


CORAL MOON
 RESTAURANT
TAPAS MENU

Involtini di melanzane e salmone affumicato al pesto	120
Grilled eggplant and smoked salmon roll, served with pesto dressing	
Fegato grasso mostarda ai fichi 🌿	220
Pan seared goose foie grass with Italian figs mustard and brioches	
Arancini di riso	120
Deep fried saffron rice ball stuffed with spinach lava	
Chicken Pot Pie 🌿	120
Chicken, baby carrots, mushrooms and puff pastry	
Mixed Olive	120
Marinate black & green olive, capers	

SNACK MENU

Edamame 🥜	120
Japanese bean with salt	
Por Piah Thod	120
Deep fried vegetables spring roll with plum sauce	
Spice Cashew Nut 🥜	100
Roasted cashew nut with fried Siam herbs and paprika	
Potato Chip	100
Very thin potato crisp with salt	
Tua Kua 🥜	100
Roasted pea nut with salt	

BURGERS & SANDWICHES

Cheese Hamburger	280
Wagyu Australian beef (150g.)	
Le Coral Hamburger	300
Grilled beef burger with pineapple Phuket and brie cheese	
Coral Style Beef or Chicken Sandwich	300
Grilled beef or chicken, onion, lettuce, tomato, mushroom, chili and Swiss cheese on French bread	
Lobsta Sandwich	320
Cooked Maine lobster, lettuce, tomato on French bread	

DESSERT

Italian Tiramisu	120
Mascarpone, vanilla bean paste, a touch of sugar syrup, layered with espresso soaked Savoyard biscuits and finished with a good dusting of cacao	
Crème Brule	120
A rich, baked custard dessert, infused with Madagascan vanilla pods. Chilled and finished with a caramelized sugar crust	
Mixed Tropical Fresh Fruit Plate	120
Cut seasonal fresh fruit	
Chocolate Lava Cake	120
A decadent dark chocolate dessert, made with butter, cream and chocolate served slightly warm, oozing all its goodness from its centre	

All our dishes are free of MSG

04.00 pm. - 01.00 am. (last order at 00.30 am.)

Contains  Nuts  Spicy  Signature Dish

~THE ABOVE PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX ~