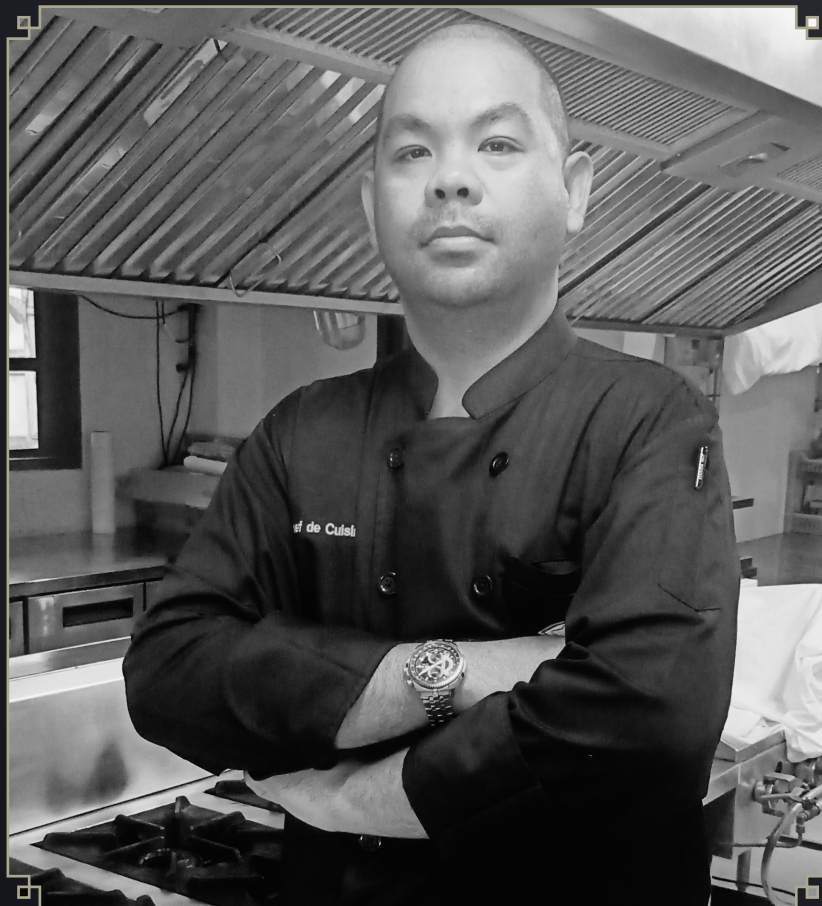




We are proud to present our high season menu for 2023-24. Our new Chef de cuisine, Chef Aump, and his team have developed a menu that retains many of your favourite dishes while expanding on the selection of healthy options, salads, and local speciality dishes.

Freshness and flavour are always our priority with the majority of menu items being sourced from our organic garden and from suppliers here on the island. Every dish is freshly prepared by our experienced team in our modern Western kitchen and all international hygiene standards are strictly adhered to.



# Appetizers & Light Meals

**Garlic Bread THB 220**  
**Garlic Bread Cheese THB 260**

**Focaccia Bread Basket THB 280**  
Strips of Focaccia bread served with garlic infused extra virgin olive oil and creamy dill dip.

**Vegetable Spring Rolls THB 260**  
Served with Thai sweet chili sauce.

**Hummus and Vegetables THB 320**  
Classic Middle Eastern dip served with pita bread.

**Baba Ganoush THB 320**  
Roasted eggplant, cashew nut, olive oil and lemon combine to make this wonderful healthy appetizer. Served with Naan bread.

**Chicken Satay THB 340**  
Marinated chicken skewers served with Thai cucumber sauce and the Chef's special peanut sauce.

**Prawn Tempura THB 380**  
Lightly battered Fresh Andaman Sea Prawns served with soy dipping sauce.

**Larb Gai (Spicy Chicken Salad) 🌶️🌶️ THB 360**  
Iconic dish from the north of Thailand. Freshly chopped chicken breast combined with fresh herbs and chili. Served with cabbage and cucumber, and green beans.

**Chicken Tenders THB 340**  
Pieces of fresh chicken breast lightly breadcrumbed and deep fried. Served with a choice of barbecue sauce or creamy dill sauce for dipping.

Add French Fries THB 80



**SPICY** 🌶️

Please note that chili rating is based on a Western palate. These dishes are NOT Thai spicy

## Thai Salads

### Som Tam

Spicy Thai favourite with fresh vegetable and peanuts.

**Small size THB 240 Large size THB 360**

Add Prawns to your salad **Small size 120 Large size 180**

### Yam Nua Yang (Grilled Beef Salad) THB 480

Spicy salad made with Australian ribeye, cucumbers and vegetables.

### Yam Talay (Seafood Salad) THB 450

Fresh Andaman Sea prawns and squid combined with fresh vegetables in a spicy Thai dressing.

Add a pot of Thai sticky rice to any salad THB 60



## Western Salads

### Garden Salad

Fresh organic lettuce and vegetables. Served with Balsamic Vinaigrette dressing.

**Small size THB 180 Large size THB 280**

### Caesar Salad

Classic combination of romaine lettuce, bacon bits, croutons, freshly grated parmesan mixed with a traditional Caesar dressing.

**Small size THB 240 Large size THB 360**

### Tuna Nicoise Salad THB 450

Premium tuna, long bean, tomato, black olives, boiled potato and quail eggs.

### Greek Salad THB 420

Feta cheese, zucchini, tomato, and black olives on a bed of mixed greens.

### Grilled Vegetable Salad THB 380

Pumpkin, carrot, zucchini and tomato, grilled and served on a bed of mixed greens. Finished with Balsamic vinaigrette dressing.

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## Thai Soups

### Hot and Sour Soup (Tom Yam)

Flavoured with Lemongrass, Khaffir lime leaf, and galangal.

**Vegetarian or Chicken THB 280 Prawn or Seafood THB 380**

### Coconut Soup (Tom Kha)

Flavoured with onion, galangal, tomato

**Vegetarian or Chicken THB 280 Prawn or Seafood THB 380**

Add Jasmine rice to any Thai soup THB 40

## Western Soups

### Pumpkin THB 280

Rich and creamy pumpkin soup finished with croutons and served with focaccia bread.

### Lobster Bisque THB 380

Traditional bisque finished with a parmesan foam and served with focaccia bread.



## Pasta

All of our freshly prepared sauces are presented on Farfalle (Bowtie) or Spaghetti and served with garlic bread.

### Marinara THB 380

Rich tomato and herb sauce topped with freshly grated parmesan cheese.

### Bolognese THB 480

Traditional ground steak, tomato and fresh herb sauce.  
Finished with freshly grated parmesan cheese.

### Bacon and Mushroom Alfredo THB 460

Bacon and Orinji mushrooms combined with cream and parmesan cheese.

### Spicy Olio THB 420

Extra virgin olive oil, garlic, chili, and freshly grated parmesan cheese.

### Pesto with Prawns THB 580

Home-made pesto made from organic Italian basil, extra virgin olive oil, nuts, garlic, and freshly grated parmesan cheese.  
The chef adds fresh Andaman Sea prawns to complete this Italian classic

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# Burgers & Sandwiches

100% ground Australian steak burgers served on a griddled home-baked burger bun with lettuce, tomato, onion, ketchup and American mustard.

**Burger Single (150g) THB 280 Double (300g) THB 440**  
**Cheeseburger Single (150g) THB 320 Double (300g) THB 520**  
**Barbecue Bacon Cheeseburger Single (150g) THB 360**  
**Barbecue Bacon Cheeseburger Double (300g) THB 600**

## **Barbecue Chicken Burger THB 360**

A large fresh chicken breast, grilled and brushed with chef's spicy barbecue sauce. Presented on griddled home-baked burger bun with lettuce, tomato, onion, and mayo.

## **Tuna Sandwich THB 320**

Premium tuna mixed with red onion, homemade pickled cucumber and mayo. Presented on toasted home-baked whole wheat bread with lettuce and tomato.

## **Driftseed Sub Sandwich THB 380**

Smoked chicken breast, beef salami, cheese, lettuce, tomato, and onion piled high on freshly grilled French stick bread. Finished with balsamic vinaigrette dressing, mustard, and mayo.


Add French Fries to any Burger or Sandwich THB 80




# Thai Curries & Stir-Fry Dishes



**Fried Rice (Khao Pad) Vegetarian or Chicken THB 280**  
Thai style Fried rice topped with fried egg.

**Stir Fried Noodles (Pad See Ew) Vegetarian or Chicken THB 320**  
Fried flat noodles with black soy sauce and vegetables.



**Green Curry Soup (Gang Keaw Wan) Vegetarian or Chicken  THB 340**  
Medium spicy made from green chili paste, coconut milk, egg plant, and Thai basil.

**Red Curry Soup (Gang Phed) Vegetarian or Chicken  THB 340**  
Mild curry made from red chili paste and coconut milk.

**Cashew Nut Stir Fry (Phad Med Ma Muang) Vegetarian or Chicken THB 360**  
Mild stir fry with sweet peppers and cashew nuts.

**Chili and Basil Stir Fry (Phad Kra Paow) Vegetarian or Chicken   THB 340**  
Spicy stir fry with chilies and fresh Thai basil.

**Sweet and Sour (Phad Preaw Waan) Vegetarian or Chicken THB 340**  
Thai version of this famous Asian dish.

**Penang Curry Vegetable or Chicken   THB 340**  
Traditional Southern Thai curry.

## Phad Thai

**Prawn THB 450 Chicken THB 360**

Fried noodle with fresh prawns or chicken, bean sprouts and tamarind sauce encased in an omelette basket.

**Add Jasmine rice to any dish THB 40**

**With all of our Thai Curries and Stir-Fry Dishes  
you can choose from the following options:**

**Change to Prawn, Squid or Seafood Extra THB 100**

**Change to Australian Ribeye Beef Extra THB 150**



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## Local Specialities

As an island community Koh Jum has developed a culinary heritage very much its own. Influenced not just by traditional Thai cuisine but also by the native Chao Lay people (Sea Gypsies) of the Andaman Sea, and by Muslim migration over centuries from Malay Peninsula. We are proud to present some of chef's favourite local dishes.

### **Nam Prik Gapi (Shrimp Paste Dip)** 🌶️🌶️ THB 320

Shrimp paste, shallots, garlic, chili, lime and palm sugar combine to produce this wonderful zesty dip. Served with vegetables fresh from our organic garden.

### **Yellow Curry Seafood** THB 540 🌶️ **Add Rice** THB 40

A dry stir-fry combining Fresh Andaman Sea prawns and squid with Thai celery, onions, garlic, mild chillies and egg with dried spices (cumin, coriander, and turmeric)

### **Squid with Black Ink Sauce** THB 480 **Add Rice** THB 40

Daily caught Fresh squid stir-fried with natural black ink, garlic, and oyster sauce.

### **Massaman Gai (Chicken)** THB 420 **Add Rice** THB 40

Traditional mild southern Thai curry with potatoes and peanuts.  
Slow cooked with bone in chicken.

### **Rad Na Goong (Noodle Soup with Prawns)** THB 440

Traditionally the wide rice noodle are combined with vegetables and prawns then served in a thickened Thai gravy soup. However the recipe developed very differently here on Koh Jum where the noodle are fried separately and topped with roasted garlic and served on the side allowing you to dip the crunchy noodles into the tasty broth.

### **Gaeng Som Pla (Sour and Spicy Fish Curry)** 🌶️🌶️🌶️ THB 480 **Add Rice** THB 40

Chili and lime flavours dominate this wonderful Southern Thai offering.

We prepare it using pieces of fresh boneless Kingfish fillet.



**SPICY** 🌶️

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# International Cuisine

## **Mushroom Chicken THB 560**

Large Chicken breast butterflied and grilled. Topped with a creamy orinji mushroom sauce and served with home-fried potatoes and pan-fried organic vegetables.

## **Sea Bass Fillet THB 680**

Pan-seared boneless sea bass fillet topped with a creamy white wine sauce with buttery mash potato and mixed vegetables.

## **Duck Breast THB 750**

Free range duck breast pan-fried and finished with an orange liqueur sauce. Served with roast potatoes and organic vegetables.

## **Lamb Shank THB 850**

Prime New Zealand lamb shank slow cooked in a red wine sauce and presented on a bed of buttery mash potato.

## **Black Angus Ribeye Steak (250g) THB 1200**

Internationally renowned Australian Black Angus beef, grilled to your liking and finished with the chef's pepper sauce. Served with crispy roast potatoes and organic vegetables.

