**LUNCH (11.00—5.00 PM)**

**· SMALL PLATES ·**

**Crusty southern fried chicken wings**  
Brown sugar BBQ sauce & crunchy slaw  
250

**Fried calamari**  
Curly fries, chili aioli  
250

**Thai style prawn spring rolls**  
Caramelized pineapple & plum sauce  
250

**Charcoal grilled chicken satay**  
Peanut sauce & cucumber relish  
250

**Goi cuon**  
Vietnamese rice paper roll stuffed with fresh prawn, vermicelli noodle and fresh herbs  
250

**Vegetable samosa**  
Indian style potato samosa, tamarind chutney, mint chutney  
250

**· SALADS ·**

**Cobb**  
Kitchen tossed, iceberg, grilled chicken, hard-boiled egg, avocado, blue cheese, tomato, crisp bacon  
250

**Balsamic roasted beetroot**  
Green bean, orange, rocket, crumbed feta  
250

**Mango caprese**  
Ripe mango, sliced tomato, mozzarella, basil & balsamic syrup  
280

**Yum nueva yang**  
Charcoal grilled Australian sirloin, Thai herbs, chili & lime dressing  
320

**Yum woonsen talay**  
Glass noodle salad, Andaman seafood, Thai herbs, chili & lime dressing  
300

**Som tum thai kai kem**  
Green papaya, long bean, tomato, chili, dried shrimp, peanut, tamarind sauce, salted eggs  
250

**· BURGS & SANDWICHES ·**

(All items served with French fries or vegetable sticks)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Cubano</td>
<td>320</td>
</tr>
<tr>
<td>Merlin Beach burger</td>
<td>380</td>
</tr>
<tr>
<td>Pulled pork burger</td>
<td>320</td>
</tr>
<tr>
<td>Steak sandwich</td>
<td>350</td>
</tr>
<tr>
<td>No meat sandwich</td>
<td>280</td>
</tr>
<tr>
<td>Chicken Caesar wrap</td>
<td>280</td>
</tr>
</tbody>
</table>

**· SIGNATURE PIZZAS ·**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Margherita</td>
<td>250</td>
</tr>
<tr>
<td>Gamberi</td>
<td>330</td>
</tr>
<tr>
<td>Al prosciutto</td>
<td>300</td>
</tr>
<tr>
<td>Tropicale</td>
<td>300</td>
</tr>
<tr>
<td>Quattro stagioni</td>
<td>300</td>
</tr>
</tbody>
</table>

**DAILY SPECIALS**

PLEASE ASK YOUR WAITER FOR DETAILS...

All Prices are subject to 10% Service charge and applicable government taxes
### Dinner (5.00 — 10.30 PM)

#### Small Plates

- **Crusty southern fried chicken wings**
  - Brown sugar BBQ sauce & crunchy slaw
  - $250

- **Fried calamari**
  - Curly fries, chili aioli
  - $250

- **Thai style prawn spring rolls**
  - Caramelized pineapple & plum sauce
  - $250

- **Charcoal grilled chicken satay**
  - Peanut sauce & cucumber relish
  - $250

- **Vegetable samosa**
  - Indian style potato samosa, tamarind chutney, mint chutney
  - $250

#### Salads

- **Cobb**
  - Kitchen tossed, iceberg, grilled chicken, hard-boiled egg, avocado, blue cheese, tomato, crisp bacon
  - $250

- **Balsamic roasted beetroot**
  - Green bean, orange, rocket, crumbed feta
  - $250

- **Mango caprese**
  - Ripen mango, sliced tomato, mozzarella, basil & balsamic syrup
  - $280

- **Yum nuea yang**
  - Charcoal grilled Australian sirloin, Thai herbs, chili & lime dressing
  - $320

- **Yum woonsen talay**
  - Glass noodle salad, Andaman seafood, Thai herbs, chili & lime dressing
  - $300

- **Som tum thai kai kem**
  - Green papaya, long bean, tomato, chili, dried shrimp, peanut, tamarind sauce, salted eggs
  - $250

#### Signature Pizzas

- **Margherita**
  - Tomato, basil & mozzarella
  - $250

- **Al prosciutto**
  - Tomato, Parma ham, mozzarella, rocket, Parmesan
  - $300

- **Tropica**
  - Tomato, smoked ham, Phuket pineapple & mozzarella
  - $300

- **Quattro stagioni**
  - Tomato, smoked ham, mushrooms, artichokes, peppers & mozzarella
  - $300

- **Gamberi**
  - Tomato, white prawns, zucchini, sun dried tomato, pesto & mozzarella
  - $330

- **Al frutti di mare**
  - Tomato, fresh seafood & mozzarella
  - $330

#### Charcoal Grill

- (All grills come with 1 side)

- **Pasture fed striploin 300gm**
  - $950

- **Tenderloin 250gm**
  - $880

- **Pasture fed rib eye 300gm**
  - $1050

- **Merlin Beach burger**
  - 220gm Australian beef pattie, fried egg & cheese
  - $380

- **Australian lamb chops**
  - $800

- **Gai yang samunprai**
  - Grilled chicken & organic Thai herbs
  - $580

- **Locally produced pork sausage**
  - $550

- **Whole grilled local sea bass**
  - Wrapped in banana leaf & grilled
  - $600

- **Fillet of salmon**
  - Provençale sauce
  - $680

- **BBQ skewer of prawns**
  - Thai spicy lime sauce
  - $550

#### Sides

- **Green salad & vinaigrette**
  - $120

- **Roast garlic mashed potato**
  - $120

- **Potato gratin**
  - $120

- **Sautéed broccoli with almonds**
  - $120

- **Grilled asparagus & lemon**
  - $120

- **Crisp fries**
  - $120

- **Steamed jasmine rice**
  - $80

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<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pineapple crumble</td>
<td>180</td>
</tr>
<tr>
<td>Caramelized Phuket pineapple, crusty crumble, coconut ice cream</td>
<td></td>
</tr>
<tr>
<td>Mango cheese cake</td>
<td>200</td>
</tr>
<tr>
<td>Home baked cheese cake, yellow mango topping, berry sauce</td>
<td></td>
</tr>
<tr>
<td>Merlin banana split</td>
<td>200</td>
</tr>
<tr>
<td>Three flavor ice cream, banana, topping</td>
<td></td>
</tr>
<tr>
<td>Merlin fruit salad</td>
<td>200</td>
</tr>
<tr>
<td>Home made fruits salad in hibiscus syrup, vanilla ice cream</td>
<td></td>
</tr>
<tr>
<td>Seasonal cut fruits</td>
<td>180</td>
</tr>
<tr>
<td>Hand carved assorted tropical fruits, lime wedge</td>
<td></td>
</tr>
<tr>
<td>Classic tiramisu</td>
<td>200</td>
</tr>
<tr>
<td>Espresso sponge layer with mascarpone cheese, cocoa powder, vanilla tuille</td>
<td></td>
</tr>
<tr>
<td>Ice cream or sorbet</td>
<td>180</td>
</tr>
<tr>
<td>Choice of ice cream</td>
<td></td>
</tr>
</tbody>
</table>

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- MAINSTREAM BEERS -
Singha, Thailand, 5%  150
Singha Light, Thailand, 4.5%  150
Tiger, Singapore, 5%  150
Chang, Thailand, 5%  150
Beer Lao, Laos, 5%  160
Heineken, Holland, 5%  175
Asahi, Japan, 5%  175
Peroni, Italy, 5%  295
Erdinger, Germany, 5%  325

- LOCAL CRAFT BEERS -
Chalawan Pale Ale, Thailand, 4.7%  275
Chantri IPA, Thailand, 5.2%  275
Bussaba Ex-Weisse, Thailand, 4.7%  275

- CIDERS -
Savana, South Africa, 5%  225
Ace Apple Hard, California, 6.9%  325
Ace Pineapple, California, 5%  325

- BOOZY SHAKES -
The Nuts  350
Baileys, Absolut Vanilla, Nutella, crushed nuts
Kentucky  350
Evan Williams, maple, vanilla, bacon
Old Skool  350
Nusa Cana, Cacao, banana, spice
Colada  350
Mount Gay, Malibu, coconut, pineapple

- COCKTAILS -
Thai Mojito  325
Chalong Bay Rum, Thai basil, mango, citrus, ginger ale
Hurricane Harry  325
Flor de Cana 5, Gosling's black seal, passionfruit, pineapple, citrus, hibiscus
Picachu  325
Pisco, strawberry, coconut, half & half
Andaman Breeze (Mark II)  325
Absolut, Baileys, banana, coconut, milk, cacao
Pressed to Refresh  325
Absolut, mint, watermelon, lemon, ginger beer
Fruity Little Number  325
Beefeater, Aperol, passion fruit, lemon, soda
Mojito  295
Pampero, fresh mint & lime, sugar, soda
(Make your favorite fruit – 30THB)
Margartia  295
Omețeș, triple sec, citrus, agave
Mai Tai  295
Pampero, orange liqueur, fresh lime, pineapple, oregat, Gosling's float
Pina Colada  295
Pampero, Malibu, coconut, pineapple
Moscow Mule  295
Absolut, Fentiman’s ginger beer, fresh lime
Bramble  295
Beefeater, fresh lime, sugar, mure

- WINES -
WHITE
George Wyndham, Bin 222, Chardonnay  305/1495
Hunter Valley, Australia
Gerard Bertrand, 6ème Sens Blanc  325/1595
Grenache Blanc/Marsanne/Viognier, Languedoc, France
Banfi, Le Rime  340/1695
Chardonnay / Pinot Grigio, Tuscany, Italy
Brancott Estate, Sauvignon Blanc  350/1725
Marlborough, New Zealand
Chateau Ste. Michelle, Riesling  395/1950
Washington State, USA

RED
George Wyndham, Bin 555, Shiraz  305/1495
Hunter Valley, Australia
Banfi, Chianti DOCG, Sangiviose  325/1595
Tuscany, Italy
Brancott Estate, Pinot Noir  355/1750
Marlborough, New Zealand
Argento, Malbéc  365/1795
Mendoza, Argentina
Barton & Guestier Reserve, Merlot  375/1850
Pays d’Oc, France

ROSE
Talamonti, Cerasuolo Rose  335/1650
Montepulciano, Abruzzo, Italy

SPARKLING
DB Family Selection, Brut, Chardonnay  325/1595
Yarra Valley, Australia
G.M. Mumm, Brut  5995
Champagne, France
Laurent Perrier, Brut Rose  11500
Champagne, France

- NON-ALCOHOLIC MIXES -
Pineapple, mint, lemon  150
Passion fruit, mango, Thai mandarin  150
Lychee, lime, ginger ale  150

- JUICES -
Fresh  150
Bottled  100
Freshly shucked coconut  120

- MILKSHAKES -
Salted Caramel & Oreo  175
Double Chocolate  175
Strawberry & Maple  175
Vanilla  175

- WATERS -
Evian 330ml/750ml  135/210
Badoit 330ml/750ml  135/210
Singha 750ml  75

- STANDARD POP -
Pepsi/Diet/Max  80
7up  80
Schweppes  80

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