

AMATARA

WELLEISURE™ RESORT

Room Service Menu

FROM 7:00 AM TO 11:00 PM (LAST ORDER 10:30 PM)

BREAKFAST 7:00 AM TO 11:30 AM | LUNCH & DINNER 11:30 AM TO 11:00 PM

With a strong focus on farm raised, free range & organic raw materials, this extensive selection has been designed to offer a unique assortment of produce combined with sustainable cooking methods. Our Menu starts at the base, working with local organic farmers and fishermen, including some of the best beef producers in the world.

As a welleisure resort we go to great lengths to ensure all our guests can enjoy a wide variety of food including individual, dietary restrictions.

Below is a guide to help you to start this exciting journey. Should your dietary requirements be more specific, kindly inform our server when placing your order and our chefs will be more than happy to oblige.

PLEASE DIAL "0" FOR YOUR ROOM SERVICE ORDER

BEVERAGES

Coffee	120
Your choice of freshly brewed coffee	
Espresso, decaffeinated coffee, cappuccino, latte or double espresso	
Tea	120
Your choice of	
English breakfast, Darjeeling, chamomile, jasmine, peppermint or earl grey	
Milk, served cold or hot	120
Your choice of low fat, soy milk or almond milk	
Iced Coffee or Iced Tea	150
Juices	150
Freshly squeezed fruit juice	
Orange, pineapple, watermelon or coconut	

Prices are subject to 10% service charge and applicable government taxes

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BREAKFAST

Served from 7:00 am to 11:30 am



AMERICAN - THB 680

Your choice of fresh fruit juice with
two eggs prepared any style,
Chicken sausage, Bacon (P),
Tomato, Mushroom,
Baked Beans, Tropical fruit platter,
The baker's basket & homemade jams,
Butter, Coffee, Tea or hot chocolate

ASIA - THB 680

Your choice of fresh fruit juice with khao tom,
Brown rice congee or Phad siew eiw
Stir fried noodles with chicken or fish
Thai cakes, Tropical fruit platter,
Coffee, Tea or hot chocolate

CONTINENTAL - THB 680

Your choice of fresh fruit juice
with two eggs prepared any style,
Chicken Sausage, Bacon (P),
Hash Browns, Cold cut, Cheese,
Butter, Tropical fruit platter,
The baker's basket & homemade jams,
Coffee, Tea or hot chocolate

HEALTHY - THB 680

Your choice of healthy juice, Egg white omelet
with spinach, Homemade granola,
Choice of milk Berry & yoghurt pot,
Tropical fruit platter,
Multi-grain toast & homemade jams,
Honey, Coffee or herbal tea

(P) = Pork

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LUNCH & DINNER

Served from 11:30 am to 11:00 pm (Last order at 10:30 pm)






Starters

Veggie Riceberry Paper Rolls 	280
Marinated tofu, vegetables, avocado and glass noodles, gluten free rice paper, peanut dip	
Taud Man Goong	300
Golden baked prawn cake served with pickled vegetables, plum sauce	
Satay Gai	280
Grilled, marinated chicken skewers served with pickled vegetables, peanut sauce	

Salad

Caesar Salad	390
Bacon, parmesan, soft egg, cos lettuce, crouton with grilled chicken	
Nicoise Salad ( option)	550
Pan seared yellow fin tuna loin, coated with sesame seeds, capers, ripe vine tomatoes, French beans, roasted walnuts, olives, garden greens, Aceto balsamic de Modena and honey dressing	
Som Tam ( option) 	280
Traditional green papaya salad with chili, peanuts, long bean and cherry tomato, fish sauce, tamarin and coconut sugar dressing	
With grilled chicken	390

Soup

Spinach and Asparagus 	300
Plant spinach and green asparagus with a hint of nutmeg	
Sweet Corn Cream 	300
Tom Yam Goong Nam Khon ( option) 	390
Hot and sour soup, white sea prawns, lemongrass, kaffir lime leaves, galangal and mushrooms	
Tom Kha Gai ( option)	350
Aromatic coconut soup with chicken, lemongrass, kaffir lime leaves, galangal & coriander	

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LUNCH & DINNER

Served from 11:30 am to 11:00 pm (Last order at 10:30 pm)

Burger and Club

Beef Burger	460
Grilled beef patty, homemade sesame bun, cheddar cheese, caramelized onions, tomato chutney and French fries	
The Club (🌱 option)	420
Smoked chicken breast slices, bacon, egg, lettuce, tomato, mayonnaise, mustard, whole wheat bread and French fries	

Pizza & Pasta

Margherita Pizza 🌱	390
Garlic, tomato and tomato sauce, mozzarella cheese, fresh Italian basil	
Pepperoni Pizza (🌱 option)	490
Olives, mushrooms, garlic, capsicum and mozzarella cheese	
Chicken and Avocado Pizza 🌶️	490
Topped with red shallots, chili and mozzarella cheese	
Hawaiian Pizza	490
Tomato, chicken ham, pineapple, mozzarella cheese	
Seafood Pizza	520
Tomato, mixed seafood, shrimp, squid, N.Z. mussels, mushroom, mozzarella cheese	
Pasta	
With your choice of spaghetti, fettuccini, penne or gluten free spaghetti	
Bolognese 🌱	380
Slow cooked beef, tomato and parmesan	
Carbonara	350
Bacon, cream, parmesan and egg yolk	
Pesto Style	330
Italian basil leaves, cashew nuts, parmesan cheese extra virgin olive oil	

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LUNCH & DINNER

Served from 11:30 am to 11:00 pm (Last order at 10:30 pm)

Main Dish

Gaeng Keow Wan Gai, Neua, Moo 	380
Green curry with eggplants and basil leaves, coconut milk with your choice of chicken, beef or pork	
Massaman Curry with Sweet Potatoes, Peanuts and Crispy Shallots	490
With your choice of chicken drumstick or beef served with jasmine rice and roti	
Moo Hong	450
Phuket's signature braised pork belly stew, served with watermelon & "Nam Yam" spicy dip	
Pad Kaphrao 	320
Your choice of chicken, pork, or beef stir-fried with chili, garlic and hot basil	
Nuea Pad Broccoli	360
Wok fried beef, shitake mushrooms and broccoli in oyster sauce	
Pad Pak Ruam 	280
Mixed vegetable stir fried with soy sauce	
Pad Thai Goong ( option)	420
Wok fried rice noodles with prawn, tofu, egg, peanuts, sweet turnip, beans sprouts and chives, tamarind sauce, traditional condiments	
Pad See-Lew Goong, Gai, Moo, Nuea ( option)	320
Stir fried rice noodles with egg, kale, carrots, black soya and oyster sauce. Your choice of prawns, chicken, pork or beef	
Khao Pad Goong, Poo, Gai, Moo, Nuea ( option)	320
Fried rice with egg, carrots, kale and soya sauce. Your choice of prawns, crab meat, chicken, pork or beef	

Dessert

Khao Niew Ma Muang	250
Mango and sticky rice, coconut cream and sesame seeds	
Fresh Seasonal Thai fruit	200

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AMATARA

WELLEISURE™ RESORT

PRIVATE DINING BARBECUE

24 hours advance reservation is required, subject to the weather condition

Romantic Dinner or Private Dining - choose and design your own private venue

- Your own Villa Terrace (available for Pool Villa guest only due to privacy & size of facility)
- Pool Sala
- Private Room at Scene
- On the Beach (surcharge of THB 2,000)
- On the Beach Long Table (surcharge of THB 2,000)

MENU SELECTIONS

Land & Sea BBQ - THB 4,000 per set

Caesar Salad

Bacon, parmesan, soft egg, cos lettuce,
crouton with grilled chicken

Bread basket and butter

Porcini Mushroom Cappuccino

Creamy porcini mushrooms soup infused
with thyme and garnished with crispy bacon

Land & Sea BBQ

Calamari, tiger prawns, NZ mussel,
grain fed beef tenderloin, lamb rack,
and pork chop

Side Dishes & Sauces

Grilled green asparagus, mashed potatoes,
corn, fried rice and brown steamed rice,
BBQ sauce, green pepper and cognac sauce,
béarnaise sauce, Thai seafood sauce

Crème Brûlée

Vanilla custard topped with
a layer of hardened caramelized coconut sugar,
served in a coconut shell

Andaman Seafood - THB 4,500 per set

Add a Phuket Lobster (600g)
with a price of THB 1,500

Niçoise Salad

Pan seared yellow fin tuna loin, coated with
sesame seeds, capers, ripe vine tomatoes,
French beans, roasted walnuts, olives, garden greens,
Aceto balsamic de Modena and honey dressing

Bread basket and butter Lobster Bisque

Traditional condiments, homemade rouille,
brioche crouton and Gruyere cheese

Andaman Seafood BBQ

Tiger prawns, river prawns, whole red snapper,
seabass fillet wrapped in banana leaves, calamari,
NZ mussel, scallops

Side Dishes & Sauces

Grilled green Asparagus, mashed potatoes, corn,
fried rice and brown steamed rice, BBQ sauce,
green pepper and cognac sauce, béarnaise sauce,
Thai seafood sauce

Culinary Award Winning Dessert

"Phuket Pineapple Panacotta"

Chili and pineapple panna cotta enhanced with
Chalong bay rum

The set is suitable for 2 persons.
Above Prices include one Private Chef
and one Private Waiter

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Prices are subject to 10% service charge and applicable government taxes

Romantic Private

BARBECUE DINNER

24 hours advance reservation is required, subject to the weather condition

Romantic Dinner or Private Dining
Choose and design your own private venue

- Your own Villa Terrace
(available for Pool Villa guest only due to privacy & size of facility)

- Pool Sala

- On the Beach
(surcharge of THB 2,000)

- On the Beach Long Table
(surcharge of THB 2,000)

MENU SELECTIONS

Land & Sea BBQ - THB 4,000++ per set

Caesar Salad

Bacon, parmesan, soft egg, cos lettuce, crouton with grilled chicken

Bread Basket and Butter

Porcini Mushroom Cappuccino

Creamy porcini mushrooms soup infused with thyme and garnished with crispy bacon

Land & Sea BBQ

Calamari, tiger prawns, NZ mussel, grain fed beef tenderloin, lamb rack, and pork chop

Side Dishes & Sauces

Grilled green asparagus, mashed potatoes, corn, fried rice and brown steamed rice, BBQ sauce, green pepper and cognac sauce, béarnaise sauce, Thai seafood sauce

Crème Brûlée

Vanilla custard topped with a layer of hardened caramelized coconut sugar, served in a coconut shell

The set is suitable for 2 persons. Above prices include one Private Chef and one Private Waiter.

All prices are quoted in Thai baht and subject to 10% service charge plus 7% vat

Andaman Seafood - THB 4,500++ per set

Add a Phuket Lobster (600g) at THB 1,500

Niçoise Salad

Pan seared yellow fin tuna loin, coated with sesame seeds, capers, tomatoes, French beans, walnuts, olives, garden greens, balsamic and honey dressing

Bread Basket and Butter

Lobster Bisque

Traditional condiments, homemade rouille, brioche crouton and gruyere cheese

Andaman Seafood BBQ

Tiger prawns, river prawns, whole red snapper, seabass fillet wrapped in banana leaves, calamari, NZ mussel, scallops

Side Dishes & Sauces

Grilled green asparagus, mashed potatoes, corn, fried rice and brown steamed rice, BBQ sauce, green pepper and cognac sauce, béarnaise sauce, Thai seafood sauce

Culinary Award Winning Dessert

"Phuket Pineapple Panacotta"

Chili and pineapple panna cotta enhanced with Chalong bay rum



SEAFOOD BASKET

Relax and enjoy our Chef's selection of freshly grilled seafood served with tasty homemade dipping sauces, fried rice, papaya salad (Som Tam), fried shrimp cake and more, while embracing the view of Andaman Sea on our Sun and Moon deck, in the room or at the restaurants.

Price: THB 2,500++

suitable for 2-3 persons
(no drinks included)

Date: Daily | Time: 05:00 pm - 11:00 pm

Location: Sun & Moon (subject to the weather condition)

The price is subject to 10% service charge and 7% government tax.

AMATARA

WELLEISURE™ RESORT

FLOATING BREAKFAST



THB 1,200++ per set

Available from 7:00 – 11:00 am.

For order, please contact 'O' or at our reception

Subject to availability and please book in advance.

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

MENU

=== SET 1 ===

- Grilled Chicken with Sautéed Seasonal Vegetables
- Rice Congee with your Choice of Chicken or Pork, Traditional condiments
- Chinese Bun
- Crispy Bacon and Chicken Sausage
- Egg of your Choice
- Assorted Bread, Croissants, Danish, Homemade Jams and Butter
- Sautéed Mushrooms with Rosemary
- Mixed Salad with Dressing
- Homemade Granola with Milk
- Tropical cut Seasonal Fruit Platter
- Homemade Fruit Yoghurt and Bircher Muslie
- Your Choice of Juice: Orange, Pineapple or Guava

=== SET 2 ===

- Grilled Fish, Sea Salt, Pickles and Steamed Rice
- Noodle Soup with your Choice of Chicken or Pork, Traditional condiments
- Gyoza, Teriyaki Sauce
- Crispy Bacon and Chicken Sausage
- Egg of your Choice
- Assorted Bread, Croissants, Danish, Homemade Jams and Butter
- Sautéed Beans with Thyme
- Mixed Salad with Dressing
- Homemade Granola with Milk
- Tropical cut Seasonal Fruit Platter
- Homemade Fruit Yoghurt and Bircher Muslie
- Your Choice of Juice: Orange, Pineapple or Guava

=== VEGETARIAN ===

- Vegetable and Tofu with Teriyaki Sauce
- Miso Soup• Taro Ball with Mushroom
- Grilled Mix Vegetable
- Egg of your Choice
- Assorted Multigrain bread and Homemade Jams
- Sautéed Potato with Oregano
- Mixed Salad with Lemon and Coconut Oil Dressing
- Homemade Granola with Milk
- Tropical cut Seasonal Fruit Platter
- Homemade Fruit Yoghurt and Bircher Muslie
- Your Choice of Juice: Orange, Pineapple or Guava

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BEVERAGE LIST

House Wine by The Glass & Bottle

	Glass	Bottle
Sparkling Wine		
Domaine Cold River, Sparkling Brut, Australia		1,600
Torressella, Prosecco . D.O.C, Italy	420	1,950
Rosé Wine		
Les Pins D'aubane Rose de, France	350	1,650
White Wine		
Pinical Estate Reserve, Chardonnay, Australia	350	1,650
Kapuka, Sauvignon Blanc, New Zealand	390	1,800
Sartori Pinot Grigio, Delle Venezie, Italy	380	1,750
Oak Vineyards, Chardonnay, California, USA	400	1,900
Red Wine		
Chilano, Cabernet Sauvignon, Chile	320	1,500
Reservado, Merlot, Chile	320	1,500
St. Hallet Gamekeeper's Shiraz, Australia	380	1,750
Oak Vineyards, Cabernet Sauvignon, California, USA	420	1,950
Crane Lake, Pinot Noir, California, USA	450	1,900

The Master wine list is available upon request

Rum Cocktail

Chalong Bay Rum prides itself in producing 100% nature rum using only "best of crop" from Thai sugarcane and centuries old French distillation methods to The Spirit of Phuket

Chalong Temple	320
Apple Juice • Lime Juice • Fresh Mango • Lychee	
Chalong Bay	320
Lime • Lemongrass • Galangal • Kaffir lime leaf • Brown sugar	
Passion Fruit Mojito	320
Fresh Passion Fruit • Lime • Mint Leaves • Sugar • Soda	

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BEVERAGE LIST

Martini Cocktail	
Melontini	350
Pepper Infused Vodka • Fresh Watermelon	
Kaffir Chili	350
Vodka • Cointreau • Kaffir Lime Leaves • Chili	
Mumbaitini	350
Bombay Gin • Coriander Spring • Star Anis	
Ginger & Lycheetini	350
Vodka • Ginger • Lychee	
Classic & Tropical Cocktail	
Andaman Sea	350
White Rum • Amaretto • Blue Curacao • Pineapple Juice	
Asian Caipirinha	350
Cachaça • Jaggery Sugar • Lime	
Asian Mule	350
Vodka • Passion Fruit • Coriander • Chili	
Makham Bay Sunrise	350
Vodka • Malibu • Lime Juice • Lemongrass • Ginger • Kaffir Lime	
Mai Tai	350
White & Dark Rum • Orange Curacao • Mixed Fruit Juices	
Margarita	350
Choice of Classic, Mango, Strawberry, Raspberry	
Tequila Sunrise	350
Triple Sec • Sweet & Sour	
Mojito	350
Choice of Classic, Mango, Strawberry, Raspberry	
White Rum • Lime • Sugar • Mint • Soda	
Panwa Sling	350
Vodka • Strawberry Liqueur • Cranberry Juice	
Phuket Charm	350
Vodka • Lemoncello • Cucumber • Lemongrass • Lime Juice	
Southern Sunset	350
Gin • Vodka • Lime Juice • Fresh Passion Fruit • Soda	

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BEVERAGE LIST

Mocktail

Virgin Mojito	200
Lime Juices • Mint Leaves • Sugar • Soda	
Virgin Pina Colada	200
Pineapple Juice • Coconut milk • Syrup	
Virgin Mai Tai	200
Pineapple Juice • Orange Juice • Grenadine Syrup • Lime Juice	

Classic Spirits

Aperitif & Bitter		Cognac	
Fernet Branca	390	Remy Martin Louis XIII	9,500
Pernod • Ricard	320	Hennessy Paradis	6,350
Campari • Martini Rosso & Blanco	290	Remy Martin X.O.	1,350
Cinzano Rosso	290	Hennessy X.O.	1,590
Vodka		Remy Martin V.S.O.P.	550
Belvedere • Grey Goose	450	Hennessy V.S.O.P.	550
Absolute	350	Scotch Whisky	
Smirnoff • Stolichnaya	290	Chivas Regal Royal Salute	2,150
Gin		Chivas Regal 25th Years	2,950
Bombay Sapphire • Tanqueray	320	Johnnie Walker Blue Label	1,850
Gordon's • Beefeater	290	Johnnie Walker Black Label	390
Tequila		Chivas 12th Years	450
Don Julio	490	Single Malt Whisky	
Sierra Silver	290	Glen Fiddich 18th Years	850
Rum & Cachaça		Glenmorangie Original 10th Years	550
Captain Morgan	350	Bourbon Whiskey	
Havana Club 3 Years	260	Jack Daniels	390
Bacardi White	290	Jim Beam	350
Chalong Bay	320	Irish Whiskey	
Eau de Vie		John Jameson	350
Finissima Grappa Bianca	450	Thai Whisky	
Calvados	350	Mekhong	200

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BEVERAGE LIST

Classic Spirits

Varieties of Beers

Chang Beer	180
Singha Beer	180
Phuket Beer	180
Tiger Beer	180
Heineken Beer	180
Corona Beer	290

Raw Juices

Green Power: Feel alive! 250

Celery, spinach, green apple, cucumber, pineapple & mint, Antioxidant properties, calming to the nervous system and boosts the metabolism.

Awesome Antioxidants 250

Carrot, orange, pineapple and ginger
Rich in nutrients that help the body to release and remove toxins safely.

Smoothies

Detox smoothie 250

Blueberries, dates, spinach, banana almond milk

Energy explosion 250

Raspberries, spinach, banana, almond milk

Mineral Water

Acqua Panna Still 500 ml.	160
Acqua Panna Still 750 ml.	250
San Pellegrino 750 ml.	300
Perrier 330 ml. / 750 ml.	175/300
Evian 500 ml. / Evian 1L.	165/300
Soft Drink	120

Coca cola, Diet Coke, Sprite, Soda Water, Ginger Ale, Fanta Orange, Tonic Water

Coffee selections 120

Your choice of freshly brewed coffee, Single Espresso, Double Espresso, Macchiato, Cappuccino, Latte, Mocha, Americano

Tea selections 120

Darjeeling Tea, Chamomile Tea, Japanese Green Tea, Jasmine Tea, Peppermint Tea, Earl Gray Tea

Fruit juice 150

Watermelon, Guava, Tomato, Orange, Pineapple, Apple and Young coconut



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