



## Welcome to Kee Sky Lounge

A fresh take on modern Thai and international cuisine, Chef Palm, carefully curated this menu for Kee Sky Lounge guests to be able to savor delicious food, while enjoying the sunset and star-speckled sky.

Having honed his craft at great hotels like Banyan Tree & Rosewood, this menu is a modern interpretation of rustic dishes. Using fresh, local ingredients and a variety of techniques, his sole aim is for diners to experience something different...

Created with passion and fire, in the hopes of creating a memorable dining experience, the kitchen & service teams are keen to make your dinner one to remember and wish you a wonderful evening.

Bon appetit!



## STARTERS & SALADS

### Southern Sizzle Scallops 380

Grilled scallops, marinated with Southern spice, Phuket pineapple, with pickled cucumber-carrot salad noodles and our savory *gorrae* chili sauce

### Carved Charolais 340

Thinly sliced roasted Charolais beef tenderloin, cucumber roll, cherry tomato, mint, mild spicy *nam jim jeaw* sauce

### Middle Eastern Wrap 250

Tortilla rolled with shredded chicken breast, mixed vegetables, shallots, large tomato, pickled cucumber with yogurt-lime-cumin sauce and sour garlic sauce

### Netted Prawn 350

Deep-fried prawn, wrapped in Phuket noodles, with apple cider plum sauce, yam-bean mousse and mixed fruit balls

### Scandaman 380

Thai herb marinated Norwegian salmon with crispy soft-shell crab, tomato salsa, bitter melon, wolffia and a medium spicy butterfly pea sauce

### Seared Tuna Salad 350

Seared ahi tuna loin on a tossed salad of French beans, cherry tomato, baby potato, yam-bean, quail egg, cucumber, mixed salad and balsamic vinaigrette dressing

### Royal Palace Oyster Salad 380

Crispy Surat Thani oysters, tossed with medium spicy Thai herb salad, wolffia, crispy seabass on oyster shells

## VEGETARIAN STARTERS

### Mixed Olive Tapenade 250 Bruschetta (V)

Green & black olive blend with pesto sauce, wolffia on French baguette with a side of balsamic reduction vinaigrette

### Rakakat Cheese Rolls (V) 350

Deep-fried feta cheese spring rolls with homemade butterfly pea tzatziki sauce

### Double Caprese Salad (V) 250

Italian bocconcini and buffalo mozzarella cheese with sliced large tomato, pesto oil and balsamic reduction vinaigrette

### Harvest Bounty (V) 220

Sliced avocado and ripe mango on a tossed salad of French beans, cherry tomato, baby potato, quail egg, cucumber, mixed salad and red wine vinaigrette dressing

## SOUPS

### Ancient-Thai 340 Lobster Bisque

Tom yam-infused lobster bisque with homemade rock lobster tortellini, cherry tomato, whipping cream, shimeji mushroom and chili paste rubbed focaccia

### Japanese Crab Bisque 350

A marriage of mangrove crab bisque with Japanese miso soup with mangrove crab meat in a seaweed wrap, Japanese seaweed salad and white tofu

### Mediterranean Onion Soup (V) 250



Oven-baked, caramelized onions and vegetable stock, covered with oven-baked homemade pizza bread, topped with seared mozzarella and onion blossoms






## SEAFOOD

**Snow Fish on Mash**   1,150

Crispy skin snow fish with truffle-infused mashed potato, buttered vegetables and a creamy saffron-lemon sauce

**Seabass Miang Kam**   380

Deep-fried crispy seabass, fresh from the Andaman Sea, with a sliced roll of local betel leaf and mild spicy Thai miang kam sauce (shallot, ginger, lime, lemongrass, chili, coconut flax) and a side of Jasmine rice

**Baked Phuket Lobster Thermidor**    980

Baked medium-size Phuket lobster with garlic-chili pasta, saffron cream sauce and a trio of sauces (tartar, garlic and Thai seafood)

**Roasted Tiger Prawn Risotto**   690

Butter-roasted tiger prawn with oyster-infused risotto, grilled vegetables, salmon caviar, and white wine cream sauce

**Phuket Pineapple Curry Mangrove Crab**   490

Baked half Phuket pineapple, filled with coconut curry, a juicy mangrove crab, Thai basil and a side of garlic-butter rice

**Classic Tuna Milanese**    580

Pan-seared breaded tuna steak, baked potato wedges, grilled vegetable, wild rice shoot and white wine cream sauce

**Bay and Barn**    1,790

Grilled medium-size Phuket lobster, scallops, grilled Charolais beef tenderloin, rack of lamb, with a side of baked potato wedges, grilled vegetables, trio of sauces (tartar, garlic, Thai seafood) and red wine sauce

**Mangrove Crab Jus Risotto**   690

Roasted mangrove crab with Surat Thani oyster-infused risotto, salmon caviar, buttered vegetables and simmered white wine crab jus

## VEGETARIAN MAINS

**Farm-based Parmigiana** (V)  350

Baked slice of eggplant with large tomato, onion, mozzarella cheese and mild spicy tomato-chili sauce

**Picked Green Curry Lasagna** (V)  350

Baked slice of eggplant with sweet potato, large tomato, mild green curry and mozzarella cheese



## MEATS

### Southern BBQ Pork Spareribs 590

Tender 6-hour roasted BBQ pork spareribs, topped with Thai herbs & Southern Thai BBQ sauce, blended with Southern Thai curry and garlic butter fried rice

### Grilled Rack of Lamb 950

Herb-crusted grilled Australian lamb chops with fondant potato, buttered vegetables, mint jelly and brown mornay sauce

### Beef & Malbec 690

Juicy, Australian prime beef rib cut, braised in red wine & beef stock, with potato dauphinoise and buttered mixed vegetables

### Smoked Duck Passion Fruit Caviar 550

Crispy skin smoked duck breast with baked potato wedges, buttered mixed vegetables, passion fruit gel and homemade passion fruit caviar

### Chicken Drumstick Confit 350

Chicken drumstick, slow-cooked in melted butter for 10 hours with fondant potato, buttered broccolini, asparagus, baby carrot and velvety chicken sauce

### Braised Beef Tenderloin 750

7-Hour oven-roasted Charolais beef tenderloin with potato dauphinoise, buttered vegetables and reduced red wine sauce

## DESSERTS & ICE CREAM

### 'Miang Kam' Bowl 180

Coconut sherbet with our homemade signature miang kam (lime, shallot, dry coconut flakes, sliced betel leave) in a waffle bowl

### 'Floating Lotus' Pumpkin 180

Thai glutinous bua loy rice balls, infused with pumpkin, floating in coconut milk and pumpkin custard

### Mango & Coconut 180

Mango balls, mango gel, coconut milk sauce and coconut ice cream with sweetened sticky rice in crispy 'golden bags'

### Homemade Maple-infused Creme Brûlée 180

Blend of creme brûlée and maple syrup with butter cookie crumble, maple cream butter and maple sauce

### Ama's Thai Tea Pudding 180

With crispy roti, homemade Thai tea ice cream and authentic Mali sweetened condensed milk

### Ice Cream Sherbet 90/scoop

Your choice of scoop of ice cream sherbet with butter crumble:

Lemon

Mango

Coconut

Passionfruit

Strawberry