry with Pork)	120
152	Geang Ped Nua (Red Curry with Beef)	120
153	Geang Ped Goong (Red Curry with Prawns).....	(V) 120
154	Geang Kary Gai (Indian Curry with Chicken)	120
155	Geang Mussamun Gai (Chicken Curry with Indian Herbs & Peanuts).....	120
156	Goong Pad Makarm (Prawns with tamarind sauce).....	180
157	Goong Pad Pongkary (Prawns with Curry powder)	200
158	Puu Pad Pongkary (Crab fried with Curry powder).....	180
159	Geang Pa (Red Curry with Herbs, Vegetable & Chicken without Coconut Milk)	120
160	Pad Krunk Gaeng Gai (Stir Fried Curry Chicken).....	100
161	Pad Krunk Gaeng Moo (Stir Fried Curry Pork)	100

162	Pad Krunk Gaeng Nua (Stir Fried Curry Beef)	100
163	Pad Krunk Gaeng Goong (Stir Fried Curry Prawns) (V)	120
164	Geang Pra Naeng Gai (Coconut Curry & Thai Herbs with Chicken)	120
165	Geang Pra Naeng Moo (Coconut Curry & Thai Herbs with Pork).....	120
166	Geang Pra Naeng Nua (Coconut Curry & Thai Herbs with Beef)	120
167	Geang Pra Naeng Goong (Coconut Curry & Thai Herbs with Prawns)	(V) 140

Fried Rice

168	Kaow Pad Gai (Fried Rice Chicken)	100
169	Kaow Pad Moo (Fried Rice Pork)	100
170	Kaow Pad Nua (Fried Rice Beef)	100
171	Kaow Pad Goong (Fried Rice Prawns)	(V) 120
172	Kaow Pad Puk (Fried Rice Vegetable)	(V) 90
173	Plain Rice	20

Fried Noodles

174	Pad Thai Gai (Thai Style with Chicken & Veg)	100
175	Pad Thai Moo (Thai Style with Pork & Veg)	100
176	Pad Thai Nua (Thai Style with Beef & Veg)	100
177	Pad Thai Goong (Thai Style with Prawns & Veg)	120
178	Pad Sea Aew Gai (Soya Sauce, Chicken & Veg).....	100
179	Pad Sea Aew Moo (Soya Sauce, Pork & Veg)	100
180	Pad Sea Aew Nua (Soya Sauce, Beef & Veg)	100
181	Pad Sea Aew Goong (Soya Sauce, Prawns & Veg)	120
182	Pad Sea Aew Tatay (Soya Sauce with Seafood & Veg)	120
183	Pad Kea Mau Gai (Fried spicy Chicken & Veg Thai Style)	100
184	Pad Kea Mau Tatay (Fried spicy Seafood & Veg Thai Style)..	120

Thai Appetizers

- 185 Chicken Satay**
(3 Pieces with Peanut-Butter Sauce) **120**
- 186 Spring Rolls**
(Pork 3 Pieces with sweet Chili Sauce)..... **100**
- 187 Spring Rolls**
(Vegetable 3 Pieces with sweet Chili Sauce) **(V) 100**
- 188 Deep Fried Prawns**
(served with sweet Chili Sauce) **(V) 150**
- 189 Deep Fried Calamari**
(served with sweet Chili Sauce) **(V) 150**
- 190 Throd Mun Pla** (Fried Fish cake with sweet chili sauce)....**(V)150**
- 191 Throd Mun Goong**(Fried Shrimp cake with sweet chili sauce) ...**150**

Appetizers

- 192 Smoked Salmon**
(With Horseradish Sauce, Onion, Capers & Lemon) **280**
- 193 Humus** (Chickpeas Mousse with Olive oil) **250**
- 194 Shrimp Cocktail**
(On a bed of fresh Roman Lettuce
served with Thousand Island dressing)..... **180**
- 195 Carpaccio of Beef-Tenderloin**
(With Parmesan Cheese, Olive Oil & Balsamic Vinegar) **250**
- 196 Smoked Chicken Breast**
(With Toasted Bread & Homemade Pickles) **220**
- 197 Fresh Garden Lettuce**
(With warm marinated Duck Breast and
Balsamic Vinegar & Olive Oil dressing)..... **220**
- 198 Fresh Garden Lettuce**
(with baked Feta Cheese &
Pumpkinseed oil {=Kürbiskernöl} dressing) **250**
- 199 Greek Salad**
(with imported Feta Cheese, fresh
Lettuce, Bell Peppers & Olives)..... **250**

- 200 Ark Bar Special Salad**
(With Tomato, Cucumber, Onion, Ham, Cheese,
Egg, Iceberg Lettuce & Pumpkinseed Oil dressing) **280**
- 201 Salad Caprese**
(Tomato & Mozzarella marinated with
Balsamic Vinegar & Olive Oil dressing)..... **220**
- 202 Bruschetta**
(Toasted Bread topped with
Tomato, Basil, Garlic and Onion)..... **150**
- 203 Bruschetta /Mozzarella**
(Toasted Bread topped with Tomato, Basil, Garlic and
Onion, cooked "au gratin" using Mozzarella Cheese) **180**
- 204 Fresh Lemon Sole**
(With Cucumber-Dill Cream Sauce,
mixed Rice, Asparagus & Carrots)..... **(V) 220**
- 205 Steamed Green Asparagus**
(with Sauce Hollandaise) **(V) 180**
- 206 Steamed Green Asparagus**
(with Smoked Salmon and Sauce Hollandaise) **(V) 250**

Soups

- 207 Fresh Tomato Cream Soup**
(with Garlic Bread, Basil & Cream)..... **(V) 120**
- 208 Fresh Mushroom Cream Soup**
(With Asparagus & fresh Basil)..... **(V) 120**
- 209 Fresh Chicken Cream Soup**
(With Asparagus & Bread)..... **120**
- 210 Fresh Onion Soup**
(With Cheese-Crouton)..... **(V) 150**
- 211 Goulash Soup**
(Served with Bread)..... **150**
- 212 Fresh Garlic Cream Soup**
(Served with Bread Croutons) **(V) 130**

Main Courses

- 213 Salmon Steak 250g** Dill Noodle, Veg, Lemon Butter..... (V) 330
214 Salmon Steak 250g Chips, Veg, Lemon Butter (V) 330
215 Salmon Steak 250g Rice, Veg, Lemon Butter (V) 330
216 Fresh Fish Filet Pilaf Rice, Veg, Lemon Caper Sauce (V) 320

*The following Fish and Seafood prices are per 100g.
A minimum of 400g will be charged per dish.*

- 217 Grilled King Prawns** Garlic Butter, Rice & Lemon (V) 120
218 Grilled Tiger Prawns Garlic Butter, Rice & Lemon (V) 120
219 B.B.Q King Prawns..... (V) 120
220 B.B.Q Tiger Prawns (V) 120
221 Grilled Lobster Garlic Butter, Rice & Lemon..... (V) 210
222 Steamed Lobster in white Wine & Lemon Sauce..... (V) 210
223 Lobster Thermidor Mushroom Cognac Sauce (V) 210
224 Lobster B.B.Q (V) 210
225 Steamed Mussel in white Wine, Tomato & Lemon (V) 35
226 Grilled white Snapper Garlic Butter, baked Potato (V) 50
227 Deep fried white Snapper with Garlic & Pepper (V) 50
228 Deep fried white Snapper topped with Chili Sauce (V) 50
229 Deep fried white Snapper Sweet & Sour Sauce (V) 50
230 B.B.Q white Snapper (V) 50
231 Grilled red Snapper Garlic Butter, baked Potato..... (V) 50
232 Deep fried red Snapper Garlic & Pepper (V) 50
233 Deep fried red Snapper topped with Chili Sauce..... (V) 50
234 Deep fried red Snapper Sweet & Sour Sauce (V) 50
235 B.B.Q red Snapper (V) 50

We start serving B.B.Q Fish & Seafood after 6:30pm
with baked Potato and two Sauces

236	Tuna Steak grilled	Garlic Butter, baked Potato.....	(V) 50
237	Tuna Steak deep fried	Garlic & Pepper.....	(V) 50
238	Tuna Steak deep fried	toped with Chili Sauce	(V) 50
239	Tuna Steak deep fried	Sweet & Sour Sauce.....	(V) 50
240	Tuna Steak B.B.Q	(V) 50
241	Barracuda Steak grilled	Garlic Butter, baked Potato.....	(V) 50
242	Barracuda Steak deep	fried Garlic & Pepper	(V) 50
243	Barracuda Steak deep	fried toped with Chili Sauce.....	(V) 50
244	Barracuda Steak deep	fried Sweet & Sour Sauce.....	(V) 50
245	Barracuda Steak B.B.Q	(V) 50
246	Shark Steak grilled	Garlic Butter, baked Potato	(V) 50
247	Shark Steak deep fried	Garlic & Pepper	(V) 50
248	Shark Steak deep fried	toped with Chili Sauce.....	(V) 50
249	Shark Steak deep fried	Sweet & Sour Sauce.....	(V) 50
250	Shark Steak B.B.Q	(V) 50
251	Squid grilled	Garlic Butter, baked Potato	(V) 45
251	Squid deep fried	Garlic & Pepper	(V) 45
251	Squid B.B.Q	(V) 45
254	Crab steamed	(V) 50
255	Crab B.B.Q	(V) 50
256	Fresh Oyster	(V) each 45
257	Steamed whole Fish	with Lemon Chili Sauce	(V) 50

We start serving B.B.Q Fish & Seafood after 6:30pm
with baked Potato and two Sauces

258	Slow roasted Chicken Breast		
	with Herb-Rice, Mushroom Cream Sauce & Veg.....		250
259	Chicken Kiev	Chicken Breast stuffed	
	with Garlic Herb Butter, lemon Noodles & Veg		250
260	Chicken Steak	with Chips	250
261	Chicken Steak	with Mash Potatoes	250
262	Chicken Stroganoff		
	with homemade Spätzle, Cornichon & Sour Cream		300

263	Grilled Duck Breast on red Cabbage with Chips, Brussels Sprouts & Blackcurrant Sauce.....	320
264	Grilled Duck Breast on red Cabbage with roasted Potato, Asparagus, Carrots & Balsamic Sauce	320
265	Marinated Pork Chop with Chips, Veg & Gravy.....	250
266	Pork Steak cooked "au gratin" with Tomato & Garlic Butter, Parsley Potato, Veg & Rosemary Gravy.....	290
267	Pork Steak cooked "au gratin" with Tomato & Cheese, Parsley Potato, Veg & Rosemary Gravy	290
268	Beef Steak Tenderloin with roasted Potato, Veg & Mushroom Sauce.....	350
269	Beef Steak Tenderloin with roasted Potato, Veg & Green Peppercorn Sauce.....	350
270	Beef Steak Tenderloin with roasted Potato, Veg & Spicy Pepper Sauce (Madagascar Style).....	350
271	Beef Steak Tenderloin with roasted Potato, Veg & Garlic Herb Butter	350
272	T-Bone Steak with Chips, Veg & Garlic Herb Butter.....	450
273	T-Bone Steak with Chips, Veg & Gravy	450
274	Beef Stroganoff with homemade Spätzle, Cornichon & Sour Cream	350
275	Grilled Lambchop with roasted Potato, Veg, Gravy & Mint Sauce.....	380
276	Grilled Lambchop with Chips, Veg, Garlic Herb Butter & Mint Sauce.....	380
277	Grilled Lambloin On Gratin Potato, Asparagus', Carrots & Balsamic Sauce.....	450
278	Grilled Lambloin On Gratin Potato,Asparagus', Carrots & Blackcurrant Sauce.....	450

Cold Appetizer

Smoked Salmon-Roses
on Melbataost with Avocado-Tomato Salsa
and marinated baby Lettuce.....380

Beef and Veal Carpaccio
with green & red Bell Pepper ragout served
with Pumpkinseed oil dressing and Parmesan....350

Soup

Clear Tomato essence
with Goat-Cheese-Basil dumplings and Vodka...250

Fresh Garlic cream with black Truffle
and red Bell Pepper concasse.....250

Warm Appetizer

Grilled Sea Scallops wrapped in parma Ham
on Red-Pesto and Balsamic sauce.....350

Homemade Spinach Tagliatelle in Saffron sauce
with smoked Salmon and fresh Basil.....380

Main Course

Fresh grilled Tiger Prawns on black ink Tagliatelle,
Broccoli, Carrots and Lobster-Butter sauce.....520

Baked Salmon in Potato-Cheese-Herb crust on Spinach
served with Carrots and pink Peppercorn sauce....520

Australian Veal Steak in Nut-Herb crust on Apple-Potato cake,
Broccoli florets and a light Blue Cheese sauce.....520

Beef Steak on Garlic-Pesto Potato topped with Goose Liver Pate,
fresh grilled Asparagus and Red wine reduction.....520

New Zealand Lamb rack on Truffle-Gratin Potato,
grilled mixed Vegetables and fresh Rosemary sauce....650

Dessert

Deep fried Pumpkinseed oil ice cream on Blueberry sauce..250

Flambéed fresh marinated Strawberries in Balsamic Syrup
on Vanilla ice cream and fresh black Pepper.....250

White and brown Chocolate Mousse Gateau
on Strawberry and Mango sauce.....250

Desserts

279	Tiramisu (The best on the Island)	130
280	Profiteroles (With Vanilla Cream Filling & Chocolate Sauce)	130
281	Chocolate Mousse (With Whipping Cream)	130
282	Banana Fritter (With Vanilla Ice Cream)	120
283	Pineapple Fritter (With Vanilla Ice Cream)	120
284	Homemade Apple Pie (With Vanilla Ice Cream)	120
285	Homemade warm Bread & Butter Pudding served with Custard	150
286	Crêpe Susette (Orange Sauce, Vanilla Ice Cream & Whipping Cream)	180
287	Crêpe Suchard (Chocolate Sauce, Vanilla Ice Cream & Whipping Cream)	190
288	Banana Flambé (With Vanilla Ice Cream)	150
289	Pineapple Flambé (With Vanilla Ice Cream)	150
290	Mango Flambé (With Vanilla Ice Cream)	160
291	Mixed Fruit Flambé (With Vanilla Ice Cream)	160
292	Banana Pancake (With Vanilla Ice Cream)	160
293	Pineapple Pancake (With Vanilla Ice Cream)	160
294	Mango Pancake (With Vanilla Ice Cream)	170
295	Mixed fruit Pancake (With Vanilla Ice Cream)	170
296	Deep fried Ice Cream (With fresh Fruits)	160
297	Banana Split	160
298	Vanilla Ice Cream	per Scoop 50
299	Chocolate Ice Cream	per Scoop 50
300	Strawberry Ice Cream	per Scoop 50

Drink List

Soft Drinks

Bottled Water.....	30
Coke, Fanta, Sprit.....	40
Diet Coke.....	50
Manao Soda	60
Soda	40
Tonic Water	50
Gatorade (Lemon, Grape)	60
Lemon Soda	60
Lipton Ice Tea Lemon.....	60
Lipton Ice Tea Peach.....	60
Red Bull.....	30
Ice Coffee.....	60
Iced Chocolate	60
Ginger Ale	60

Hot Drinks

Tea	40
Breakfast Coffee.....	40
Coffee	50
Chocolate	60
Espresso	60
Cappuccino	60
Coffee Late.....	60
Irish Coffee	150

Fruit Juice

Fresh Orange Juice	60
Lemon Juice	60
Pineapple Juice.....	60
Apple Juice	60
Mango Juice.....	60
Tomato Juice.....	60
Cranberry Juice	100

Lassie

Plain	70
Banana.....	80
Pineapple	80
Mango.....	90
Mixed Fruit.....	100

Aperitifs

Martini Bianco	120
Martini Rosso.....	120
Campari	130
Pernod	130
Sherry Brandy	120
Mint Liqueur	120
Banana Liqueur	120

Shakes

Pineapple	60
Banana.....	60
Fresh Mango.....	80
Coconut	60
Orange	60
Lemon.....	60
Watermelon.....	60
Mixed Fruit	70
Coffee	60

Ice Cream Shakes

Vanilla	100
Chocolate.....	100
Strawberry	100

House Wine

Glass White/Red	120
Spritzer.....	120
Spy Red, Classic.....	80
Sangria	130

Bottled Beer

Singha.....	70
Chang	60
Heineken	80
Tiger.....	80
San Miguel.....	80
San Miguel Light.....	80
Beer Lao.....	80
Corona	150
Stella Artois	150

Draft Beer

Singha ½ Pint	70
Singha large Jug	220
Chang ½ Pint	60
Chang large Jug	200
Heineken ½ Pint	80
Heineken Jug 1 lt.	250
Heineken 1 Pint	160

Bacardi Breezer

Lemon	130
Orange	130
Lime	130
Leechy fruit	130
Smirnoff Ice (Red & Black) .	130

Special's

Bulmers Cider 0.58l	250
Vodka Cranberry	150
Strong Bow Cider ½ Pint	120
Strong Bow Cider 1 Pint	210
Strong Bow Bottle 0.275 l....	150
House Wine 1 lt.....	700
Sparkling Wine.....	1200
Open Bottle.....	200
Sangria 1 lt.....	800

Bottles Sets

Black Label	2000
Red Label.....	1500
Jack Daniel's	2000
Gin	1500
Bacardi	1500
Vodka Stolichnaya	1500
Vodka Smirnoff.....	1500
Tequila.....	2000

Local Rum / Whisky

Sangsom - Free Mixer.....	80
Mekhong - Free Mixer.....	80
Sangsom or Mekhong, Bucket	
Small set 2 Coke & Ice	300
Sangsom or Mekhong , Bucket	
Big set 4 Coke & Ice.....	600
Vodka Bucket.....	600
Vodka Camberry Bucket.....	800

Spirits-Free Mixer

Black Label	150
Red Label.....	120
Jack Daniel's.....	150
Jim Beam.....	130
Southern Comfort	130
Jameson	130
Brandy	150
Vodka Finlandia	120
Vodka Smirnoff.....	120
Vodka Stolichnaya.....	120
Gordon Gin	120
Bacardi Rum	120
Captain Morgan Rum.....	120
Cointreau.....	120
Malibu.....	120
Bailey's	150
Kahlúa	150
Amaretto.....	150
Galliano	150
J&B Scotch Whisky	150
Hennessy.....	150

Shooters

B52	150
Tequila.....	120
Sambuca	150
Vodka	120
Jägermeister	150
BMW (Bailey's, Malibu, Whisky)..	150

Cigarettes

Marlboro Red.....	100
Marlboro Light	100
Marlboro Menthol.....	100
L&M.....	80
Benson & Hedges.....	120
Lighter.....	20

Cocktails

Crazy Monkey (Rum, Fruit juice, Grenadine)	130
Gin Sling (Gin, Lemon juice, Soda, Grenadine)	130
Blue Samui (Tequila, Blue Curacao, Lemon, Syrup).....	150
Casablanca (Rum, Pineapple juice, Coconut milk, Grenadine)	130
Pina Colada (Rum, Malibu, Coconut milk, Pineapple juice).....	150
Daiquiri (Rum, Triple sec, Lemon juice, Syrup)	150
Strawberry Daiquiri (Rum, Triple sec, Orange Curacao, Strawberry)	150
Banana Daiquiri (Rum, Triple sec, Crème De Banana, Banana)	150
Mango Daiquiri (Rum, Triple sec, Mango)	150
Long Island Ice Tea (Vodka, Tequila, Gin, Bacardi, Cointreau, Lemon juice, Coke)	160
Sex on the Beach (Vodka, Blue Curacao, Cointreau, Pineapple juice)....	150
Kamikaze (Vodka, Triple sec, Lemon juice)	150
Ark Bar Special (Vodka, Bailey's, Kahlúa, Coconut milk)	150
Whisky Sour (Scotch Whisky, Lemon juice, Syrup).....	130
Mai Thai (Rum, juice, Orange Curacao, Grenadine)	150
Singapore Sling (Gin, Cherry Brandy, Grenadine, Soda)	150
Margarita (Tequila, Triple sec, Lemon juice, Syrup).....	150
Harvey Wall Banger (Vodka, Galliano, Orange juice)	150
Bloody Mary (Vodka, Tomato juice, Spice)	130
Tequila Sunrise (Tequila, Orange juice, Grenadine)	130
Black Russian (Vodka, Kahlúa, Coke)	150
White Russian (Vodka, Kahlúa, Milk).....	150
Blue Hawaii (Rum, Malibu, Coconut Milk, Blue Curacao, Pineapple juice)	150
Sangria (Fruit Wine with fresh mixed Fruits)	130
Mojito (Rum, Lemon Juice, fresh Mint Leaves)	130
Caipirinha (Vodka, Lime, Sugar).....	150
Tom Collins (Gin, Lemon, Sugar, topped with Soda)	130
Gin Fizz (Gin, Lemon, Triple sec, Sugar, Egg white)	150
Banana Shake with Bailey's	150
Banana Shake with Dark Rum	150
Vanilla Shake with Bailey's	150
Vanilla Shake with Dark Rum	150