Dining Beyond
Discover New Dining Experiences

Discover the tastes of Thailand beyond traditional restaurant settings with Phulay Bay’s Executive Chef. Design your own culinary adventure, whether it is a family barbecue on the beach, a romantic sunset dinner for two, or simply a picnic while exploring Krabi’s natural beauty. To experience the best of Phulay Bay’s culinary offerings, tailored to your exact preferences, enjoy a personalized menu at our Chef Tasting Table.
Sala Srichan

Bask in the soothing water features of the Candle Light Pavilion and the illuminated walls adorned with thousands of candles. Be enchanted by this unsurpassed romantic setting for a once in a lifetime dining experience.

**RESERVE DINNER MENU**

**Starters**
- Australian Angus Beef Tenderloin Carpaccio
- Spicy rocket salad, extra virgin olive oil
- Watermelon Gazpacho
- Tomato, buffalo mozzarella and pesto

**Main Course**
- Australian Angus Striploin Seasonal vegetables, rosemary roasted potato, cabernet sauce
- Tiger Prawns Risotto Saffron, tomato, bell pepper

**Dessert**
- Flourless Chocolate Cake Berries, macadamia ice cream
- Lemon Basil Tart Meringue, basil dust

**DELUXE DINNER MENU**

**First Course**
- Chilled Gazpacho Seared scallops, basil
- Tiger Prawn & Pomelo Salad Avocado salsa, ginger dressing, shrimp crackers

**Second Course**
- Garden Greens & Roasted Beets Salad Goat cheese, citrus honey dressing

THB 12,000 per couple. Price is subject to 17.7% service charge and government tax.

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**Main Course**
- Australian Wagyu Ribeye Seasonal vegetables, roasted potato, cabernet sauce
- Butter Poached Lobster Asparagus, seasonal mushroom

**Dessert**
- Flourless Chocolate Cake Berries, macadamia ice cream
- Lemon Basil Tart Meringue, basil dust
Sri Trang by the Sea

The private pavilion at Sri Trang offers dishes made from only the finest ingredients, sourced from local markets each morning, then served with flawless Thai hospitality overlooking the Andaman Sea and its exotic islands.

BACK TO THE ROOTS MENU

Starters
Som Tum Goong
Green mango salad, peanuts, beans, lime fish sauce dressing
Appetizer
Kha Oa Khaek Pak Hmor
Steamed rice dumplings with minced pork and prawns
Soup
Maam Tom Som Kati
Fried pork, kaffir lime, shallots, chilli, coconut milk

Main Course
Gang Nua Wagyu Sai Pak Gud Phad Wagyu beef yellow curry, stir-fried fern leaf, oyster sauce

dessert
Tubtim Krob Ice Cream Kati
Marinated water chestnut, coconut milk, coconut ice cream, fresh young coconut, crushed ice

FROM THE OCEAN MENU

Starters
Maing Pla Tu
Grilled mackerel, garden herb, fresh vegetable, vermicelli
Appetizer
Yum Goong Full
Spicy fried prawn salad, mango, shallot, celery, lime
First Course
Har Mok Pla
Steamed fish cake, red curry paste, sweet basil
Second Course
Tom Som Pla Namuang Ohn
Sour snapper soup, wild ginger, green mango, turmeric
Third Course
Thai banana, young coconut, coconut ice cream

THB 10,500 per couple. Price is subject to 17.7% service charge and government tax.

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Imagine a calm sea view, a gentle breeze and the slowly setting sun. Our beach offers the perfect setting for a relaxed, romantic barbecue. Indulge in a delicious meal prepared by your own chef for a signature experience you cannot miss.

RESERVE MIX BARBECUE MENU

Starters
Choose 4 starters per barbecue
- Yum Mamuang Poo Ma
  Crab meat, green mango salad
- Yum Pak Grund
  Wild fern prawn salad
- Yum Neua
  Thai-style beef salad
- Yum Som-D
  Thai pomelo salad, roasted coconut
- Laarb Gai
  Northern style minced chicken salad

Mix Grill
- Beef strip loin
- Chicken drums
- Tiger prawns
- Sea bass wrapped in banana leaf
- Marinated squid
- Add Lobster (THB 2000++ per piece)

Side Dishes & Sauces
- Baked potato
- Corn on the cob
- Grilled vegetable skewers
- Fresh bread selection

Dessert
- Assorted daily specialties and fresh fruit

THB 10,000 per couple. Price is subject to 10% service charge and government tax.

Caesar Salad, grilled chicken, croutons, parmesan
Niçoise Salad
Boiled egg, tuna, lettuces, green beans
Crisp greens, mozzarella, tomato, basil, balsamic dressing
Potato Salad, caramelized onions, gherkins, bacon, parsley
Watermelon salad, feta cheese, mint, red onion
**RESERVE SEAFOOD BARBECUE MENU**

**Starters**
Choose 4 starters per barbecue

- **Yum Mamuang Poo Ma**
  Crab meat, green mango salad

- **Yum Pak Grud**
  Wild fern prawn salad

- **Yum Neua**
  Thai-style beef salad

- **Yum Som-O**
  Thai pomelo salad, roasted coconut

- **Laarb Gai**
  Northern style mince chicken salad

**Seafood Grill**
King tiger prawn
Rock lobster
Sea bass wrapped in banana leaf
Marinated squid
Add Lobster (THB 2000++ per piece)

**Side Dishes & Sauces**
Baked potato
Corn on the cob
Grilled vegetable skewers
Fresh bread selection

**Dessert**
Assorted daily specialties and fresh fruit

THB 11,000 per couple. Price is subject to 17.7% service charge and government tax.
RESERVE MEAT BARBECUE MENU

Starters
Choose 4 starters per barbecue

Yum Mamuang Poo Ma
Crab meat, green mango salad

Yum Pak Grou
Wild fern prawn salad

Yum Neua
Thai-style beef salad

Yum Som-O
Thai pomelo salad, roasted coconut

Laarb Gai
Northern-style minced chicken salad

Crisp greens, mozzarella, tomato, basil, balsamic dressing

Caesar Salad, grilled chicken, croutons, parmesan

Niçoise Salad
Boiled egg, tuna, lettuce, green beans

Boiled egg, tuna, lettuce, green beans

Crisp greens, mazurana, tomato, basil, balsamic dressing

Pork and chicken satay

Lamb chops

Marinated chicken drumsticks

Side Dishes & Sauces
Baked potato

Marinated chicken drumsticks

Grilled vegetable skewers

Fresh bread selection

Dessert
Assorted daily specialties and fresh fruit

Meat Grill
Australian grain-fed beef striploin

Pork loin steaks

Pork loin steaks

Pork loin steaks

Pork loin steaks

Pork and chicken satay

Add Lobster
(THB 2000++ per piece)

THB 13,000 per couple. Price is subject to 17.7% service charge and government tax.