



BIG FISH

STARTERS AND SALADS

THB

头盘与沙拉

CLASSIC CAESAR SALAD

250

ROMAINE LEAVES, PARMESAN CHEESE, CROUTONS, BACON

经典凯撒沙拉

长叶莴苣、帕玛森芝士、油炸面包丁、培根

• WITH GRILLED CHICKEN BREAST

300

• 烤鸡胸肉

• WITH GARLIC TIGER PRAWNS

390

• 烤虎虾

FLAMED HOMEMADE GOAT CREAM CHEESE WITH PUMPKIN PUREE

230

THAI ROCKET LEAVES AND CARAMELIZED WALNUTS

火烧自制羊奶芝士配南瓜泥

泰国芝麻菜和焦糖核桃

PHUKET FARMED KIMOJI MELON & SLICED PARMA HAM

360

普吉岛产 KIMOJI 瓜 和帕尔马火腿片

CURED BEEF TENDERLOIN

390

BALSAMIC ESSENCE WILD ROCKET LEAVES AND PARMESAN CHEESE SHAVES

腌熏牛柳

黑醋精华野生芝麻菜和帕玛森芝士屑

CAPRESE SALAD

290

TOMATO - MOZZARELLA SALAD WITH OLIVE OIL AND PESTO SAUCE

番茄芝士沙拉

番茄-马苏里拉芝士配橄榄油和香蒜酱

 SIGNATURES 招牌菜

 VEGETARIAN 素食

 NUTS 坚果

 GLUTEN FREE 不含麸质

 SPICY 辣

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MARCH, 2019



BIG FISH

STARTERS AND SALADS

THB

头盘与沙拉

ROCKET SALAD

300

WITH HOME SEMI - DRIED CHERRY TOMATO, WALNUTS,
HONEY & BALSAMIC DRESSING

芝麻菜沙拉

配本地半干小番茄、核桃、蜂蜜和香料酱

MARRIOTT NAI YANG SALAD

350

GRILLED CAJUN TIGER PRAWN, FETA CHEESE, POMELO, MANGO AND
LETTUCE LEAVES WITH PINEAPPLE CHILI DRESSING

MARRIOTT NAI YANG 沙拉

烤龙虾和山羊奶油芝士、柚子、芒果和生菜叶配菠萝辣椒酱

APPETIZERS

前菜

PAN SEARED SCALLOPS

310

SERVED WITH PICKLE MUSHROOMS, GREEN PEA AND SWEET POTATO PURÉE

干煎扇贝

配泡菜蘑菇、青豆和红薯泥

GRAVED SALMON

340

HONEY MUSTARD SAUCE AND POTATO PANCAKE

香草腌三文鱼

蜂蜜芥末酱和土豆煎饼

TOM YUM TUNA TARTAR

340

WITH HORSERADISH CREAM, HERBS AND EDAMAME

冬阴功金枪鱼沙拉

配云吞条

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APPETIZERS

THB

前菜

SEAFOOD RISOTTO

330

TOMATO – PARMESAN CHEESE RISOTTO WITH LOCAL POACHED SEAFOOD

意式海鲜饭

番茄-帕玛森芝士调味饭配水煮本地海鲜

PAN SEARED FOIE GRAS

480

WITH MANGO CHUTNEY AND BRIOCHE BREAD TOASTS

法式铁盘煎鹅肝

配芒果酱和奶油面包片

WHITE SNAPPER CARPACCIO

250

PASSIONFRUIT AND PHUKET HONEY DRESSING.

PINK PEPPER & ASIAN BABY HERBS

白鲷生鱼片

百香果和普吉岛蜂蜜酱、粉红胡椒和亚洲小香草

CLASSIC HAND CHOPPED AUSTRALIAN BEEF TARTAR

580

MARINATED WITH CAPERS, ANCHOVIES, ONIONS, MUSTARD AND EGG YOLK

WITH DIJON MUSTARD CREAM, POACHED QUAIL EGG AND BRIOCHE TOAST

经典手切澳洲鞑鞑牛肉

用酸豆、凤尾鱼、洋葱、芥末和蛋黄腌制配第戎芥末酱、水煮鹌鹑蛋和奶油吐司

ANTI PASTI PLATTER (RECOMMENDED FOR TWO PERSONS)

680

BURRATA CHEESE, MARINATED GRILLED ZUCCHINI, AUBERGINES,

MUSHROOMS, BABY SHALLOTS AND SEMI-DRIED CHERRY TOMATOES

开胃菜盘 (建议 2 人食用)

布拉塔芝士、腌烤西葫芦、茄子、蘑菇、小葱和半干圣女果

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BIG FISH

SOUPS

汤

THB

MUSHROOM TRUFFLE CREAM SOUP

240

WITH SPINACH RAVIOLI

蘑菇松露奶油浓汤

配菠菜饺子

CHILLED GAZPACHO

240

A COLD SPANISH SOUP MADE OF RAW VEGETABLES, TOMATO, CUCUMBER, GARLIC

西班牙凉菜

一种西班牙冷汤，由蔬菜、番茄、黄瓜、大蒜制成

PUMPKIN SOUP

260

PUMPKIN & PISTACHIO CREAM SOUP WITH SEA PRAWN

南瓜汤

南瓜开心果奶油海虾汤

THAI INSPIRATION SEAFOOD & COCONUT SOUP

280

NAI YANG SEAFOOD IN AROMATIC BROTH

泰式海鲜和印度椰奶汤

NAI YANG 香浓海鲜汤

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BIG FISH

MAIN COURSES

THB

主菜

ROASTED HALF SPRING CHICKEN

450

MARINATED IN LIME, LEMONGRASS AND PAPRIKA

烤半只童子鸡

用酸橙、柠檬草和红辣椒腌制

DUCK CONFIT

580

A CLASSIC DUCK DISH WITH APPLE – BRANDY SAUCE, SAUTÉED PUMPKIN AND ROCKET LEAVES

油封鸭

经典鸭肉配苹果白兰地酱，炒南瓜和芝麻菜

SLOW SIMMERED SHORT RIB

810

SAUTÉED POTATO AND STEAMED BROCCOLI

慢炖牛小排

炒土豆和蒸西兰花

HONEY DUCK BREAST

590

PINK DUCK BREAST WITH LOCAL PINEAPPLE CARPACCIO & GREEN ASPARAGUS

蜂蜜鸭胸

粉红鸭胸配本地凤梨、生牛肉片和绿芦笋

TENDERLOIN ROSSINI

1,050

AUSTRALIAN BEEF TENDERLOIN WITH TRUFFLE MASH POTATOES, CREAMY SPINACH & PAN SEARED DUCK FOIS GRAS

罗西尼牛里脊

澳洲牛肉里脊配松露土豆泥、奶油菠菜和烤鹅肝

PHUKET LOBSTER THERMIDOR

2,150

CREAMY CHEESE GRATINATED LOBSTER

SERVED WITH LEMON DRESSING, MIXED SALAD & GARLIC BREAD

法式焗烤普吉岛龙虾

奶油芝士焗龙虾配柠檬酱、什锦沙拉和大蒜面包

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BIG FISH

MAIN COURSES

THB

主菜

SPAGHETTI SEAFOOD AL OLIO

690

WITH NAI YANG FISHERMAN SEAFOOD, OLIVE OIL,
GARLIC AND RED CHIPOTLE CHILI

海鲜意大利面

配奈扬渔夫海鲜、橄榄油、大蒜和红辣椒

STEAMED WHOLE WHITE SNAPPER

790

WITH BROCCOLI AND LEMON BUTTER

清蒸白鲷全鱼

配西兰花和柠檬黄油

CATCH OF THE DAY

当日鲜捕

NAI YANG SQUID (100 G)

130

NAI YANG 鱿鱼

TIGER PRAWNS (100 G)

260

虎虾

ROCK LOBSTERS (100 G)

200

岩石龙虾

WHOLE ANDAMAN SEA BASS (200 G)

150

安达曼海黑鲈全鱼

WHOLE RED SNAPPER (200 G)

210

红鲷全鱼

PHUKET LOBSTER (100 G)

410

普吉岛龙虾

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BIG FISH

GRILLS	THB
烤肉	
KUROBUTA PORK CHOP (250 G) 日本黑豚肉	440
AUSTRALIAN FLANK STEAK (250 G) 澳洲牛腩排	490
AUSTRALIAN D – RUMP STEAK (250 G) 澳洲后腿肉牛排	700
AUSTRALIAN LAMB CUTLET (250 G) 澳洲吉力羊排	750
AUSTRALIAN BEEF RIB EYE (250 G) 澳洲肋眼牛排	850

OUR CHEFS CAN PREPARE YOUR STEAK TO YOUR PREFERENCE:

RARE | MEDIUM RARE | MEDIUM | MEDIUM WELL | WELL DONE

(ALL DISHES ARE SERVED WITH A SIDE AND SAUCE; EACH ADDITIONAL SIDE COSTS THB 100++)

我们的厨师可按您的喜好为您烹制牛排：

三分熟 | 四分熟 | 五分熟 | 七分熟 | 全熟 (所有主食含一份配菜和调味汁, 额外每份配菜 100++ 泰铢)

YOUR CHOICE OF A SPECIALTY SAUCE AND SIDE

STARCH: POTATO GRATIN, TRUFFLE MASHED POTATO, FRENCH FRIES, CAJUN FRIES, VEGETABLE FRIED RICE, SAUTÉED POTATOES

自选酱汁和配菜

淀粉：奶油烤土豆、松露土豆泥、法式炸薯条、CAJUN 薯条、蔬菜炒饭、炒土豆

VEGETABLES: SAUTÉED MUSHROOMS, CREAMY SPINACH, STIR-FRIED MORNING GLORY, STEAMED BROCCOLI, GARDEN SALAD, SAUTÉED VEGETABLES

蔬菜：炒蘑菇、奶油菠菜、炒牵牛花、清蒸西兰花、田园沙拉, 炒蔬菜

FLAVORFUL SAUCE PAIRINGS

BUTTER SELECTION: LEMON BUTTER, GARLIC BUTTER, CAFE DE PARIS, SIGNATURE BUTTER

SAUCES: SPICY LIME, PEPPERCORN, BARBECUE, NORTH-EASTERN THAI STYLE CHILI DIP, RED WINE SAUCE, BÉARNAISE SAUCE

美味酱汁搭配

黄油选择：柠檬黄油、大蒜黄油、CAFÉ DE PARIS、招牌黄油

调味：酸橙、胡椒粒、烧烤、泰东北风味辣椒酱、红葡萄酒汁、蛋黄酱

 SIGNATURES 招牌菜

 VEGETARIAN 素食

 NUTS 坚果

 GLUTEN FREE 不含麸质

 SPICY 辣

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BIG FISH

GRILLS

THB

烤肉

AUSTRALIAN BEEF TENDERLOIN (180 G) 澳洲牛里脊	890
AUSTRALIAN WAGYU SIRLOIN STEAK MBS 4 (250 G) 澳洲和牛沙朗牛排 MBS 4	1,350
AUSTRALIAN GRAIN-FED TOMAHAWK BEEF (850 G) (RECOMMENDED FOR TWO PERSONS) 澳洲谷物饲养战斧式牛排 (建议 2 人食用)	2,250

OUR CHEFS CAN PREPARE YOUR STEAK TO YOUR PREFERENCE:

RARE | MEDIUM RARE | MEDIUM | MEDIUM WELL | WELL DONE

(ALL DISHES ARE SERVED WITH A SIDE AND SAUCE; EACH ADDITIONAL SIDE COSTS THB 100++)

我们的厨师可按您的喜好为您烹制牛排：

三分熟 | 四分熟 | 五分熟 | 七分熟 | 全熟 (所有主食含一份配菜和调味汁, 额外每份配菜 100++ 泰铢)

YOUR CHOICE OF A SPECIALTY SAUCE AND SIDE

STARCH: POTATO GRATIN, TRUFFLE MASHED POTATO, FRENCH FRIES, CAJUN FRIES, VEGETABLE FRIED RICE, SAUTÉED POTATOES

自选酱汁和配菜

淀粉：奶油烤土豆、松露土豆泥、法式炸薯条、CAJUN 薯条、蔬菜炒饭、炒土豆

VEGETABLES: SAUTÉED MUSHROOMS, CREAMY SPINACH, STIR-FRIED MORNING GLORY, STEAMED BROCCOLI, GARDEN SALAD, SAUTÉED VEGETABLES

蔬菜：炒蘑菇、奶油菠菜、炒牵牛花、清蒸西兰花、田园沙拉、炒蔬菜

FLAVORFUL SAUCE PAIRINGS

BUTTER SELECTION: LEMON BUTTER, GARLIC BUTTER, CAFE DE PARIS, SIGNATURE BUTTER

SAUCES: SPICY LIME, PEPPERCORN, BARBECUE, NORTH-EASTERN THAI STYLE CHILI DIP, RED WINE SAUCE, BÉARNAISE SAUCE

美味酱汁搭配

黄油选择：柠檬黄油、大蒜黄油、CAFÉ DE PARIS、招牌黄油

调味：酸橙、胡椒粒、烧烤、泰东北风味辣椒酱、红葡萄酒汁、蛋黄酱

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 VEGETARIAN 素菜

 NUTS 坚果

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BIG FISH

DESSERTS

THB

甜品

FROZEN MANGO CHEESECAKE  AND RASPBERRY SORBET 冻芒果芝士蛋糕和覆盆子雪葩	290
STRAWBERRY AND RHUBARB CRUMBLE WITH VANILLA SAUCE 草莓大黄酥皮点心配香草酱	250
STICKY TOFFEE PUDDING WITH HOMEMADE   VANILLA ICE CREAM 浓郁太妃布丁配自制香草冰淇淋	290
HOMEMADE PAVLOVA WITH MIXED FRUITS  AND RASPBERRY COULIS 自制帕芙洛娃蛋糕配什锦水果和覆盆子酱	250
DARK CHOCOLATE CRÈME BRÛLÉE  黑巧克力焦糖布丁	290
GREEN TEA PANNA COTTA WITH RED BEAN SAUCE  AND GREEN TEA ICE CREAM 绿茶意式奶冻配红豆酱和绿茶冰淇淋	250
ETON MESS MERINGUE & FRESH MANGO COCKTAIL  伊顿麦斯蛋白酥蛋糕和新鲜芒果鸡尾酒	230
MANGO STICKY RICE WITH COCONUT ICE CREAM   芒果糯米饭配椰子冰淇淋	290
TRIO SORBET AND ALMOND BISCUIT  三球雪葩和杏仁饼干	260

SORBET SELECTIONS

MANGO | KIWI | PASSIONFRUIT | LEMON | BLUEBERRY | RASPBERRY | POMELO

三球雪葩和杏仁饼干

雪葩精选 | 芒果 | 奇异果 | 百香果 | 柠檬 | 蓝莓 | 覆盆子 | 柚子

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