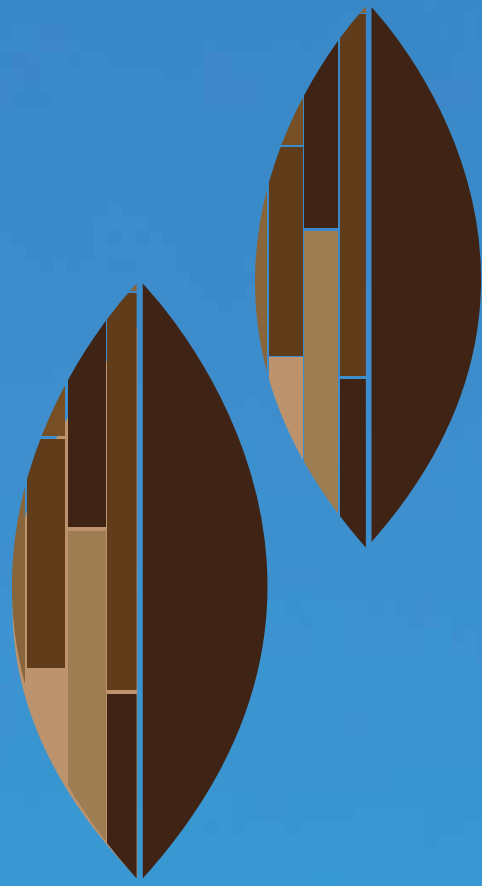




# Malika

*Sky Bar*





# INTRODUCTION

*This heavenly open-air venue has one of the best views in Phuket high on the hillside overlooking the beautiful bay.*

*It is a focal point where we encourage you to take time and enjoy a delicious breakfast, lunch, and dinner with a pleasant breeze.*

*As the evening draws near, take a seat at the circular bar and watch the mixologists at work preparing your favorite cocktail as the sun goes down.*

*Savor the tantalizing flavors of our international and local dishes created with passion by our expert chefs.*







# CHEF RECOMMENDS

1. TUNA CEVICHE 320

ยำปลาทูน่าสดกับมะม่วงสุกและน้ำสลัดมะนาว

Marinate fresh tuna with garlic, onion, lime, tabasco, mango ripe and bell pepper

2. FOIE GRAS WITH POMELO SALAD 690

ตับห่านย่างกับยำส้มโอ

Grilled Foie Gras with pomelo salad, lettuce and lime vinaigrette

3. CLASSIC ITALIAN SEAFOOD SOUP 340

ซุ๊ปซีฟู้ดสไตล์อิตาลี

Seafood soup in tomato sauce and basil served with garlic bread

4. LINGUINE PHUKET 1,200

พาสต้ากุ้งมังกรกับซอสมะเขือเทศ

Sautéed Phuket lobster 400 - 500 g.

in a delectable tomato-based sauce, parmesan cheese

5. DUCK CONFIT 490

เป็ดตุ๋นกับมันบดและซอสส้ม

Slow-cooked duck legs in oil served with mashed potato, asparagus, baby carrot and orange Sauce

6. SLOW-COOKED 990

12HRS. BEEF BLACK ANGUS SHORT RIB

เนื้อแองกัสตุ๋น 12 ชม. เสิร์ฟกับมันบด,

ผักย่างและบาร์บีคิวซอส หรือ ซอสไวน์แดง

Slow cooked Beef Black Angus Rib served 350 g. with mashed potato, grilled vegetable and barbecue sauce or red wine sauce

7. SKY BAR SEAFOOD HOT PAN 590

สกายบาร์ซีฟู้ดกระทะร้อน

Deep-Fried seafood with a signature sauce of red chili, peppercorns, lemongrass and basil

8. FETTUCCINE PASTA WITH BEEF STEAK 490

สเต็กเนื้อกับพาสต้าซอสพริกไทยดำ

Beef tenderloin steak with Fettuccine pasta, parmesan cheese and creamy pepper sauce

9. CHOO CHEE GRILLED SALMON 420

จู้ฉีปลาแซลมอนย่าง

Grilled Salmon served in red curry sauce

10. BURRATA PIZZA 520

พิซซ่าบุรราต้าชีสและพาร์มาแฮม

Tomato sauce, Burrata cheese, Parma ham, parmesan cheese and rocket

11. BARBECUE SEAFOOD TOWER 2,500

ซีฟู้ดบาร์บีคิวทาวเวอร์

Grilled Phuket lobster, Tiger prawns, squid, salmon, blue crab, French oyster, and mussel, served with grilled vegetables, tartar sauce, lemon butter, seafood and BBQ sauce



Spice levels



Pork



Contains nut



Vegetarian

\*All prices are in Thai Baht and subject to 10% service charge and 7% government tax.





## 12. SEAFOOD PAELLA 🌶️

ข้าวผัดสเปนซีฟู้ด

Spanish fried rice with saffron, vegetables and seafood

590

## 13. LOBSTER PAELLA 🌶️

ข้าวผัดสเปนกุ้งมังกร

Spanish fried rice with saffron, vegetables and Phuket lobster 400 - 500 g.

1,200

## 14. ENTRECÔTE WAGYU BEEF STRIPLOIN STEAK

เนื้อวากิวย่างเสิร์ฟกับเฟรนช์ฟรายส์และซอสเนยเครื่องเทศ

Grilled Wagyu Beef striploin 200 g. in hot pan Served with Café de Paris sauce and French fries

1,200

## 15. T BONE STEAK

ที-บอน สเต็ก

Grilled T Bone Aus 350 g. served with grilled vegetables served with potatoes au gratin and peppercorn sauce

1,200

## 16. FILET MIGNON STEAK

สเต็กเนื้อสันในฟีเลมignon เสิร์ฟพร้อมผักย่าง และมันฝรั่งบดกับซอสพริกไทยดำ

Grilled Filet Mignon Steak 250 g. with grilled vegetables and mash potato truffle with pepper sauce

1,200

## 17. MIYAZAKI JAPANESE A5 WAGYU BEEF STRIPLOIN STEAK

สเต็กเนื้อมียาซากิกับซอสพริกไทยดำ

Grilled Miyazaki Wagyu beef striploin 300 g. with grilled vegetables, steak fries and pepper sauce

2,990

## 18. AUSTRALIAN BLACK ANGUS BEEF TOMAHAWK เนื้อโทะมาฮอว์กออสเตรเลียติดกระดูกกับผักย่าง มันฝรั่งและซอสพริกไทยดำ

Australian Beef black angus tomahawk 1,200 - 1,500 g. with grilled vegetables, roasted potato and pepper sauce

3,990



🌶️ Spice levels 🐷 Pork 🥥 Contains nut 🌱 Vegetarian

All prices are in Thai Baht and are exclusive of a 10% service charge and a 7% government





23



21



26

# Snack & Starter

19. TUNA TATAKI 🥥

ทูน่าย่างกับน้ำสลัดโซยุ

Seared tuna with ginger, garlic, mint leaf, lettuce and soy dressing

320
20. FRITTINO MISTO

ชีฟุดทอดกับซอสทาร์ทาร์

Deep-fried calamari, prawns, mussel and fish served with French fries’ tartar sauce

360
21. ANTIPASTI PLATTER 🥥🐷

ชีสบอร์ดรวมกับอิตาเลียนโคลด์คัทและขนมปังกรอบ

Cheese selection with cured meats, dried fruit, tomato, cracker, and Italian olives

390
22. TIGER PRAWNS

กุ้งลายเสือกับซอสครีมกระเทียม

Tiger prawns 200 g. with creamy garlic sauce and toasted bread

550
23. CLAMS WITH WHITE WINE AND GARLIC BUTTER

หอยหวานผัดเนยกระเทียมซอสไวน์ขาว

Sautéed Clams with White wine and creamy garlic butter sauce

320
24. STIR-FRIED CLAMS WITH CHILI PASTE

หอยตลับผัดพริกเผา

Stir-fried Clams with mixed capsicum and chili paste, Thai style

300

25. SEAFOOD ON ICE

ชีฟุดเสิร์ฟแบบเย็นกับซอสค็อกเทล

Boiled Rock lobster, tiger prawns, oyster, scallop and mussel served with cocktail sauce

1,200
26. IBERICO HAM 🐷★

แฮมสเปนสไลด์เสิร์ฟกับมะกอกดองและขนมปังกรอบ

Spanish ham slice 50 g. Served with olive and caper

450
27. CHICKEN WINGS

ปีกไก่ทอด

Deep-fried chicken Wing served with sweet chili sauce

220
28. MIXED SPRING ROLL

ปอเปี๊ยะทอดและกุ้งโรตัง

Deep fried vegetable and crispy noodle spring roll with shrimp served with sweet chilli sauce

260
29. SHRIMP ROLLS

กุ้งห่มสไบ

Deep-fried shrimp rolls with plum sauce

290
30. BLACK MUSSEL WITH TOMATO SAUCE

หอยแมลงภู่ดำอบซอสมะเขือเทศ

Sautéed Black mussel with white wine tomato sauce

320



|                                                                                                                                                                              |     |                                                                                                                                                                                |     |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>31. CHICKEN SATAY</b> 🥜<br>ไก่สะเต๊ะ<br>Thai-style grilled chicken satay served in peanut sauce                                                                           | 240 | <b>38. TRUFFLE CROQUETTES</b><br>เห็ดทรัฟเฟิลกับมันฝรั่งบดและชีสชาด้าทอด<br>เสิร์ฟกับซอสกระเทียมมายองเนส<br>Truffle salsa with potato and cheddar cheese and garlic mayonnaise | 220 |
| <b>32. FRIED SHRIMP CAKE</b><br>ทอดมันกุ้ง<br>Deep-fried shrimp cake with bread crumbs and plum sauce                                                                        | 290 | <b>39. CHEESE PLATTER</b><br>ชีสบอร์ดกับขนมปังอบกรอบ<br>Assorted of Cheese Parmesan cheese, Blue cheese, Edam cheese, and Gouda cheese with Dried fruits and Crackers          | 360 |
| <b>33. EDAMAME</b><br>ถั่วแระญี่ปุ่น<br>Japanese Edamame beans                                                                                                               | 120 | <b>40. OYSTER ON ICE</b><br>หอยนางรมเสิร์ฟแบบเย็นกับซอสเปรี้ยว<br>Fresh oyster 4 pcs. served with red wine vinegar and shallot                                                 | 490 |
| <b>34. GRILLED HOKKAIDO SCALLOP</b><br>หอยเชลล์ฮอกไกโดย่างเสิร์ฟกับยำมะเขือเทศและซอสเนย<br>Grilled Japanese Hokkaido scallop served with tomato salsa and lemon butter sauce | 490 | <b>41. BAKED OYSTER</b><br>หอยนางรมเสิร์ฟพร้อมกับเลมอนบัตเตอร์ซอส<br>Oyster au gratin 4 pcs. with lemon sauce                                                                  | 490 |
| <b>35. SMOKED DUCK CARPACCIO</b> ★<br>อกเป็ดรมควันสไลด์เสิร์ฟกับซอสมะนาว<br>Smoked Duck slice served with lime vinaigrette                                                   | 320 | <b>42. SEARED FOIE GRAS NORI SAUCE</b><br>ตับห่านย่างกับซอสสาหร่ายญี่ปุ่น<br>Seared Foie Gras top with Nori seaweed sauce                                                      | 690 |
| <b>36. BURRATA CHEESE TOMATO SALAD</b> 🥜<br>สลัดบوراتต้าชีสกับมะเขือเทศและซอสโหระพา<br>Fresh Burrata cheese with tomato salad and pesto sauce                                | 360 | <b>43. SPICY POTATO</b><br>มันฝรั่งทอดกับสไปซี่มายองเนส<br>Deep-fried potato with spicy favored and chili mayonnaise                                                           | 150 |
| <b>37. CALAMARI FRITTI</b><br>ปลาหมึกชุบแป้งทอดสไตส์อิตาลี<br>Deep fried calamari served with tartar sauce                                                                   | 280 | <b>44. FRENCH FRIES</b><br>เฟรนช์ฟรายส์<br>Deep Fried potato                                                                                                                   | 150 |

 *Spice levels*
 *Pork*
 *Contains nut*
 *Chef recommended*

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50

# PLANT-BASED BURGER

เบอร์เกอร์เนื้อจากพืช



47



45

## Vegetarian

### 45. POTATO GNOCCHI

350

ยกกีมันฝรั่งกับซอสครีมเห็ดทรัฟเฟิล

Potato gnocchi with creamy truffle mushroom sauce

### 46. TOMATO SALAD

220

สลัดมะเขือเทศกับควินัวและอิตาลีเย็นซอส

Tomato cutlet with olive, Quinoa, and basil served in Italian dressing

### 47. AVOCADO SALAD

250

อะโวคาโดสลัดกับน้ำสลัดมิโซะ

Avocado salad with lettuce, tomato, sesame seed, and onion, served with miso dressing

### 48. GARDEN GREEN SALAD

200

สลัดผักเขียวกับน้ำสลัดบัลซามิกและขนมปังกรอบ

Mixed green salad served with crispy bread and balsamic dressing

### 49. VEGETABLE SANDWICH

240

แซนด์วิชผักกับขนมปังขาวโดว์จ ซอสโหระพาและเฟรนช์ฟรายส์

Mixed Lettuce, bell pepper, onion, tomato, sourdough bread, basil pesto served with French fries

### 50. PLANT-BASED BURGER

350

เบอร์เกอร์เนื้อจากพืช

Plant- Based, Tomato relish, Iceberg lettuce, Cucumber slice and French fries



Spice levels



Pork



Contains nut



Vegetarian

All prices are in Thai Baht and are exclusive of a 10% service charge and a 7% government



# SALAD

51. SMOKED SALMON SALAD

สลัดปลาแซลมอนรมควัน

Smoked salmon with caper, olive, with lime vinaigrettes

420
52. ASIAN CAESAR SALAD 🐷

อาเซียนซีซ่าสลัดกุ้ง

Asian Caesar salad with grilled prawns, celery, tomato, onion, boiled egg, crouton, parmesan cheese, crispy bacon bits and caesar dressing

295
53. CHICKEN CAESAR 🐷

ซีซ่าสลัดไก่

Romaine with crouton, parmesan cheese, crispy bacon bits and caesar dressing

260
54. DUCK & MANGO SALAD 🌶️🥥

ย่ำเป็ดย่างกับย่ำมะม่วงสุก

Grilled duck salad, fresh mango and toasted peanut in signature dressing

320
55. SPICY BEEF SALAD 🌶️

ย่ำเนื้อย่าง

Spicy beef salad with onion, tomato, celery, spring onion and cucumber

320
56. SALMON SALAD ★🥥

สลัดปลาแซลมอนย่างกับน้ำสลัดมิโสะ

Grilled salmon salad with lettuce, tomato, onion, bell pepper, and miso dressing

420
57. SPICY PRAWNS SALAD 🌶️

พล่ากุ้ง

Spicy prawns salad with lemongrass and chili paste

290
58. SOFT-SHELL CRAB AND AVOCADO SALAD

สลัดปูนิ่มทอดและอะโวกาโด

Deep-fried soft-shell crab served with avocado salad yuzu lemon foam

290
59. SOFT-SHELL CRAB AND GREEN MANGO SALAD 🌶️

สลัดปูนิ่มทอดและมะม่วงดิบ

Soft-shell Crab and Green Mango Salad

290



 **Spice levels**    **Pork**    **Contains nut**    **Chef recommended**

*\*All prices are in Thai Baht and subject to 10% service charge and 7% government tax.*





# SOUP

|                                                          |     |
|----------------------------------------------------------|-----|
| 60. TOMATO SOUP 🥥                                        | 200 |
| ซุ้ปะมะเซื้อเทคกับชนมบั้งกรอบ                            |     |
| Roasted tomato with cream soup and pesto bread           |     |
| 61. MUSHROOM SOUP                                        | 200 |
| ซุ้ปะครีมเห็ดรวม                                         |     |
| Mixed mushroom, truffle salsa cream soup                 |     |
| 62. SEAFOOD CREAM SOUP                                   | 290 |
| ซุ้ปะครีมซีฟู้ดกับปลาแซลมอนย่าง                          |     |
| Seafood in a cream soup with grilled salmon              |     |
| 63. CLASSIC LOBSTER BISQUE SOUP ★                        | 390 |
| ซุ้ปะกั๊งมังกรสไต้ลค์ฝรั่งเศศ                            |     |
| Creamy lobster bisque soup served with tomato bruschetta |     |
| 64. TOM YUM GOONG 🌶️                                     | 320 |
| ตั้มย้ากั๊ง                                              |     |
| Authentic Thai spicy lemongrass soup with prawns         |     |
| 65. TOM YUM TALAY 🌶️                                     | 320 |
| ตั้มย้าทะเล                                              |     |
| Authentic Thai spicy lemongrass soup with seafood        |     |
| 66. TOM KHA GAI                                          | 220 |
| ตั้มซ่าไก่                                               |     |
| Chicken in coconut milk soup with Thai herb              |     |
| 67. TOM YUM PO TAEK 🌶️ ★ 🏆                               | 320 |
| โป๊ยะเตกทะเล                                             |     |
| Hot and sour seafood soup with lemongrass and hot basil  |     |



# MAIN COURSE

|                                                                                                                                                                                                                                                                      |       |                                                                                                                                                                                                        |       |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| <b>68. BARBECUE MIXED GRILLED</b><br>บาร์บีคิวเนื้อแกะเนื้อวัวและอกไก่เสิร์ฟกับ<br>แป้งอิตาเลียนพิซซ่า<br>Grilled Lamb rack, Chicken breast and<br>Beef Tenderloin total 300 g. served with Mandi sauce,<br>yoghurt cucumber sauce and Pizza bread with tomato sauce | 990   | <b>75. PORK CHOPS</b><br>หมูสันนอกเสิร์ฟกับมันฝรั่ง ผักผัดเนยและซอสเห็ดทรัฟเฟิล<br>Grilled Pork chop 250 g. with fondant potatoes, vegetable butter<br>and truffle sauce                               | 420   |
| <b>69. SEABASS FILLET STEAK</b><br>ปลากระพงย่างกับผักขมและซอสซิง<br>Grilled sea bass, with sautéed spinach, fondant potato<br>and ginger cream sauce                                                                                                                 | 420   | <b>76. LAMB CHOPS</b><br>ซี่โครงแกะย่างราดซอสพริกไทยดำ<br>Grilled lamb chop 300 g. served with vegetable butter,<br>baked potato and pepper sauce                                                      | 790   |
| <b>70. BAKED SEA BASS FILLET</b><br>ปลากระพงอบกับพริกหยวกในซอสมะเขือเทศและมันฝรั่ง<br>Baked sea bass in tomato sauce with bell pepper,<br>onion and potato                                                                                                           | 420   | <b>77. AUSTRALIAN WAGYU BEEF<br/>STRIPLOIN STEAK MB 6-7</b><br>เนื้อวากิวออสเตรเลียเสิร์ฟกับผักย่างและมันฝรั่งผัดเนย<br>Grilled Wagyu Beef striploin 200g. with Grilled Vegetable<br>and Potato Wedges | 890   |
| <b>71. GRILLED SEABASS</b><br>ปลากระพงอบทั้งตัวกับซอสเนย<br>Grilled whole fish sea bass 500 g. with<br>Vegetables, potato and lemon butter sauce                                                                                                                     | 690   | <b>78. SALMON STEAK WITH SEAFOOD SAUCE</b><br>สเต็กปลาแซลมอนกับซอสครีมซีฟู้ด<br>Grilled salmon with mashed potato, spinach and seafood<br>Lemon cream sauce                                            | 520   |
| <b>72. ANDAMAN SEAFOOD PLATTER</b><br>อันดามันซีฟู้ดย่าง<br>Grilled Phuket lobster, tiger prawns, mussel, squid,<br>sea bass, and blue crab, served with lemon butter,<br>seafood and BBQ Sauce                                                                      | 1,800 | <b>79. BLACK PEPPER PHUKET LOBSTER</b><br>กุ้งมังกรผัดซอสพริกไทยดำ<br>Wok Fried Phuket lobster 400 - 500 g.<br>with black pepper sauce served with steamed rice                                        | 1,200 |
| <b>73. DEEP-FRIED SEABASS<br/>WITH CREAMY CRAB MEAT SAUCE</b><br>ปลากระพงทอดราดซอสครีมเนื้อปู<br>Deep-fried seabass served<br>with creamy crab meat sauce and French fries                                                                                           | 420   | <b>80. PORK TENDERLOIN STEAK</b><br>สเต็กหมูสันใน<br>Grilled Pork Tenderloin 200 g. served with grilled vegetables served<br>with mashed potato and honey peppercorn sauce                             | 420   |
| <b>74. FLAT IRON BABY CHICKEN HOT PAN<br/>300 - 400 G.</b><br>ไก่อบทั้งตัวเสิร์ฟกับซอสไวน์แดงและมันฝรั่งอบ<br>Roasted whole chicken served with asparagus, roasted<br>potato and red wine sauc                                                                       | 550   |                                                                                                                                                                                                        |       |

 **Spice levels**     **Pork**     **Contains nut**     **Chef recommended**  
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81

81. CRISPY SEA BASS SALAD 🌶️ 🥥

ยำปลากระพงทอดทั้งตัวกับสมุนไพรไทย  
Deep-fried whole Sea bass with Thai herb salad

82. GRILLED SALMON TERIYAKI SAUCE  
ปลาแซลมอนย่างกับซอสเทอริยากิและข้าวกล้องผัดมันกุ้ง

Grilled salmon teriyaki sauce with a wok-fried browns rice with shrimp paste

83. TIGER PRAWNS WITH TAMARIND SAUCE  
กุ้งทอดซอสมะขาม

Deep-fried Tiger prawns with lemongrass and tamarind sauce

84. BEEF MASSAMAN CURRY 🌶️ 🥥  
แกงมัสมั่นเนื้อกับข้าวผัดเนยกระเทียม

Stewed beef in Massaman curry with garlic butter rice and cucumber relish

85. GAENG KEAW WAAN GAI 🌶️  
แกงเขียวหวานไก่

Green curry with chicken

86. GAENG KEAW WAAN TALAY 🌶️  
แกงเขียวหวานทะเล

Green curry with seafood

87. CHOO CHEE PED KROB 🌶️  
คู่ดีเปิดกรอบ

Crispy duck with fragrant dry red curry sauce and kaffir lime leaf



83

88. PANANG NUEA 🌶️  
พะแนงเนื้อ

Red curry with beef

89. PANANG GAI 🌶️  
พะแนงไก่

Red curry with chicken

90. GAENG PHED PED YANG 🌶️ ⭐  
แกงเผ็ดเป็ดย่าง

Roasted duck in red curry, coconut milk and cherry tomato, pineapple and basil

91. FISH AND CHIP  
ปลาชุบแป้งทอดเสิร์ฟกับเฟรนช์ฟรายและซอสทาร์ทาร์

Deep-fried sea bass served with tartar sauce and French fries

92. JASMINE RICE  
ข้าวหอมมะลิ

Steamed Rice



# SALMON BURGER

เบอร์เกอร์ปลาแซลมอนกับชีสและเฟรนช์ฟราย







93

## BURGER & SLIDERS

93. WAGYU BURGER 🐷 ★ 420

เบอร์เกอร์เนื้อวากิวกับชีส เบคอน ไข่ดาวและเฟรนช์ฟราย

House-ground Wagyu beef, cheese, Fried egg, bacon, tomato relish, house-made pickles, iceberg lettuce and French fries

94. SALMON BURGER ★ 420

เบอร์เกอร์ปลาซลมอนกับชีสและเฟรนช์ฟรายส์

Salmon burger with cheese, tomato slice, onion, iceberg lettuce, gherkin pickle and French fries

95. CHICKEN SANDWICH 290

แซนด์วิชไก่

White Bread with grilled chicken, fried egg, lettuce, tomato, onion and mayonnaise with French fried

96. CLUB SANDWICH 🐷 290

คลับแซนด์วิช

White bread with grilled. Chicken, ham, bacon, lettuce, onion, tomato, fried egg and mayonnaise served with French fries

97. HAM & CHEESE SANDWICH 🐷 250

แฮมชีสแซนด์วิช

Grilled sourdough bread with ham and cheese served with French fries



96



97

🐷 Pork ★ Chef recommended

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# PIZZA

98. MARGHERITA

พิซซ่ามารีตา



Tomato sauce, mozzarella cheese, fresh basil

350
99. FRUTTI DI MARE

พิซซ่าทะเล

Prawn, squid, mussel, cherry tomato, mozzarella cheese and tomato sauce

480
100. DIAVOLA

พิซซ่าซาลามี่

Spicy salami, chili flake, Mozzarella cheese and Tomato sauce

420
101. HAWAIIAN

พิซซ่าฮาวายเียน



Ham, pineapple, tomato sauce, mozzarella cheese

350
102. SMOKED SALMON

พิซซ่าแซลม่อนรมควัน

Smoked salmon, rocket, mozzarella cheese and tomato sauce

480
103. TRUFFLE

พิซซ่าเห็ดทรัฟเฟิล



Truffle mushroom, parmesan cheese, mozzarella cheese and cream sauce

520
104. PIZZA HALF & HALF

พิซซ่า 2 หน้า



Combine any 2 of our delicious pizzas in 1

550
105. FOUR CHEESE PIZZA

พิซซ่าหน้าชีสรวม



Varieties of pizza with Parmesan cheese, Blue cheese, Mozzarella, Cheddar cheese and tomato sauce

400

 Pork    Chef recommended    Vegetarian

*\*All prices are in Thai Baht and subject to 10% service charge and 7% government tax.*







# PASTA

PASTA SELECTION OPTIONS : SPAGHETTI / PENNE / FETTUCCINE / LINGUINE / SQUID INK SPAGHETTI

106. RISOTTO BURRATA CHEESE 

ข้าวริซอตโต้กับชีสบูราตาและเห็ดทรัฟเฟิล

Italian rice risotto with truffle mushroom, burrata cheese and parmesan cheese

590
107. BOLOGNAISE

พาสต้ากับซอสเนื้อ

Minced beef with tomato sauce and parmesan cheese

320
108. BURRATA PASTA  

พาสต้ากับซอสชีสบูราตา

This exquisite pasta dish features burrata cheese, a creamy Italian delicacy, paired with a delectable tomato sauce

390
109. NAPOLETANA PASTA

พาสต้ากับซอสมะเขือเทศ

Tomato sauce, parmesan cheese and basil

260
110. TIGER PRAWNS ARRABIATA 

พาสต้ากุ้งลายเสือย่างกับซอสมะเขือเทศแบบเผ็ด

Grilled Tiger prawns served with spicy tomato sauce, fresh chili, parmesan cheese and basil

420
111. CABONARA PASTA 

พาสต้าคาโบนาร่า

Sautéed garlic & bacon, mushroom, egg, parmesan cheese and cream sauce

320
112. AGLIO E OLIO  

พาสต้าผัดกับน้ำมันมะกอกและพริกป่น

Sautéed fresh garlic and chili flake, parmesan cheese, bacon, and parsley in olive oil

320
113. CREAMY TRUFFLE PASTA   

พาสต้าเห็ดทรัฟเฟิล

Pasta with truffle mushroom cream sauce and parmesan cheese

490
114. CRAB MEAT PASTA

พาสต้าเนื้อปูกับซอสโรหะพา

Pasta crab meat with pesto sauce and parmesan cheese

490
115. MARINARA

พาสต้าซีฟู๊ด

Sautéed seafood with tomato sauce and basil and parmesan cheese

420
116. WAGYU BEFF MEATBALL PASTA

พาสต้ามีทบอลเนื้อวากิว

Pasta Wagyu meatball with tomato sauce and parmesan cheese

390
117. BLACK MUSSEL PASTA 

พาสต้าหอยแมลงภู่กับซอสมะเขือเทศกับพริก

Chili and Garlic Black Mussels with spaghetti pasta and tomato sauce and parmesan cheese

390
118. PARMESAN CHEESE WHEEL PASTA 

พามีซานวีลชีสพาสต้าซอสคาโบนาร่า

Wheel parmesan cheese, spaghetti carbonara sauce with fresh truffle mushroom and crispy bacon.

590
119. RAVIOLI CREAMY TRUFFLE SAUCE

ราวีโอลีซอสครีมเห็ดทรัฟเฟิล

Ravioli Spinach with truffle mushroom cream sauce and parmesan cheese

490
120. TAKO OCTOPUS WITH SQUID INK SPAGHETTI

สปาเก็ตตี้หมึกดำผัดปลาหมึกยักษ์

Squid Ink Spaghetti with grilled tako octopus served with Mediterranean sauce and parmesan cheese

420
121. SPAGHETTI CREAMY CRAB MEAT

สปาเก็ตตี้ซอสครีมเนื้อปู

Pasta Crab meat with creamy sauce and tobiko and parmesan cheese

490
122. PAN-SEARED SEABASS ON SQUID INK SPAGHETTI 

สปาเก็ตตี้หมึกดำผัดปลากะพงย่าง

Squid Ink Spaghetti with pan-seared seabass served with lemon and chilli oil sauce and parmesan cheese

420
123. SPAGHETTI AGLIO E OLIO CRAB MEAT 

สปาเก็ตตี้ผัดน้ำมันมะกอกเนื้อปู

Pasta Crab meat sautéed fresh garlic, chili flakes, parsley in olive oil and parmesan cheese

490
124. CLAMS WITH SQUID INK SPAGHETTI 

สปาเก็ตตี้หมึกดำผัดหอยดิลบ

Squid Ink Spaghetti with clams, sautéed fresh garlic, chili flakes, parsley in olive oil and parmesan cheese

320

 Spice levels  Pork  Chef recommended  Vegetarian  Awarded

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127

# TASTE OF ASIAN

125. GLASS NOODLE WITH SEAFOOD 🌶️ 290

ยำวุ้นเส้นทะเล

Fresh seafood delicately paired with smooth grass noodles, completed with a refined herb-infused sauce for a balanced and refreshing taste.

126. YUM MAMUANG PLA MUEK KROB 🌶️ 250

ยำมะม่วงกับปลาหมึกทอดกระเทียมพริกไทย

crispy squid, green mango, pomelo salad with roasted coconut flakes in spicy vinaigrette.

127. GAENG POO BAI CHAPLU 🌶️⭐ 550

แกงปูใบชะพลูกับเส้นหมี่

Thai yellow curry with blue crab, young ginger, betel leaf and rice noodle

128. MOO HONG (PHUKET BRAISED PORK BELLY) 395

หมูฮ้องภูเก็ต

Slow-braised pork belly in a traditional Phuket-style soy-based sauce, offering a tender texture and a balanced sweet-savory flavor. Best enjoyed with steamed rice

129. DEEP-FRIED SEABASS WITH SWEET & SOUR SAUCE 690

ปลากระพงทอดราดซอสเปรี้ยวหวาน

Crispy deep-fried whole seabass approx 500 g. served with our signature sweet and sour sauce, finished with fresh vegetables for a vibrant, well-balanced flavor

130. PLA THOD KRUENG GAENG 🌶️⭐ 690

ปลากระพงทั้งตัวทอดเครื่องแกง

Deep-fried whole fish sea bass 500 g. with red curry, Phuket style

131. NASI GORANG 🥥🌶️ 320

ข้าวผัดอินโดนีเซียเสิร์ฟกับไก่สะเต๊ะและข้าวเกรียบกุ้ง

Indonesian fried rice with grilled chicken satay served with shrimp cracker and fried egg

132. PHUKET LOBSTER NASI GORANG 🥥🌶️ 1,200

ข้าวผัดอินโดนีเซียกุ้งมังกรและข้าวเกรียบกุ้ง

Indonesian fried rice with Phuket lobster 400 - 500 g. served with shrimp cracker and fried egg



125



130



132

🌶️ Spice levels 🐷 Pork 🥥 Contains nut ⭐ Chef recommended

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# DESSERT

133. RASPBERRY MOUSSE

ราสเบอร์รี่กับเลมอนมูส

Raspberry lemon mousse

180
134. MANGO MOUSSE CAKE

มูสมะม่วงเค้กโยเกิร์ต

Mango yoghurt mousse cake

180
135. KHAO NIAOW MA MUANG

ข้าวเหนียวมะม่วง

Mango sticky rice

180
136. BLUEBERRY CRUMBLE CHEESECAKE

บลูเบอร์รี่ชีสเค้ก

Blueberry crumble cheesecake

180
137. MIXED FRUIT

ผลไม้รวม

Assorted mixed fruit

180
138. COCONUT ICE CREAM

ไอศกรีมกะทิ

Thai coconut ice cream with condiments

180
139. CREME BRULEE

ครีม บรูเล่

Made with Heavy Cream, Egg Yolk, and Vanilla Bean

180
140. MATCHA WHITE CHOCOLATE MOUSSE CAKE

มัทฉะไวท์ช็อกโกแลตมูสเค้ก

Smooth, layered mousse with rich matcha and creamy white chocolate

180
141. ICE CREAM

ไอศกรีม วานิลลา / สตอรวร์เบอร์รี่ / ช็อกโกแลต

Selection of ice cream of choice: Vanilla, Strawberry, Chocolate

100
142. CHOCOLATE LAVA CAKE

เค้กช็อกโกแลตลาวาเสิร์ฟกับไอศกรีมวานิลลา

Chocolate lava cake with vanilla ice cream

240
143. CHOCOLATE MOUSSE

ช็อกโกแลตมูสและกล้วยหอมสอดไส้ครีมชีส

Chocolate Mousse, Banana, Cream Cheese, Hazelnut Crumb

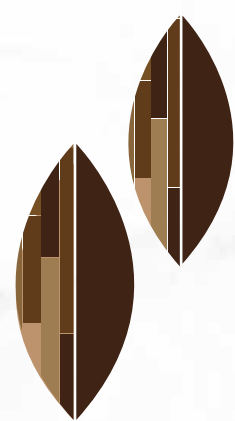
340

 Contains nut     Chef recommended

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Malika  
SKY BAR

# DRINK

## Menu



# Soft drink

## MINERAL

|                        |     |
|------------------------|-----|
| Evian (500ml)          | 95  |
| Evian Sparking (330ml) | 130 |
| Evian Still (750ml)    | 170 |
| Evian Sparking (750ml) | 220 |

## SOFT DRINK

|                                        |     |
|----------------------------------------|-----|
| Coke, Coke Zero, Sprite, Fanta Orange, | 70  |
| Ginger Ale, Soda Water,                | 70  |
| Red Bull                               | 150 |

## TONIC

|                            |     |
|----------------------------|-----|
| Fever Tree Indian          | 150 |
| Fever Tree Pink Grapefruit | 150 |
| Fever Tree Elder Flower    | 150 |

## JUICE

|               |       |
|---------------|-------|
|               | Fresh |
| Orange        | 150   |
| Pineapple     | 150   |
| Young Coconut | 150   |
| Passion Fruit | 150   |
| Watermelon    | 150   |

## COFFEE

|                 |     |      |
|-----------------|-----|------|
|                 | Hot | Cold |
| Espresso        | 100 | -    |
| Double Espresso | 150 | -    |
| Americano       | 100 | 120  |
| Latte           | 100 | 150  |
| Cappucino       | 100 | 150  |
| Mocha           | 100 | 150  |

## TEA

|                       |     |      |
|-----------------------|-----|------|
|                       | Hot | Cold |
| Thai Milk Tea         | 100 | 120  |
| English Breakfast Tea | 100 | 120  |
| Earl Grey Tea         | 100 | 120  |
| Green Tea             | 100 | 120  |

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# Cocktail

| INSPIRATION SIAMESE COCKTAIL |                                                                           | Glass | Carafe |
|------------------------------|---------------------------------------------------------------------------|-------|--------|
| Red Siam Sangria             | Thai Rum, Red wine, Homemade Falernum, Fresh Orange juice Top Ginger ale  | 320   | 850    |
| Whit Siam Sangria            | Thai Gin, White wine, Homemade Elderflower, Fresh Lime Juice Top Sprit    | 320   | 850    |
| HOUSE CREATION               |                                                                           | Glass |        |
| Malika Standard              | Gin, Clarify Tomato Juice, Lime, Almond Syrup, Italian Basil              | 320   |        |
| Yuzu Margarita               | Tequila, Cointreau, Yuzu, Almond Syrup, Serve on the Rock                 | 320   |        |
| Cucumber Gimlet              | Gin, Lemon, Simple Syrup, Cucumber, Spearmint, Lemon Foam                 | 320   |        |
| Pineapple Mai Tai            | Rum, Amaretto, Pineapple, Lime, Samui Coconut Syrup                       | 320   |        |
| Coconut Mojito               | Rum, Lime, Spear Mint, Coconut Soda                                       | 320   |        |
| Mekhong Passion              | Mekhong, Passion Fruit, Thai Basill                                       | 320   |        |
| HANDCRAFTED TROPICAL         |                                                                           | Glass |        |
| Maphrao Mo Kaen              | Rum Bacardi infused Roasted Coconut, Coconut Liqueur with Coconut Cordial | 350   |        |
| Sapparot Yanud               | Gin Bombay Sapphire, Apricot Brandy, Homemade Yuzu with Fresh Pineapple   | 350   |        |
| SPRITZER                     |                                                                           | Glass |        |
| Raspberry Spritzer           | White Vermouth, Raspberry Puree, Prosecco                                 | 320   |        |
| Mango Spritzer               | White Vermouth, Mango, Lemon, Prosecco                                    | 320   |        |
| Lemon Spritzer               | Lemoncello, Yusu Puree, Almon Syrup Top Sparking wine                     | 320   |        |
| Malika Aperol Spritzer       | Aperol, Rye Whiskey, Fresh Lime Juice, Sparking wine Top Tonic            | 320   |        |
| ZERO PROOF COCKTAIL          |                                                                           | Glass |        |
| Passion Fruit Highball       | Passion Fruit Puree, Lychee, Spearmint, Lime, Soda                        | 180   |        |
| Cucumber Collins             | Spearmint, Cucumber, Wild Honey, Soda                                     | 180   |        |
| Raspberry Swizzle            | Raspberry Puree, Lemon, Ginger Ale, Lemon Foam                            | 180   |        |



# Spirit

GIN & TONIC

Glass

Choose your premium gin

|                                   |     |
|-----------------------------------|-----|
| Hendricks’s Gin, Scotland         | 450 |
| Edinburgh Raspberry Gin, Scotland | 450 |
| Caorunn Gin, Scotland             | 450 |
| Roku Gin, Japanese                | 450 |
| G Vine Floraison Gin, France      | 450 |
| Bombay Sapphire Gin, England      | 450 |
| Stranger & sons Gin, India        | 450 |

Take a premium tonic

Fever Tree Indian / Fever Tree Pink Grapefruit / Fever Tree Elder Flower

| RUM                           | Glass | Bottle |
|-------------------------------|-------|--------|
| Barton Rum                    | 260   | 2,900  |
| Bacardi                       | 260   | 2,900  |
| Bacardi 8 Year                | 320   | 4,500  |
| Flore De Cana 4 Year          | 260   | 2,900  |
| Mekhong                       | 240   | 2,400  |
| Phraya Rum Element            | 260   | 2,900  |
| Phraya Rum 8 Year             | 320   | 4,500  |
| Diplomatico Reserva Exclusiva | 390   | 4,500  |
| Nusa Caña Spiced Island       | 260   | 2,900  |
| Nusa Caña Coconut Island      | 260   | 4,500  |

## VODKA

| Toska Vodka | Glass | Bottle |
|-------------|-------|--------|
| Skyy Vodka  | 260   | 2,900  |
| 42 Below    | 260   | 2,900  |
| Grey Goose  | 260   | 2,900  |
|             | 390   | 4,500  |

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# Spirit

| TEQUILA                                       | Glass | Bottle |
|-----------------------------------------------|-------|--------|
| Montezuma Tequila                             | 240   | 2,600  |
| Don Julio Blanco                              | 390   | 4,500  |
| 818 Blanco                                    | 400   | 5,000  |
| El Jimador Reposado                           | 340   | 3,900  |
| Luna Mezcal Artesanal Cupreata                | 340   | 4,200  |
| WHISKY & WHISKEY                              | Glass | Bottle |
| Chivas Regel 12 Year                          | 350   | 3,900  |
| Jonnie Walker Black Label                     | 290   | 3,200  |
| Canadian Club                                 | 290   | 3,200  |
| John Jameson                                  | 290   | 3,200  |
| Jim Beam                                      | 320   | 3,700  |
| Jack Daniel                                   | 290   | 3,100  |
| Jack Daniel's Honey                           | 300   | 3,200  |
| Jack Daniel's Apple                           | 300   | 3,200  |
| Woodford Reserve Straight Bourbon             | 390   | 4,500  |
| Maker's Mark Kentucky Straight Bourbon        | 350   | 4,000  |
| SIGLE MALT                                    | Glass | Bottle |
| Prakaan,Tribura Series, Peated Malt, Thailand | 390   | 4,500  |
| Old Pulteney 12 year                          | 350   | 3,900  |
| Old Pulteney Huddart                          | 410   | 6,900  |
| COGNAC                                        | Glass | Bottle |
| Remy VSOP                                     | 410   | 6,900  |



# Beer & wine by glass

| RED                                     | Glass | Bottle |
|-----------------------------------------|-------|--------|
| Shiraz, Two Eights 88, Australia🇦🇺      | 320   | 1,500  |
| Cabernet Sauvignon, Valdivieso, Chile🇨🇱 | 320   | 1,500  |

| WHITE                                      | Glass | Bottle |
|--------------------------------------------|-------|--------|
| Chardonnay, Valdivieso, Chile🇨🇱            | 320   | 1,500  |
| Sauvignon Blanc, Glazebrook, New Zealand🇳🇵 | 320   | 1,600  |

| BEER               | Size  | Price |
|--------------------|-------|-------|
| Singha             | 33 cl | 150   |
| Chang              | 33 cl | 150   |
| Heineken           | 33 cl | 150   |
| Asahi              | 33 cl | 150   |
| Sapporo            | 33 cl | 190   |
| Hoegaarden Orginal | 33 cl | 190   |
| Hoegaarden Rose    | 33 cl | 190   |
| Corona             | 33 cl | 210   |

| DRAFT BEER         | Size          | Price     |
|--------------------|---------------|-----------|
| Vedett Extra White | 33 cl / 50 cl | 240 / 350 |



# Wine by bottle

| CHAMPAGNE                                                                                       | Price / Bottle |
|-------------------------------------------------------------------------------------------------|----------------|
| Ernest Rapeneau Brut, NV                                                                        | 3,900          |
| Moët & Chandon Brut Impérial, AOC, NV                                                           | 4,900          |
| Moët & Chandon Rosé, Impérial, AOC, NV                                                          | 5,700          |
| Veuve Clicquot Brut NV                                                                          | 8,900          |
| Dom Perignon, AOC , 2015                                                                        | 19,000         |
| SPARKLING                                                                                       |                |
| Bellussi Grande Cuvee DOC Glera Veneto NV, Italy                                                | 1,500          |
| Zonin Prosecco Brut                                                                             | 1,900          |
| Botter Prosecco DOC Rose', Italy                                                                | 1,900          |
| Piccini Prosecco                                                                                | 2,200          |
| ROSE                                                                                            |                |
| Marrenon Rosace Grenache noir / Syrah Ventoux, France                                           | 1,800          |
| White Zinfandel, Beringer, California                                                           | 1,900          |
| WHITE                                                                                           |                |
|  USA         |                |
| Chardonnay, Robert Mondavi, Private Selection                                                   | 2,200          |
|  AUSTRALIA   |                |
| Chardonnay, Stone Fish, Margaret River                                                          | 2,100          |
|  NEW ZEALAND |                |
| Sauvignon Blanc, Tiraki , Marlborough                                                           | 2,200          |
| Sauvignon Blanc, Satellite , Marlborough                                                        | 1,900          |
|  FRANCE      |                |
| Chardonnay, Réserve St. Martin, IGP                                                             | 1900           |
| Beau Rêve de Tradition Bordeaux Blanc Moelleux (Semi-Sweet)                                     | 1,900          |
| Gewurztraminer, Pierre Sparr, Grande Réserve                                                    | 3,100          |
| Bosquet des Papes Chateauneuf Du Pape Blanc Tradition 2020                                      | 5,900          |
|  ITALY       |                |
| Pinot Grigio, Arco Dei Giovi delle Venezie, DOC                                                 | 1,800          |
|  ARGENTINA   |                |
| Escorihuela Gascón Familia Gascón Chardonnay                                                    | 1,900          |
| La Linda Torrontes                                                                              | 1,800          |

All prices are in Thai Baht and are exclusive of a 10% service charge and a 7% government VAT.

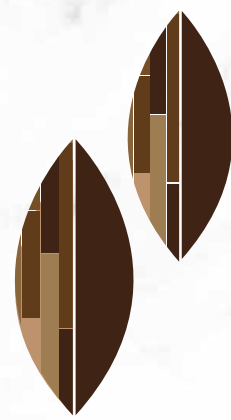


# Wine by bottle

## RED

|  AUSTRALIA     | Price / Bottle |
|-------------------------------------------------------------------------------------------------|----------------|
| Pinot Noir, Yarra Velley                                                                        | 2,600          |
| Shiraz Handpicked Regional Selection                                                            | 2,400          |
|  FRANCE       |                |
| Ch La Croix De Roche Merlot Bordeaux Superieur                                                  | 1,900          |
| Domainen singla, Michel Singla - Languedoc                                                      | 1,900          |
| Chateau Beau Rêve de Tradition                                                                  | 1,900          |
| Pinot Noir, Réserve St. Martin, IGP                                                             | 1,900          |
| Bosquet des Papes Chateauneuf-du-Pape Cuvée Tradition 2022                                      | 5,900          |
|  ARGENTINA   |                |
| Escorihuela Gascón Familia Gascón Malbec                                                        | 1,900          |
| Viniterra, Select Malbac, Mendoza                                                               | 2,000          |
|  ITALY       |                |
| Merlot, Corte Viola, Veneto                                                                     | 1,700          |
| Banfi Chianti DOCG, Tuscany                                                                     | 1,700          |
|  NEW ZEALAND |                |
| Pinot Noir, Matua Valley, Marlborough                                                           | 2,200          |
|  USA         |                |
| Cabernet Sauvignon, Robert Mondavi, Napa Valley                                                 | 4,200          |
| Cabernet Sauvignon, Robert Mondavi, Private Selection                                           | 2,200          |
|  CHILE       |                |
| Cabernet Sauvignon, La Playa, Estate                                                            | 1,700          |
| Valdivieso,Valley Selection Gran Reserva Carménère- Reapel                                      | 2,300          |





Malika  
SKY BAR

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INSTAGRAM

# THANK YOU



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