THE YAMA HOTEL
PHUKET

Thai Specialties
Appetizer & Salad 開胃菜和沙拉

Satay Gai 160.-
沙爹鸡肉串
Marinated chicken skewer with curry powder served with cucumber pickles, peanut curry sauce
醃製的雞肉串配咖哩粉配黃瓜醬，花生咖哩醬

Por Pia Thord 160.-
炸春卷
Deep fried vegetable spring roll served with plum sauce
炸油炸的春捲搭配梅子醬

Phal Goong (SP) 法寶 250.-
Spicy prawn infused with Thai spices served with crispy wonton
注入泰國香料的辣蝦搭配脆皮餛飩

Yam Ma Muang Pla Tord (SP) 270.-
山姆馬普拉
Fillet crispy-fried seabass with a spicy green mango salad
圓角酥脆油炸的鱸魚用辣的綠色芒果沙拉

Larb Gai rue Moo (SP) 180.-
Your choice of minced chicken or pork with Thai spicy herbs & lime juice
您選擇的剁碎的雞肉或豬肉配泰國辣香草和酸橙汁

Soups & Curry 湯和咖哩

Tom Yam Goong (SP) 230.-
湯玉榮
Thailand's famous hot & sour shrimps soup with mushroom and Thai herbs flavor.
泰國著名的酸辣蝦湯有蘑菇和泰國香草味。

Tom Kha Gai (SP) 190.-
湯姆·考加
Creamy chicken coconut milk soup with mushroom and Thai herbs flavor and chili oil.
奶油雞肉椰子湯配蘑菇和泰國草藥風味和辣椒油。

Massaman Gai 220.-
馬薩諸塞
Thai traditional braised tender chicken drumstick in a thick spiced peanut curry with potatoes and onion.
泰國傳統的燉嫩雞肉燉肉在一個濃密的五香花生咖哩用土豆和洋蔥

Gaeng Keaw Wan (SP) 220.-
绿咖喱
Creamy green curry in coconut milk with choice of chicken, pork or beef served with crispy eggplant, kaffir lime leave, red chili and local basil.
椰奶中的奶油綠咖喱，可選擇雞肉，豬肉或牛肉，配上脆皮茄子，哈菲石灰，紅辣椒和當地羅勒。

Panaeng (SP) 220.-/250.-
Your choice of stir fried chicken, pork, beef or prawns with panaeng curry and coconut milk.
您可以選擇炒雞肉，豬肉，牛肉或大蝦，搭配panaeng咖哩和椰奶

From the Wok 從炒鍋

Khao Phad Yama 220.-
Wok-fried rice with Phuket pineapple, egg, onion, carrots, Chinese kalian, spring onion and your choice of chicken, pork or seafood
炒飯搭配普吉菠蘿，雞蛋，洋蔥，胡蘿蔔，中國大連，春洋蔥，以及您選擇的雞肉，豬肉或海鮮

Khao Ob Sapparod 280.-
Half - baked pineapple filled with seafood fried rice topped with cashew nuts & shredded pork
半熟的菠蘿充滿了海鮮炒飯，配上腰果和切碎的豬肉

Phad Thai Goong 250.-
Stir-fried rice noodles and shrimps with tamarind chili sauce, fried tofu, bean sprouts, and crushed roasted peanut
用羅望子辣醬，油炸豆腐，豆芽和壓碎的花生炒飯炒麵和蝦

Khao Phad Geang Keaw Wan 220.-
Wok-fried rice with green curry paste, purple eggplant serve with grilled chicken skewer
炒飯用綠咖哩醬，紫茄子配烤雞串

Phad Thai Goong 250.-
Stir-fried rice noodles and shrimps with tamarind chili sauce, fried tofu, bean sprouts, and crushed roasted peanut
用羅望子辣醬，油炸豆腐，豆芽和壓碎的花生炒飯炒麵和蝦

Phad Graprow Talay (SP) 250.-
Wok fried seafood with straw mushroom and hot chili, garlic and hot basil.
炒炒海鮮用草菇和熱辣椒，大蒜和熱羅勒。

Khao Phad Geang Keaw Wan 220.-
Wok-fried rice with green curry paste, purple eggplant serve with grilled chicken skewer
炒飯用綠咖哩醬，紫茄子配烤雞串

Gai Phad Med-Mamuang 230.-
腰果炒鸡丁
Stir fried chicken with cashew nut and dried chili.
用腰果和乾辣椒攪拌炸雞。

Pla Gra-Phong Thord, Phad Prink Tai-dum 280.-
Stir fried crispy sea bass filet with capsicum, onion in hot black pepper sauce.
攪拌炸胡椒醬辣椒辣椒，洋蔥的脆脆的鱸魚醬。

Thord Gratiam Prik Thai 220.-/260.-
泰國人格拉坦蒂亞
Your choice of pork, chicken or beef Stir-fried with garlic and black pepper sauce.
您選擇的豬肉，雞肉或牛肉用大蒜和黑胡椒調味醬炒。

Western Specialties
Appetizers 開胃菜

Spicy Tuna Tartare 280.-
辣金槍魚撻
Tuna saku with olive oil, shallot, cayenne pepper, tabasco hot pepper, lemon, spring onion and white sesame
金槍魚橄欖油，青蔥，辣椒，tabasco辣椒，檸檬，蔥和白芝麻。

Fish n´Chips 魚n芯片 220.-
Fried dory fish with stack fried served with tartar sauce
油炸的熱帶魚與湯油炸服務與牙垢

Chicken Wings 雞翅膀 220.-
Crispy chicken nuggets served with choice of sweet chili dip or blue cheese dressing
脆脆的雞塊可以選擇甜辣椒或藍色乳酪醬

Calamari 魷魚 220.-
Deep-fried squid rings served with steak fries and garlic dill mayonnaise
油炸魷魚圈配牛排炸薯條和大蒜蒔蘿蛋黃醬。

Soup and salads 湯和沙拉

Mushroom Cream Soup (V) 120.-
蘑菇奶油湯
With whipped cream and herb croutons
與奶油和草莓油煎麵包片

Asparagus Cream Soup (V) 120.-
蘆筍奶油湯
With asparagus and cream, along with butter, seasonings and herb croutons accompanied with bake prawns
蘆筍和奶油，以及黃油，調味料和草藥油煎麵包片伴隨著烤蝦

Beetroot Soup (V) 120.-
甜菜根湯
Served with grilled pork
配烤豬肉

Smoked Salmon with Avocado Salad 260.-
煙熏三文魚與鱷梨沙拉
Smoked salmon with diced avocado, tomato, ice berg and lettuce
煙熏三文魚與切丁的鱷梨，番茄，冰山和生菜

Garden Salad 100.-
田園沙拉
Fresh mixed garden salad with your choice of Italian, French or 1000 Island dressing
新鮮混合的花園沙拉，您可以選擇意大利，法國或1000島嶼選擇

Yama House Salad 220.-
山藥沙拉
A mix of green salad with chicken ham, boiled egg, feta cheese, sundried tomato, Emmental cheese and choice of dressing Thousand island, French or Italian dressing
混合的蔬菜沙拉配雞肉火腿，煮雞蛋，奶酪，赤霞珠，Emmental 奶酪和選擇選擇千島，法國或意大利的敷料

Hawaiian Chicken Salad 220.-
夏威夷雞肉沙拉
Boiled chicken breast on a bed of fresh assorted greens tossed with mayonnaise
在蛋黃醬扔的新鮮的蔬菜床上煮雞胸肉

Classic Caesar salad with Grilled Chicken (P) 220.-
經典凱撒沙拉配烤雞
Crispy romaine lettuce, croutons, bacon, grilled chicken and Parmesan cheese with Caesar dressing
脆皮長壽萵苣，油煎麵包子，培根，烤雞和巴馬干酪配凱撒醬。

Anchor FP
FOOD PROFESSIONALS

All Prices listed are in Thai Baht and subject to 10% service charge and applicable government tax
所有价格均以泰铢为单位，另加10%的服务费和适用的政府税。

Burger & Sandwich 漢堡和三明治

Yama super burger (P) 330.-
山馬超級漢堡
100% Freshly-ground prime Australian beef patty with BBQ sauce topped with bacon, fried egg and melted cheddar cheese served with steak fries
100%新鮮地面的澳大利亞牛肉餅和燒烤醬最多與培根，煎蛋和融化的切達干酪配牛排炸薯條

The Classic Club Sandwich (P) 260.-
經典俱樂部三明治
Three layers of toasted brown bread with crispy bacon, lettuce, roasted chicken breast and fried egg
三層烤麵包烤脆肉，生菜，烤雞胸肉和煎蛋

Tuna sandwich 260.-
金槍魚三明治
Ciabatta bread with creamy tuna salad, tomato, onion and lettuce Ciabatta
麵包與奶油金槍魚沙拉，西紅柿，洋蔥和生菜

Caesar Wrap (P) 260.-
凱撒包裹
Grilled chicken with crispy romaine lettuce, Parmesan, bacon and Caesar dressing served in a warm flour tortilla
烤雞肉脆脆的長壽萵苣，巴馬干酪，培根和凱撒醬敷滿了溫暖的麵粉玉米餅

Classic B.L.T sandwich 200.-
經典B.L.T三明治
Ciabatta bread with Bacon, lettuce and tomato.Ciabatta
麵包與培根，生菜和番茄。

Pasta 意大利面

Spaghetti, Spaghetti squid, Fettuccine, Fettuccine spinach or Penne Pasta 260.-
意大利麵條，意大利面魷魚，

Fettuccine, Fettuccine 菠菜或Penne意大利面 260.-

With your choice of: 隨你的選擇

- Carbonara sauce (P)
  培根蛋麵醬
- Khee Mao Talay
  記毛塔
  Stir-fried pasta Thai-style with vegetable, garlic, pepper corn, chili, sweet basil and seafood
  炒麵意大利面泰國風味與蔬菜，大蒜，胡椒玉米，辣椒，甜羅勒和海鮮
- Dried chili and crispy bacon (P)
  乾辣椒和脆皮培根
- Napolitana sauce (V)
  拿破崙醬
- Beef Bolognese sauce
  牛肉肉醬

Pizza 比薩

Pizza Vegetarian 320.-
披薩素食主義者
Tomato, bell pepper, onion, mozzarella cheese & oregano
番茄，甜椒，洋蔥，莫扎里拉奶酪和牛至

Pizza Margherita 320.-
瑪格麗特比薩
Simply tomato, mozzarella cheese & oregano
簡單的番茄，莫扎里拉奶酪和牛至

Pizza Napoli 320.-
披薩那不勒斯
Olive, anchovy, mozzarella cheese & oregano
橄欖，鯷魚，莫扎里拉奶酪和牛至

Pizza Quattro Stagioni 320.-
Salami, ham, mushroom, olive, mozzarella cheese & oregano
薩拉米香腸，火腿，蘑菇，橄欖，莫扎里拉奶酪和牛至

Pizza Seafood 320.-
披薩海鮮
Shrimp, squid, mussel, mozzarella cheese & oregano
蝦，魷魚，貽貝，莫扎里拉奶酪和牛至

Pizza Hawaiian 320.-
比薩夏威夷
Pineapple, ham, mozzarella cheese & oregano
菠蘿，火腿，莫扎里拉奶酪和牛至

All Prices listed are in Thai Baht and subject to 10% service charge and applicable government tax
所有价格均以泰铢为单位，另加10%的服务费和适用的政府税。

Main course 主菜

Grilled Salmon Filet 450.-
烤三文魚文件
Grilled Atlantic salmon steak with pesto and fettuccine pasta Alfredo cream sauce.
烤大西洋鮭魚牛排配香蒜和馬鈴薯麵食阿爾弗雷多奶油醬

Grilled Salmon with Salsa Verde 450.-
蘆筍奶油湯
Grilled Atlantic salmon fillet with asparagus, orange, sweet basil and garlic.
烤大西洋鮭魚片與蘆筍，橙，甜羅勒和大蒜。

Pan fried Seabass 350.-
煎炸鱸魚
With parsley potato and capsicum, lemon butter sauce.
用香菜馬鈴薯和辣椒，檸檬黃油醬

Baked Seabass with Lemon herbs 350.-
烤檸檬與檸檬草藥
With sautéed spinach and fried potatoes
用炒熟的菠菜和炸土豆

Grilled Pork Chop 360.-
烤豬排
Pork chop with sautéed potatoes and garlic served with mushroom sauce
用切碎的土豆和大蒜排放的豬排用蘑菇醬

Beef Tenderloin 550.-
牛里脊肉
Grilled Australian beef tenderloin served with sautéed mushrooms, green beans, potatoes served with red wine sauce.
烤澳大利亞牛里脊肉配有炒紅蘑菇，青豆，紅酒醬土豆。

Seared Scallops 400.-
烤扇貝
Seared Atlantic Scallops, twice cooked pork belly served with mashed potatoes and sautéed mushroom.
大西洋西紅柿燒烤，兩次煮熟的豬肚，配土豆泥和炒蘑菇。

Chicken Cordon Bleu 330.-
雞尾酒布魯
Breaded chicken breast stuffed with chicken ham and cheese served with steak fries.
麵包雞胸肉充滿雞肉火腿和奶酪配牛排炸薯條。

Side Dishes 側菜

Mesclun salad 100.-
Mesclun沙拉

Steak fries 100.-
牛排炸薯條

Assorted grilled vegetables 120.-
什錦烤蔬菜

Creamed spinach 120.-
奶油菠菜

Sautéed mushrooms 100.-
炒蘑菇

Bake Potato 120.-
烤土豆

Sweet Endings 甜點結束

Caramel custard 100.-
焦糖乳蛋糕
with mixed fruit salad
與混合水果沙拉

Mango Sticky Rice 200.-
芒果粘米飯
A traditional combination of ripe Thai mango, sweet sticky rice and coconut cream sauce
成熟的泰國芒果，甜糯米和椰子奶油醬的傳統組合

Blue berry cheese cake 160.-
藍莓芝士蛋糕
New York style cheese cake with blueberry compote
紐約風格的奶酪蛋糕與藍莓蛋糕

Anchor FP FOOD PROFESSIONALS

THE YAMA HOTEL
PHUKET

Beverage Selection

Coffee & Tea

Hot 90.-

Freshly Brewed Coffee, Espresso, Cappuccino, Café Latte, Macchiato, Hot Chocolate

Cool 120.-

Iced Caramel Latté, Mocha Frappuccino, Mocha Banana, Vanilla Matcha

Tea Selection 90.-

English Breakfast, Lib Ton Lemon Tea

Smoothie & Shark 90.-

Strawberry & Banana, Chunky Monkey
Tropical Dream, Blue Hawaii, Banana Ginger
Mango Madness

The Yama Hight Light 280.-

Yama Heaven

Rum, Coconut liqueur, Blue Curacao, Grenadine, Pineapple juice

Sea Of Andaman

Vodka, Rum, Gin, Tequila, Blue Curacao Syrup, Lime Juice, Top Sprite

Martini

Gin, Milk, Creme de cacao White, Chocolate Syrup

Hang Over

Tequila, Blue Curacao, Lime juice, Grenadine

Seven Heaven

Vodka, Rum, Gin, Triple Sec, Peach Schnapps, Red Bull, Blue Curacao

Tropical Experience

Rum, Blue Curacao, Banana Liqueur, Lime Juice, Pineapple Juice

Sparking water & Still water

Namtip Drinking Water	50.-
Singha Drinking Water	50.-
Evian (500 ml.)	90.-
Perrier (330 ml.)	130.-

Beers (Can)

Chang	100.-	Singha	100.-
Heineken	120.-	Hoegaarden	270.-
Corona	270.-		

Soft Drinks 70.-

Coke, Coke Zero, Fanta Orange, Sprite, Ginger Ale, Lipton Tea, Tonic Water, Soda Water, Red Bull

Fruit Juice 90.-

Apple, Coconut, Guava, Kiwi, Lime, Orange, Pineapple, Mango

Classic Cocktail 250.-

Cosmopolitan, Daiquiri (Lime, Strawberry, Mango), Long Island Iced Tea, Mai Tai, Margarita, Mojito, Pina Colada, Sex on the beach, Zombie

Aperitifs 220.-

Campari, Pernod | Pimm's No. 1, Martini Dry | Martini Bianco

Gins 220.-

Beefeater | Bombay

Rums 220.-

Bacardi Light Rum | Captain Morgan Dark Rum

Vodka 220.-

Smirnoff | Absolute

Tequila 220.-

Tres Magueyes Blanco | Sierra Silver

Liqueur 250.-

Amaretto | Bailey's Irish Cream | Blue Curacao Kahlua | Malibu | Sambuca | Cointreau

Whisky 220.-

JW Red Label | Jim Beam | Ballantine's Finest

Premium Whisky 250.-

JW Black Label | Chivas Regal | Jack Daniel's Jameson | Glenfiddich Single Highland Malts 12 Years

Cognac 280.-

Hennessy V.S.O.P | Remy Martin V.S.O.P

Thai Whisky 140.-

Mekhong | Sang Som

Ice cream

Selection of ice cream (3 flavours) 150.-

Chocolate, Vanilla, Strawberry

Prices are net and inclusive of 10% service charge and applicable government tax.

THE YAMA HOTEL
PHUKET

Sparkling / Prosecco

Jeanne D'Arc Prestige Brut (Blanc De Blancs) 1,550.-
This extra-dry (brut), fully matured sparkling wine owes its elegant character to aunique Cuvée of excellent, cold fermented wines. The taste is fresh with

Piccini Prosecco Vino Spumante Extra Dry 1,750.-
Fruity and easy sparkling wine, 1882 brings together citrus and tropical fruit flavour's all dressed up in crisp acidity and delicate bubbles

White Wine

Chanceux Classic White 1,150.-
This is aromatic dry white wine is reminiscent of citrus fruits with floral hints. On the palate it is fresh and fruity, complemented by light floral notes

BPhR. Mapu Sauvignon Blanc 1,450.-
A very fresh, aromatic and crisp attack. Characteristic Sauvignon and tropical fruit flavours come to the fore on a lively mid palate. Plenty of length in the flavourful and well-balanced finish

Yellow Tail Chardonnay 1,450.-
An all-time popular varietal, [yellow tail] Chardonnay has a rich creamy finish while being silky smooth and easy to drink

Stony Cape Chenin Blanc 1,650.-
Smooth, easy going white wine with alluring overtones of peach, walnut, and a hint of kiwi.

Robert Mondavi Woodbridge Chardonnay 1,750.-
Bright aromas of just-picked apples, crisp Asian pear, and sweet cinnamon accompanied by a gentle floral undertone. In the mouth, fruit flavours marry with a light creamy oak finish

Monkey Bay Sauvignon Blanc 1,750.-
Pale lemon in colour, with green tints and brilliant clarity. Tropical fruit-driven aromas of pineapple and gooseberry complemented by hints of pink grapefruit, capsicum, and cut grass.

Red Wine

Chanceux Classic Red 1,150.-
Deep purple on color. Intense and full aroma with delicate hints of blackberry fruits and spices. Lively and structured on the palate with red fruit character and a long tasty finish

BPhR. Mapu Cabernet Sauvignon 1,450.-
After a fresh and elegant attack, all the typical character of Cabernet Sauvignon is expressed in blackcurrant and raspberry flavours with a dash of pepper. The elegance and freshness linger on the finish

Yellow Tail Merlot 1,450.-
Here at [yellow tail], we know that great quality wine can be affordable and good fun too. We like our wines to be vibrant, flavoursome and approachable, making everyday moments even more enjoyable.

Stony Cape Pinotage Cinsault 1,650.-
Medium body red wine, which has gentle suggestions of raspberry jam, spice, and a touch of vanilla in the nose. The finish is refined yet not overpowering

Robert Mondavi Woodbridge Cabernet Sauvignon 1,750.-
Aromas of coffee and toasted oak mingle with deep flavors of black cherries and black currants to produce a wonderfully elegant wine. Ripe fruit flavors are structured with firm, seamless tannins and excellent balance

Babich Hawke's Bay Merlot Cabernet 1,900.-
Deeply coloured, with berry, plum, herb and spice flavours – well rounded finish

House Wine

	Bottle	Glass
Taras Chardonnay	1,250.-	250.-
The Taras Bin 681 Chardonnay exhibits fresh citrus, melon and peach aromas. The bouquet is complexed by subtle hints of vanillin oak characters. A medium weight palate shows fresh tropical fruit characters.		
Stamp Semillon / Sauvignon Blanc	1,250.-	250.-
The nose suggests aromas of pungent black cherry and plum with more subtle characters of cranberry and currant. Background aromas of cinnamon spice and oak support these. The palate delivers sweet and intense plum flavour, backed by toasty oak and cherry. With well-balanced acidity, firm tannin structure and good flavour persistence.		
Taras Cabernet Sauvignon	1,250.-	250.-
Lifted citrus and stonefruits with a hint of oak. White peach, green apple and citrus flavours are well balanced by integrated oak ensuring complexity and a pleasant mouthfeel		
Stamp Shiraz / Cabernet	1,250.-	250.-
Deep crimson with ruby hues. Intense aromas of red and black berry fruit with hints of thyme, sage and complexing cinnamon, clove spicy oak characters. Intense fruits of forest berry accompanied by savoury herbal notes of sage and thyme. Firm tannins give structure and are balanced by sweet, fleshy fruit		

Prices are net and inclusive of 10% service charge and applicable government tax.