



—  
KAN SAK THONG  
RESTAURANT MENU  
—

Join us for an Unforgettable Evening  
of Seductive Culinary Delights.

“ SAWASDEE KHA, KHRAP ”  
Sit Back, Relax and Enjoy Your Culinary Journey  
at Kan Sak Thong

Bon Appetit  
“ Taan Hai A Roi ”

From Chef & The Team  
Words Meaning to Assist You in Ordering

GAI	=	CHICKEN
POO	=	CRAB
PLA	=	FISH
GOONG	=	PRAWN
MOO	=	PORK
NUE	=	BEEF
PLAMUAG	=	SQUID
TALAY	=	SEAFOOD
PAK	=	VEGETABLE
PED	=	DUCK

Should You Have Any Allergies  
or Dietary Restrictions,  
Please Inform Our Wait Staff  
Guide to Ingredients



VEGETARIAN DISH



CONTAINS NUTS



SPICY



Surcharge 50%  
for half /full board / All inclusive

All prices are in Thai Baht  
and subject to 10% Service Charge and 7% Tax.



# APPETIZERS



## 1. KANTOKE ชุดขันโตก

Traditional Thai Welcome Dish of Gulf Prawn  
Wrapped with Vermicelli Noodles, Golden Bag Prawns,  
Blue Crab Crispy Flute's, Taro Spring rolls, Sweet Plum & Chili Sauce

**420.-**



## 2. SURF & TURF-TRIO

สะเต๊ะรวม

Smokey Char-Grilled Bamboo Skewers,  
Tiger Prawn's, Chicken & Beef  
& Peanut Sauce

**450.-**

## 3. HOI CHO POO หอยจ๊อปู

Savor Golden Fried Local Mangrove Crab Flute's,  
& Sweet Plum Sauce

**320.-**



## 4. CHEF'S SELECTION 'SOK LEK'

นานาอาหารว่าง

Thai Red Fin Tuna Tartar,  
Crispy Golden Bag Shrimps,  
Char Grilled Chicken  
Satay's & Local  
Vegetable Spring Rolls  
& Dipping Sauce's

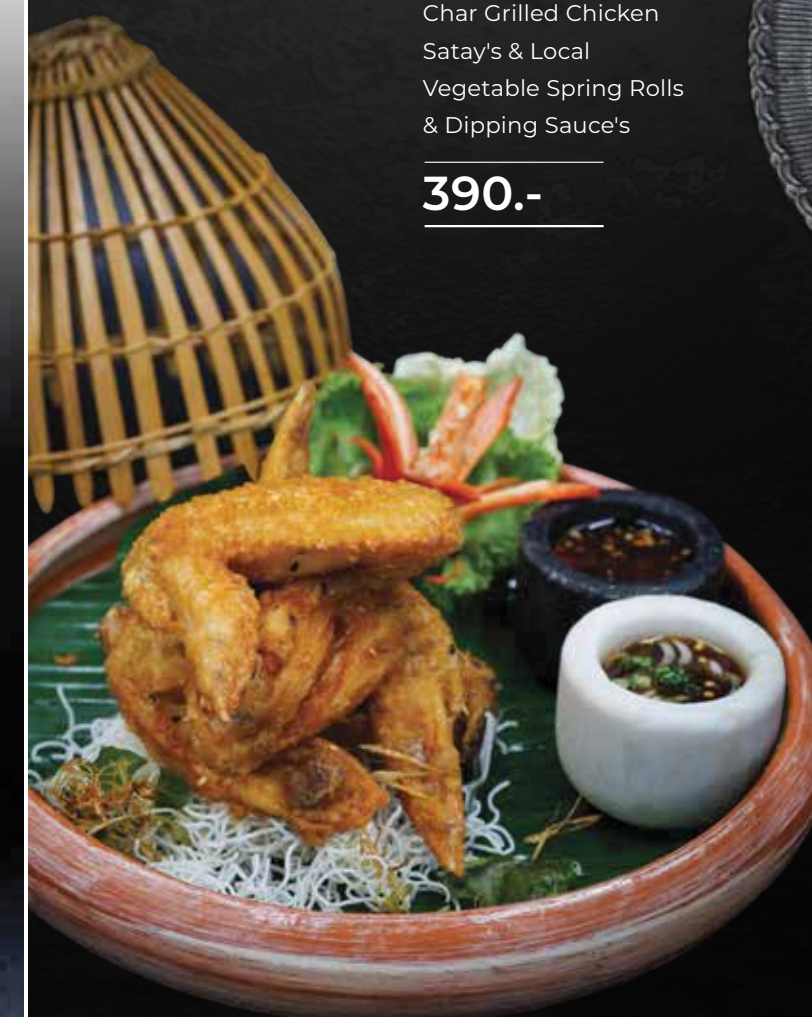
**390.-**



## 6. POR PIA TOD VEGETABLE OR GOONG

เปาะเปี๊ยะโบราณทอด หรือ เปาะเปี๊ยะกุ้งใบชะพลู  
Crispy Spring rolls Vegetable or Prawns and Sweet Plum Sauce

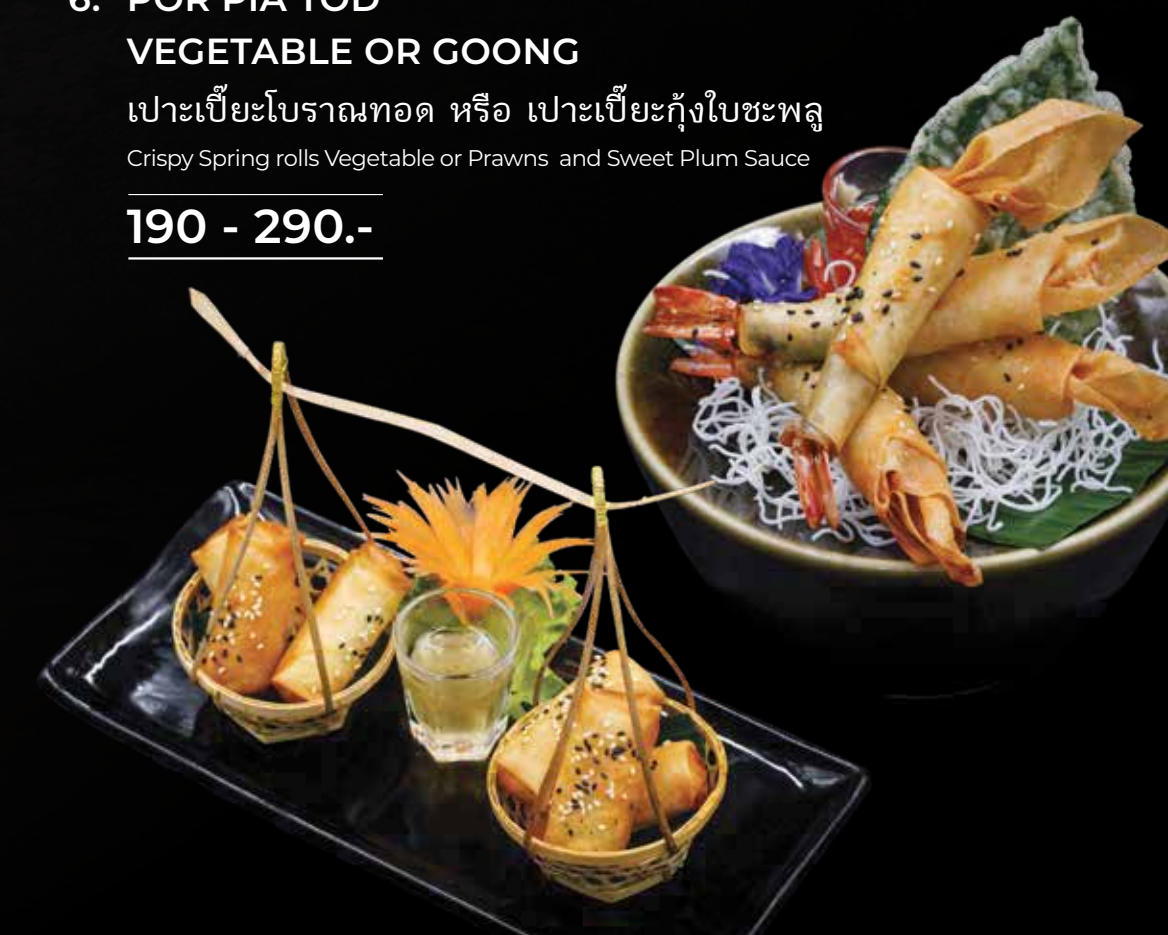
**190 - 290.-**



## 5. GAI OR MOO ปีกไก่ หรือ หมูทอดน้ำปลา

'Finger Licking' Crispy Fried Chicken Wings or Pork Belly,  
Dribbled with Our Signature Sauce, & Crispy Lemongrass

**250 - 290.-**



VEGETARIAN  
DISH

CONTAINS  
NUTS

SPICY


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FOR HALF/FULL BOARD  
ALL INCLUSIVE

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# SALADS

## 7. PANI PURI


ปานิปรียำตะไคร้กุ้งสด 

Crispy Semolina Ball's Filled with Blended White Prawns and A Me Ley of Chili Spices & Lemongrass Mayo

**290.-**



## 8. THAI LARB ATLANTIC SALMON


ลาบปลาแซลม่อนสด 

Blended With Bold Fragrant Flavours of Chili Flakes, Lime, Shallots, Lemongrass & Mint

**390.-**



## 9. SOM TUM NUEA YANG JIM JEAW


ส้มตำเผือกย่างน้ำจิ้มแจ่ว 

Marinated & Smokey Grilled Australian Beef Sirloin, on Zingy, Sweet, Savoury, Spicy Green Papaya Salad

**450.-**



## 10. YUM SOM-O


ยำส้มโอปลาแซลม่อนย่าง 

Local Pomelo Citrus Fruit Salad, Tart, Sweet & Spicy Topped with Seared Atlantic Salmon, Dressed with Coriander, Mint, Lemon, Honey

**390.-**



## 11. YUM WOON SEN

ยำวุ้นเส้นซีฟู้ด 

Seasonal Local Market Seafood, Blended with Spicy Thin Glass Noodles, Chinese Celery, Coriander & Spicy Citrus Dressing

**350.-**



## 12. YUM NUEA YANG

ยำเนื้อย่าง 

Classic Char-Seared Thai Beef Fillet Salad with Hints of Chili, Sesame, Lemongrass, & Lime

**390.-**



## 13. NORWEGIAN SMOKED SALMON

สโมคปลาแซลม่อนกับบอโวคาโต้

Layered with Vibrant Guacamole Salad Greens, & Mango Dressing

**450.-**




## 14. GOONG KROB OR TUNA YANG

สลัดกุ้งกรอบ หรือ สลัดทูน่าย่าง

Crispy Gulf Prawns or Seared Red Fin Tuna, Blended with Mango & Avocado Salad, Sweet-Sour Dressing

**390 - 420.-**

## 15. CRYING LAMB

แกะร้องไห้ 

New Zealand Lamb Loin Charcoal Grilled, Laotian-Style, Busting with Aromatic Thai Herbs & Spices

**590.-**





# AUTHENTIC THAI SOUP'S



## 16. TOM YUM GOONG

ต้มยำกุ้ง 🌶️

Traditional Hot & Sour Spicy White Prawn Soup  
Infused with Chili, Galangal & Kaffir Lime Leaf

**350.-**

## 17. TOM KHA GIA OR GOONG

ต้มข่าไก่ หรือ กุ้ง

Mild Complex Rich Coconut Milk Soup  
with Chicken or White Prawns & Aromatic Thai Herbs

**250 - 390.-**



## 18. SOUTHERN THAI COCONUT SOUP

ต้มกะทิกุ้งกับปลาหมึกใบเหลียง

With White Prawns & Squid  
& Thai Malindjo Liang "Leave"  
Shrimp Paste, Shallots & Garlic

**390.-**



## 19. TOM YUM POH TAK TALAY

ต้มยำโป๊ะแตกทะเล 🌶️ 🌶️ 🌶️

Local Market Seafood, Blended in Spicy Soup,  
Straw Mushrooms, Holy Basil & Lime

**390.-**

## 20. SUKI YAKI TALAY

สุกี้ทะเล 🌶️

Thai Japanese Twist,  
Slippery Glass Noodles  
Simmered in Fragrant Broth  
with Seasonal Local Seafood  
& Enoki & Shiitake Mushroom's

**390.-**



## 21. KHAO TOM PLA

ข้าวต้มปลากระพง

Jasmine Rice Cooked in Savory Broth,  
Topped with Crispy Fried Sea Bass, Coriander,  
Spring Onion, Crispy Garlic

**250.-**





# DELIGHTFUL CURRY DREAMS

A Symphony of Exotic Flavors Awaits Your Senses

## 22. GEANG KIEW WAN GAI OR GOONG

แกงเขียวหวานไก่

หรือกุ้ง

Fragrant Mild Green Curry  
Simmered in Coconut Milk,  
With Chicken or Prawns,  
Baby Pea Eggplant & Basil

**250 - 350.-**



## 23. GEANG SOM PLA OR SALMON

แกงส้มปลากะพง หรือ ปลาแซลมอน

Southern Thai Style Sour Spicy Yellow Curry Soup  
with Deep Sea Bass or Atlantic Salmon,  
Chile's & Tamarind

**390.-**



## 24. GEANG PANANG NUEA YANG YOD KANA

แกงพะแนงเนื้ออย่างยอดเยี่ยม

Smokey Char-Grilled Australian Beef Sirloin,  
Red Panaeng Curry Paste, on Asian Kale

**450.-**



## 25. GEANG MASSAMAN GAI

แกงมัสมั่นไก่

Rich Sweet Coconut Milk Curry, with Chicken,  
Potato, Fragrance of Cinnamon, Star Anise,  
Roasted Peanuts & Roti Bread

**390.-**

## 26. GEANG PHED PED YANG

แกงเผ็ดเป็ดย่าง

Roasted Duck Breast in an Aromatic Blend  
of Red Curry Paste, Coconut Milk, Sweet  
Basil & Kaffir Lime Leaf

**420.-**



## 27. GEANG POO KHANOM JEEN

แกงปูใบชะพลู

เสิร์ฟกับขนมจีน

Samui Blue, Swimmer Crab Meat,  
Blended with Mild Sweet Red Curry & Egg  
& Paired with Noodles & Thai Greens, Herb's

**450.-**



VEGETARIAN  
DISH



CONTAINS  
NUTS



SPICY



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# LOCAL THAI FAVORITE'S

## 28. PHAD PONG KAREE TALAY

ผัดผงกระหรี่ทะเล  
Gently Sauteed Local Seafood in Aromatic Anglo,  
Indian Curry Powder, Chinese Celery, White Green  
Onions, Bell Peppers & Egg

420.-



## 29. GAI THOD TRA-KRAI

ไก่ทอดตะไคร้  
Crispy Deep-Fried Chicken, With Lemongrass, Garlic,  
Black Pepper, Drizzled with Sweet & Salty Dressing

350.-



## 30. MOO KROB KANA

คะน้าหมูกรอบ  
Stir- Fried Crispy Chunks of Pork Belly, on Sesame,  
Oyster Sauce, Chinese Broccoli, & Crispy Garlic

320.-



## 31. NUEA PAD PRIK WHAN

เนื้อผัดพริกหวาน  
Rapidly Wok Fried Beef Tender Loin, Long Beans,  
Bell Peppers, & Oyster Sauce

390.-



## 32. PHAD MED MAMUNG, GAI OR GOONG

ไก่ หรือ กุ้งผัดเม็ดมะม่วง  
Wok Fried Chicken or Gulf Prawn's Blended in  
Savory, Mild Sweet Sauce, Onion, Bell Peppers  
& Cashew Nuts

290 - 390.-



## 34. KHAI JEAW POO

ไข่เจียวปู  
Fluffy & Crispy Thai Style Omelette  
with Mangrove Crab Meat Spicy Tomato Chili Sauce

350.-



## 36. GOONG KRATIEM PRIK THAI

กุ้งลายเสือซอสกระเทียมพริกไทย  
Deep Fried Crispy Tiger Prawns, Loaded  
with Garlic & Peppery Accents

590.-

## 33. PRIEW WHAN PLA

เปรี้ยวหวานปลากะพง  
Crispy Golden Fried Sea Bass Fillet,  
Infused with Sweet & Sour Glaze,  
Trio of Bell Pepper, Cherry Tomato & Onion

420.-



## 35. GOONG MAKHAM

กุ้งลายเสือซอสมะขาม  
Juicy Deep Fried Tiger Prawns Drizzled  
with Sweet, Salty & Sour Tamarind Sauce

590.-



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# THAI FAVORITE'S

37. PLA THOD ปลากระพงทอด

Crispy Deep Fried Deconstructed Whole Sea Bass  
With A Choice of Chef's Signature Sauce's

- Tamarind Sauce ซอสมะขาม
- Sweet Chili Sauce ซอสพริกสามรส
- Thai-Style Creamy Red Curry ซอสพริกแกง
- Sweet Fish Sauce & Green Mango Salad ซอสหน้าปลากับยำมะม่วง

590.-



Thai-Style Creamy Red Curry



Sweet Fish Sauce & Green Mango Salad

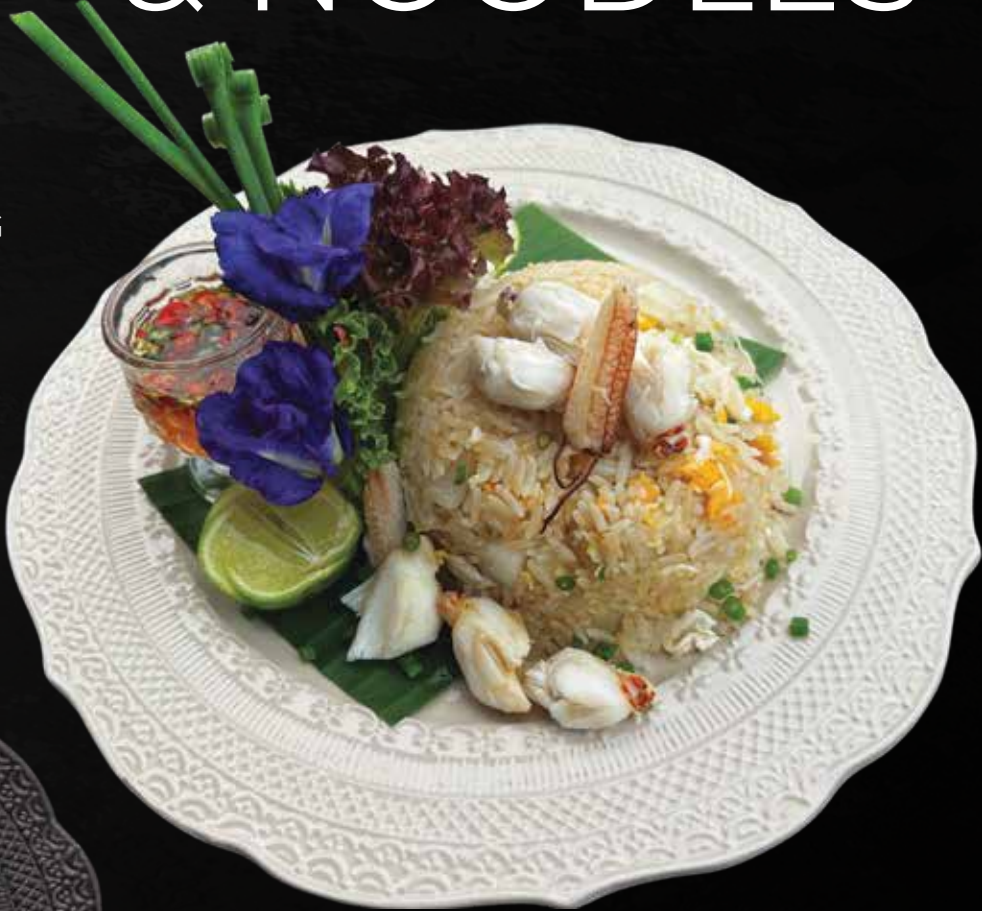


# CLASSIC THAI RICE & NOODLES

38. KAO PHAD POO OR GOONG

ข้าวผัดปู หรือกุ้ง  
Wok-Fried Aromatic Jasmine Rice  
with Blue Swimmer Crab Meat,  
or White Gulf Prawns

390.-



39. KAO PHAD TOM KHA GAI

ข้าวผัดต้มยำไก่  
Tangy Coconut Cream & Chicken Fried Rice,  
Infused with Lemon Grass, Galangal & Lime Leaf

290.-



40. KAO OB SAPPAROD

ข้าวอบสับปะรดเลีร์ฟกับไก่สะเต๊ะ  
Sweet Taste of Local Pineapple Fried Rice,  
Tossed with White Prawns, Chicken Satay  
& Cashews

390.-



41. KAO PHAD KAPROA GAI OR NUEU

ข้าวผัดกระเพราไก่ หรือ เนื้อ  
Flavorful Spicy Fried Rice, With Ground Chicken  
or Beef Holy Basil & Crispy Egg

290 - 390.-





#### 42. RAD NA TALAY

ราดหน้าทะเล

Sticky Wide Rice Noodles, Blended with Seasonal Seafood,  
Soy Beans, & Gai Lan Chinese Broccoli & Gravy

**390.-**



#### 43. EAST MEETS WEST

สปาเก็ตตี้ชีสเมาปลาแซลมอนย่าง

Spaghetti Salmon Yang Fusion of Wok Fried Spaghetti  
Topped with Char-Seared Atlantic Salmon,  
Spicy Chili & Hot Basil Oil

**450.-**

#### 44. PHAD THAI GOONG SOD

ผัดไทยโบราณกุ้งสด

Sweet, Savoury Sour Stir Fried Thin Rice Noodles  
with Tiger Prawns, Wrapped on A Blanket  
of Egg & Peanuts

**390.-**



## CHEF KEN'S UNIQUE CREATIONS



#### 45. PHUKET LOBSTER THERMIDOR

ภูเก็ตล็อบสเตอร์เทอร์มิดอร์

Phuket Rock Lobster Whole (500g) Lobster Sauteed in Butter  
with Mild Fragrant Indian Curry Cream Sauce, Infused  
with Spring Onions & Bell Peppers, & Rice Perry Rice

**1,900.-**



#### 47. WAGU NUEA OR GAI BURGER

เบอร์เกอร์ชาโคลเนื้อ  
หรือ ไก่กรอบ

Char - Grilled Beef or Crispy  
Fried Panko Chicken Schnitzel  
on A Black Brioche Bun,  
Roasted Onion, Egg Plant  
& Aromatic Green Curry Sauce

**390 - 350.-**



#### 48. KHAO SOI PLA SALMON YANG

ข้าวซอยปลาแซลมอนย่าง

Northern Thai, Flash Seared  
Atlantic Salmon, on An Aromatic  
Mild Curry Broth, of Turmeric  
& Ginger, Soft Wheat Egg Noodles  
& Crispy Noodles

**450.-**

#### 46. MASSAMAN NUEA YANG

มัสมั่นเนื้อย่าง

Oven-Seared Australian Beef  
Tenderloin, Bathed in Rich  
Sweet Coconut Milk Curry,  
Potato & Hints of Cinnamon  
& Star Anise, Creamy Duchess  
Potato

**750.-**





# FROM THE CHAR-COAL GRILL

49. BLACK SESAME CRUSTED  
YELLOW FIN TUNA

490.-



50. CHAR-SEARED LOCAL  
FILLET OF SEA BASS

490.-



51. DARNE OF CRISPY  
SKIN ATLANTIC SALMON

490.-



52. GRASS FED AUSTRALIAN BEEF SIRLOIN  
(Medium Rare Recommended) 200g.

690.-

54. HERB CRUSTED, ROAST NEW ZEALAND  
& RACK of LAMB & MINT JELLY

890.-

Select 1 Sauce & 1 Side Dish to Accompany Your Char Grill

#### Sauce

- Green Peppercorn Glaze  
ซอสพริกไทยอ่อน
- Herb, Red Wine Jus  
ซอสไวน์แดง
- Lemon Butter  
ซอสเลมอนบัตเตอร์
- Thai Holy Basil  
ซอสกระเพรา
- Spicy Thai Sauce  
น้ำจิ้มซีฟู้ด

#### Side Dish

- French Seasonal Salad  
สลัดผัก
- Golden French Fries  
Garlic Aioli MaYo  
เฟรนช์ฟราย
- Creamy-buttery Mashed Potato  
มันฝรั่งบด
- Twice Baked Jacket Potato  
Filled with Creamy Cheese & Chives  
มันฝรั่งอบชีส



53. CHAR GRILLED  
PRIME ANGUS BEEF FILLET

(Medium Rare Recommended) 200g.

750.-





# VEGETARIAN



## 55. TWICE BAKED JACKET POTATO มันฝรั่งอบชีส

Filled with Creamy Mascarpone & Mozzarella Cheese & Chives

**250.-**

## 56. POR PIA TOD & PAK GYOZA

เปาะเปี๊ยะผักและเกี๊ยวซ่าผัก

Duo & Crispy Vegetable & Taro Spring Rolls, & Half Moon Dumplings,  
Sweet Plum Sauce & Spicy Chili Oil

**250.-**

## 57. HED YANG

เห็ดย่างซอสเทรียกกี

Mushroom is a healthy twist on a classic grilled mushroom,  
with tangy notes of sesame & teriyaki glaze

**250.-**

## 58. LARB HED

ลาบวุ้นเส้นเห็ดรวม

Spicy Tofu Mixed Mushrooms, Glass Noodle Salad  
with Lime and Chili Powder

**250.-**

## 59. TOFU THOD YOD KANA

เต้าหู้ทอดยอดคะน้า

Crispy Fried Egg Tofu, Wok Tossed with Kai Lan Chinese  
Broccoli Hints of Ginger, Garlic & Oyster Sauce

**250.-**

## 60. GAENG PED PAK ROUM

แกงเผ็ดผักรวม

Vibrant Market Vegetables Simmered in Coconut Milk Red Curry

**250.-**



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# THAI INSPIRED

## “Wickedly Tempting Desserts”



**62. DEEP FRIED, GINGER NUT COOKIE VANILLA**  
ไอติมทอด  
Golden Deep fried Ginger nut Cookie Vanilla Pod Ice cream & Red Berry Coulis  
**250.-**



**63. WARM DARK BELGIUM CHOCOLATE MOLTEN**  
ช็อกโกแลตมินท์ลาวา  
Warm Dark Belgium Chocolate Molten Pudding Oozing with Mint Crème Patissiere  
**250.-**



**65. DECADENT COCONUT LAVA CHIFFON CAKE**  
เค้กมะพร้าวอ่อน  
Oozing with Pandan Infused Cream  
**250.-**

**61. CLASSIC LOCAL, SWEET MANGO, GLUTINOUS**  
ข้าวเหนียวมะม่วง  
Classic Local Sweet Mango & Sticky Rice Drizzled with Coconut Cream & Mango Ice cream  
**250.-**



**64. DARK RUM FLAMBEED CARAMELIZED SWEET**  
กล้วยหอมเฟรมเบ้  
Dark Rum Flambeed Plantain Bananas Rum & Raisin Ice Cream  
**290.-**



**66. DARK CHOCOLATE BROWNIE, DRIZZLED**  
บราวนี่เค้ก  
With Hot, Sweet, Salty, Chili Fudge & Vanilla Ice Cream  
**250.-**



**67. BING-SU, BUA LOY**  
빙ซูบัวลอยมะพร้าวอ่อน  
Fluffy Coconut Shaved Ice on Sweet Rainbow Glutinous Rice Pearl's  
**250.-**



**68. BING-SU MANGO**  
빙ซูมะม่วง  
Fluffy Mango Shaved Ice, Mango Coulis & Dried Mango-Sesame  
**250.-**



**69. TROPICAL SEASONAL FRUIT PLATTER**  
ผลไม้รวม  
• Watermelon  
• Pineapple  
• Papaya  
• Mango  
**250.-**



## SELECTION OF ICE CREAM

ONE OR TWO SCOOPS

90 - 170.-



Vanilla  
วานิลลา



Strawberry  
สตรอปเบอรี่



Mango  
มะม่วง



Coconut  
มะพร้าว



Chocolate  
ช็อคโกแลต



Raspberry  
ราสป์เบอร์รี่



Chocolate Chip  
ช็อคโกแลตชิพ



VEGETARIAN DISH



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MELATI

*Beach Resort  
& Spa*