

Oasis On The Sea

SOUPS & SALADS

CHILLED BEETROOT CUMIN & YOGHURT SOUP with a peach chilli & honey sorbet	180 Baht
ROAST CARROT & PUMPKIN SOUP finished with coconut	190 Baht
OASIS SALAD organic greens with oven dried tomatoes, pine nuts, shaved parmesan and balsamic dressing	250 Baht
MOZZARELLA CHEESE with sliced tomato and pesto	230 Baht
SALAD OF DUCK BREAST Asian pear, spring onions with raspberry, soy & lime leaf dressing	390 Baht

APPETIZERS

SALMON TARTAR pickled julienne vegetables, sesame tuile, pink champagne jelly, mango sesame dressing	280 Baht
TUNA SPRING ROLL rare tuna with apricot & shallot compote, wasabi mayo, sweet soy sauce	250 Baht
PAN-FRIED SCALLOPS with honey & kaffir lime, green papaya with black sesame seed salad, peach and thyme chutney	440 Baht
GRILLED TIGER PRAWN bok choy & bean sprout salad, sweet & sour chilli sauce	480 Baht
TIAN OF EGGPLANT & FETA CHEESE roast pepper coulis, tomato chutney, artichoke dressing	250 Baht
OASIS TAPAS PLATTER mixed Thai and European selection of 4 tapas	320 Baht
TIMBALE OF GRILLED VEGETABLES with goat cheese, sun dried tomato tapenade, black olive dressing	260 Baht
SERRANO HAM, CHICKEN & MANGO ROULADE oven-dried plum tomatoes with grain mustard dressing	220 Baht
GRILLED ASPARAGUS with sesame seeds, Parmesan shaving, Serrano ham & chorizo oil	330 Baht

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FISH

TUNA STEAK basil risotto, grilled vegetables, tomato petals, balsamic reduction & pesto	560 Baht
SEA BASS baked in banana leaf, rice spring roll stir-fried vegetables, chilli coulis	550 Baht
SALMON LINGUINE flakes of salmon with asparagus, spinach & pasta, tomato cream sauce	560 Baht
RED SNAPPER FILLET with a pine nut & herb crust, grilled asparagus, pressed tomatoes and roasted pepper terrine & yellow pepper sauce	580 Baht
BAKED HALIBUT FILLET saffron & horseradish mashed potatoes, eggplant puree, sauté carrot with orange, tomato butter sauce	620 Baht
SEAFOOD & CHORIZO POT pan fried scallops, squid, shrimps & chorizo in a coconut & lime leaf vegetable broth with steamed bok choy	520 Baht
TEMPURA SOFT SHELL CRAB & CALAMARI on a rocket, avocado & citrus salad, sun dried tomato pesto	480 Baht

MEAT

PAPRIKA & LIME CHICKEN BREAST filled with oyster mushroom duxelle with sauté leeks, spring onion & oven dried tomato, papaya salsa	580 Baht
TENDERLOIN OF PORK marinated in soy & lemongrass, creamed spinach, sauté cherry tomatoes, oyster mushrooms, and spicy coconut sauce	440 Baht
SPICED DUCK BREAST braised red cabbage, sauté broccoli with sesame, balsamic & plum puy lentils	680 Baht
BEEF TENDERLOIN (OASIS FAVOURITE) with chunky chips, roasted cauliflower, glazed carrots, red onion marmalade and shallot crisps with a choice of béarnaise or wild mushroom sauce	780 Baht
BRAISED LAMB SHANK (OASIS FAVOURITE) caramelized onion mashed potatoes, chorizo & vegetable ragout	940 Baht
GLAZED PORK BELLY RISOTTO with roasted pepper & mascarpone cheese, parmesan tuile	550 Baht

VEGETARIAN

PROVENÇAL VEGETARIAN TART goat's cheese, grilled vegetables & roast pepper with balsamic glazed cherry tomatoes	360 Baht
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Vegetarian risotto and linguine dishes can be prepared upon request.

All prices are subject to 10% service charge and applicable VAT.