

LUNCH AT THE HILLTOP RESERVE

STARTERS AND SALADS

ROMAINE HEART SALAD	565
JASMINE TEA POACHED CHICKEN BREAST, ROSE APPLES, HERBED CROUTONS, CREAMY GARLIC PARMESAN DRESSING 100% TRIM	
MIXED GREEN SALAD	450
MIXED LOCAL LEAVES, PAPAYA, CASHEW NUTS, SESAME, CITRUS AND THAI BASIL DRESSING VEGAN SLEEP 100% GLUTEN FREE LACTOSE FREE CONTAINS NUTS	
SOM TUM GOONG	540
GREEN PAPAYA SALAD, GRILLED PRAWNS, LONG BEANS PEANUT, TOMATO, GARLIC, CHILI AND LIME SLEEP 100% TRIM GLUTEN FREE LACTOSE FREE	
TOM GAI BAAN	365
TRADITIONAL THAI HOME STYLE CLEAR LIGHT CHICKEN SOUP SLEEP DETOX 100% TRIM	
TOM KHA HED	460
COCONUT SOUP WITH MUSHROOMS, LEMONGRASS LIME LEAF AND GALANGAL VEGAN DETOX 100% LACTOSE FREE	
SATAY GAI PLATTER	450
TRADITIONAL CHICKEN SATAY WITH PEANUT SAUCE GLUTEN FREE LACTOSE FREE CONTAINS NUTS	
THAI BEEF SALAD	680
CUCUMBER, TOMATO, CELERY, SPROUTS, ONION CHILI, LIME DRESSING 100% TRIM GLUTEN FREE LACTOSE FREE	
BONITO TUNA NICOISE SALAD	680
GREEN BEANS, EGG, TOMATO, OLIVES, LETTUCE, LEMON AIOLI 100% TRIM GLUTEN FREE SUGAR FREE LACTOSE FREE	
PROSCIUTTO - CHEESE - MELON	565
MANCHEGO CHEESE, ARUGULA SALAD, MELON, GRILLED COUNTRY BREAD 100%	
TRADITIONAL CAPRESE	565
BUFFALO MOZZARELLA, TOMATO, BASIL, EXTRA VIRGIN OLIVE OIL TRIM SLEEP SUGAR FREE GLUTEN FREE	
MAIN COURSE	
CHICKEN MASSAMAN	480
CHICKEN IN RICH MASSAMAN CURRY, POTATO AND CHESTNUTS 100% GLUTEN FREE LACTOSE FREE CONTAINS NUTS	
KHAO PAD ROD FAI	435
TRADITIONAL CHICKEN FRIED RICE, LOCAL VEGETABLES, CHILI, DARK SOY SAUCE AND FRIED EGG LACTOSE FREE	
LOCAL SEABASS FILLET	650
STIR-FRIED GREEN VEGETABLES, GINGER, GARLIC AND OYSTER SAUCE SLEEP 100% TRIM	
VIKRAM'S BUTTER CHICKEN	570
SLOW COOKED CHICKEN WITH TOMATO AND CASHEW NUTS GLUTEN FREE CONTAINS NUTS	
KAO SOY J	410
THAI NORTHERN VEGETARIAN NOODLE CURRY SOUP WITH CRISPY TOFU, PICKLED VEGETABLES AND CHILI OIL VEGAN LACTOSE FREE GLUTEN FREE	

STEAK SANDWICH	770
ARUGULA, SHAVED PARMESAN, GRILLED TOMATO, ONION, MUSTARD MAYO, LEMON AND TRUFFLE FRIES	
HILLTOP BEEF BURGER	540
AGED CHEDDAR CHEESE, LETTUCE, TOMATO, ONION, MIXED GREEN SALAD AND SHOESTRING FRIES	
BRIOCHE SEAFOOD CLUB	480
PRAWN & SMOKED SALMON SALAD, AVOCADO, CHIVES AND TRUFFLE FRIES SLEEP SUGAR FREE	
GRILLED VEGETABLE PANINI	540
BASIL PINE NUT PESTO, TOMATO, BUFFALO MOZZARELLA, TRUFFLE FRIES VEGETARIAN SUGAR FREE CONTAINS NUTS	
GRILLED PROSCIUTTO PANINI	540
BASIL PINE NUT PESTO, TOMATO, BUFFALO MOZZARELLA, TRUFFLE FRIES SUGAR FREE CONTAINS NUTS	
FALAFEL SANDWICH	540
FALAFELS WITH LEMON TAHINA SAUCE, TOMATO, CUCUMBER, ONION & PARSLEY IN HOMEMADE PITA BREAD VEGETARIAN SUGAR FREE	
SHOESTRING FRIES	130
TRUFFLE PARMESAN FRIES	150

DESSERTS

HOMEMADE ICE CREAM	105/SCOOP
VANILLA, CHOCOLATE, STRAWBERRY GLUTEN FREE	
HOMEMADE SORBET	105/SCOOP
MANGO, PASSION FRUIT, COCONUT VEGAN GLUTEN FREE LACTOSE FREE	
THE HILLTOP BABA	275
BABA PASTRY STEEPED IN LIME LEAF AND COINTREAU SYRUP FRESH LOCAL TROPICAL FRUITS LACTOSE FREE	
ICE-CREAM PROFITEROLES	275
THREE PROFITEROLES FILLED WITH CHOCOLATE, STRAWBERRY AND VANILLA ICE-CREAM	
PASSION FRUIT PAVLOVA	275
LIGHT MERINGUE SHELL WITH SOFT MARSHMALLOW CENTRE WHIPPED CREAM, PASSION FRUIT PUREE GLUTEN FREE	
PECAN NUT PIE	275
HOMEMADE PECAN NUT PIE CONTAINS NUTS	
MIXED FRUIT	205
SEASONAL MIXED FRUIT PLATE GLUTEN FREE LACTOSE FREE	



SIX SENSES

YAO NOI

INDIAN FAMILY SET

THE CONCEPT OF OUR FAMILY STYLE SET MENUS IS TO PROVIDE A SELECTION OF SHARED COURSES WITH A CHOICE OF MAIN COURSE FOR EACH INDIVIDUAL GUEST.

MASALA POPPADOMS
MINT CHUTNEY – RAITA – PICKLES

TOMATO SHORBA

APPETIZER SELECTION

KACHUMBER SALAD
TANDOORI TIGER PRAWN – MALAI PANEER TIKKA

MAIN COURSES TO SELECT FROM

FISH VINDALOO
LOCAL SEA BASS & POTATO IN SPICY TOMATO AND ONION GRAVY

CHICKEN TIKKA MASALA OLD DEHLI RECIPE
BRAISED IN TOMATO AND CASHEW NUT GRAVY

LAMB ROGAN JOSH
SLOW COOKED OVERNIGHT WITH FRIED ONION AND YOGHURT

SIDES

DAL MAKHANI – ALOO GOBI
SAFFRON PULAO BASMATI RICE
CUCUMBER RAITA – ROTI

DESSERT

GULAN JAMUN WITH FRUIT RABRI

CHEF VIKRAM
INDIAN CHEF DE CUISINE



SIX SENSES

YAO NOI

ITALIAN FAMILY SET

THE CONCEPT OF OUR FAMILY STYLE SET MENUS IS TO PROVIDE A SELECTION OF SHARED APPETIZERS WITH A CHOICE OF MAIN COURSE FOR EACH INDIVIDUAL GUEST

WARM CIABATTA & GRISSINI

OLIVE OIL - OLIVE TAPENADE - BASIL PESTO

TOMATO & VEGETABLE SOUP

ANTIPASTO SELECTION

CAPRESE - TRI COLOR SALAD - PROSCIUTTO WITH MELON & BASIL

MIXED SEAFOOD VINAIGRETTE

BALSAMIC MUSHROOMS

POLLO TONNATO SLOW COOKED CHICKEN WITH TUNA DRESSING

CHILLED GRILLED VEGETABLES WITH TRUFFLE PARMESAN CREAM

MAIN COURSES TO SELECT FROM

ROSEMARY CHICKEN BREAST, PORCINI MUSHROOM SAUCE

GRILLED VEGETABLE PAPPARDELLE — PESTO CREAM SAUCE

SIRLOIN BISTECCA, BALSAMIC ONIONS AND GORGONZOLA CREAM

SEA BASS, LEMON CAPER, OLIVE AND TOMATO

SIDES

BROCCOLI WITH ALMOND LEMON GREMOLATA

HERB ROASTED POTATOES

RIGATONI WITH SPINACH, CHEESE SAUCE

DESSERT

CLASSIC TIRAMISU

LEMON MERINGUE TART

CHEF ALEX
WESTERN CHEF DE CUISINE



SIX SENSES

YAO NOI

JAPANESE SET FAMILY STYLE

THE CONCEPT OF OUR FAMILY STYLE SET MENUS IS TO PROVIDE A SELECTION OF SHARED COURSES WITH A CHOICE OF MAIN COURSE FOR EACH INDIVIDUAL GUEST.

SOUP

MISO SOUP WITH BLUE CRAB MEAT

MIXED APPETIZERS

SUSHI & SASHIMI – SPICY RED TUNA SALAD

PRAWN TEMPURA – EDAMAME

HOURENSOU NO OHITASHI

MAIN COURSE

CHARCOAL GRILLED SEA BASS WITH SEA SALT

LOBSTER TEPANYAKI

BEEF TEPANYAKI

CHICKEN TERIYAKI

SIDE DISH

FRIED RICE WITH GARLIC

SUNOMONO SALAD

SESAME GREEN BEANS

DESSERT

GREEN TEA PANNA COTTA, MIXED NUTS, FRUIT SALAD

GREEN TEA ICE CREAM

CHEF DANG
SOUS CHEF



SIX SENSES

YAO NOI

KOH YAO SEAFOOD FAMILY SET

THE CONCEPT OF OUR FAMILY STYLE SET MENUS IS TO PROVIDE A SELECTION OF SHARED COURSES WITH A CHOICE OF MAIN COURSE FOR EACH INDIVIDUAL GUEST.

SOUP

GINGER AND LEMONGRASS SOUP WITH LOCAL FISH AND SALACCA

STARTER

THAI STYLE FISH CAKE WITH BETEL NUT LEAF
PRAWN SATAY WITH PEANUT SAUCE
CRISPY CALAMARI WITH SPICY TAMARIND SAUCE
GLASS NOODLE SALAD WITH CRAB MEAT

CHOICE OF MAIN COURSE

GRILLED PHUKET LOBSTER WITH SPICY RED CURRY SAUCE
GREEN CURRY BARRAMUNDI, KAFFIR LIME LEAVES AND BASIL
STIR FRIED LOCAL SEAFOOD WITH CHILI PASTE
BLUE CRAB MEAT YELLOW CURRY WITH HERBS

SIDES

BROWN RICE – LEMON
WOK FRIED MIXED VEGETABLES – CUCUMBER SALAD

DESSERT

YELLOW PUMPKIN CUSTARD, SWEET COCONUT
PASSION FRUIT ICE CREAM AND CRUNCHY NUTS

CHEF – DANG
THAI DE CUISINE



SIX SENSES

YAO NOI

MIDDLE EASTERN FAMILY SET

THE CONCEPT OF OUR FAMILY STYLE SET MENUS IS TO PROVIDE A SELECTION OF SHARED COURSES WITH A CHOICE OF MAIN COURSE FOR EACH INDIVIDUAL GUEST.

WARM FLATBREAD
HUMMUS - OLIVE TAPENADE – OLIVE OIL

MEZE APPETIZERS

ALMONDS – DOLMAS – OLIVES
FALAFEL – BABAGANOUSH
SPANAKOPITA – CALAMARI
MARINATED ZUCCHINI AND EGGPLANT
CHICK PEA SALAD – FETA WITH HONEY AND PISTACHIO

MAIN COURSES SELECTION

CHICKEN SHISH TAUOK
GARLICKY RADISHES AND ASPARAGUS

SPICED LAMB KOFTE AND GRILLED LAMB SHORT LOIN
BEETROOT SALAD AND TZATZIKI

SIRLOIN STEAK
SAUTÉED CAULIFLOWER AND GARLIC SAUCE

ROASTED SEA BASS FILLET
TAHINI TARATOR AND GRILLED ONION

OPEN FACED VEGETABLE MOUSAKE
HERB BÉCHAMEL AND PECORNO

SIDES

FATTOUSH
LEMON, SUMAC AND HERB POTATOES
COUS COUS SALAD

DESSERT

BAKLAVA – SPICED CHOCOLATE TART

CHEF ALEX
CHEF DE CUISINE



SIX SENSES

YAO NOI

SOUTH EAST ASIAN SET

THE CONCEPT OF OUR FAMILY STYLE SET MENUS IS TO PROVIDE A SELECTION OF SHARED APPETIZERS FOLLOWED BY A VARIETY OF MAIN COURSES SERVED IN THAI ROYAL TIFFIN

SOUP

INDONESIAN SEAFOOD SOUP WITH GLASS NOODLES,
CORIANDER AND LIME

STARTER

SPICY TUNA TARTAR WITH LEMONGRASS, KAFFIR LIME LEAF AND MINT
SINGAPOREAN CHILI CRAB CAKE
VIETNAMESE MARINATE PORK WITH LEMONGRASS
THAI STYLE CHICKEN IN PANDAN LEAVES

TIFFIN MAIN COURSE

CAMBODIAN STIR FRIED PORK SPARE RIBS WITH GARLIC AND PEPPER
CHINESE STYLE 60 DEGREE DUCK BREAST WITH STAR ANISE SAUCE
LUANG PRABANG GRILL MARINATED BEEF WITH RED CURRY SAUCE
BBQ LAMB WITH INDIAN SPICES AND MINT CHUTNEY

DESSERT

THREE FLAVORS STICKY RICE
BEAN CUSTARD - MANGO RELISH - SPICY SESAME
COCONUT ICE CREAM, FRUIT SALAD AND MIXED NUTS

CHEF – DANG
SOUS CHEF



SIX SENSES

YAO NOI

SOUTHERN THAI FAMILY SET

THE CONCEPT OF OUR FAMILY STYLE SET MENUS IS TO PROVIDE A SELECTION OF SHARED COURSES WITH A CHOICE OF MAIN COURSE FOR EACH INDIVIDUAL GUEST.

SOUP

SEA BASS IN FRESH TURMERIC SOUP, GALANGAL, LEMONGRASS
SUNDRIED CHILI AND HOT BASIL

STARTER

GRILLED BEEF WITH CHILI PASTE – GREEN MANGO AND SEA BASS SALAD
GLASS NOODLE SALAD WITH SEAFOOD – CRISPY PRAWN AND BETEL NUT

CHOICE OF MAIN COURSE

FRIED BARRAMUNDI WITH LOCAL RED CURRY PASTE

GRILLED JUMBO PRAWNS WITH PHUKET PINEAPPLE SAUCE

BUFFALO CURRY WITH CHESTNUT AND TOMATO

LOCAL YELLOW DUCK CURRY WITH SOUTHERN SPICES

SIDES

CUCUMBER SALAD - WOK FRIED VEGETABLE - LIME - STEAM RICE

DESSERT

POACHED WATER CHESTNUT IN COCONUT MILK
PASSION FRUIT ICE CREAM AND STICKY RICE

CHEF DANG
SOUS CHEF



SIX SENSES

YAO NOI

TASTES OF THAILAND FAMILY SET

THE CONCEPT OF OUR FAMILY STYLE SET MENUS IS TO PROVIDE A SELECTION OF SHARED COURSES WITH A CHOICE OF MAIN COURSE FOR EACH INDIVIDUAL GUEST.

SOUP

AROMATIC COCONUT SOUP WITH POACHED CHICKEN, GALANGAL, LEMONGRASS AND KAFFIR LIME LEAVES

STARTER

POMELO SALAD WITH PRAWNS – THAI STYLE FISH CAKE
CHARCOAL PORK WITH LEMONGRASS – CRISPY NOODLE WRAPPED PRAWN

CHOICE OF MAIN COURSE

BARRAMUNDI IN GREEN CURRY SAUCE WITH KAFFIR LIME LEAVES AND BASIL

STIR FRIED PHUKET LOBSTER WITH RED CURRY PASTE AND HERBS

BEEF MASSAMAN CURRY WITH CHESTNUT, POTATO AND ONION

LOCAL GOAT CURRY WITH YAO NOI SPICES, GREEN PEA AND CURRY LEAVES

SIDES

PICKLED VEGETABLES - STIR FRIED BEAN SPROUTS WITH OYSTER SAUCE
LIME - STEAMED BROWN RICE

DESSERT

POACHED THAI 'CHENDOL' IN COCONUT SYRUP
FRUIT SALAD, COCONUT ICE CREAM AND MIXED NUTS

CHEF DANG
SOUS CHEF