

OASIS SUMMER SEASON MENU

STARTERS 160 BAHT

Mushroom soup with crispy leeks

Sliced buffalo mozzarella with tomato & pesto

Tuna tartar ginger julienne vegetables, sesame tuile, mango dressing

Chicken, bacon & goat cheese tart balsamic dressed salad & roasted red peppers

Pressed ham hock & guinea fowl terrine pickled cauliflower, beetroot & orange relish

SANDWICHES 180 BAHT

B.L.T sandwich bacon lettuce & tomato on toasted white beard with salad & French fries

Chicken & mozzarella sandwich on pesto focaccia bread, pineapple & red cabbage slaw

MAIN COURSE SALADS 280 BAHT

Mediterranean chicken salad organic greens, marinated vegetables, black olive, balsamic vinaigrette

Tuna salad rare tuna on a rocket, quail egg and warm potato salad, Parmesan shavings & balsamic reduction

Oasis warm seafood salad pan fried shrimps, squid & seafood with mixed leaves, avocado, dried figs, roast beetroot dressing

Tempura soft shell crab & calamari salad with rocket, avocado & orange segments, sun dried tomato pesto

PASTA 280 BAHT

Seafood linguine with shrimps, squid & seafood finished with vegetables & basil

Oasis linguine with mortadella, mushrooms & sun dried tomato finished with white wine & cream

Vegetarian linguine with vegetables, chopped herbs & pesto

THAI 220 BAHT

Khao phad sapparod fried rice with seafood, pineapple, cashew nut, raisins flavoured with curry powder

Goong nam makham stir fried prawns with slightly sour tamarind sauce & jasmine rice

Phad Thai gai Thai stir fried noodles with chicken

MAIN COURSE 360 BAHT

Duxelle chicken breast with steamed asparagus, carrots sauté with fennel seed, romesco sauce

Confit duck leg caramelized onion mash, braised red cabbage & grilled vegetables

Grilled tuna steak basil risotto, roast red pepper, sauté spinach, pesto & balsamic reduction

Seafood tomato & apple broth pan fried shrimps, squid & seafood in a tomato apple & vegetables broth

OASIS SET MENU 525 BAHT

Mushroom soup with crispy leeks

Or

Sliced buffalo mozzarella with tomato & pesto



Duxelle chicken breast with steamed asparagus, carrots sauté with fennel seed, Romesco sauce

Or

Grilled tuna steak basil risotto, roast red pepper, sauté spinach, pesto & balsamic reduction



Selection of ice creams & sorbets with fresh fruit

Oasis on the sea A la carte menu

SALADS

OASIS SALAD	190
organic greens with oven dried tomatoes, pine nuts, shaved Parmesan and balsamic dressing	
BUFFALO MOZZARELLA FRITTER	210
on a semi dried tomato and mango salad	
WARM HONEY GLAZED QUAIL SALAD	220
with quail eggs, spring onion and grapes, raspberry & soy dressing	

APPETIZERS

HERB CRUSTED SOFT SHELL CRAB	190
on a spicy glass noodle & papaya salad, papaya coriander dressing	
TUNA SPRING ROLL	240
rare tuna, apricot & shallot compote, wasabi mayo, sweet soy reduction	
GRILLED TIGER PRAWN	450
with lemongrass & chilli, Asian salad, sesame dressing	
CRAB, LEEK & MASCARPONE TART	250
on rocket salad, roasted red pepper coulis, balsamic reduction	
MONK FISH, CHORIZO & FETA CHEESE RAVIOLI	240
sauté oyster mushroom and leek	
PAN FRIED FOIE GRAS	490
flambé in Calvados, saffron & honey poached pear, muscat jelly & chocolate	

FISH & SEAFOOD

GRILLED TASMANIAN SALMON	520
on spring onion, horseradish & mascarpone cheese risotto, parmesan tuile	
BARRACUDA FILLET	480
with a sun dried tomato herb crust, sauté ginger greens, lemongrass risotto, tomato beurre blanc	
RED SNAPPER FILLET	540
Wasabi mashed potato, creamed spinach, pressed tomato and roasted red pepper terrine	
BAKED SEA BASS	490
rice spring roll, bok choy with lime & coconut, orange & chilli coulis	

MEAT & POULTRY

DUCK BREAST & CARAMELIZED PINEAPPLE	470
beetroot & potato rosti, grilled zucchini, carrot puree, date & orange reduction	
GLAZED PORK BELLY	470
with chorizo & cannelloni bean, spiced apple compote, grain mustard sauce	
AUSTRALIAN BEEF TENDERLOIN	880
sauté potato, roast shallots, balsamic cherry tomatoes, oyster mushrooms & shallot crisps with a choice of Béarnaise or wild mushroom sauce	
BRAISED LAMB SHANK	940
with star anis & orange, sun dried tomato mash, roast root vegetables, sweet garlic jus	

VEGETARIAN

PROVENCAL TART	360
goat cheese and grilled vegetable tart finished with roast red pepper & pesto	
EGGPLANT & SWEET POTATO STEW	360
flavoured with lemongrass, kaffir lime leaf & chilli finished with coconut milk	

VEGETARIAN RISOTTO AND PASTA DISHES CAN BE PREPARED UPON REQUEST

A LA CARTE THAI DISHES

PLA TORD KRATIEM PRIK TAI	480
deep fried sea bass with garlic & black pepper sauce, sauté vegetables and jasmine rice	
PHAD THAI OASIS	560
grilled tiger prawn & glazed scallop, phad Thai stir-fried noodles, sesame tempura asparagus, sweet & sour chilli dressing	
NUEA PHAD NAMMAN HOI	440
stir-fried Australian beef with vegetables, hot basil, chilli & oyster sauce, and jasmine rice	

