

Introduction

Escape is a Beach Restaurant where you can enjoy yourself with your feet in the sand, feel the ocean breeze and discover a menu where local and Mediterranean cuisine come together, a true beach dining experience from sunset to late evening.

From the Sea

Snapper crudo สลัดปลากะพงดิบ : Local snapper, mango, cucumber, red onion, ginger, fish sauce, Thai basil	290
Goong cher nam pla กุ้งแช่น้ำปลา : Raw fish sauce marinated shrimp, bitter melon, chili, lime, mint	230
Pla dad deow ปลาแดดเดียว : Fried snapper, green mango salad, fresh herbs, cashew	210
Thod man goong ทอดมันกุ้ง : Shrimp and sweet corn fritter, spring onion, chili & lime aioli	170

From the Earth

House marinated olives มะกอกทรงเครื่อง : Kalamata, chalkidiki, black olives, citrus, chili, fresh herbs	160
Miang kham เมียงคำ : Wild betel leaf bites, roasted peanuts, toasted coconut, ginger, shallot, chili, lime, tamarind jam	190
Grilled avocado อะโวคาโดย่าง : Harissa goat cheese, edamame, snow peas, sprouts, seeds	320
Caesar สลัดซีซาร์ : Baby cos lettuce, Lek's smoked bacon, red berry tomato, roasted garlic Caesar dressing, Oro Del Maso	210
Tomatoes & stracciatella มะเขือเทศและชีสมอสซาเรลล่าสด : Chiang Mai tomatoes, mango, stracciatella, house vinaigrette, Thai basil	340

From the Land

Hummus & merguez ฮุมมุสและไส้กรอกเมอเกอส์ : Roasted garlic hummus, beef & lamb merguez sausage, pickled chili, pine nuts, mint	340
Laab moo thod ลาบหมูทอด : Fried northern Thai style pork meatball, pickled garlic, chili sauce	160
Peek gai thod ปีกไก่ทอด : Confit fried chicken wings, sweet chili sauce, lime	190
Yum moo krob ยำหมูกรอบ : Crispy pork belly, cucumber and herb salad, chili lime vinaigrette	230
Gai satay ไก่เสียบ : Grilled sesame and herb marinated chicken skewers, spicy peanut sauce, pickled vegetables	220
Moo whan หมูหวาน : Braised pork belly, five spice glaze, spring onion, fried garlic	180
Kaprao neua tun กระเพราเนื้อตุ๋น : Braised angus beef stir fry, garlic, onion, chili, holy basil	240

Charcoal Grill

Local calamari หมึกสดมูย : Grilled squid & zucchini, chorizo and olive sauce vierge, red berry tomato, wild rocket, lemon	380
Prawn & pomelo สลัดกุ้งกับส้มโอ : Traditional pomelo salad with grilled prawns, pomegranate, roasted peanuts & toasted coconut	430
Smoked beef gnocchi ญ็อกกีเนื้อรมควัน : Smoked Wagyu beef, potato gnocchi, broccolini, sorrel pesto, pecorino	420
Kokjibuta pork chop สันนอกหมูโคจิบตะ : Roasted garlic, confit potatoes, smoked almond and chili romesco sauce	490
Black angus ribeye เนื้อแบล็คริบอาย : 300g angus reserve ribeye, pan roasted mushrooms, rocket salad, Thai chimichurri	1450
Whole sea bass ปลากระพง : Fresh from our local fisherman, cooked inside banana leaves, nam jim, choice of side	680

On The Side

Pan roasted mushrooms เห็ดย่างกระทะ : thyme butter, crispy garlic	110
Charred broccolini บร็อคโคลี่ย่าง : roasted garlic Caesar dressing, herb crumb	130
Confit potatoes มันฝรั่งทอด : lemon herb aioli, pecorino, rosemary	120
Garden salad สลัดผัก : soy ginger vinaigrette	110
Steamed jasmine rice ข้าวหอมมะลิ	40

Something Sweet

Coconut crème brulee แครมบริวว์เล่มะพร้าว : Roasted coconut, white chocolate	210
Mangomisu มะม่วงทiramisu : Mango mascarpone cheese, fresh mango, mango gel, savoiardi biscotto crumble	160
Ice cream and sorbet ไอศกรีมและซอร์เบ	120

Champagne

	Glass	Bottle
Ernest Repeneau Brut	500	2800
Piper Heidsieck Brut		4500
Bollinger Special Cuvée Brut		6500
Bollinger Rose		8500

White

Rothbury Estate Chardonnay, Hunter Valley	250	1100
<i>Australia, 2020</i>		
Matua Sauvignon Blanc, Marlborough		1600
<i>New Zealand, 2020</i>		
Domaine Zind-Humbrecht Pinot Gris, Alsace		2200
<i>France, 2016</i>		
Ménage à Trois Chardonnay, California U.S.A 2016		2800
Trimbach Riesling, Alsace France, 2014		3000
Conundrum, White Blend, California U.S.A 2015		3500

Rosé

Mont Gras, Estate Rose, Central Valley	250	1300
<i>Chile, 2019</i>		
Château Minuty, M de Minuty, Côtes de Provence		1700
<i>France, 2020</i>		
Château d'Esclans, Whispering Angel		2200
<i>Côtes de Provence France, 2020</i>		
Château Gassier, Le Pas du Moine		2800
<i>Côtes de Provence France, 2017</i>		
Clos Mireille, Domaines Ott, Côte de Provence		3500
<i>France, 2020</i>		

Red

Rothbury Estate, Shiraz - Cabernet	250	1100
<i>Hunter Valley Australia, 2020</i>		
Pinot Noir, Matua, Marlborough, New Zealand, 2019		1600
Catena Zapata, Alamos Malbec, Mendoza		2000
<i>Argentina, 2016</i>		
Villa Cavarena, Amarone, Veneto Italy, 2016		3000
E. Guigal, Gigondas, Côtes de Rhone France, 2014		3500

Please ask a Team Member for our full wine selection

Cocktails Glass

COSTA SMERALDA BREEZE	345
<i>rum lychee mint</i>	
MALLORCA STRAWBERRY SMASH	345
<i>vodka strawberry lime</i>	
KOH SAMUI SUNSET	345
<i>tequila cointreau tom yum</i>	
SAINT TROPEZ CALLIN'	345
<i>prosecco peach mango</i>	

Beer

	Bottle
Singha Lager, Thailand	140
Chang Lager, Thailand	140
Heineken Lager, The Netherlands	140