

The Evening Chapter

55
BEACH
KITCHEN & BAR
Dinner

Bites & Beginnings

Light starters and small plates to open your appetite.

Southern Prime Chicken Satay 🍗

Tender grilled chicken skewers marinated in southern Thai spices. Served with peanut sauce and cucumber relish.

THB 250.-

Tuna Ceviche 🍷

Fresh tuna marinated in citrus juice with herbs, onion, and chili, served in crispy golden Thai pastry cup (krathong thong).

THB 300.-

Duo of Tartare

Fresh tuna and salmon paired with ripe mango, tomato, and a light lemon dressing.

THB 290.-

Calamari Fritto 🍷

Golden-sautéed squid rings. Served with salsa and a zesty dipping sauce.

THB 300.-

Thai Spring Rolls 🌿

Crispy rolls filled with fresh vegetables. Served with sweet plum sauce.



THB 200.-



THB 250.-

Homemade Fresh Rolls 🌿

Delicate rice paper rolls with fresh vegetables and herbs. Served with hoisin-peanut dipping sauce.



THB 200.-



THB 250.-

Slow Sips

Soups and broths made for slow sips and soulful moments.

Served with garlic bread.

Phuket Lobster Bisque



Smooth and velvety soup crafted from premium Phuket lobster.

THB 280.-

Gazpacho Soup



Refreshing spanish cold soup with tomato, cucumber, bell pepper, garlic, and extra virgin olive oil.



THB 200.-



THB 250.-

Minestrone Soup



Hearty Italian vegetable soup with beans, pasta, and tomato-herb broth. Topped with Parmesan cheese.

THB 230.-

Chicken Cream Soup

Rich, creamy soup made with tender chicken.

THB 230.-



GM's Recommended



Chef Recommended



Spicy



Vegetarian

All prices are in Thai Baht net. If you have any concerns regarding food allergies, please inform your server prior to ordering.

Green & Fresh

Seasonal salads and crisp creations
with a refreshing twist.



Caprese Salad



Simple and fresh Italian salad made with tomatoes, fresh mozzarella, green leaves, and basil. Drizzled with olive oil and balsamic glaze.

THB 300.-

Thai Ocean Salad



Classic spicy Thai seafood salad with shrimp, fish, squid, and mussels. Mixed with onion, tomato, celery, and herbs in a lime-chili dressing.

THB 300.-

Greek Salad

Classic Mediterranean salad with tomato, cucumber, bell pepper, onion, and olives. Topped with feta and extra virgin olive oil.

THB 300.-

Harmony Salad



Crisp garden greens with tomatoes, cucumber, carrot, olives, and onion. Served with balsamic honey dressing.

THB 300.-

Mango Prawn Avocado Salad

Tropical salad made with prawns, mango, avocado, and crisp mixed greens. Tossed in a light citrus dressing.

THB 300.-

Beach Caesar Salad

Classic Caesar salad. Romaine lettuce tossed in homemade Caesar dressing with garlic croutons and Parmesan.



THB 300.-



THB 320.-



55 Beach Burger 🌮

Grilled burger with melted cheddar, bacon, fried egg, lettuce, tomato, and fresh onion ring. Served with fries.



THB 260.-



THB 320.-

Layers & Flavor

Handhelds like burgers, sandwiches, and wraps made for moments worth savoring.

Ham & Cheese Sandwich

Grilled sandwich with ham and melted cheese. Served with fries.

THB 250.-

Quesadilla 🌮

Grilled tortilla with cheese, served with guacamole, sour cream, and salsa.



THB 250.-



THB 350.-

55 Club Sandwich

Classic toasted sandwich with bacon, ham, cheese, fried egg, chicken, lettuce, tomato, and onion. Served with fries.

THB 260.-



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Tom Yum Pizza



Thin crust pizza with mozzarella, shrimp, tomato, shallot, and bold tom yum sauce infused with lemongrass, chili, and kaffir lime leaves.

THB 400.-

Crisp & Crafted

Handpicked favorites made for sharing good times.

Margherita Pizza

Classic Italian favorite with homemade tomato sauce and fresh mozzarella on a thin, crispy crust.

THB 350.-

Italiano Pizza

Italian-inspired pizza topped with tomato sauce, mozzarella, pepperoni, onion, bell pepper, and black olives.

THB 380.-

Hawaiian Pizza

Thin crust pizza with tomato sauce, mozzarella, smoked ham, and juicy pineapple.

THB 380.-

Pepperoni Pizza

Pizza topped with homemade tomato sauce, mozzarella, and pepperoni slices.

THB 380.-

Truffle Pizza



Topped with homemade tomato sauce, mozzarella, and sliced truffle.

THB 400.-

Four Cheese Pizza

A rich blend of mozzarella, brie, cheddar, and blue cheese melted to perfection.

THB 400.-

+

**Enhance your pizza
with fresh truffle slices +THB 80**

Pasta Rituals

Every forkful feels like home.



Southern Seafood Marinara Pasta

Pasta tossed in a rich tomato-based marinara sauce with shrimp, squid, mussels, and fresh basil on top.

THB 320.-

Prawn Scampi Penne

Penne pasta tossed with prawns sautéed in garlic, butter, olive oil, and a splash of white wine. Finished with parsley and lemon.

THB 320.-

Pick your perfect pairing of pasta and sauce.

THB 280.-

Spaghetti | Penne | Fettuccine

Sauce:

Tomato Sauce

Homemade with fresh tomatoes.

Bolognese

Traditional beef ragù, slow-cooked and rich in flavor, with Parmesan.

Carbonara

Creamy sauce with egg, crispy bacon, Parmesan, and black pepper.



Pasta A La Thai

A fusion of East and West: pasta stir-fried with seafood, garlic, chili, peppercorn, and kaffir lime. Bold, spicy, and aromatic.

THB 320.-



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From Earth & Ocean

Main courses that highlight
premium meats, seafood, and chef creations.

Chicken Parmigiana

Breaded and fried chicken breast topped with melted mozzarella and Parmesan. Served with a side of spaghetti in tomato sauce.

THB 480.-

Prime Beef Stroganoff

Prime beef sautéed with mushrooms and onions in a rich and creamy paprika-infused sauce.

THB 650.-

Giant Pork Chop

Juicy and herb-seasoned, grilled to perfection. Served with chef's style potatoes, sautéed vegetables, and a rich mushroom sauce.

THB 690.-

Norwegian Salmon Steak

Grilled Norwegian salmon, served with chef's style potatoes, sautéed vegetables, and garlic mustard sauce.

THB 690.-

Sea Bass Fillet

Grilled sea bass fillet with herbs, served with sautéed spinach, mashed potatoes, tomato salsa, and white wine cream sauce.

THB 690.-

Yellowfin Tuna

Grilled crusted tuna seasoned with herbs. Served with a side of fresh salad and lemon butter sauce.

THB 690.-

Lamb Rack

Succulent lamb roasted to your preference, complemented by chef's style potatoes, sautéed vegetables, and a red wine sauce.

THB 790.-

Beef Steak

Your choice of beef cut, grilled to perfection. Served with chef's style potatoes, sautéed vegetables, and black pepper sauce.

Striploin, Tenderloin, T-bone

THB 900.-

Phuket Lobster

A whole Phuket lobster, freshly prepared and cooked to perfection. Served in your choice of preparation with garlic fried rice or fresh salad.

Grilled with herb butter, Stir-fried with cashew nuts, Roasted with spinach and cheese

THB 2,200.-

Side Dish Choose your side dishes:

Spiced Sweet Potato | Garlic Fried Rice | Taro Chips with Chili, Lime & Salt



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Aromas of Thailand

Signature Thai dishes inspired
by Southern spice and coastal charm.

Healthy Assorted Vegetables 

Colorful mix of seasonal vegetables stir-fried with garlic and (oyster sauce or soya sauce). Topped with crispy fried garlic.

THB 200.-

Pad Kra Pao  

Thai street food stir-fry made with minced meat, garlic, chili, and fragrant holy basil. Served with rice and a fried egg.

 THB 220.-  THB 260.-   THB 290.-

Southern Red Curry 

A spicy southern Thai classic with coconut milk, herbs, and eggplant, simmered with your choice of chicken, seafood, or beef. Served with rice or roti. Customized spice level upon request.

 THB 260.-   THB 350.-

Southern Green Curry 

A spicy southern-style green curry with coconut milk, Thai herbs, eggplant, and kaffir lime leaves with your choice of chicken, seafood, or beef. Served with rice or roti. Customized spice level upon request.

 THB 260.-   THB 350.-

Chicken with Cashews 

Thai favorite of crispy chicken stir-fried with crunchy cashew nuts, bell peppers, onions, and dried chili in a savory soy-based sauce.

THB 280.-

Tom Kha Kai

Rich and aromatic Thai soup with coconut milk, chicken, tomato, shallot, galangal, lemongrass, kaffir lime leaves, and mushrooms, finished with a squeeze of lime.

THB 280.-

Panang Curry 

A creamy Thai curry of coconut milk and Panang chili paste, simmered with your choice of meat and finished with fragrant kaffir lime leaves.

 THB 280.-  THB 350.-

Massaman Curry 

A rich and gently spiced Thai curry with coconut milk, potatoes, and onions, slow-cooked with your choice of meat. Finished with roasted peanuts and crispy shallots. Served with rice or roti.

 THB 300.-  THB 350.-

Pineapple Fried Rice 

Flavorful Thai fried rice with egg, sweet pineapple, vegetables, raisins, and curry powder. Topped with cashew nuts and prawns.

THB 300.-

Tom Yum Goong  

Classic Thai hot and sour soup with fresh prawns, lemongrass, galangal, kaffir lime leaves, tomato, shallot, chili, and lime juice. A timeless favorite.

THB 390.-



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Bowls & Woks

Explore noodle dishes from brothy bowls to wok-tossed classics.

Pad Thai



Thailand's iconic stir-fried noodle with tofu, egg, bean sprouts, and pickled turnip. Served with crushed peanuts and lime.



THB 280.-

Singaporean Fried Noodles



Yellow noodles stir-fried with curry powder, shrimp, char siu pork, bell peppers, onion, and egg.

THB 280.-

Pad See Ew

A Thai favorite of wok-fried wide rice noodles with egg, kale, and carrots, finished with fried garlic.



THB 280.-

Hong Kong Fried Noodles

Cantonese-style thin egg noodles stir-fried with vegetables, tender meat slices, and light soy sauce.



THB 280.-

Sweet Endings

Indulgent desserts to finish your meal on a high note.

Warm Chocolate Brownie

A rich, fudgy chocolate brownie served with homemade vanilla ice cream.

THB 220.-



Mango Sticky Rice

Ripe mango served with sticky rice and coconut milk.

THB 220.-

Chocolate Lava Cake

A warm chocolate cake with a molten center, served with vanilla ice cream.

THB 220.-

Tropical Thai Fruits

Refreshing selection of fresh tropical fruits, sliced and served chilled.

THB 180.-

Phangan Ice Cream (Per Scoop)

Coconut, Vanilla, Chocolate, Lemon, Thai Tea, Green Tea, Mango, Durian, and Strawberry

THB 100.-

Mango / Coconut Crème Brûlée

Creamy custard served with homemade vanilla ice cream, topped with a layer of caramelized sugar.

THB 220.-

Lemon Cheesecake

Cream cheese, whipped cream, vanilla, and yogurt. Served with vanilla ice cream.

THB 220.-

Little Bites

A special selection just for kids — wholesome, tasty, and fun.

Little Thai Fried Rice

Thai-style fried rice with egg and vegetables.

THB 120.-

Chicken Nuggets

Crispy bite-sized chicken pieces, served with fries.

THB 150.-

Chicken Finger

Golden fried chicken strips, served with fries and dipping sauce.

THB 150.-

Spaghetti or Penne Tomato Sauce

Classic pasta with homemade tomato sauce. Topped with Parmesan.

THB 150.-

Tiny Stack Burger

Mini burger with lettuce and tomato on a soft bun. Served with fries.



THB 180.-

Fish & Chips

Mini beer-battered fish fillet with fries and tartar sauce.

THB 180.-

Petite Pizza

Personal-sized cheese pizza on a crispy crust.

THB 220.-



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#55BeachKitchenandBar

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