



### APPETIZERS AND SOUPS

<b>Pan Seared Foie Gras</b> Brioche and Mango Chutney	1200	<b>Andaman Spicy Crab Cakes</b> Lemon Wedges and Sauce Tartar	420
<b>Andaman Grill Sampler Platter for 2</b> Crab Cake, Cajun Shrimp Skewers and Tiger Prawn Cocktail	950	<b>Traditional Smoked Salmon and Condiments</b>	550
<b>French Onion Soup</b> Gruyere Cheese Croutons	260	<b>Phuket Lobster Bisque</b> finished with Brandy and Cream	280
<b>Beef Carpaccio</b> Rocket and Lemon Aioli	450	<b>JW's Mudcrab Gazpacho</b>	260
		<b>Tiger Prawn Cocktail</b>	350

### SALADS

<b>English Spinach Salad</b> Button Mushrooms and Smoked Bacon Dressing <i>350 Baht/650 Baht to Share</i>		<b>Sliced Tomato and Onion</b> Beefsteak Tomato, Red Onion Salad topped with Wine Vinaigrette and Blue Cheese Crumbles <i>420 Baht/720 Baht to Share</i>	
<b>Caesar Salad</b> Romaine Lettuce, Creamy Garlic-Parmesan Dressing and Herbs Croutons <i>320 Baht/550 Baht to Share</i>		<b>Andaman Grill Cobb Salad</b> <i>380 Baht/670 Baht to Share</i>	

### SEAFOOD A LA CARTE

<b>Grilled Yellow Fin Tuna Steak</b> Grilled Vegetable, Mango Avocado and Lime Salsa	850	<b>Char Grilled Swordfish Fillet</b> Zucchini, Cherry Tomato Relish and Salsa Verde	850
<b>Pan Seared Salmon</b> Green Bean, Black Olives and Niçoise Dressing	850	<b>Roasted Sea Bass Fillet</b> Warm Potato Salad and Lemon Olive Oil Dressing	850

### PHUKET LOBSTER

<b>Grill or Steamed</b> Charred Lemon and Melted Butter	450 per 100 grams
<b>Thermidor</b> Cheesy Creamy mixed Brandy	480 per 100 grams
<b>Newburg</b> Butter, Cognac, Egg and Cayenne Pepper	480 per 100 grams

### DAILY CATCH DISPLAY

Prepared Grill, Pan-Fried or Steam

<b>Jumbo Prawn</b>	380 per 100 grams
<b>Whole Reef Fish</b> (Sea Bass, Red Snapper or Grouper)	250 per 100 grams
<b>Giant Squid</b>	180 per 100 grams

All Daily Catch served with choice of Thai Spicy Sauce, Mango Salsa, or Garlic Butter



## MEAT A LA CARTE

<b>Australian Char Grilled Lamb Chops</b> Potato Gratin and Mint Jelly	1200	<b>Australian Pepper Steak</b> 240 gram Tenderloin, Steak Fries and Pepper Corn Sauce	1450
<b>Char Grilled Marinated Spring Chicken</b> Parsley Rice and Grilled Lemon	750	<b>Center Cut Pork Chop</b> Whipped Potato and Mushroom Shallot Sauce	750
<b>US. Tenderloin "Rossini"</b> 220 gram Tenderloin, Seared Foie Gras, Green Beans and Truffle Jus	1650	<b>US. Surf and Turf</b> 220 gram Tenderloin, Half lobster Tail, Fresh Asparagus and Bordelaise Sauce	2200

## FROM THE GRILL

US. Certified Choice Beef

🐮 Rib Eye Steak –250 gm	1600	🐮 Strip Loin –250 gm	1500
🐮 Tenderloin Steak – 250 gm	1600		

Certified Premium Australian Angus Grain Fed

🐮 Rib Eye Steak –250 gm	1350	🐮 Strip Loin – 250 gm	1250
🐮 Tenderloin Steak –250 gm	1350	🐮 T-Bone – 500 gm	1700

Mushroom Shallots Sauce, Port Wine Sauce, Green Pepper Corn Sauce or Hollandaise Sauce

## SIDE ORDER

<b>Sautéed Mushrooms with Garlic</b>	180	<b>Lyonnaise Potato</b>	140
<b>Fried Onion Rings</b>	140	<b>Double Stuff Baked Potato</b>	140
<b>Seasoned Steak House Fries</b>	140	<b>Steamed Green Bean and Bacon</b>	140
<b>Steamed or Cream Spinach</b>	140	<b>Whipped Garlic Potato</b>	180
<b>Buttered Parsley Rice</b>	140	<b>Steamed Green Asparagus with Hollandaise Sauce</b>	180
<b>Corn on the Cob</b>	140		



## Dessert

Warm sticky date and toffee pudding  
vanilla bean ice cream  
220 Baht

Chocolate brownie  
young coconut ice cream  
250 Baht

Double baked cheese cake  
strawberry compote  
250 Baht

Velvet chocolate dome  
orange brulée center, citrus compote  
250 Baht

Warm apple pie  
cinnamon ice cream  
250 Baht

Pineapple parfait  
mango and mint salsa, Mandarin sorbet  
220 Baht

Selection of Ice cream and sorbet  
120 Baht per scoop

JW MARRIOTT  
PHUKET



231 Moo 3, Mai Khao, Talang, Phuket 83110 Thailand  
T: +66 76 338 000 F: +66 76 348 348  
jwmarriott.phuket@marriotthotels.com  
jwmarriottphuketresort.com