

SUMMER

SEASIDE RESTAURANT

www.summer-phuket.com



096-637-3530



summerseaside



summerseaside

*Additional 3% charge
for credit card / debit card payments*

We accept only



DRINKS

COFFEE

hot / cold

Espresso	80.-
Americano	90.-
Café Latte	100.-
Hot Chocolate	110.-
Cappuccino	100.-
Mocha	120.-
Irish Coffee	250.-
Affogato	140.-
Espresso served with 1 scoop vanilla ice cream	



TEA

English Breakfast	80.-
Earl Grey	80.-
Chamomile	80.-
Green Tea	80.-

JUICE

Orange Juice	80.-
Pineapple Juice	80.-
Mango Juice	80.-
Apple Juice	80.-



SOFT DRINKS & WATER

Coke	80.-	Summer Water 50cl	50.-
Coke Zero	80.-	Acqua Panna 50cl	80.-
Tonic Water Schweppes	80.-	Acqua Panna 100cl	160.-
Ginger Ale Schweppes	80.-	San Pellegrino 50cl	120.-
Sprite	80.-	San Pellegrino 100cl	220.-
Red Bull Bottle	80.-	Soda Water 50cl	60.-

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DRINKS

SMOOTHIE

Mango	110.-
Strawberry	110.-
Watermelon	110.-
Pineapple	110.-
Lemon	110.-
Mango & Banana	110.-
Pineapple & Basil	110.-
Watermelon & Mint	110.-

MILKSHAKE

Vanilla	130.-
Chocolate	130.-
Strawberry	130.-
Salted Caramel	150.-
Banana & Caramel	150.-



HOMEMADE ICED TEA & SODA



HOMEMADE ICED TEA

Passion Fruit Iced Tea	120.-	Peach Iced Tea	100.-
Detox Iced Tea	120.-	Lemon Iced Tea	100.-



HOMEMADE SODA

Matcha & Jasmine Soda	120.-	Apple & Cucumber Soda	120.-
Raspberry & Chia Soda	120.-	Mango & Passion Fruit Soda	120.-

BEER & SPIRITS

BEER

Heineken	140.-
Singha	110.-
San Miguel Light	140.-
Corona	240.-
Asahi	140.-
Budweiser	140.-
Lefte Blonde	260.-
Hoegaarden White	260.-
Hoegaarden Rosée	260.-
Apple Cider	190.-

WHISKY

Ballantine's	160.-
Johnnie Walker Black Label	240.-
Chivas Regal 12 years	240.-
Jameson	190.-
Jack Daniel's	220.-
The Glenlivet Founder's Reserve	250.-
The Glenlivet 15 years	410.-

DIGESTIVES & LIQUEURS

Martell VSOP	350.-
Armagnac XO	350.-
Calvados	220.-
Poire Williams	210.-
Grappa	140.-
Limoncello	140.-
Peppermint	160.-
Sambuca	140.-
Amaretto Disaronno	160.-
Irish Coffee	250.-

GIN

Beefeater Dry	160.-
Bombay Sapphire	190.-
Hendricks	290.-
Monkey 47	350.-

VODKA

Absolut	160.-
Absolut Elyx	290.-
Grey Goose	290.-

RUM

Malibu	160.-
Sang Som	100.-
Sailor Jerry	190.-
Havana 3 years	160.-
Havana 7 years	220.-
Diplomático Reserva	260.-
Phraya	310.-
Zacapa	450.-

TEQUILA

Olmecca Gold	160.-
Patrón Silver	350.-
Patrón Reposado	390.-
Patrón Añejo	450.-

APERITIVES

Ricard	160.-
Martini Rosso	160.-
Martini Bianco	160.-
Campari	160.-

COCKTAIL & MOCKTAIL

COCKTAILS | 230.-



MOJITO

Havana Club 3 Years, brown sugar, fresh mint & sparkling water



PASSION FRUIT MOJITO

Havana Club 3 Years, brown sugar, passion fruit, fresh mint & sparkling water



STRAWBERRY MOJITO

Havana Club 3 Years, brown sugar, strawberries, fresh mint & sparkling water



GIMLET

Beefeater Gin, simple syrup & lime juice



FROZEN MANGO DAIQUIRI

Havana Club 3 Years, fresh mango, simple syrup & lime juice



MOSCOW MULE

Absolut Vodka, fresh lime, ginger beer & simple syrup



MARGARITA

Tequila Olmeca gold, triple sec, lemon juice & simple syrup



MAI TAI

Havana club 3 Years, dark rum, triple sec, orange juice, pineapple juice, lime juice & grenadine



COSMOPOLITAN

Absolut Vodka, Cointreau, cranberry juice & lime juice



SEX ON THE BEACH

Absolut Vodka, peach schnapps, orange juice, pineapple juice & grenadine syrup



PINA COLADA

Havana Club 3 Years, coconut milk, & pineapple juice



MANHATTAN

Bourbon, sweet vermouth & bitters



OLD FASHIONED

Bourbon, brown sugar, bitters



MIMOSA

Prosecco & orange juice

SIGNATURES | 290.-



MOJITO ROYALE

Havana Club 3 Years, brown sugar, fresh mint & sparkling wine



NEGRONI

Beefeater Gin, Martini Rosso, & Campari



ESPRESSO MARTINI

Absolut Vodka infused with vanilla, coffee liqueur, butterscotch syrup & espresso shot



APEROL SPRITZ

Aperol, sparkling wine & soda water



RISING SUN

Chivas Regal, pineapple juice, lemon juice & angostura bitters

MOCKTAILS | 180.-



VIRGIN MOJITO

Lemon, brown sugar, sparkling water & fresh mint



FRUITY PASSION FRUIT

Passion fruit juice, lime, grenadine & soda water



VIRGIN PINA COLADA

Coconut milk, pineapple juice & syrup

BOARD SELECTION



Cheese Board

390.-

A selection of 3 cheeses served with condiments



Cold Cut Board 🐷

390.-

A selection of 3 cold cuts served with condiments



Farmer Board 🐷

720.-

A selection of 3 cheeses and 3 cold cuts served with condiments



Mezze Board

360.-

Grilled zucchini, eggplant, marinated artichoke & homemade falafel served with dipping eggplant caviar, hummus, guacamole, tzatziki & pita bread

STARTER



Eggplant Mozzarella Golden Ball 240.-
Crispy fried eggplant parmigiana, mozzarella cheese, served with a spicy tomato sauce



Calamari Fritters 260.-
Lightly floured calamari deep fried with crispy garlic and parsley, served with tartare sauce



Falafel Bites 220.-
Homemade chickpea falafel served with tzatziki sauce



Cod Fish Croquettes 260.-
Cod fish croquettes served with garlic aioli



Burrata Parma Ham & Tomato 🐷 430.-
125 gr creamy burrata, tomato confit and parma ham



Burrata Rocket Salad & Roasted Vegetables 410.-
125 gr creamy burrata, rocket salad, roasted vegetables and balsamic dressing

STARTER



Octopus Carpaccio 360.-
Homemade octopus carpaccio with basil oil & lemon dressing



Tuna and Salmon Tartare 390.-
Tuna and salmon tartare, avocado mix, & condiments



Bruschetta Mix 🐮 290.-
Assorted bruschetta topped with avocado and smoked salmon, blue cheese, parma ham & black olives, and stracciatella with cherry tomato confit



Shrimp & Seabass Ceviche 390.-
Raw Hokkaido scallops, prawns, white sea bass, mango, tomatoes, orange, red onion, coriander & ceviche marinade



Cold Gazpacho 220.-
Chilled tomato, bell pepper & cucumber soup



Pumpkin Soup 220.-
Creamy pumpkin soup

SALAD



Grilled Octopus Salad 360.-
Grilled octopus tentacles, tomatoes, potatoes & lemon dressing



Niçoise Salad 360.-
Potatoes, tuna saku, artichoke, boiled eggs, capers, cherry tomatoes, anchovies, lettuce & mustard dressing



Greek Salad 340.-
Cherry tomatoes, cucumber, bell peppers, black olives, red onion, feta cheese & oregano dressing



Crab Cobb Salad 360.-
Lettuce, crab meat, boiled eggs, cherry tomatoes, avocado, mango, red onion & lemon dressing



Quinoa Tabbouleh 340.-
Quinoa, cucumber, cherry tomatoes, black olives, orange & herbs



Shrimp Caesar Salad 360.-
Romaine lettuce, shrimp, boiled quail eggs & Caesar dressing with anchovies

PASTA & RISOTTO



Mediterranean Penne 340.-
Penne pasta, tomato sauce, roasted seasonal organic vegetables & creamy Stracciatella



Mushroom & Ricotta Ravioli 360.-
Homemade mushroom and ricotta ravioli in a fresh rosemary & tomato concasse



Shrimp Arrabbiata 🌶️ 380.-
Spaghetti pasta, prawns and shrimp, in a spicy garlic-tomato sauce



Seafood Paella 460.-
Rice cooked in a saffron and seafood stock with squid, prawns, clams, mussels, green peas, olive oil, & lemon

PASTA & RISOTTO



Cod Fish Risotto 420.-
Pan-seared cod fish, risotto flavoured with seafood soup, rocket salad & zucchini



Seafood Spaghetti 490.-
Spaghetti pasta, grilled prawns & mixed seafood, in a shrimp bisque sauce



Spaghetti Meatballs 360.-
Spaghetti with black angus meatballs in a san marzano tomato sauce



Tagliatelle Lamb Ragù 390.-
Fresh tagliatelle, slow cooked lamb ragu & freshly shaved parmesan cheese



Gnocchi Four Cheese Sauce 360.-
Potato gnocchi in a creamy four cheese sauce

MAIN COURSE



Lamb Shank & Couscous 🍴 510.-

Slow-cooked lamb shank in an aromatic spicy tomato sauce served with steamed couscous and organic roasted vegetables



Beef Bourguignon 470.-

Beef cheek in a red wine sauce with baby carrots, onion, mushrooms and mashed potatoes



Chicken Parmigiana 360.-

Deep fried chicken breast, tomato sauce, mozzarella, served with mixed salad



Summer Burger 440.-

Black Angus beef patty, lettuce, tomatoes, onion, comte cheese & BBQ sauce served with french fries

MAIN COURSE



Salmon Mediterranean 490.-

Pan-seared salmon, roasted vegetables, tomatoes, black olives, capers & Mediterranean sauce



Sea Bass Fillet with Spinach & Butter Sauce 440.-

Sea bass fillet, mashed potatoes, spinach, cherry tomato confit & lemony white sauce



Whole Fish Papillote 520.-

Whole deboned sea bass papillote



Seafood Stew 490.-

Sea bass, clams, mussels, prawn, shrimp & squid in a fragrant tomato broth

RÔTISSOIRE



Half Baby Chicken

320.-

Half roasted baby chicken, rosemary, potatoes, cherry tomatoes, mustard gravy



Whole Baby Chicken 900gr

590.-

Whole roasted baby chicken, rosemary, potatoes, cherry tomatoes, mustard gravy

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GRILL

All Steaks Served with your choice of 1 side and 1 sauce



Black Angus Tenderloin 990.-
270 days Black Angus Tenderloin (250gr)



Wagyu Flank Steak 890.-
Wagyu flank steak marbling score 3 (250gr)



Black Angus Ribeye 1,090.-
270 days Black Angus Ribeye (300gr)



Kurobuta pork chop 🐷 440.-
Grilled Kurobuta pork chop (350gr)



Summer Signature Steak 890.-
Wagyu flank steak marbling score 3 (250gr),
roasted rice powder, dried chili, saw leaf,
red onion, nam jim jeaw

Sides

- Rice 50.-
- Roasted Potato & Tomato 100.-
- Spinach & Parmesan 110.-
- Ratatouille 100.-
- French Fries 100.-
- Mashed Potato 100.-

Sauces

- Pepper sauce 60.-
- Mustard sauce 60.-
- Bearnaise 60.-
- Garlic butter 60.-
- Nam Jim Jaw 60.-
- BBQ sauce 60.-

THAI FOOD



Massaman Lamb Shank 510.-

Slow-cooked lamb shank, massaman curry, onion, potatoes, cinnamon, star anise
Served with Rice



Tom Yum Kung 🌶️ 320.-

Hot and sour soup with prawn, galangal, kafir lime leaves, lemongrass
Served with Rice



Pad Thai chicken/ shrimp 🌶️ 270.-/290.-

Stir-fried rice noodles, tamarind sauce, peanuts, bean sprouts, spring onion, with choice of chicken or shrimp



Kao Pad chicken/ shrimp 220.-/260.-

Thai style fried rice, onion, tomatoes, cucumber, with choice of chicken or shrimp

DESSERT



Profiteroles 260.-
Choux pastry, vanilla ice cream, chocolate crumble, chocolate sauce & whipping cream



Summer Cheesecake 260.-
Lemon and strawberry cheesecake with a mango-coconut sauce



Caramel & Chocolate Brownie 260.-
Homemade chocolate & caramel brownie, vanilla ice cream, chocolate sauce & whipping cream



Sticky Toffee Cookie 260.-
Half-baked cookie, salted butter caramel sauce & vanilla ice cream



Crepe Suzette 260.-
Homemade crepe, orange and Grand Marnier syrup & vanilla ice cream

ICE CREAM



Mango Melba 220.-
Vanilla ice cream, strawberry sauce, fresh mango & whipping cream



Brownie Toffee 220.-
Salted caramel ice cream, caramel brownie, caramel sauce & whipping cream



Banana Split 270.-
Vanilla, chocolate, strawberry ice cream, chocolate sauce & whipped cream

ICE CREAM FLAVORS



1 Scoop
80.-



2 Scoops
150.-



3 Scoops
220.-



VANILLA



SALTED CARAMEL



STRAWBERRY



CHOCOLATE



COCONUT



COFFEE



LEMON SORBET



MANGO SORBET

Extra whipped cream +40THB

*A pinch of passion in every dish,
Every flavour tells a story.*

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