



Light Bites

VEGETABLES SAMOSAS  	340
Pastry filled with spiced potato, green pea, raisin, and cashew nuts.	
CAPRESE SALAD  	370
Burrata cheese, organic cherry tomatoes, rocket, and balsamic.	
CAESAR SALAD  	360
Romaine lettuce, aged parmesan, crispy bacon, anchovies, and pine nuts.	
Add TIGER PRAWNS	410
Add CHICKEN BREAST	390
AHI TUNA	600
Pan-seared tuna, truffle balsamic pearls, wasabi mayo, and “Thai Nam Dok Mai Mango” salsa.	
POR PIA THOD 	360
Deep-fried homemade crab spring rolls served with sweet plum sauce.	
SATAY  	320
Marinated chicken or pork skewers, served with peanut sauce, and Thai cucumber relish.	
JAPANESE GYOZA 	310
Simple pan-fried pork gyoza, served with chili vinegar.	
SOM TUM THAI GAI YANG   	330
Thai style young papaya salad, string beans, tomatoes, peanut served with grilled marinated chicken thighs.	

Soups

MUSHROOM SOUP 	320
Wild mushrooms scented with black truffle oil, and chives.	
TOM YAM GOONG 	360
World-famous Thai hot and sour tiger prawns soup, mushrooms, chili, kaffir lime leaves, and lemongrass.	
TOM KHA GAI	300
Coconut milk broth with chicken, mushrooms, and galangal.	
BEEF NOODLE SOUP 	470
Angus beef, flat rice noodles, Chinese spices beef broth, and vegetables.	

Classics

PULLED PORK BURGER 	420
12 Hrs slow-cooked pork shoulder, sesame bun, coleslaw and BBQ sauce.	
TOASTY SANDWICH 	340
Homemade pan-toast, smoked ham, and cheddar.	
CLUB SANDWICH 	390
Traditional triple decker, chicken, boiled egg, and bacon.	
TERRA & MAR BURGER 	460
Wagyu beef, cheddar, bacon, sauteed, shitake mushroom, pickles, tomatoes, lettuce, and garlic mayonnaise.	

*** All classics are served with French fries ***

Indian Delights

DAL MAKHANI 	380
Classic black lentil, tomatoes, and cream.	
BUTTER CHICKEN  	600
Chicken thighs, butter, cashew nuts, yoghurt, ginger, and garlic.	
LAMB ROGAN JOSH	670
Braised boneless lamb leg, ginger, garlic, and aromatic spices.	

*** All Indian dishes are served with jasmine rice and paratha bread

Surf & Turf

MALA CHICKEN SKEWERS 	590
Grilled marinated chicken thighs, “Sze Chuan” spices, spring onion, toasted sesame, with fries, and salad.	
KUROBUTA TONKATSU 	550
Bread crumbed Kurobuta pork loin, served with tonkatsu sauce, dijon mustard and steam jasmine rice.	
WAGYU STRIPLOIN 200 GM	1,700
Flame-grilled MB 4-5 Wagyu striploin, served with roasted baby potatoes, asparagus, and port jus.	
BEEF TENDERLOIN	1,250
Charcoal-grilled Angus tenderloin, served with pumpkin puree, asparagus, and truffle mushrooms sauce.	
LAMB RACK	1,200
Grilled Australian lambs chops, served with roasted baby potatoes, grilled asparagus, roasted tomatoes, and red wine jus.	
KING OF ANDAMAN 	1,850
Grilled “Phuket Lobster”, served with fries, salad, and Thai spicy lime sauce.	
TIGER PRAWNS	1,000
Grilled tiger prawns, served with fries and salad with spicy garlic butter sauce.	
TUNA STEAK  	900
Pan-seared tuna served with roasted cherry tomatoes, kalamata olives, pesto, and caper berries.	

SALMON STEAK	980
Pan-fried salmon, corn succotash, “Cajun” spices, red onion, zucchini, cilantro, and lemon aioli.	
JAPANESE UNAGI	990
Teriyaki char-grilled Japanese Eel with steamed jasmine rice, “Ebi Roe”, and spring onion.	

Curries

PANAENG GOONG 	990
Tiger prawns red curry, coconut milk, basil, and kaffir lime leaves.	
CHOO CHEE SALMON 	980
Thai yellow curry, kaffir lime leaves, spices, and coconut milk.	
TORI KATSU CURRY	550
Japanese style chicken cutlet curry, potato, onion, carrot, Indian spices.	
GAENG MASSAMAN 	580
Southern Massaman chicken curry, potatoes, and peanuts.	
GEANG KIEW WAN 	
Authentic Thai green curry, coconut milk, and eggplants.	
CHICKEN TOFU 	580
CHICKEN TOFU 	390

*** All curries are served with jasmine rice ***

Terra & Mar
Chef's Recommend

BEEF RENDANG 	950
Braised beef with Southern Asian spices.	
CANTONESE BBQ PORK DONBURI 	550
Chinese style BBQ red pork with jasmine rice, fried egg, bok choy, and pickled radish.	
SINGAPORE NOODLE 	470
Wok fried vermicelli with curry powder, tiger prawns, BBQ pork, shallot, bean sprouts, and chives.	
SOLE MEUNIERE	1,000
Pan seared dover fillet, lemon, butter, parsley, roasted asparagus, and baby potatoes.	

Thai Favorites

PHAD PHAK BOONG FAI DAENG 	260
Wok-fried morning glory, oyster sauce, garlic, and chili.	
PHAD THAI 	470
Stir-fried small rice noodles with tiger prawns, crab meat, tamarind, chives, and tofu.	
GOONG PHAD BROCCOLI	660
Wok-fried shrimps, broccoli, garlic, and oyster sauce.	
FRIED SEABASS WITH THAI MANGO SALAD  	850
Deep fried wild catch seabass fillet, with spicy mango salad.	
KHAO PHAD GOONG	400
Traditional fried rice, egg, and tiger prawns.	
PHAD KRAPOW NUEA 	400
Stir-fried minced beef, chili, and hot basil leaves.	

Pizza & Pasta

MARGHERITA 	400
Tomato passata, mozzarella, oregano, and basil.	
NAPOLITANA	400
Tomato passata, mozzarella, anchovies, and black olive.	
DIAVOLA 	400
Tomato passata, mozzarella, and salami.	
TARTUFO  	410
Tomato passata, mozzarella, gorgonzola, parmesan, mushrooms, and truffle oil.	
PROSCIUTTO & FUNGHI 	410
Tomato passata, mozzarella, ham, and mushrooms.	
FRUTTI DI MARE	410
Tomato passata, mozzarella, garlic, and seafood.	
SPAGHETTI PENNE GNOCCHI	430
Tomato sauce	
Bolognese sauce	
Carbonara sauce 	
Mushrooms cream sauce	

EXTRA TOPPINGS 70

*** Gluten-Free Spaghetti and Pizza is available upon request

Our menu contains items that are raw or undercooked, such as meats, seafood, shellfish, or eggs, which may increase your risk of foodborne illness. Please inquire with SAii Hosts if you have any food restrictions, dietary preferences, allergies, or special considerations, and we will do our best to accommodate. Vegetarian, vegan, and gluten-free menus are available upon request. To help you navigate the menu, some of the dishes are marked with icons which are identified.



Veg



Nuts



Spicy



Signature



Pork

Prices are subject to 10% service charge and 7% government tax.



Light Bites

- VEGETABLES SAMOSAS**  
Pastry filled with spiced potato, green pea, raisin, and cashew nuts.
- CAPRESE SALAD**  
Burrata cheese, organic cherry tomatoes, rocket, and balsamic.
- CAESAR SALAD**  
Romaine lettuce, aged parmesan, crispy bacon, anchovies, and pine nuts.
- Add TIGER PRAWNS**
- Add CHICKEN BREAST**

- AHI TUNA**
Pan-seared tuna, truffle balsamic pearls, wasabi mayo, and “Thai Nam Dok Mai Mango” salsa.
- POR PIA THOD** 
Deep-fried homemade crab spring rolls served with sweet plum sauce.
- SATAY**  
Marinated chicken or pork skewers, served with peanut sauce, and Thai cucumber relish.
- JAPANESE GYOZA** 
Simple pan-fried pork gyoza, served with chili vinegar.
- SOM TUM THAI GAI YANG**   
Thai style young papaya salad, string beans, tomatoes, peanut served with grilled marinated chicken thighs.

Soups

- MUSHROOM SOUP** 
Wild mushrooms scented with black truffle oil, and chives.
- TOM YAM GOONG** 
World-famous Thai hot and sour tiger prawns soup, mushrooms, chili, kaffir lime leaves, and lemongrass.
- TOM KHA GAI**
Coconut milk broth with chicken, mushrooms, and galangal.
- BEEF NOODLE SOUP** 
Angus beef, flat rice noodles, Chinese spices beef broth, and vegetables.

Classics

- PULLED PORK BURGER** 
12 Hrs slow-cooked pork shoulder, sesame bun, coleslaw and BBQ sauce.
- TOASTY SANDWICH** 
Homemade pan-toast, smoked ham, and cheddar.
- CLUB SANDWICH** 
Traditional triple decker, chicken, boiled egg, and bacon.
- TERRA & MAR BURGER** 
Wagyu beef, cheddar, bacon, sauteed, shitake mushroom, pickles, tomatoes, lettuce, and garlic mayonnaise.

*** All classics are served with French fries ***

Indian Delights

- DAL MAKHANI** 
Classic black lentil, tomatoes, and cream.
- BUTTER CHICKEN**  
Chicken thighs, butter, cashew nuts, yoghurt, ginger, and garlic.
- LAMB ROGAN JOSH**
Braised boneless lamb leg, ginger, garlic, and aromatic spices.
- *** All Indian dishes are served with jasmine rice ***
and paratha bread

Surf & Turf

- MALA CHICKEN SKEWERS** 
Grilled marinated chicken thighs, “Sze Chuan” spices, spring onion, toasted sesame, with fries, and salad.
- KUROBUTA TONKATSU** 
Bread crumbed Kurobuta pork loin, served with tonkatsu sauce, dijon mustard and steam jasmine rice.
- WAGYU STRIPLOIN 200 GM**
Flame-grilled MB 4-5 Wagyu striploin, served with roasted baby potatoes, asparagus, and port jus.
(THB 400 supplement applies)
- BEEF TENDERLOIN**
Charcoal-grilled Angus tenderloin, served with pumpkin puree, asparagus, and truffle mushrooms sauce.
(THB 300 supplement applies)
- LAMB RACK**
Grilled Australian lambs chops, served with roasted baby potatoes, grilled asparagus, roasted tomatoes, and red wine jus.
(THB 350 supplement applies)

- KING OF ANDAMAN** 
Grilled “Phuket Lobster”, served with fries, salad, and Thai spicy lime sauce.
(THB 500 supplement applies)

- TIGER PRAWNS**
Grilled tiger prawns, served with fries and salad with spicy garlic butter sauce.

- TUNA STEAK**  
Pan-seared tuna served with roasted cherry tomatoes, kalamata olives, pesto, and caper berries.

- SALMON STEAK**
Pan-fried salmon, corn succotash, “Cajun” spices, red onion, zucchini, cilantro, and lemon aioli.

Curries

- PANAENG GOONG** 
Tiger prawns red curry, coconut milk, basil, and kaffir lime leaves.
- CHOO CHEE SALMON** 
Thai yellow curry, kaffir lime leaves, spices, and coconut milk.
- TORI KATSU CURRY**
Japanese style chicken cutlet curry, potato, onion, carrot, Indian spices.
- GAENG MASSAMAN** 
Southern Massaman chicken curry, potatoes, and peanuts.

- GEANG KIEW WAN** 
Authentic Thai green curry, coconut milk, and eggplants.
- CHICKEN TOFU** 
GEANG KAREE
Thai yellow curry, potatoes, and seasonal vegetables.
- CHICKEN TOFU** 

*** All curries are served with jasmine rice ***

Terra & Mar Chef's Recommend

- BEEF RENDANG** 
Braised beef with Southern Asian spices.
- CANTONESE BBQ PORK DONBURI** 
Chinese style BBQ red pork with jasmine rice, fried egg, bok choy, and pickled radish.
- SINGAPORE NOODLE** 
Wok fried vermicelli with curry powder, tiger prawns, BBQ pork, shallot, bean sprouts, and chives.
- SOLE MEUNIERE**
Pan seared dover fillet, lemon, butter, parsley, roasted asparagus, and baby potatoes.
(THB 200 supplement applies)

Thai Favorites

- PHAD PHAK BOONG FAI DAENG** 
Wok-fried morning glory, oyster sauce, garlic, and chili.
- PHAD THAI** 
Stir-fried small rice noodles with tiger prawns, crab meat, tamarind, chives, and tofu.

- GOONG PHAD BROCCOLI**
Wok-fried shrimps, broccoli, garlic, and oyster sauce.

- FRIED SEABASS**  
WITH THAI MANGO SALAD
Deep fried wild catch seabass fillet, with spicy mango salad.

- KHAO PHAD GOONG**
Traditional fried rice, egg, and tiger prawns.

- PHAD KRAPOW NUEA** 
Stir-fried minced beef, chili, and hot basil leaves.

Pizza & Pasta

- MARGHERITA** 
Tomato passata, mozzarella, oregano, and basil.
- NAPOLITANA**
Tomato passata, mozzarella, anchovies, and black olive.
- DIAVOLA** 
Tomato passata, mozzarella, and salami.
- TARTUFO**  
Tomato passata, mozzarella, gorgonzola, parmesan, mushrooms, and truffle oil.
- PROSCIUTTO & FUNGHI** 
Tomato passata, mozzarella, ham, and mushrooms.
- FRUTTI DI MARE**
Tomato passata, mozzarella, garlic, and seafood.
- SPAGHETTI | PENNE | GNOCCHI**
Tomato sauce
Bolognese sauce
Carbonara sauce 
Mushrooms cream sauce

- EXTRA TOPPINGS**
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