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KAN SAK THONG
RESTAURANT MENU
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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

ஸະடீரவும்

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

450.-

3. HOI CHO POO หอยจ้อปู

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

320.-

4. CHEF'S SELECTION 'SOK LEK'

ໝາກອາຫາຮວ່າງ

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

ເປາະເປີຍະໂບຮາມທອດ ອີ່ວີ ເປາະເປີຍະກຸງໃບບະພູ
Crispy Spring rolls Vegetable or Prawns and Sweet Plum Sauce

190 - 290.-

5. GAI OR MOO ປຶກກ່າວ ອີ່ວີ ມູນຫອດນ້ຳປລາ

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

250 - 290.-

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SALADS

7. PANI PURI

ปา尼ปูรีตำะไคร้กุ้งสด

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

290.-



8. THAI LARB ATLANTIC SALMON

ลาบปลาแซลมอนสด

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

390.-



9. SOM TUM NUEA YANG JIM JEAW

ส้มตำเผือย่างน้ำจิ้มแจ่ว

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

450.-



10. YUM SOM-0

ยำส้มโอปลาแซลมอนย่าง

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

390.-

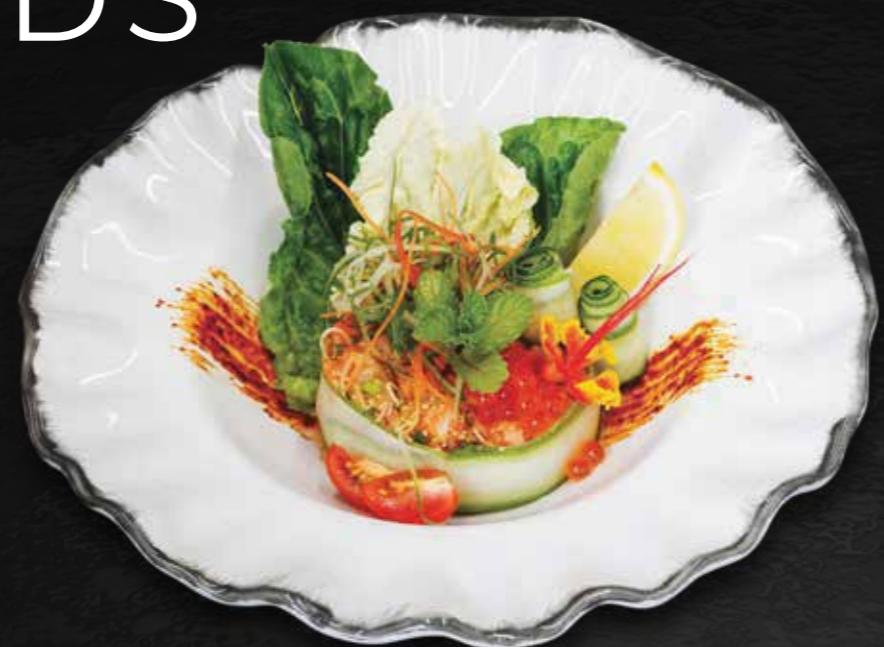


11. YUM WOON SEN

ยำวุ้นเส้นชีฟูด

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

สโมคปลาแซลเม่อนกับโวคาโด้

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

ต้มยำปูเตตอกทะเล



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.-



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SPICY



SURCHARGE 50%
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ALL INCLUSIVE

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DELIGHTFUL CURRY DREAMS

A Symphony of Exotic Flavors Awaits Your Senses

22. GEANG KIEW WAN GAI OR GOONG

แกงเขียวหวานไก่

หรือ กุ้ง

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

250 - 350.-



23. GEANG SOM PLA OR SALMON

แกงส้มปลา逛街 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

แกงเผ็ดเนื้อย่างยอดกระหน้า

.Spicy

Smokey Char-Grilled Australian Beef Sirloin,

Red Panaeng Curry Paste, on Asian Kale

450.-



26. GEANG PHED PED YANG

แกงเผ็ดเป็ดย่าง

Spicy

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

420.-



25. GEANG MASSAMAN GAI

แกงมัสมั่นไก่

Spicy

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

390.-



27. GEANG POO KHANOM JEEN

แกงปูใบชะพลู

Spicy

ເສີ່ມັກບັນນມື້ນ

Samui Blue, Swimmer Crab Meat,

Blended with Mild Sweet Red Curry & Egg

& Paired with Noodles & Thai Greens, Herb's

450.-



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

คุกน้ำหมูกรอบ

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.-



33. PRIEW WHAN PLA

เปรี้ยวหวานปลากระพง

Crispy Golden Fried Sea Bass Fillet,

Infused with Sweet & Sour Glaze,

Trio of Bell Pepper, Cherry Tomato & Onion

420.-



34. KHAI JEAW POO

ไข่เจียวปู

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

350.-



35. GOONG MAKHAM

กุ้งลายเสือซอสมะขาม

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

590.-



36. GOONG KRATIEM PRIK THAI

กุ้งลายเสือซอสรสเผ็ดพริกไทย

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

590.-



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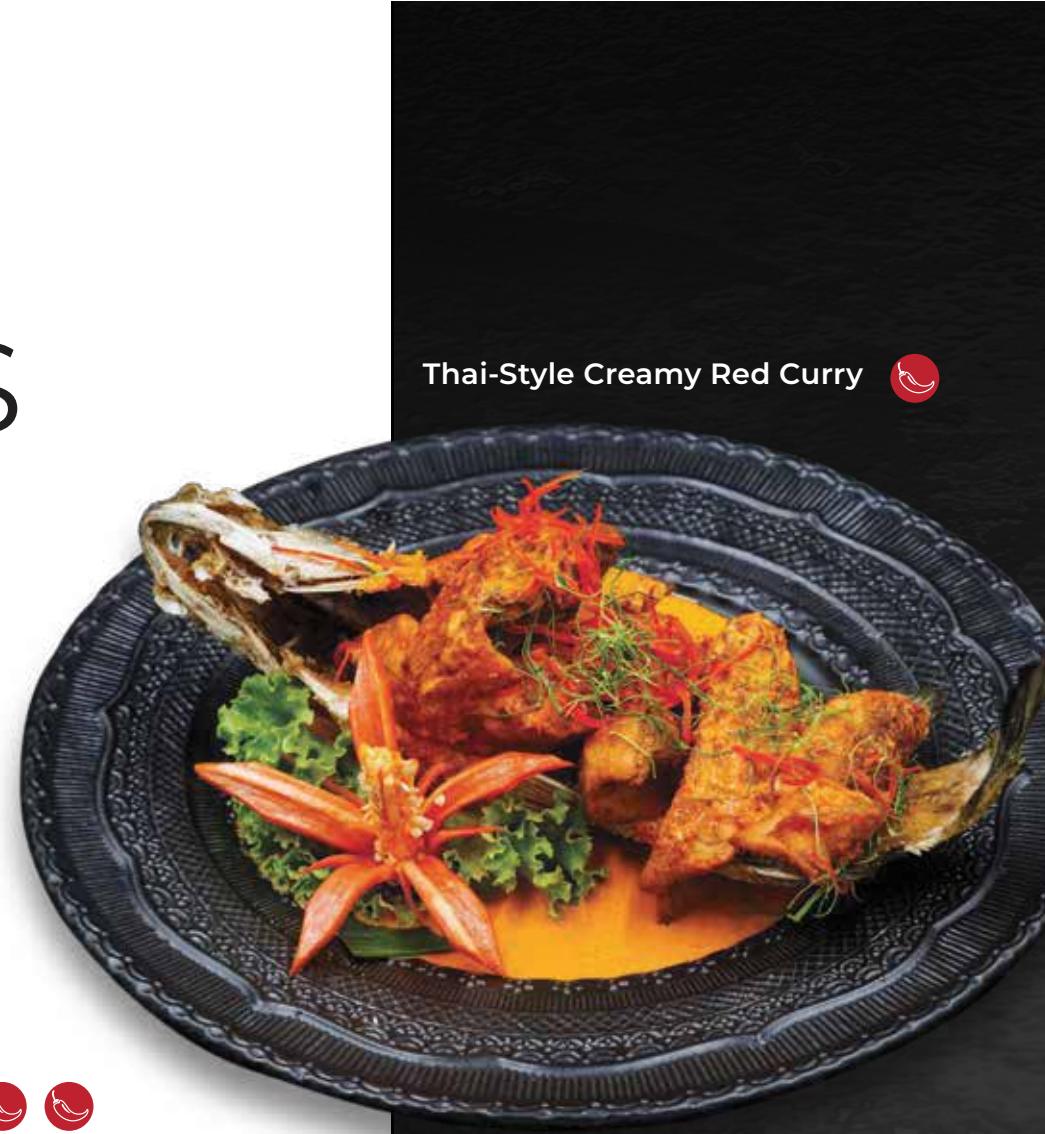
SPICY

SURCHARGE 50%
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THAI FAVORITE'S



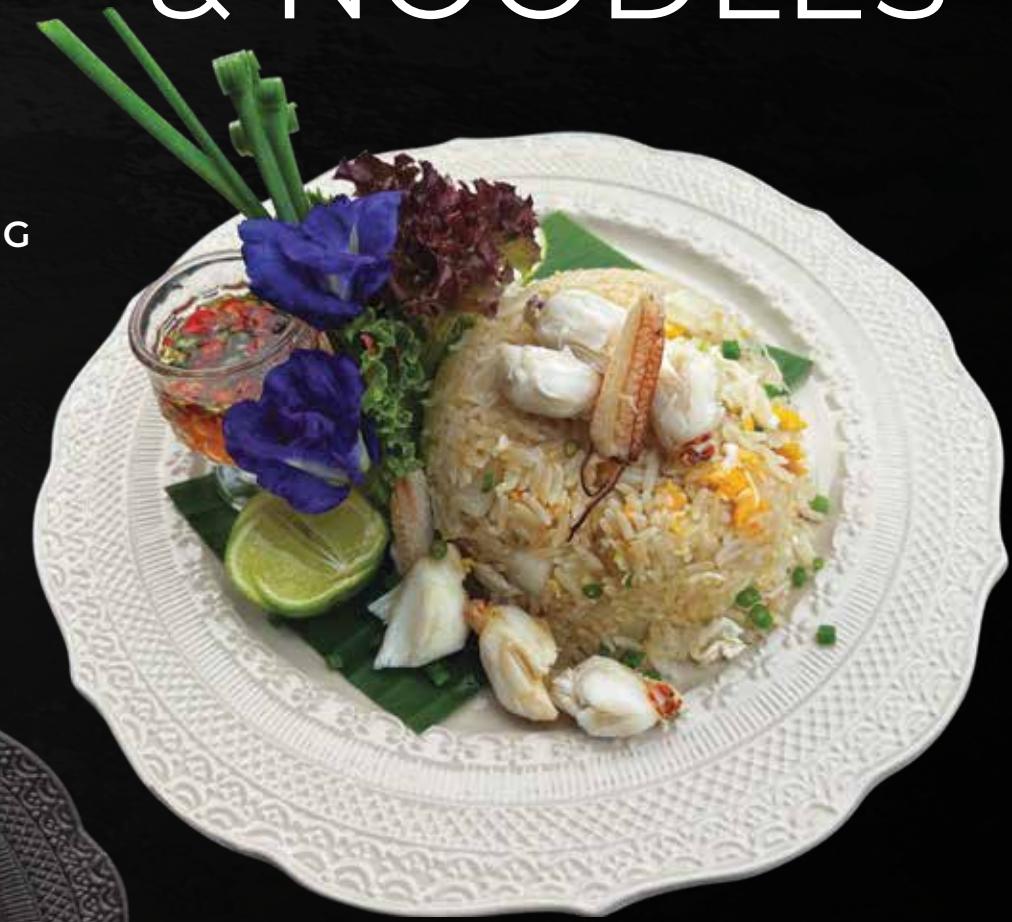
CLASSIC THAI RICE & NOODLES

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

ข้าวผัดต้มข่าไก่

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

290.-



40. KAO OB SAPPAROD

ข้าวอบสับปะรดเสรีฟกับไก่สะเต๊ะ
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.-



CHEF KEN'S UNIQUE CREATIONS



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

สปาเก็ตตี้เม้าปลาแซลมอนย่าง



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.-



45. PHUKET LOBSTER THERMIDOR

ภูเก็ตสีอบเตอร์เทอร์มิດอร์



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

เนื้อ wagyu ชาโคลเนื้อ

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.-

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.-



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.-

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 ซอสผ่านแคร์
- Lemon Butter ซอสเลมอนบัตเตอร์
- Thai Holy Basil ซอสกระเพรา
- Spicy Thai Sauce น้ำจิ้มเผ็ด

Side Dish

- French Seasonal Salad สลัดพัก
- Golden French Fries Garlic Aioli MaYo เฟรนฟราย
- Creamy-buttery Mashed Potato มันฝรั่งบด
- Twice Baked Jacket Potato Filled with Creamy Cheese & Chives มันฝรั่งอบวีฟ



53. CHAR GRILLED
PRIME ANGUS BEEF FILLET 

(Medium Rare Recommended) 200g.

750.-



VEGETARIAN



55. TWICE BAKED JACKET POTATO มันผัดชีส

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

เห็ดย่างซอสเทريยากิ

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

แกงผัดผักรวม

Vibrant Market Vegetables Simmered in Coconut Milk Red Curry

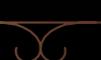
250.-

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CONTAINS
NUTS

SPICY

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THAI INSPIRED

“Wickedly Tempting Desserts”



61. CLASSIC LOCAL, SWEET MANGO, GLUTINOUS

ข้าวเหนียวมะม่วง

Classic Local Sweet Mango & Sticky Rice Drizzled with Coconut Cream & Mango Ice cream

250.-



62. DEEP FRIED, GINGER NUT COOKIE VANILLA

ไอติมกอด

Golden Deep fried Ginger nut Cookie Vanilla Pod Ice cream & Red Berry Coulis

250.-



64. DARK RUM FLAMBEDEE CARAMELIZED SWEET

กล้วยหอมเฟรมเบ้

Dark Rum Flambeed Plantain Bananas Rum & Raisin Ice Cream

290.-



63. WARM DARK BELGIUM CHOCOLATE MOLTEN

ช็อกโกแลตมิ้นท์ลาวา

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.-

67. BING-SU, BUA LOY

บิงซูบัวลอยมะพร้าวอ่อน

Fluffy Coconut Shaved Ice on Sweet Rainbow Glutinous Rice Pearl's

250.-



68. BING-SU MANGO

บิงซูมะม่วง

Fluffy Mango Shaved Ice, Mango Coulis & Dried Mango-Sesame

250.-



69. TROClICAL SEASONAL FRUIT PLATTER

ผลไม้รวม

- Watermelon
- Papaya

- Pineapple
- Mango

250.-

SELECTION OF ICE CREAM

ONE OR TWO SCOOPS

90 - 170.-



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