



A Great start

CALAMARI 370

Deep fried squid, tartar sauce, chili pickles, micro herbs

ปลาหมึกชุบแป้งทอด

FRESH BURRATA 580

Heirloom tomatoes, roasted pumpkin with herbs, extra virgin olive oil

บรูรตาสด

TUNA CEVICHE 345

Tuna tartar, house made berries vinegar, organic herbs, avocado salsa

ทูน่า เซวิช

SEABASS CEVICHE 310

Fresh caught local fish, lemon juice, chili, herbs and coriander mango salsa

ปลากะพงเซวิช

OYSTER 360 / 700

Daily selection 6 or 12 pieces.

Freshly shock oyster with condiments

หอยนางรม

SALMON SEMI CRUDO 650

Lightly cured salmon, EVO, sour cream, Hua hin caviar, lime gel.

ปลาแซลมอนกึ่งดิบ

Bites

SMOKED OLIVES 205

Castelvetrano and Kalamata olives, house smoked, tamarind wood chips

มะกอกรมควัน

ROSEMARY AND SEA SALT

WHITE PIZZA BREAD 185

Freshly wooden baked flat bread, sea salt, rosemary

ขนมปังพิซซ่า โรสแมรี่และเกลือทะเล

TRUFFLE FRIES WITH PARMESAN 340

มันฝรั่งทอดโรยเห็ดทรัฟเฟิลกับพามาซานชีส

Healthy and Delicious

BEET ROOT 345

Cream of beet, roasted beet, fresh mix lettuce, lemon dressing, goat's cheese

บีทรูท สลัด

CRUNCHY HEART SALAD 365

Organic mixed lettuce, pine nuts, house made ricotta cheese, sun dried tomato, lemon dressing

ครันชีฮาร์ทสลัด

SPELT & SMOKED ROOT 420

Smoked local root, quinoa, coconut vinegar dressing, Bang tao farm goat milk ricotta

สเปลและสโมครูท สลัด

CAULIFLOWER STEAK 360

Roasted cauliflower, romesco sauce, escalivada, black garlic.

สแต็กดอกกะหล่ำ

Japanese Specials

UNAGI DON 475

Japanese sea eel, teriyaki sauce, pickled ginger, kochihikari rice, sansho pepper

ข้าวหน้าปลาไหลย่าง

STEAK DON 580

Australian aged beef 100-gram, teriyaki sauce, moshiro salt, white onion, mushroom, koshihikari rice

ข้าวหน้าเนื้อเด็กออสเตรเลีย

CHICKEN TERIYAKI DON 415

Organic chicken, koshihikari rice, house made teriyaki sauce

ข้าวหน้าไก่เทอริยากิซอส

PINE FAVORITES



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From the Grill

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WAGYU BEEF BURGER 	470
Scarmorza affumicato, crispy bacon, homemade pickles, lettuce, tomato, homemade sriracha aioli	
เบอร์เกอร์เนื้อวากิว	
SOFTSHELL CRAB BURGER 	415
Organic kale chimichurri, pickled fennel, lime & preserved lemon mayonnaise	
เบอร์เกอร์ปูนิ่มทอดกรอบ	
FISH NO CHIPS 	390
Breaded local fish, Chorizo Aioli, black garlic, preserved vegetables.	
ปลาชุบแป้งทอด	
CATCH OF THE DAY 	620
Local source fish, Mediterranean sauce, artichokes fresh parsley evoo	
ปลาประจำวัน	
FILETE DE TERNERA 	1,100
Dry aged Wagyu rib eye, roasted cauliflower, fermented vegetable BBQ lettuce heart	
เนื้อริบอายย่าง	

Pizzas

.....

TRUFFLE 	690
Mozzarella, dry porcini, black truffle paste, Parmesan	
พิซซ่าเห็ดทรัฟเฟิล	
VEGETARIAN 	380
Fresh tomato sauce, fior di latte, local grown smoked vegetables	
พิซซ่ามังสวิรัต	
SEAFOOD	500
Fresh caught local seafood, fresh tomato sauce, roasted tomato, chili flakes, local rocket lettuce	
พิซซ่าซีฟู้ด	
CLASSIC 	370
Fresh tomato sauce, fior di latte, mozzarella, oregano, basil	
พิซซ่าคลาสสิก	
NAPOLI 	360
Fresh tomato sauce, fior di latte, anchovies, capers, black olive	
พิซซ่านาโปลี	
FROMAGIE 	510
Cream base, fior de latte, Taleggio, Gorgonzola, Parmesan, Scarmoza affumicato	
พิซซ่าชีส	
FUNGHI 	485
Cream base, pesto sauce, fior di latte, mix mushrooms, parmesan cheese	
พิซซ่าเพสโตและเห็ดรวม	
BRESAOLA 	445
House cured bresaola, fresh rocket, Parmesan cheese, tomato sauce	
พิซซ่าเบสเชโอล่า	
BURRATA 	540
Fresh tomato sauce, roasted tomatoes, sundried tomatoes, fresh basil & oregano	
พิซซ่าบูรรัต้า	
PIZZA OF THE DAY	420
Ask our team for the daily special	

FROM THE GRILL & PIZZAS



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Thai selection

KHAO PHAD PHAK    350
Fried rice with carrot, onion, spring onion, kale
ข้าวผัดผัก

KHAO PHAD
Thai Fried rice with selection of
ข้าวผัด
Prawn กุ้ง    595
Crab ปู    595

PHAD KA PAO KAI DOW
Stir fired hot basil with garlic, chili, fried egg served with rice
ผัดกะเพราไข่ดาว
Minced pork หมูสับ     370
Minced chicken ไก่สับ     370
Seafood ทะเล     645

PHAD THAI -
Stir fried noodle with tamarind sauce, bean sprout, tofu, peanut, chives
ผัดไทย
Chicken ไก่     595
Seafood ทะเล     645
Prawn กุ้ง     645

PHAD PAK MIANG    395
Stir-fried Miang leaves with egg, garlic
ผัดผักเหมียง

TOM YUM GOONG     475
Thailand's famous hot and sour soup with Andaman king prawn, lemongrass, galangal, mushroom
ต้มยำกุ้ง

PLA KRAPONG TOM SOM   450
Southern clear soup, white snapper, shallot, lemongrass, turmeric, spring onion
ต้มส้มปลากะพง

PLA NUENG MA NOW   750
Steamed white snapper, lemongrass, galangal, bok choy, spicy lime dressing
ปลานึ่งมะนาว

Sweets

THE MERINGUE TART    125
Lemon cream, Tart shell, Italian meringue, lemongrass & kaffir lime, gold leaf

COCONUT ON THE BEACH   115
Coconut whipped ganache, young coconut compote, green cocoa butter, edible flower, vanilla sable

MAKRIN CHOCOLATE TART    160
dark chocolate filling, dark chocolate ganache, hazelnut for decoration, gold leave

STRAWBERRY PISTACHIO FINANCIER    220
Fresh strawberry, lime zest, vanilla mascarpone, harmony gel, edible flower

MANGO SHORT CAKE   120
Chaing rai vanilla mascarpone, english cream, fresh mango, mango coulis, mango nam dok mai, pistachio, edible flower

CHAING MAI CHEESECAKE   175
strawberry glaze , vanilla cheesecake , vanilla sable , white chocolate & strawberry brittle for decoration

NUTELLA PIZZA   325
The dream of nutella lovers, cream base, fior di latte, pine nutcoconut flake, mozzarella.

AFFOGATO  210
Shot of espresso, homemade coconut ice-cream

HOUSE MADE GELATO PER SCOOP  95
Mark Rin chocolate | Coconut Gelato of the day



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WINES BY THE GLASS

CHAMPAGNE

NV Nicolas Feuillatte , Premium Brut

SPARKLING

2021 V8+ Prosecco Brut Millesimato CARLO, Italy

SPARKLING ROSE

NV Louis Perdrier Rose ,Bourgogne, France

WHITE WINE

2021 MAPU Reserva ,Sauvignon Blanc, Central Valley, Chile

2022 Villa Sandi, Pinot Grigio, Veneto DOC Italy

2021 Chateau Roubie Picpoul de Pinet, Languedoc, France

2020 Vasse Felix, Chardonnay, Margaret River, Australia

ROSE WINE

2020 Planeta Rose Sicilia IGT, Sicily, Italy

2021 Domaine de la Cadenière Léonie Rosé

Côte de Provence ,France

RED WIN

2021 MAPU Reserva ,Carbernet sauvignon , Central Valley, Chile

2021 Anakena, Merlot, Central Valley, Chile

2020 Wither Hills Pinot Noir, Marlborough New Zealand

"Please ask the team for our full cellar selection"

NON-ALCOHOLIC DRINKS

JUICES / BLENDED

Apple, watermelon, pineapple, orange, mango, fresh coconut

ARTESIAN SOFT DRINKS (FEVERTREE)

Indian tonic, mediterranean tonic, elderflower tonic, soda water, ginger ale

SOFT DRINKS

Coca-Cola, Coca-Cola Light, Coca-Cola Zero, Sprite

HOMEMADE BREWS

GINGER BEER

Elegance spicy with its own unique kind of burning heat.

LEMONADE

Natural, fermented lemon soda and lovely floral sweetness

CIGARS

Guantanamera Cristales

Guantanamera Decimos

Hoyo de Monterrey Coronations

Romeo y Juleta No 3

H.Upmann Coronations Minor

Romeo Y Julieta No 1

Montecristo #4

Partagas Chicos Cello

Partagas Serie D No 4

Romeo y Julieta churchills

Montecristo Open Eagle

Montecristo Edmundo

H. Upmann 50 AT Magnum

CRAFT COCKTAILS - 450

PINE STIGGINS

Aged rum infused pineapple, coconut rum, banana liqueur, almond, demerara, pineapple, coconut, malic acid, milk, seltzer

STRAWBERRY HIBISCUS MARGARITA

Reposado tequila, strawberry & orange zest liqueur, citrus, spiced hibiscus pomegranate, saline

THE INTERCONTINENTAL NEGRONI

Campari, vermouth bianco Infused green jasmine tea, vermouth rosso infused coffee bean, stranger & sons gin, olive brine, orange & chocolate bitters

THE LAST SAMURAI

Japanese craft gin, sake, pomelo, tartaric, cucumber bitter, yuzu tonic, shiso leaf

TORN WEDDING DRESS

Iron ball gin, Jasmine sweetness, lemon, prosecco sparkling wine

CBD MARTINI

Langley's gin, la quintinye rouge, CBD tea, olive brine

SPIRITS

Langley's London dry gin

Cenote blanco tequila

Nusa Cana tropical island white rum

Dictador 12 YO rum

Grant's triple wood whiskey

Stolichanaya

Stoli elit ultra luxury vodka

Camus V.S.O.P

"Please ask the team for our full spirits selection"

WATER

Acqua Panna

250ml | 750ml

San Pellegrino

250ml | 750ml

0% Proof

GREEN ELEXIR

CBD tea, jasmine tea, lemon grass, cinnamon syrup

PINE HONEY BASIL

Phuket pineapple, Thai basil, lime, wild flower hone

FRESCO

Passion fruit, mint leaf, lemongrass, lime, vanilla bourbon, homemade ginger ale

COFFEE OR ME

Cold brew coffee, cinnamon, rosella, citrus, Valencia orange infused lemongrass tonic

NUSA CANA SPECIAL

INDO HIGHBALL

Spiced Rum, Falernum,Tonic

OLDFASHION TRIBE

Spiced Rum, Peanut butter, pineapple, ginger, mango, Orange and Angostura bitter

NO MONKEY BUSINESS

Monkey Shoulder, Select Aperitivo, Amaro Montenegro, Orange vermouth

CARIBBEAN SPICED

Venezuelan aged rum, Amaretto Disaronno, Pere' Magloire V.S. calvados, lemon, spiced demerara, aromatic bitter, Shichimi Togarashi

HONEY BEES

Demonio De Los Andes Pisco, lemon juice, Sugar syrup, Matcha powder, Basil, Egg White

MAKE ME ANYTHING

Kai coconut pandan, pineapple juice, Coffee cinnamon syrup, lime juice

BEER

Singha

Chang

Chalawan pale ale

Chatri IPA

Draft Bussaba

Corona

Asahi

Heineken

Heineken (Non Alcoholic)

BEANS & LEAVES

ILLY COFFEE

Single shot

Double shot

Espresso – Latte – Cappuccino – Lungo – Flat White

RONNEFELDT TEA

English Breakfast - Earl Grey - Darjeeling

Chamomile – Peppermint – green tea

BEVERAGE

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Bio dynamic & Organic selection

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ROSE WINE

FRANCE

2019 Domaine les Fouques, Cotes de Provence Rosé L'Aubigue 3,400

AUSTRALIA

2021 Gentle Folk Rainbow Juice, Adelaide Hills 3,900

WHITE WINE

FRANCE

2018 Vincent Fleith, Riesling dry, Alsace 3,700

2018 Pascal Jolivet, Blanc Fumé, Pouilly-Fumé, Loire 4,500

2018 Domaine Goisot, Bourgogne Aligoté 3,400

AUSTRIA

2020 Weingut Knoll Grüner Veltliner Federspiel Loibner 3,800

SPAIN

2020 Zarate, Albariño, Rias Baixas 3,400

RED WINE

FRANCE

2019 Domaine Roche Audran, 2,750
Cotes du Rhone (Grenache, Syrah, Cinsault)

ITALY

2015 Hilberg Pasquero Nebbiolo d'Alba Sul Monte 4,800

2019 Franzhaas , Pinot Noir , Alto-adige 2,950

SPAIN

2017 Torres Gran Coronas Reserva Cabernet Sauvignon 2,700

GERMANY

2017 Enderle & Moll Pinot Noir Liaison (natural), Baden 4,300

NEWZALAND

2021 Two Paddocks Pinot Noir Picnic (organic), Central Otago 3,300

WINE LIST

Biodynamic

Biodynamic farming also instructs followers to use certain fertilization practices. One of particular interest is filling cow horns with compost, burying them in the vineyard, and digging them up later. Because most biodynamic farmers also employ organic practices like avoiding pesticides, and depend on compost rather than chemical fertilizer, many biodynamic wines are also organic in practice

Organic

Organic wine is a wine produced from grapes grown in accordance with principles of organic farming. Therefore, organic winemaking excludes the use of pesticides, fungicides, herbicides, and artificial chemical fertilizers. Organic winemaking has to meet strict legal requirements involving pesticide use, land management, preservation and storage

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WINE LIST

CHAMPAGNE

NV	Drappier Carte d'Or Brut	6,000
NV	Nicolas Feuillatte, But	6,300
2009	Philippe Gonet Mesnil Grand Cru Blanc de Blanc	8,900
NV	Nicolas Feuillatte Magnum 1.5 L.	13,500
NV	Nicolas Feuillatte Double Magnum 3 L.	30,000

CHAMPAGNE ROSE

NV	Lombard Extra Brut Premier Cru Rose	6,000
NV	Taitinger Rose, Brut	6,850
NV	Phillipponnat Royale Reserve Rose Brut	8,700
NV	Billecart Brut Rose Magnum 1.5 L.	22,500

SPARKLING

NV	Villa Sandi, Prosecco Superiore Valdobbiadene Millesimato	2,950
NV	Berlucchi '61 Franciacorta Brut DOCG, Lombardy	3,500
NV	Ferrari, Maximum Brut, Trento DOC	3,850

ROSE WINE

2021	Miraval, Cotes de Provence Rose, France	3,400
2021	Chateau d'Esclans, Whispering Angel Rose, France	3,300
2018	Alie Rose Ammiraglia Tuscany IGT, Italy	3,450
2018	Alie Rose Ammiraglia Tuscany IGT, Italy, Magnum 1.5 L.	7,500

WHITE WINE

FRANCE		
2020	Maison Louis Jadot, Chablis, burgundy	7,000
2017	PFaff Tradition Riesling Alsace AOC	2,500
ITALY		
2019	Matteo Correggia Roero Arnies DOCG	3,300
GERMANY		
2017	Robert Weil Riesling, Trocken, Rheigau	3,400
AUSTRALIA		
2020	Luke Lambert, Chardonnay, Yarra Valley	5,700
NEWZEALAND		
2020	Koparepare Sauvignon Blanc ,Marborough	2,450
2019	Whitehaven Sauvignon Blanc, Marlborough	2,950

RED WINE

FRANCE		
2015	Domaine Chanson Cote De Nuits Villages AOC, Cote de Nuits	4,000
ITALY		
2018	Costera Cannonau Di Sardegna , DOC	2,750
AUSTRALIA		
2020	Stonefish, Shiraz , Margaret River	2,450
ARGENTINA		
2021	Bodegas Salentein, Portillo Malbec	2,600
CHILE		
2018	Casa Lapostolle Grand Selection Carménère, Rapel Valley	2,500
2020	Cono Sur, Pinot Noir, Single Vineyard	3,400
USA		
2018	Evening Land Pinot Noir Seven Springs Vineyards, Oregon	7,000
2021	Beringer, Founder's Estate, Cabernet Sauvignon, California	3,700

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FOR THE BEACH BOYS & GIRLS

SMALL PLATES

Vegetables fritters 	160
Deep-fried sweet corn and broccoli served with tomato ketchup ผักรวมชุบแป้งทอด	
Cucumber salad  	160
Sliced fresh cucumber, cherry tomatoes, avocado, green lettuce, cream, mint leaves and lime สลัดแตงกวา	

BIG PLATES

Sea bass fillet 	250
Half-seared white snapper with steamed broccoli and carrot เนื้อปลากระพงย่าง	
Spaghetti meat balls  	250
Spaghetti with beef dumpling in tomato sauce and Parmesan cheese สปาเก็ตตี้มีทบอล	
Phad mee leung  	220
Stir-fried yellow noodle with chicken, kale and soy sauce ผัดหมี่เหลืองไก่	
Mini burger 	250
Two beef patties served with green salad and French fries มินิเบอร์เกอร์เนื้อ	
Khao pad phak 	220
Fried rice with vegetables and soy sauce ข้าวผัดผัก	
Additional side dishes	120
Hash brown potato แฮชบราวน์ 	
French fries เฟรนช์ฟราย 	
Steamed broccoli บล๊อคโคลี่สดรม 	

JUICES

Orange juice น้ำส้ม	160
Carrot juice น้ำแครอท	160
Apple juice น้ำแอปเปิ้ล	160

SMOOTHIES

Play all day เพลย์ออลเดย์	250
Strawberry, raspberry, cultivated banana, Phuket pineapple and orange juice. Get a kick-start for the day! This super energizing, vitamin packed smoothie is part of every enthusiastic player when they need to perform their best.	
Super green ชูเปอร์กรีน	250
Mint leaf, melon, Thai basil, cucumber, Thai mango, plain yoghurt and green apple juice. Super tasty and super healthy, this refreshing green smoothie is just great even just before a meal as it brings you to life without holding you back.	
Fun in the garden ฟันอินเดอะการ์เด้น	250
Carrot, ginger, avocado, cucumber, Kar lime leaf and Thai coconut water This low-fat, sweet and spicy drink is ridiculously tasty and healthy, and a quick way to up your vegetable intake when you are feeling tired.	

DESSERTS

Warm chocolate brownie  	150
With white chocolate crumble, fresh berries, vanilla ice cream and caramel sauce ช็อคโกแลตบราวน์	
Fruits platter 	150
Phuket seasonal mixed fruits ผลไม้ตามฤดูกาล	



Vegan



Vegetarian



Gluten Free



Contains Egg



Contains Beef



Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Alcohol



Sesame Seeds



Spicy

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