

## STARTERS & SHARING ITEMS

Roast Chicken Wings in Sweet & Spicy Tomato-Wine Sauce	220
Deep-Fried Soft Shell Crab Served with Roast Shallots & Sweet Chili Sauce	250
Lemon-Black Pepper Crusted Calamari Served with Sweet Chili Sauce & Garlic Aioli	220
Hainan Chicken Rice Poached Chicken, Flavoured Rice Served with Ginger-Spring Onion Dipping Sauce	250
Thai Satays Choice of Chicken/Beef/Pork or a Selection of all Served with Peanut Sauce, Pickled Cucumber-Chili	220
Smoked Duck Breast Served with Roast Beetroot & Sour Cream Dressing	220
Grilled Quesadillas with Jack Cheese & Chili Served with Tomato-Salsa, Guacamole & Seasoned Sour Cream	275
• with Spicy Chicken	250
• with Sweet Roasted Bellpeppers	200
Vegetable Risotto Balls, Served on Basil-Tomato Sauce	200
Pan-Fried Fresh Crab Cakes Served with Grilled Zucchini Salad & Dill-Cucumber Aioli	250
Fried Scallops & Prawns, wrapped in Crispy Filo Pastry Served with Herbed Garlic Aioli	290
Poached Prawns with 1000 Island Dressing & Tomato Salsa	260
Scottish Smoked Salmon with Creamy Potato Salad, Brown Toast & Micro Greens	320

## SALADS

Indigo Pearl Garden Salad: With Mixed Leaves, Julienne of Vegetables, Cherry Tomatoes, Avocado, Baby Asparagus, Coriander & Raspberry Dressing	230
Grilled Prawns with Bellpeppers, Sprouts, Cherry Tomatoes, Avocado, Mint, Coriander & Balsamic Dressing	290
Buffalo Mozzarella Cheese, Tomato & Arugula Leaves with Pesto & Reduced Balsamic Dressing	280
Crusted Feta Cheese with Coriander Seed, Mixed with Black Olives, Cherry Tomatoes, Bell Peppers and Mustard- Herb Dressing	260
Seafood Glass Noodle Salad	260
Green Mango or Papaya Salad	190
Grilled Thai Beef Salad	260
Indigo Pearl Caesar Salad: • Natural	190
• Grilled Chicken Breast	220
• Smoked Salmon	240
• Sesame Seed Crusted Prawns	250

## SOUPS

Traditional Thai Seafood Tom Yum Talay	230
Prawn & Pork Wonton Noodle Soup	275
Seaweed Linguini in a Soup with Julienne Vegetables, Ginger, Coriander topped with Lightly Poached Salmon Fillets	290
Asian Mushroom Soup Served with Coriander Pesto Crouton, Shaved Pecorino Cheese & White Truffle Oil	190
Chilled Tomato Soup with Basil Oil	160

## PASTA

Your Choice of Pasta & Sauce Spaghetti / Penne / Linguini / Farfalle / Fusilli	
---	--

## SAUCES

• Sautéed Fresh Water Shrimp with Creamy Pesto	350
• Creamy Carbonara	330
• Beef Bolognese	330
• Arugula, Roast Cherry Tomatoes, Basil, Garlic & Extra Virgin Olive Oil	330
• Chicken Fillets, Spiced Tomatoes, Peas, Asparagus Tips & Tomato Sauce	330

## SIGNATURE HOMEMADE PASTA DISHES

Saffron Tagliatelle with Mixed Seafood & White Wine Cream Sauce	420
Squid Ink Linguini with Mixed Seafood and Basil-Tomato Sauce	350

## SANDWICHES / BURGERS / QUICHES

All Served with Indigo Pearl Side Salad or French Fries

Beef or Chicken Burger, Served on Sesame Seed Bun, Accompanied with Julienne of Gherkins, Tomato, Spanish Onions & Lettuce	350
Extras: Fried Egg / Bacon / Cheese / Caramelized Onions / Avocado	
Indigo Pearl Club Sandwich of Grilled Chicken, Beef, Bacon, Ham, Tomato, Lettuce, Cheese Your Choice of White or Brown Bread	330
Wrap of Roast Duck, Cucumber, Spring Onion, Coriander, Lettuce, Chili & Ho-Sin Sauce	280
Wrap of Marinated Grilled Vegetables & Buffalo Mozzarella Cheese & Reduced Balsamic	280
Crispy Skin Chicken, Bacon, Lettuce, Tomato and Garlic Aioli in Warm French Baguette	290
Open Faced Steak Sandwich with Shallot Butter, Caramelized Onions, Sautéed Mushrooms & Micro Greens. Your Choice of Country Whole Grain or French Baguette	300
Grilled Ham & Cheese Sandwich Your Choice of White or Brown Bread	330
Grilled Tuna, Cheese & Tomato Sandwich, Your Choice of White or Brown Bread	290
Your Choice of Quiches • Bacon & Egg	250
• Roasted Onion & Spinach	250

## MAINS

Steamed Whole Grouper with Ginger, Spring Onions & Soy-Sesame Sauce, Steamed Rice & Morning Glory Vegetable	500
Deep-Fried Whole Grouper & Topped with Sweet & Sour Sauce	500
Grilled Salmon Fillet on a Bed of Sautéed Garlic Vegetables & Fried Rice in Banana Leaf	550
Fish & Chips, with Tartar Sauce & a Side of Wok Fried Vegetables	450
Herb Roasted Boneless 1/2 Chicken with Sweet Potato Mash, Sautéed Asparagus with Light Tarragon Sauce	400
Grilled Pork Sausages on Mashed Potato & Onion Gravy Sauce	290
Grilled Lamb Chops, Served with Fondant Potato, Marinated Grilled Vegetables & Rosemary Sauce	650
Grilled 240gr Beef Sirloin Steak, Served with Roast Potatoes & Peppercorn Asparagus, Red Wine Sauce	650
All Day Breakfast: 2 Eggs Cooked any Style, With Bacon, Hash Brown, Grilled Tomato, Baked Beans, Pork or Veal Sausages	330

## PHUKETS SPECIALS

Thai Prawn Spring Rolls with Plum Sauce	250
Prawns Fried in Tamarind Sauce	260
Fresh Spring Rolls "Phuket style" with Sweet Sausage, Roast Pork, Fried Egg, Bean Curd, served with Sweet Tamarind Sauce	210
Flat Rice Noodles with Sautéed Mixed Mushrooms, Garlic, Spring Onions, Sesame Oil & Soy-Chili Dressing	250
Pad Thai Noodles, Stir-Fried with Shrimp, Bean Sprouts, Served in Egg Blanket	230
Stir-fry Egg Noodles with Spring Onion and Bok-Choy with the choice of Beef, Chicken, Seafood or Roast Duck	320
Seafood, Beef or Chicken Fried Rice, Topped with a Fried Egg	290
Chefs Creamy Red-Coconut Curry with Your Choice of Beef or Chicken, Served with Steamed Rice & Morning Glory Vegetable	330

## DESSERTS

Warm Apple Crumble with Vanilla Ice Cream	180
Tiramisu in Chocolate Tube with Pearls of Seasonal Fruit	190
Passion Fruit Crème Brûlée	190
Creamy New York Cheese Cake, Served with Berry Compote	200
Selection of Ice Creams & Sorbets, 2 Scoops Per Serving	140
Exotic Fresh Fruit Platter	150
Cheese Platter, Selection of International Cheeses, Served with Dried Fruits, Nuts & Cracker Biscuits	290