

Fresh Salads

Poda Salad with Avocado, Artichokes, Local Cherry Tomatoes, Marinated Kalamata Olives, Buffalo Mozzarella and Raspberry Dressing (V) (GF) 380++

Classic Caesar with Choice of Shrimp or Chicken, Romaine Hearts, Speck, Herb Croutons, Padano Parmesan Shavings with Traditional Caesar Dressing 420++

Provençale with Seared Yellow Fin Tuna, Egg, Potatoes, Tomatoes, Onions, Goat Cheese, Tapenade Crostini and Sherry-Red Wine Dressing 420++

Light Meals and Sandwiches

Fried Local Calamari with Tartar Sauce and French Fries 350++

Singha Beer Battered Fish & Chips with Garlic Mayonnaise 480++

Open Mini Soft Rolls with Lamb Bites, Caramelized Onions, Melted Goat Cheese, Creamed Spinach and Pommery Mustard 420++

Sofitel Club Sandwich - Dark Bread with Slow Cooked Chicken Breast, Smoked Bacon, Cheddar Cheese, Iceberg Lettuce, Fried Egg, Tomato and Mayonnaise (P) 400++

Melted Ham & Cheese Sandwich with Grilled Honey Ham and Gruyere Cheese (P) 360++

Turkey Caesar Roll with Slow Cooked Turkey, Caesar Dressing, Crispy Speck, Padano Parmesan and Cos Lettuce Wrapped in Tortilla (P) 360++

Falafel Mountain Wrap Chickpeas, Tahini, Pickle Cucumber, Romaine Lettuce and Garlic Sauce (V) 310++

Pasta

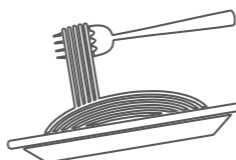
Gnocchetti Sardi Pasta with Shitake Mushrooms, Classic Meat Ragout and Padano Parmesan 300++

Black & White Linguini with Sea Prawns in Garlic, Red Chili, Fresh Parsley, NZ Sauvignon Blanc and Extra Virgin Olive Oil 330++

Chili Infused Fettuccine Garlic, Piquilos Pepper, Roasted Red Capsicums, Semi Dried Tomatoes, Fresh Basil and Tomato Sauce (V) 280++

Sides

French Fries (V) 180++ Fried Waffle Potatoes (V) 180++



Gourmet Burgers

Burgers served with Iceberg Lettuce and Tomato with side of Cabbage Slaw & Pickled Cucumber and French Fries (gluten free buns available upon request)

Australian Wagyu Beef 490++
Toasted Brioche with Bacon, Onion, Cheddar Cheese and Mayonnaise (P)

Mediterranean Lamb 490++
Toasted Sundried Tomato Bun with Roasted Bell Peppers, Grilled Onions and Mint Tzatziki

Cajun Spiced Andaman Soft Shell Crab 380++
Toasted Bamboo Charcoal Bun with Jalapenos, Guacamole, Sour Cream, Tomato Salsa and Cheese Sauce

Chicken Tikka 360++
Toasted Soft Bun with Chicken in Masala Spice, Coriander Chutney, Yogurt and Mint with Mozzarella Cheese

Vegetarian 330++
Toasted Sun Dried Tomato Bun with Seasonal Vegetables, Pickled Green Chili, Potato, French Beans, Carrot & Green Peas (V)

Pork and Roasted Onion Chorizo 420++
Toasted Brioche Bun with Dijon Mustard, Garlic Aioli and Gouda Cheese (P)

A Taste of Thai

Pad Kraprow Gai 260++
Stir-Fried Minced Chicken with Hot Basil, Red Chili and Garlic served with Fried Egg and Steamed Thai Jasmine Rice

Phad Thai 300++
Stir-Fried Rice Noodles with Shrimps in Tamarind Sauce

Chicken Fried Rice 260++

Sweet Temptations

Fresh Seasonal Fruit Plate 150++

Sorbet (per scoop) 120++
Passionfruit, Mango, Strawberry, Raspberry, Lychee or Lemon

Freshly Sliced Mango with Coconut Ice Cream (seasonal) 200++

Chocolate Duo of Mousse and Chocolate Ice Cream 210++



Beer & Cider

Local

Chang	130++	Singha	140++
Chang Bucket of 3	360++		

International

Heineken	150++	Corona	250++
Savanna Premium Cider	230++	Savanna Bucket of 3	630++

Chalong Bay Cocktails

Summer Smash - Chalong Bay Rum, Thai Sweet Basil, Kaffir Lime Leaves, Fresh Lime Juice and Simple Syrup topped with Soda Water

Phuket Libre - Chalong Bay Rum, Fresh Lime Juice and Coca Cola

Lady Lychee - Chalong Bay Rum, Fresh Lime Juice, Lychee and Fresh Lemongrass

Koh Poda Signature Cocktails

Thaijito - Pampero Blanco Rum, Kaffir Lime Leaves, Fresh Ginger, Lime Juice, Brown Sugar, Lemongrass and Red Chili topped with Soda Water

Blue Naga - Tanqueray Dry Gin, Blue Curacao, Fresh Dragon Fruit, Apple Juice, Lime Juice and Simple Syrup

Poda Co Lada - Served in a Fresh Coconut with Pampero Blanco Rum, Malibu, Fresh Pineapple and Simple Syrup

Krabi Sunset - Smirnoff Vodka, Mango Juice, Fresh Passion Fruit, Lime Juice and Simple Syrup topped with Soda Water

Back on Track Cocktails

Krabi 4 Islands - Tanqueray Dry Gin, Pampero Blanco Rum, Smirnoff Vodka, Tres Magueyes Tequila, Triple Sec, Lime Juice and Coca Cola

Muay Thai - Pampero Blanco Rum, Captain Morgan Dark Rum, Orange Curacao, Lime Juice and Grenadine

Lychee & Rose Martini - Smirnoff Vodka, Lychee, Rose Syrup and Lime Juice

Pimm's No.1 Summer Cocktail

Fresh Lime Juice, Fresh Orange, Lemon, Cucumber and Fresh Mint topped with Sprite

Jug (4 glasses)



Frozen Cocktails

290++

Margarita - Tres Magueyes Tequila, Triple Sec and Fresh Lime Classic, Mango or Passion Fruit

Daiquiri - Pampero Blanco Rum, Triple Sec and Fresh Lime Classic, Strawberry or Banana

Wine Selection (White, Red & Rosé)

By Glass By Bottle

De Bortoli, "Family Selection", Chardonnay, Australia 330++ 1,590++

Concha y Toro, "Sunrise", Cabernet Sauvignon, Chile 360++ 1,690++

Bandol Domaine D'Ott, "By Ott", Rosé 430++ 1,990++

Fresh Young Local Coconut

160++

Homemade Iced Tea

190++

Lemon, Lychee, Passion Fruit Tea or Traditional Thai Iced Tea

Detox & Booster

260++

Mango Hurricane - Mango, Papaya, Pineapple, Passion Fruit and Guava Juice

Green Power - Served in a Fresh Coconut with Kale, Mint Leaves, Banana and Pineapple Juice

Fresh Fruit Frappe

190++

Pineapple & Orange

Mango & Passion Fruit

Still & Sparkling Water

Crystal Water (Small) - Still	90++	Acqua Panna (Large) - Still	260++
Evian (Small) - Still	160++	San Pellegrino (Large) - Sparkling	260++
Perrier(Small) - Sparkling	160++		

Soft Drink

100++

Coca Cola, Coca Cola Light, Sprite, Fanta Orange, Soda Water, Ginger Ale, Tonic Water, Lipton Iced Tea Lemon and Lipton Iced Tea Peach

Hot & Iced by Illy Coffee

Espresso	140++	Americano	140++
Latte	160++	Cappuccino	160++
Double Espresso	190++	Iced Coffee	190++

