



CASUARINA

BEACH CLUB

APPETIZERS

EDAMAME   180

Steamed edamame, Maldon salt, sesame

PÃO DE QUEIJO 4pcs   280

Brazilian cheese bread, tapioca flour, truffle cream cheese

 15 minutes preparation

MIXED OLIVES   320

Black Kalamata, green bella di cerignola

EMPANADAS DE CAMARÃO 4pcs 360

Crispy dough stuffed with cheese & prawns

FISH CROQUETE 4pcs 340

Blended and deep-fried fish, herbs, potato

DEEP FRIED CALAMARI 420

Black ink, tomato & mango salsa

MEZZE PLATTER  520

Hummus, baba ghanoush, tzatziki, tabbouleh, dried fruits, nuts, olives, vegetables, pita bread

CHEESE PLATTER  560

Truffle brie, Goat cheese, Comté, Smoked cheese, dried fruits, nuts, crispy lavosh

COLD CUTS PLATTER 580

Serrano ham, Saucisson, Salami, Speck, pickles, crispy lavosh

STARTERS

BURRATA SALAD  540

Fresh burrata cheese, avocado, rocket, cucumber, balsamic, croutons

LOBSTER & QUINOA SALAD  520

Grilled rock lobster, rocket, crunchy vegetables, apple dressing

GOAT CHEESE ON TOAST SALAD  400

Fig jam, walnuts, mixed leaves

MEDITERRANEAN SALAD  380

Hummus, tomato, cucumber, tabbouleh, olives, feta cheese

WARM OCTOPUS SLICES   460

Grilled Spanish octopus, chickpea puree, pomegranate, parsley

WATERMELON & FETA CHEESE  380

Yellow and red watermelon, crispy shallot, cucumber, mint, lime dressing

TABOULEH OF BARLEY  360

Pomegranate, coriander, parsley, mint

GOAT CHEESE & BEETROOT    380

Cured beetroot, walnuts, balsamic, avocado



vegetarian



gluten free



chef's signature

RAW BAR

OYSTER FINE DE CLAIRE No3 6PCS/680 12PCS/1180

OYSTER GEAY MARENNES D'OLÉRON No2 6PCS/780 12PCS/1380

French oyster served with shallots & red wine vinegar, lemon

LARB TUNA TARTAR ★ 460

Honey dressing, roasted rice, herbs, lavosh

TUNA TATAKI 460

Sliced flash-seared tuna with sesame seed, ponzu sauce, herbs, katsuobushi

NEW STYLE SASHIMI OF COBIA 460

Sliced cobia fish, burned sesame oil, ginger, ponzu sauce, daikon

COBIA CEVICHE ★ 460

Coriander, corn, sweet potato, leche de tigre

Carefully sourced cobia fish from the local fishing village of Laem Sai on Phuket Island, ensuring sustainable practices that support the local community and preserve the environment.

YAM SALMON 480

Sliced salmon, light spice seafood sauce, herbs

TRIO TIRADITOS ★ 480

Sliced tuna, salmon, cobia fish, topped with ginger & lemongrass sauce, herbs

BEEF TATAKI 520

Sliced flash-seared beef, sesame, ponzu sauce, rocket, herbs, crispy shallot

SEAFOOD CEVICHE ★ 480

Prawns, squid, scallop, white fish, yuzu, truffle, coriander, coconut milk, corn

COLD SEAFOOD PLATTER 3400

Poached Canadian lobster, prawn, mussel, king crab, scallop, tuna & salmon sashimi, ceviche, sauces

30 minutes preparation



vegetarian



gluten free



chef's signature

Prices are in Thai Baht, subject to 10% service charge and 7% government tax
Please let us know if you have any food allergies or restrictions, special dietary requirements.

SUSHI BAR

NIGIRI 2pcs

TUNA	140	UNAGI	160	KANI	120
COBIA	140	TAKO	160	AVOCADO	120
SALMON	140	EBI	160	SCALLOP	160
ABURI SALMON	160	ABURI BEEF	160		

SASHIMI 3pcs

TUNA	150	SALMON	150	UNAGI	170
COBIA	150	TAKO	170	KANI	140
SCALLOP	170				

MAKI ROLL 8pcs

PHILADELPHIA SALMON ROLL 390

Salmon, cream cheese, avocado, cucumber, ebiko, wasabi mayo

CASUARINA ROLL 420

Shrimp tempura, wakame, mango, topped with avocado, sriracha mayo

TUNA AVOCADO 390

Raw tuna, avocado, cucumber

WAGYU BEEF ROLL 420

Avocado, asparagus, torched beef on the top, teriyaki sauce, truffle mayo

ABURI SALMON ROLL 420

Tamago, cucumber, kani, topped with flame-seared salmon teriyaki

CALIFORNIA ROLL 390

Kani, mango, cucumber, avocado, fish roe, Japanese mayo

CREAM CHEESE AVOCADO ROLL 340

Mango, cucumber, Philadelphia cream cheese, topped with avocado

THAI TUNA ROLL 390

Raw tuna marinated nam jim jeow, cucumber, kaffir lime, roasted rice

UNAGI ROLL 420

Barbecue eel, cream cheese, crunchy cucumber, unagi sauce

SASHIMI PLATTER 21pcs 999

Tuna, salmon, cobia, tako, kani, unagi, scallop

JAPANESE PLATTER 1900

Casuarina roll, Philadelphia roll, sashimi 9, nigiri 8, beef tataki



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FROM THE GRILL

Grill the way you like with a choice of sauce, served with vegetables of the day

FROM THE LAND

250g CHICKEN BREAST	520
400g PORK SPARERIBS	480
350g AUS LAMB CUTLETS	1290
230g AUS RIBEYE BEEF	1190
250g AUS FILET MIGNON	1290
300g WAGYU PICANHA BEEF STEAK	1200
1200g WAGYU TOMAHAWK	3000

🕒 30 minutes preparation

FROM THE SEA

400g TIGER PRAWNS	960
500g ROCK LOBSTER	990
250g WHOLE SQUID	520
180g SPANISH OCTOPUS	920
180g COBIA FISH FILLET	590
180g SEABASS FILLET	520
180g SALMON FILLET	640
180g YELLOWFIN TUNA STEAK	720

MEAT PLATTER 3200

Chicken, beef, lamb, pork spareribs, grilled vegetables, sauces

🕒 30 minutes preparation

SEAFOOD PLATTER 2900

Grilled squids, prawns, rock lobsters, local fish, mussels, grilled vegetables, sauces

🕒 30 minutes preparation

SAUCE SELECTIONS

Thai-styled spicy Nam Jim seafood sauce

Spicy Nam Jim Jeow tamarind sauce

Mushroom sauce

Chimichurri herbs & mustard sauce

Peppercorn sauce



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SIDE DISHES

French fries	 	160	Cherry tomato, basil & balsamic	 	180
Truffle fries with parmesan	 	220	Mixed leaf salad with parmesan	 	180
Manioc fries	 	160	Grilled vegetables with truffle	 	220
Sweet potato fries	 	160	Grilled corn on cob	 	200
Truffle mash	 	220	Grilled asparagus, crispy shallot	 	220
Macaroni with parmesan cheese		220	Steamed organic jasmine rice	 	100

SANDWICHES & BURGERS

Sandwiches and burgers are served with a choice of French fries, or sweet potato fries, or green salad

LOBSTER WRAP ★ 580

Citrus sauce, tomato, lettuce, avocado, Phuket pineapple

GRILLED CHICKEN WRAP 440

Baba ghanoush, tabouleh, fresh tomato, lettuce

SMOKED SALMON CIABATTA 460

Parmesan cheese sauce, capers, lettuce, dill, tomato

SERRANO HAM CIABATTA 460

Pesto, truffle paste, parmesan, rocket, fresh tomato

FISH BURGER 440

Grilled fish fillet, sesame, tapenade, cucumber, lettuce, tomato, radish, tzatziki

LAMB BURGER ★ 500

Grilled lamb patty, goat cheese, rocket, figs, tomato

PLANT BASED BURGER 400

Plant based patty, hummus, lettuce, fresh tomato, cheese, gherkin, onion confit

WAGYU BEEF BURGER 480

Grilled wagyu beef patty, lettuce, bacon, tomato, cheddar cheese, gherkin, onion confit, ketchup, mayonnaise

CRISPY PORK TACOS 2pcs ★ 400

Sheered pork, avocado, lettuce, cheese, tomato salsa, sour cream, coriander, sesame

CRISPY PRAWN TACOS 2pcs 400

Grilled prawns, lettuce, avocado, cheese, tomato & mango salsa, coriander, sesame, sriracha mayonnaise



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DESSERTS

CHOCOLATE FONDANT & PISTACCHIO 320

Pistachio praline, vanilla ice cream

🕒 12 minutes preparation

CHOCOLATE MOUSSE ★🌱🌾 290

With tonka beans from Brazil

YUZU LEMON MERINGUE TART 290

Japanese yuzu lemon custard

ICE CREAM & SORBET - 100 PER scoop 🌾

Chocolate, vanilla, coconut, mango, passion fruit, strawberries, lemons

DELIGHT FRUIT PLATTER ★🌱🌾 590

Seasonal fruits artistically displayed to share

🕒 20 minutes preparation

CHEESECAKE 290

With mixed berries compote

CRÈME BRÛLÉE 🌾 260

Baked custard, thin crust caramelized

BANOFFEE 🌱 260

Salted caramel, banana, rich cream

MANGO STICKY RICE ROLL 🌱🌾 260

Famous Thai sticky rice with mango in a roll style, served with coconut ice cream

WOW PLATTER ★ 690

6 different desserts, ice cream and fruits to share

🕒 15 minutes preparation



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