

FOOD MENU

SOMETHING FOR EVERYONE

Classic Steak Fries  195
seasoned fries served with ketchup

Mozzarella Sticks   220
crispy golden crust, gooey cheese centre, napoletana dipping sauce

Chicken Wings   220
Thai style with Jaew sauce

Corn Dog    185
big battered pork sausage, ketchup, mayonnaise, spring onions

Chicken & Cheese Quesadilla    280
BBQ sauce, caramelised onions, gouda cheese, coriander, served with pico de gallo salsa and sour cream

Nachos  280
tortilla chips topped with jalapeños, coriander, shredded cheese, BBQ sauce, tomato salsa, guacamole

Baja Fish Tacos   260
2 soft flour tortillas filled with fried fish, slaw, pico de gallo salsa

Asian Soba Noodle Salad    220
Chinese cabbage, radishes, bean sprouts, Japanese cucumber, coriander, chopped peanuts, red chilli dressing

Caesar Salad      220
romaine lettuce, parmesan, anchovies, bacon, croutons

Add On a) Grilled Chicken  60
b) White Prawns 5 pieces  120

KIDS' FAVOURITES

Chicken Tenders     245
crispy golden tenders served with yogurt ranch

Cheese Burger & Chips     265

Fish & Chips    245
battered fish sticks served with tartare sauce

Fruit Sticks     160
served with yogurt dip

8-INCH POOLSIDE PIZZA

freshly baked personal pizzas, perfect for one or shareable for two

Margherita   350
tomato sauce, mozzarella, fresh basil, extra virgin olive oil

Bianca   350
mozzarella, ricotta, pecorino, caramelised onions, black pepper, basil, extra virgin olive oil

BBQ Pork & Bacon    350
BBQ sauce, mozzarella, slow cooked pork, housemade bacon, caramelised onion, spring onion

Pepperoni    350
tomato sauce, mozzarella, pepperoni, pecorino, hot honey drizzle

Veggie Lover   350
tomato sauce, mozzarella, portobello mushrooms, vine tomatoes, capsicum, eggplant, arugula, lemon zest, extra virgin olive oil

Hawaiian    350
tomato sauce, mozzarella, honey ham, caramelised pineapple

BURGERS & WRAPS

Splash Classic Burger     460
100% beef patty, cheddar cheese, onion, tomato, iceberg lettuce, garlic aioli

Fried Chicken Burger     380
pickled cucumber, spicy slaw, Sriracha sauce

Club Sandwich     380
smoky chicken, honey ham, cheddar cheese, tomato, fried egg, roast garlic mayonnaise, toasted Hokkaido milk bread

California Chicken Wrap    280
chicken, avocado, tomato, mixed lettuce, Italian dressing

Ahi Tuna Wrap     280
grilled tuna, carrot, cucumber, tomato, spring onion, mixed lettuce, Japanese dressing

Veggie Hummus Wrap  280
grilled red capsicum, zucchini, carrot, red onion, mixed lettuce, hummus

Condiments on Request

chilli sauce, mustard, HP sauce, Tabasco sauce, mayonnaise, tomato ketchup

LOCAL FAVOURITES

Thai Salmon Lettuce Cups  260
diced fresh salmon, Thai basil, garlic, chilli, red onion, lime, served in crisp romaine leaves with shredded carrots, cucumber, coriander

Thai Mango Chicken Bowl   280
crispy fried chicken, green mango, carrot, cucumber, red onion, herbs, cashew nuts, tomatoes, mixed lettuce

Dry Green Curry Chicken Bowl   280
fragrant coconut green curry, chicken, Thai basil, zucchini, vine tomatoes, jasmine rice

Phad Thai Goong    390
stir fried rice noodles with prawns and egg

Fried Rice  320
served with fried egg, choice of chicken, pork or prawn

Phad Kaprow Kai Dao  320
served with fried egg, choice of chicken, pork or prawn

SWEET TREATS

Banana Biscoff Sundae Cup    190
vanilla ice cream, banana, whipped cream, Biscoff crumb, Biscoff sauce

Brownie Sundae Cup    190
vanilla ice cream, raspberry chocolate brownie, whipped cream, chocolate sauce

Fried Banana Fritters   190
golden fried banana pieces, palm sugar syrup, shredded coconut

Add On Ice Cream Scoop   140

Mango Sticky Rice  220
toasted sesame seeds and sweet coconut cream sauce

Ice Cream by the scoop (85 grams)   
a) Waffle Cone   140
b) Cup 110



splash
deli & bar

Weekday 10.00 am - 7.00 pm
Weekend 9.00 am - 7.00 pm

FOR DRINKS MENU

*Prices are in Thai Baht and exclusive of government Tax 7% and service Charge 10% ราคาตั้งกล่าวเป็นเงินบาท ไม่รวมภาษีมูลค่าเพิ่ม 7% และค่าบริการ 10%

BEVERAGE MENU

Frappé Coffee

Black Coconut	130
Black Lime	130
Cappuccino	120
Mocha	120
Latte	120

Hot Coffee

Espresso	110
Double Espresso	120
Americano	110
Latte	120
Capuccino	120
Mocha	120
Caramel Macchiato	150

ICE Coffee

Iced Americano	110
Iced Latte	120
Iced Cappuccino	120
Iced Mocha	120
Iced Caramel Macchiato	120
Thai Style Iced Coffee (Es Yen)	110

Refreshing Soda

Strawberry Bubbly Bliss	160
Raspberry Fizz	160
Crispy Apple	160
Sparkling Blue Pina	160

Chocolate

Chocolate (Hot / Iced)	110 / 120
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Milk

Babyccino (Hot milk)	90
Cold Milk	50

Iced Tea

Thai Style Iced Green Tea	140
Thai Style Iced Tea	140

Tea Selection

Dilmah Tea (Hot/Iced)	80
English Breakfast, Earl Grey,	
Jasmine Green Tea,	
Chamomile, Peppermint	

Milkshake

Chocolate	155
Vanilla	155
Strawberry	155

Fresh

Fresh Coconut	165
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Fruit Frappé

Watermelon	☎ 165
Mango	☎ 165
Lime	☎ 165
Banana	☎ 165
Pineapple	☎ 165
Orange	☎ 165

Juice

Orange	☎ 125
Apple	☎ 125
Guava	☎ 125
Lime	☎ 125
Pineapple	☎ 125

Soft Drinks

Acqua Panna Still	165
Water 500 ml	
San Pellegrino Sparkling	165
Water 500 ml	
Coke / Coke Light /	☎ 80
Coke Zero / Sprite	
Fanta Orange / Red	☎ 80
Schweppes Tonic /Soda /	☎ 80
Lemon / Ginger Ale	
Namthip Drinking Water	☎ 80

Mocktails

Virgin Mojito	☎ 170
Gummy Bear	☎ 170
Mango Julius	☎ 170
Baby Blue Pina Colada	☎ 170
Virgin Watermelon Mojito	☎ 170

Classic Cocktails

Cosmopolitan	☎ 300
Gin Fizz	☎ 300
Long Island	300
Mai Tai	300
Screwdriver	☎ 300
Singapore Sling	300
Margarita	300
Mojito	☎ 300
Pina Colada	300
Kamikaze	300
Blue Hawaii	300
Lychee Moscow Mule	300

Beer by Can

Heineken	☎ 150
Heineken Zero (non alcoholic)	☎ 150
Singha	☎ 140
Chang	☎ 140

RUM

Bacardi Carta Blanca	195
Captain Morgan Black	195

Bourbon & Tennessee Whiskey

Jack Daniel's	255
Jim Beam	195

Vodka

Absolut	280
Finlandia	280

Blend Whisky

Chivas 12 years Old	250
J&B Rare	220

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Bombay Sapphire	240
Gordon's Dry Gin	240

Wine List

Sparkling Wine ☎ 310 / 1,400

Whitesands Estate Brut Cuvee
(South Eastern Australia)

Persistent bubbles leave the palate
with a creamy crisp finish

Rosé ☎ 310 / 1,500

Marius by Michel Chapoutier Rosé
(Pays d'Oc, France)

Crisp and fruity, with flavours of
raspberries, black currant, grapefruit,
candied apple, rose petal

White Wine

Western Cape Chenin Blanc
(Breede River Valley, South Africa)

☎ 310 / 1,400

Rich, racy and full-on middle palate,
tropical flavours of guava with great finish

Stonefish Sauvignon Blanc
(Margaret River, Western Australia)

420 / 2,100

This superb Margaret River Sauvignon
Blanc displays a vibrant bouquet of white
pear, honey suckle, lychee and lemon zest

Red Wine

Western Cape Pinotage
(Breede River Valley, South Africa)

☎ 310 / 1,400

Elegant flavours of prune, bananas
and blueberries finishing with spicy
undertones on the palate

Stonefish Cabernet Sauvignon
(Margaret River, Western Australia)

420 / 2,100

This palate is luscious, round and fruitful.
Blackcurrant and berries are evident to
produce a soft, elegant styled wine

Happy Hour ☎

11.00 am - 2.00 pm

*Promotion applies to same menu items only.

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government Tax 7% and service Charge 10%
ราคาตั้งกล่าวเป็นเงินบาท ไม่รวมภาษีมูลค่าเพิ่ม 7% และค่าบริการ 10%