

Breeze

BEACH BAR



WINE BY GLASS

Sparkling

Itinerary Prosecco DOC Brut, Proma Classe, Italy 480

White

Chardonnay Colina, Central Valley, Chile 360

Sauvignon Blanc, Alpaca, Chile 420

Red

Cabernet Sauvignon Colina, Central Valley, Chile 360

Cabernet Shiraz, Oxford Landing Estate, Australia 420

WINE BY BOTTLE

Sparkling

Itinerary Prosecco DOC Brut, Proma Classe, Italy 2,400

White

Chardonnay Colina, Central Valley, Chile 1,800

Sauvignon Blanc, Alpaca, Chile 2,100

Pinot Grigio Veneto, DOC, Italy 2,800

Chardonnay Grande Reserve, Maison Castel, France 3,100

Chardonnay Oxford Landing Estate, Australia 2,100

Red

Cabernet Sauvignon Colina, Central Valley, Chile 1,800

Cabernet Shiraz, Oxford Landing Estate, Australia 2,100

La Piuma Chianti DOCG Sangiovese, Italy 2,100

La Ville Femme Rouge AOC Ventoux, France 2,900

Cabernet Merlot, Alpaca, Chile 2,300

DRAFT BEER

Chang Draft Beer 500 ml 270

FRUIT SODA

**Yuzu, Raspberry, Mango,
Passionfruit, Blueberry** 170

NON - ALCOHOL

Violet Piña 240

Pineapple juice, pina colada syrup, lime,
butterfly pea juice

Lychee Mint Spritzer 240

Lychee, lime, sugar, mint, soda

Elderflower Indigo Fizz 240

Cucumber, elderflower, lime,
butterfly pea juice, soda

Lime Bloom Refresher 240

Dried plum, elderflower syrup, lime, mint, soda

WATER

Chang Mineral 700 ml. 160

Sparkling Water 700 ml. 160

CRAFT FRUIT SAKE

Akai Umeshu 150 ml. 450

Yuzu sour sake with soda or over ice 380

Mandarin sour sake with soda or over ice 380

BUBBLY COCKTAIL

Hugo 380

Prosecco, lime, mint, elderflower syrup

Cucumber Delight 380

Vodka, dry vermouth, cucumber, honey, tonic

Watermelon Blossom 380

Prosecco, watermelon juice, elderflower syrup, lime juice

Aperol Spritz 380

Aperol, prosecco, orange, soda

SMOOTH COCKTAIL

Twilight 380

Gin, Aperol, tangerine juice, yuzu syrup

Ocean Breeze 380

Tequila, triple sec, lychee juice, lime juice

Amber Hour 380

Aperol, sparkling wine, passionfruit, mango

Blushing Breeze 380

Pink gin, lychee syrup, fresh lime juice, lemon zest

CLASSIC COCKTAIL

Piña Colada 380

Light rum, coconut cream, lime, pineapple juice, coconut liqueur

Mojito 380

Passion or lychee, light rum, lime, mint, soda

Gin Tonic 380

Botanical London gin, tonic, lemon wedge

Negroni 380

Gin, campari, sweet vermouth

Martini 380

Vodka or gin, dry vermouth, olive or lemon twist

Manhattan 380

Whisky, sweet vermouth, bitter

RUM / VODKA / GIN WHISKY / TEQUILA

Served in a 40 ml pour.
Enjoy it straight or over ice.

Bambu Rum Original, Barbados 350

Bambu Rum XO, Panama 450

Tito's Craft Vodka, USA 260

Hangar 1 Straight Hand-Craft Vodka, USA 320

Deacon Whisky Speyside, Scotland 280

Sexton Single Malt Irish Whiskey, Ireland 250

The Botanist Islay Dry Gin, England 330

Plymouth Gin, England 250

Jose Cuervo Especial Reposado

Tequila Limited Edition, Mexico 260

1800 Coconut Tequila Reserva, Mexico 280



1. Gratinated grilled vegetables, truffle creamy sauce 180

2. Marinated chicken wings 240

3. Stuffed Andaman baby squids 280

4. Angus 120 days ground beef skewers 240

5. Grilled marinated Kurobuta pork neck 250

Grilled Nibble

All prices are net. Please inform our associates if you have any allergies or dietary requirements.

Gluten Free Pork Seafood Nuts Dairy Vegetarian Chef Recommended.



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11

6. Grilled marinated Korubuta pork neck 490 🌿🐷

7. Deboned whole baby chicken marinated ginger and lemon 590 🌿🐔

8. Andaman seabass in banana leaves with Thai herbs 650 🌿🐟

9. Andaman mong fish 650 🐟👨🍳

10. Andaman tiger prawns 990 🌿🦐

11. Grilled Australian lamb double chops 1,600 🌿

12. Angus Australian beef rib eye 120 days grass feed 1,600 🌿

All dishes come with homemade pickles, plus one side dish and two sauces of your choice.



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From The Grill

All prices are net. Please inform our associates if you have any allergies or dietary requirements.

🌿 Gluten Free 🐷 Pork 🐟 Seafood 🥜 Nuts 🥛 Dairy 🌿 Vegetarian 👨🍳 Chef Recommended.

Side Dish and Sauce

Select 1 Side Dish

A: Rice pilaf with fish roe 🐟🍚 | B: Sweet potato gratin 🍠🥘
C: German potato salad 🥔🍴 | D: Truffle mashed potato 🍠🍴
E: Farfalle creamy cheese sauce 🍝🧀

Select 2 Sauces

A. Homemade ketchup | B. Nahm jim jaew (Thai E-San Style)
C. Mushroom | D. Black pepper
E. Seafood | F. Garlic Lemon cream
G. BBQ | H. Teriyaki



Dessert



15



16



17

15. Chocolate crème brûlée 150 🍴

16. Vanilla crème brûlée 150 🍴

17. Pistachio crème brûlée 150 🍴👨🍳

18. Caramelized pineapple with coconut cream and Grand Marnier 200 🍴👨🍳

19. Grilled banana with caramel sauce 150 🍴



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Dusit Thani

KRABI BEACH RESORT