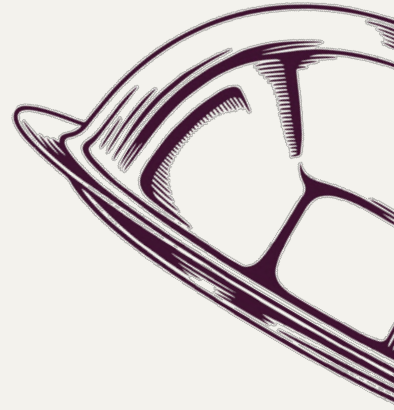


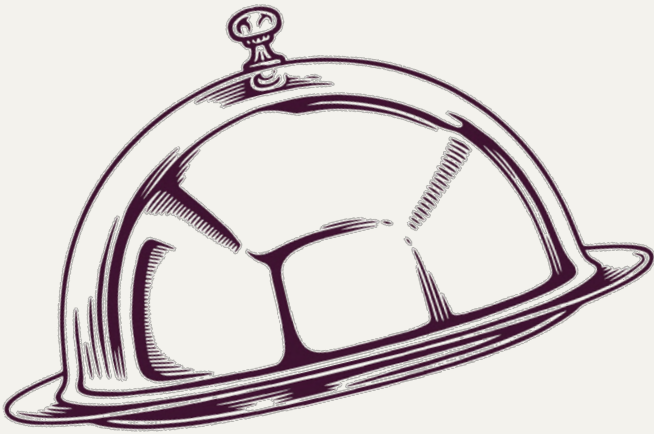
AVANI

Ao Nang Cliff Krabi
Resort

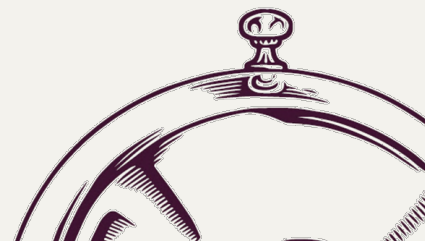


Going out
is overrated

Room Service Menu



AVANIHOTELS.COM





Breakfast Menu

From 07:00 AM – 11:00 AM

Breakfast Sets

AMERICAN BREAKFAST SET 420

Your choice of egg; fried egg sunny side up, over easy, scramble, omelet, boiled or poached.

Served with breakfast potatoes, grilled tomatoes, chicken sausages and bacon.

White, whole wheat or rye toast with butter and jam

Seasonal fruit plate

Tea or coffee

Choice of juice; orange, pineapple, apple, guava

CONTINENTAL BREAKFAST 320

Breakfast cereal; choice of Cornflakes, Rice crispies, All-bran, Granola. Served with hot or cold fresh milk or low-fat milk

Bakery basket; croissant, Danish, muffin, toast with butter and jam

Seasonal fruit plate

Tea or coffee

Choice of juice; orange, pineapple, apple, guava

KRABI BREAKFAST SET 420

Your choice of local dish; congee with pork, fried rice with chicken, fried noodle with chicken

Dim sum basket; shrimp shumai, steamed pork bun

Seasonal fruit plate

Tea or coffee

Choice of juice; orange, pineapple, apple, guava

Breakfast A La Carte

TWO EGG ANY STYLE 250

Your choice of fried egg sunny side up, over easy, scramble, omelet, boiled or poached.

Served with breakfast potatoes, grilled tomato, chicken sausages and bacon.

EGG BENEDICT 260

Poached eggs, natural cured ham, hollandaise, breakfast potatoes and grilled tomato.

BREAKFAST CEREALS (V) 140

Cornflakes, Rice crispies, All-bran, Granola. Your choice of hot or cold fresh milk or low-fat milk

BAKERY BASKET 220


Four pieces of your choice; croissant, Danish, muffin, white toast, whole wheat toast, rye bread

PANCAKES 220

Buttermilk pancakes with fruit compote, whipped cream and maple syrup

YOGHURT (V) 120

Plain, mixed fruit or berry yoghurt



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KHAO PHAD 250

Wok fried rice with egg and your choice of chicken, pork, beef or Vegetarian

KHAO TOM 250

Rice porridge with your choice of chicken, pork or fish

TROPICAL FRUIT SALAD (V) 180

With orange passionfruit dressing

SEASONAL FRUIT PLATE (V) 160

Fresh seasonal fruits

Breakfast Beverage

FRESHLY BREWED COFFEE


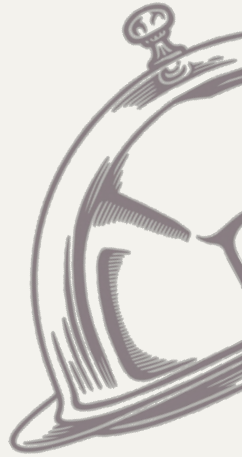
Americano, Espresso	80
Cappuccino, Café Latte	100
Double Espresso, Espresso Macchiato	100
Iced Coffee	120
Hot or Iced Chocolate	120

TEA AND INFUSION

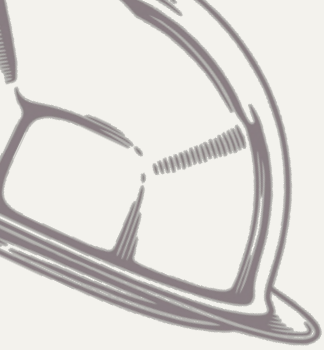
English Breakfast, Earl Grey, Darjeeling	80
Sencha Green, Jasmine Green	80
Peppermint, Chamomile	80
Iced tea	100

FRESH JUICE

Young Coconut	130
Watermelon, Pineapple	130
Orange	130



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Lunch & Dinner Menu

From 11:00 AM – 09:30 PM

Appetizers

SOUTH SEA FRITTO MISTO 340

Quick fried marinated calamari, seabass, shrimps

THE CRAB TOWER 380

Crab meat, avocado, yellow mango, cherry tomatoes, gazpacho, seaweed tuille

CHICKEN SATAY 260

Marinated chicken skewers, spiced peanut sauce, cucumber relish, toasted bread

POH PIA TORD (V) 220

Crispy fried vegetable spring rolls, sweet chili sauce

Salads

CAESAR SALAD 260

Crisp romaine lettuce, parmesan shaves, bacon bits, Caesar dressing, garlic crouton

Add grilled chicken **60**

Add grilled prawns **120**

GRILLED 'CAPE GRIM' RUMP STEAK SALAD 440

Spicy grilled 'Cape Grim' rump steak beef salad, tossed in chili, lime, celery, cucumber, shallot

YUM WOON SEN TALAY 380

Spicy assorted local seafood salad, glass noodle, celery, shallot, chili, lime

ORNANIC SUMMER SALAD (V) 260

Organic farm fresh vegetables from Rai Pan Sook in Krabi, quinoa, sundried tomato, balsamic vinaigrette

Soups

CREAM OF TOMATO SOUP (V) 280

With brie cheese on toast

CHAO LAY CHOWDER 340

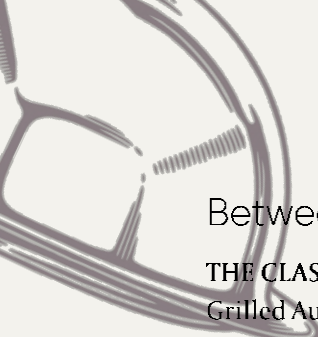
Fresh seafood from local fishermen, mild and mellow yellow curry powder

TOM YUM GOONG 320

World-famous spicy prawn soup, lemongrass, galangal, straw mushroom, served with jasmine rice



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Between Breads – served with French fries or fresh garden salad

THE CLASSIC CHEESEBURGER 380

Grilled Australian ground beef patty, cheddar cheese, lettuce, onion, tomato, gherkin

Add grilled bacon stripes 60

Add sauteed mushrooms 40

Add fried egg 20

TOMATO AVOCADO MOZZARELLA TARTINES (V) 320

Organic cherry tomatoes, avocado, mozzarella, pesto Genevese, multi-grain toast

GRILLED CHICKEN CAESAR WRAP 320

Grilled chicken breast, tortilla wrap, crisp lettuce, Caesar dressing

CHEF'S CLUB SANDWICH 360

Grilled chicken, bacon, cheddar cheese, fried egg, lettuce, tomato, whole grain bread

Pizzas

MARGHERITA PIZZA (V) 280

Tomato, mozzarella, basil

DIAVOLA PIZZA 360

Spicy salami, mozzarella, tomato sauce

GRILLED SEAFOOD PIZZA 420

Grilled assorted local seafood, mozzarella, oregano, tomato sauce

PROSCIUTTO & FUNGHI 340

Prosciutto, mushroom, mozzarella, oregano, tomato sauce

HAWAIIAN PIZZA 320

Cooked ham, pineapple, mozzarella, tomato sauce

Pastas

SPAGHETTI POMODORO (V) 280

Tomato sauce, garlic, parsley, fresh basil

LINGUINE VONGOLE 340


Clam, garlic, parsley, white wine, extra virgin olive oil

SPAGHETTI CARBONARA 340

Authentic carbonara, egg yolk, pancetta, Parmigiano Reggiano

LINGUINE GAMBERINI 340

Pesto Genevese, sea prawns, fresh basil



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Mains

AO NANG MARKET SEABASS 420

Pan-seared freshly caught Andaman seabass fillet, caponata, spiced mango salsa

NOWEGIAN SALMON STEAK 460

Seared Norwegian salmon steak, grilled asparagus, garlic lemon butter sauce

ANDAMAN WHITE PRAWN SKEWERS 480

Fresh Andaman white sea prawn skewers, grilled asparagus, choice of lemon caper sauce or spicy seafood sauce

ROASTED ORGANIC FREE-RANGE CHICKEN BREAST 380

Served with roasted baby potatoes, root vegetables and honey-sriracha gravy

CRISPY HAPPY PORK BELLY 460

Crispy fried 24-hour sous vide 'Sirin' organic farm pork belly, grilled wild mushrooms, cauliflower puree, granny smith jam, vermouth jus

BRAISED AUSTRALIAN BEEF CHEEK MASSAMAN 460

Braised tender Australian beef cheek in mild Massaman curry, coconut gnocchi, edamame, citrus

CAPE GRIM BEEF RUMP STEAK 800

220 grams of 'Cape Grim' rump steak, beef jus, choice of mashed potato or steak fries

RAVIOLI BEETROOT RICOTTA (V) 320

Homemade ravioli, beetroot, ricotta, butternut squash puree

Local Flavors

PHAD THAI GOONG 320

Wok fried rice noodle, white sea prawns, egg, chives and tamarind sauce

KHAO PHAD

Wok fried rice with your choice of

Chicken, Pork, Beef **250**

Prawns, Seafood **280**

Vegetarian (V) **250**

PHAD KAPRAO

Fragrant Thai jasmine rice, wok fried hot basil, garlic, chili with your choice of

Chicken, Pork, Beef **260**

Seafood **290**

Prawns **320**


Vegetarian (V) **260**

GAENG KIEW WAAN 280


Green curry with choice of chicken, beef, pork, or Vegetarian. Served with jasmine rice

GAENG PRIK GAI BAI RA 280

Hot and spicy red curry with chicken and local 'Bai Ra' leaves, served with steamed jasmine rice



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GOONG PHAD KAPI SATOR 380

Wok fried sea prawns with Krabi shrimp paste, bitter beans, served with steamed jasmine rice

GAENG SOM PLA KAPONG 380

Southern style sour curry with Andaman seabass, served with jasmine rice

GAENG KHUA NUEA TOON 420

Southern red curry with braised Australian beef cheek, kaffir lime leave, served with jasmine rice

PHAD PHAK KOOD (V) 220

Wok fried local 'Phak Kood' vegetable with soya sauce, garlic, chili

Desserts

FRUIT PLATTER 160

Assorted fresh fruit platter

MANGO STICKY RICE 190

Yellow mango, sweet sticky rice, coconut cream

TRIPLE CHOCOLATE CAKE 190


Dark chocolate, white chocolate, chocolate sponge

CLASSIC LEMON TARTET 190

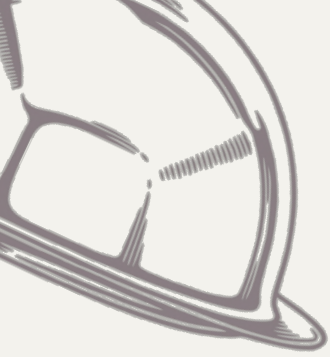
With Italian meringue

TWO SCOOPS OF ICE CREAM 180

Chocolate, Vanilla, Coconut, Lime



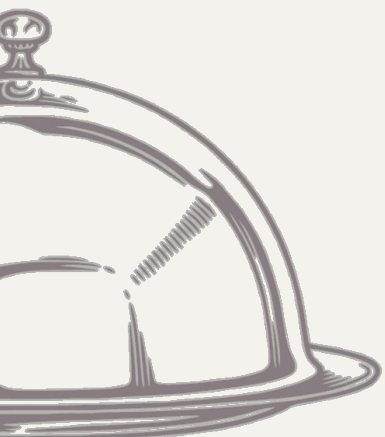
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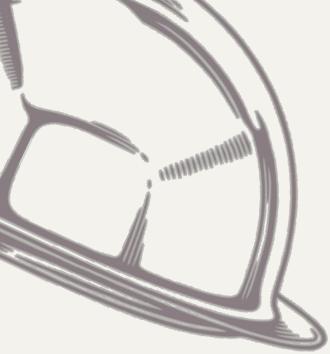
Beverage Menu

From 11:00 AM - 09:30 PM

Signature Cocktail			
Lemongrass & Basil Collins	250	Aperitif	
<i>Vodka, lemongrass, basil, syrup, lemon, ginger ale</i>		Campari, Pimm's, Aperol	220
		Martini Dry, Rosso	180
Lychee & Rose Mojito	250	Gin	
<i>Gin, lychee, rose water, fresh mints, lime, 7 up</i>		Gordon's	160
Earl Grey Sour	250	Bombay Sapphire, Tanqueray	180
<i>Earl Grey tea., vodka, triple sec, lime juice, syrup</i>		Vodka	
Mango Frost	250	Absolut, Smirnoff	180
<i>Rum, Malibu, fresh mango, pineapple, coconut cream</i>		Belvedere	350
Signature Mocktail		Rum	
The Booster	160	Cachaca Canario	160
<i>Fresh pineapple, mango, fresh ginger, mint leaves</i>		Bacardi, Captain Morgan	160
Kiwi Collins	160	Tequila	
<i>Kiwi juice, lemonade and fresh lime squeeze</i>		Patron XO Cafe	240
Pink Guava Mojito	160	Don Julio Blanco	390
<i>Fresh lime, mint leaves, pink guava juice, lemonade</i>		Scotch Whisky	
Classic Cocktail	220	JW Blue Label	1,290
Mojito, Margarita, Gin Fizz, Whisky sour		Chivas Regal 12 YO	290
Cosmopolitan, Pina Colada, Singapore Sling		JW Black Label	280
Classic Dry Martini, Mai Tai, Tequila Sunrise		Ballentine's 12 YO	200
Negroni, Long Island ice Tea, Blue Hawaii		JW Red Label	160
Blue Margarita, Caipirinha, Caipiroska		Single Malt Whisky	
Tom Collin, Black Russian, White Russia		Glenfiddich 12 YO	350
Local Beer		Whisky	
Heineken	150	John Jameson	190
Singha, Chang, Leo	140	Jack Daniel's	190
		Jim Beam	180
		Canadian Club	180



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Beverage Menu

From 11:00 AM - 09:30 PM

Sparkling Wine	Gls / Btl	Liqueur	
7 Cassine Prosecco, Italy	320 / 1,500	Kahlua, Bailey's	250
		Grand Marnier	290
White Wine		Malibu	200
Sauvignon Blanc Rememorar	240 / 990	Cognac	
<i>Central Valley, Chile</i>		Hennessy VSOP	380
Chardonnay Reservado	260 / 1,200	Hennessy XO	890
<i>Central Valley, Chile</i>		Fresh Juice	
Pinot Grigio Zorzettig	1,800	Young Coconut	130
<i>Julian Alps, Italy</i>		Watermelon, Pineapple	130
Sauvignon Blanc Sileni	1,600	Orange	190
<i>Marlborough, New Zealand</i>		Soft Drink	
Gavi del Comune di Gavi Granée Batasiolo	1,800	Coke, Coke Light, Coke Zero, Sprite	80
<i>Piedmont, Italy</i>		Ginger Ale, Soda Water, Tonic	80
Red Wine		Water	
Cabernet Sauvignon Chilano	240 / 990	Crystal	50
<i>Central Valley, Chile</i>		Freshly Brewed Coffee	
Cabernet Sauvignon Reservado	260 / 1,200	Americano, Espresso	80
<i>Central Valley, Chile</i>		Cappuccino, Café Latte	100
Pinot Noir Matua Valley	1,600	Double Espresso, Espresso Macchiato	100
<i>Marlborough, New Zealand</i>		Iced Coffee	120
Cabernet Sauvignon Morgan Bay	1,800	Hot or Iced Chocolate	120
<i>California, USA</i>		Tea and Infusion	
Chianti Classico Fonterutoli	1,800	English Breakfast, Earl Grey, Darjeeling	80
<i>Toscana, Italy</i>		Sencha Green, Jasmine Green	80
Shiraz Stonefish	1,800	Peppermint, Chamomile	80
<i>Barossa Valley, Australia</i>		Iced tea	100
Brunello di Montalciano Fuligni	3,900		
<i>Toscana, Italy</i>			
Rosé Wine			
Chateau d'Esclans Whispering Angle	1,800		
<i>Provence, France</i>			



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