



EDEN BY THE LAKE

**THE FINEST METROPOLITAN RESTAURANT & LOUNGE
IN BOAT AVENUE, PHUKET**

THIS IS EDEN

Our meat & Seafood selection has been carefully curated for our guests with love and passion. Our produce is all fresh daily and subject to availability so each visit to Eden Grill will reveal new delights. Satisfy your carnivorous cravings with our prime meat offerings from Argentina, Australia and New Zealand. Design your own charcuterie platter by personally selecting your favorite cold cuts & cheeses from our deli display.



MEAT



Pick from select Beef cuts such as the incredible Tomahawk steak, classic tenderloin, porterhouse, striploin or ribeye. Even Lamb Chops, Rotisserie Chicken and more.



SEAFOOD



Choose from our fresh daily selection of seafood which includes various whole fish, lobsters, tiger prawns, octopus, scallops and more.

SOUPS



1

Tom Kha Gai

Cream / Coconut Milk / Chicken / Galangal / Lemongrass / Kaffir
Lime Leaves

250

2



Tomato Cream Soup

Cherry Tomato / Croutons / Basil / Fresh Cream

290

3



Fresh Vegetable Soup

Chef's selected Vegetables / Cream

290

4



Tom Yum Seafood

Selected Seafood / Lemongrass / Galangal
in a traditional hot & sour creamy Soup

290

5



Porcini Mushroom Soup



Creamy Porcini & French Butter Soup

390



= Recommendation
= Рекомендация

7% VAT not included

7% НДС не включен



STARTERS

6 Fine De Claire N°3 Oysters

Fine De Claire Oysters are perfect for those wanting light, refreshing & balancing Flavors.

A: 3 pcs | 350 • **B:** 6pcs | 650 • **C:** 12pcs | 1,250



7 Andaman Red Snapper Ceviche

Red snapper cured in Lemon / Shallots / Mango / Potatoes

390

8 Octopus Carpaccio

Octopus / Heirloom Tomato / Mango Puree / Red Pepper
Pomegranate / Parmesan Cheese

490

9 Eden Salmon Tartare

Smoked & Fresh Salmon / Chef's Dressing / Dill / Shallots Cucumber / Beetroot

490

10 Gambas Pil Pil

Prawn / Olive Oil / Garlic / Parsley / Paprika / Chili

550

11 Beef Carpaccio

Australian Tenderloin / Shallots / Arugula Salad / Parmesan
Pine Nuts / Quail Egg / Italian Pesto Sauce

590

12 Chef's Signature Beef Tartare Trio

Australian Tenderloin / Argentinian Prime Angus / NZ Black Angus
All the Ingredients on the Side

650

13 Smoked Tasmanian Salmon A la Tsar

Smoked Salmon / Horseradish Sauce / Capers

690

14 Pan Fried Foie Gras

Seared Foie Gras / French Style Brioche / Mixed Jam / Dried Fig / Rockets

890

15 Terrine Foie Gras from Périgord

Foie Gras / Dried Fig / Blackberries / Green Apple / Prune

990

SALADS



16

Tropical Salad

Mixed Salad / Avocado / Mango / Tomato / Passion Fruit Dressing

290

17

Greek Watermelon Salad

Watermelon / Cherry Tomatoes / Feta / Olives / Peppers
Cucumber / Walnut / Honey Lemon Dressing

290

18

Classic Greek Salad

Peppers / Feta / Cherry Tomato / Cucumber / Olives / Mint
Olive Oil / Balsamic Dressing

390

19

Classic Ceasar Salad with Chicken

Grilled chicken / Romaine Lettuce / Croutons / Lemon / Juice / Olive Oil / Egg
Worcestershire Sauce / Anchovies / Garlic / Dijon Mustard / Parmesan Cheese

420

20

Chef's Eden Special

Tuna / Octopus / Green Salad / Yuzu Dressing.

450

21

Grilled Goat Cheese on a bed of Arugula

Goat Cheese / Arugula Salad / Dried Fig / Fried Apple / Walnuts
Honey Vinaigrette / Honey

490

22

Burrata "Mille Stelle" Salad

Tomato / Italian Basil / Pine Nuts / Lumpfish Caviar / Pesto Dressing

590



= Recommendation

7% VAT not included

7% НДС не включен

COLD CUTS & CHEESES SELECTION



23
Small Board
2 Person Starter
or
1 Person Main Dish
Selection of Cold Cuts &
Cheese with Cracker, Fruits
and Jam
890

25
Small Gourmet Board
2 Person Starter
or
1 Person Main Dish
Exclusive selection of
Cold Cuts & Cheese with
Cracker, Fruits and Jam
1,190

28
Bread Basket
per Person
90thb



24
Large Board
4 Person Starter
or
2 Person Main
Selection of Cold Cuts &
Cheese with Cracker, Fruits
and Jam
1,790

26
Large Gourmet Board
4 Person Starter
or
2 Person Main
Exclusive selection of
Cold Cuts & Cheese
with Cracker, Fruits
and Jam
2,250

EDEN'S FRESH PASTA

Choose your pasta : Spaghetti, Fettuccine, Tagliatelle or Penne



29



Aglia Olio

Olive Oil / Garlic / Chili / Cherry Tomato / Parmesan

390

30

Spaghetti Carbonara

Spaghetti / Cream / Egg Yolk / Roasted Pancetta / Parmesan

390

31



Wagyu Bolognese

Beef / Basil / Onion / Tomato / Carrots / Parmesan

490

32

Ravioli Spinaci Gorgonzola

Ricotta Stuffed Spinach Ravioli / Gorgonzola Sauce

490

33

Marinara Bianco

Fresh Seafood & Fisherman's Catch of the Day / White Wine Sauce

Garlic / Parsley

490

34



Chef's Ravioli di Truffle

Black ink Ravioli stuffed Truffle Mousse / Truffle Sauce Parmesan

690

35



Aglia Olio Lobster

Phuket Lobster / Spaghetti / Chili / Onion / Garlic / Olive Oil

Lemon / Butter

1,690



= Recommendation

Spaghetti Gluten Free Available

7% VAT not included
7% НДС не включен



PREMIUM MEATS

STEP 1

Choose Your meat

M1

**AUS Black Angus
120 Day Grain Feed
Tomahawk**
480 per 100g



M3

**Australian T-Bone
Gold Angus**
420 per 100g



M2

**AUS Pure Black
Angus Ribeye MB 5+**
590 per 100g



M4

**New Zealand
Ribeye**
380 per 100g



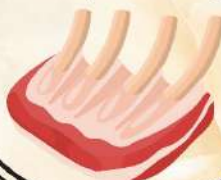
M5

**New Zealand
Tenderloin**
420 per 100g



M6

**Australian
Lamb Chops**
420 per 100g



M7

**AUS Black Angus
Grass Fed 120 Days
Tenderloin**
480 per 100g



M8

**Australian
Pure Black Angus
Striploin MB 5+**
590 per 100g



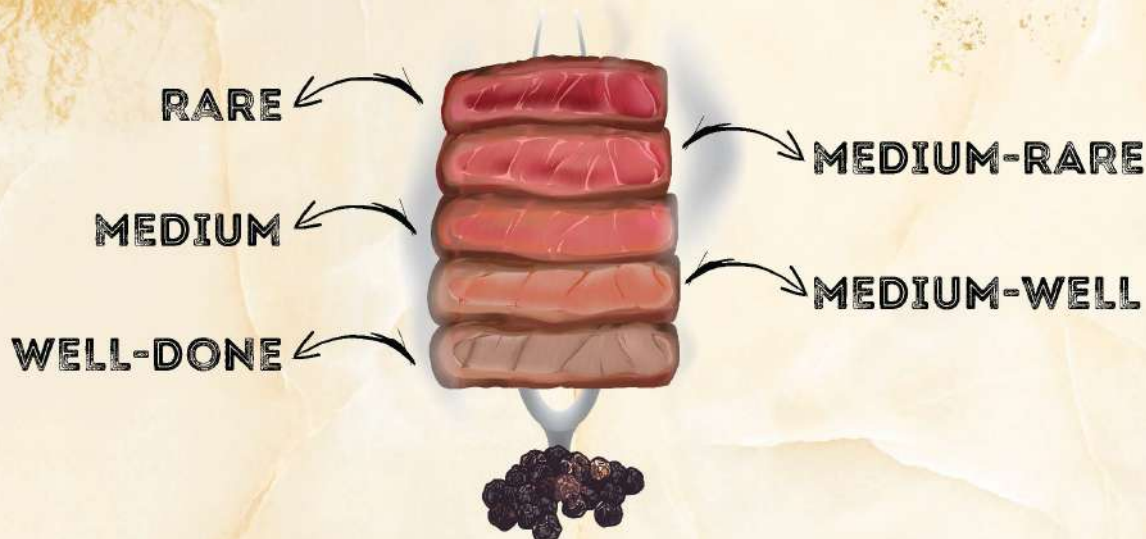
M9

**Argentina
Tenderloin Grain Fed**
460 per 100g



COOKING LEVELS

STEP 2:



STEP 3:

Choose your Sauce:

S1:Red Wine	120
S2:Pink Peppercorn	120
S3:Creamy Grinded Pepper	120
S4:Cream of Mushroom	120
S5:Blue Gorgonzola Cheese	120
S6:Bernaise	120
S7:Homemade Chimichurri	120
S8:Nam Jim Jaew	120
S9:Mint Gel	120

STEP 4:

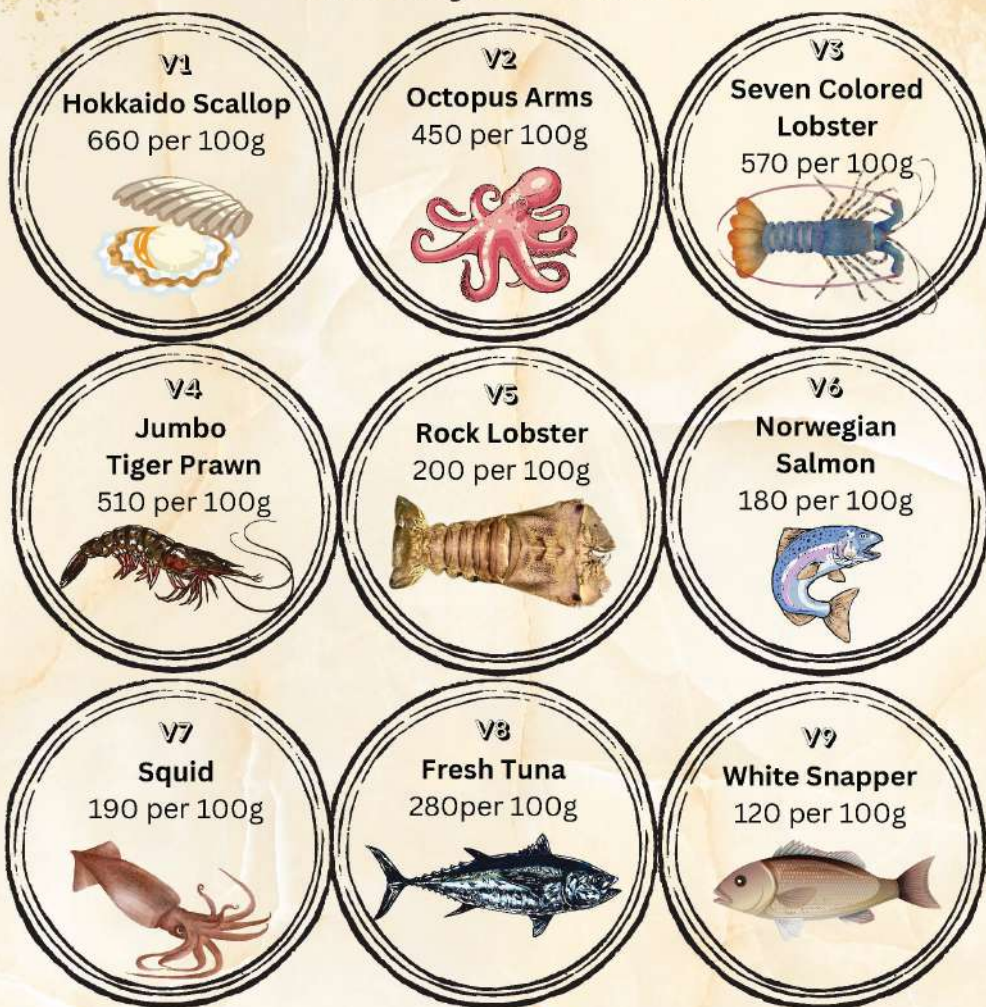
Choose your Side:

S10:Grilled Seasonal Vegetable	150
S11:Sauted Mushrooms	150
S12:Spinach Gratin	250
S13:Cauliflower Gratin	250
S14:Potatoes Gratin	250
S15:Mashed Potatoes	150
S16:Truffle Mashed Potatoes	250
S17:Baked Potatoes	190
S18:French Fries	120
S19:Classic Greek Salad	120

GRILLED SEAFOOD

STEP 1:

Choose your Seafood:



STEP 2:

Choose your Sauce:

F1.Hollandaise	120
F2.Nam Jim Jaew	120
F3.Spicy Seafood	120
F4.Lemon Butter	120
F5.Romesco	120
F6.Chimichurri	120
F7.Bechamel Pink Peppercorn Sauce	120

STEP 3:

Choose your Side:

F8:Grilled Seasonal Vegetable	150
F9:Spinach Gratin	250
F10:Cauliflower Gratin	250
F11.Potatoes Gratin	250
F12:Mashed Potatoes	150
F13:French Fries	120
F14.Classic Greek Salad	120
F15.Steamed Rice	50

7% VAT not included
7% НДС не включен

MEAT & SEAFOOD PLATTER



P1

Surf&Turf Platter

2 Person

Incl. 2 Side and 2 Sauce
AUS Ribeye (300g)
Seabass (1Piece)
Tiger Prawn (2 Piece)
Grilled Squid (200g)

3,800.-



P3

Seafood Platter

2 Person

Incl. 2 Side and 2 Sauce
Seabass (1Piece)
Tiger Prawn (2 Pieces)
Octopus (150g)
Grilled Squid (200g)
Salmon (150g)

3,200.-

P2

Surf&Turf Platter

4 Person

Incl. 3 Side and 3 Sauce
AUS Ribeye (300g)
AUS Striploin MB5+ (300g)
Seabass (1Piece)
Lobster (1Piece)
Grilled Squid (200g)

6,800.-

P4

Seafood Platter

4 Person

Incl. 3 Side and 3 Sauce
Seabass (1Piece)
Tiger Prawn (2 Pieces)
Grilled Squid (1Piece)
Octopus (200g)
Lobster (1Piece)
Salmon (200g)

6,200.-

SET'S

SET 1

Tomahawk

(2Person)

AUS Black Angus
Incl. 2 Side / 2 Sauce
1.2kg / 5,600



SET 2



Striploin

AUS Pure Black Angus (MB5+)
French Fries / Salad / Sauce
300g / 1,790.-

SET 3



Tenderloin

New Zealand
French Fries / Salad / Sauce
300g / 1,450,-

SET 4



Ribeye

New Zealand
French Fries / Salad / Sauce
300g / 1,350,-

7% VAT not included
7% НДС не включен

INTERNATIONAL DISHES

SEAFOOD

36

Pan Grilled Calamari

Baby Squid / White Wine Sauce / Garlic / Parsley / Cherry Tomatoes / Potatoes

390

+

37

Andaman Halibut

Halibut / Lemon / Butter Cream Sauce / Bok Choy / Steamed Rice

490

+

38

Greek Shrimp Saganaki

White Prawn / Tomato Sauce / Feta Cheese / Basil / Bay Leave / Chilli

Olive Oil / Garlic / Lemon

890

+

39

Octopus A La Plancha

Octopus / Lemon / Romesco Sauce / Cherry Tomatoes / Parsley / Potato

890

BEEF

40

Beef Stroganoff

Wagyu ARG Prime Angus / mashed Potato or Fettuccine

690

+

CHICKEN

41

Catalan Chicken

Chicken Leg / Mixed Peppers / Zucchini / Eggplant / Tomato & White Wine Sauce

420

+

42

Half Rotisserie Chicken

Ketchup & Mayo / Green Salad / French Fries

550

LAMB

43

Australian Lamb Shank

Mashed potato / Edamame soy beans / Red Wine Lamb Sauce

890

PORK

44

Wiener Schnitzel

Pork Striploin / French fries / Lemon Juice / Mixed Berries Jam

390

+

45

Roast Pork Knuckle

Pork Jus / Sauerkraut

690

+

EDEN SPECIALTIES

FROM BAVARIA

46

Bavarian Obatzda

Camembert / Caraway Seed / Capsicum / Salt / Pretzel

320

47

Bavarian Nürnberger Sausages

Mustard / Sauerkraut / Bread

390

48

Currywurst

Bockwurst / Curry Sauce / French Fries

420

49

Bavarian Cordon Bleu

Pork Striploin / Ham / Obatzda / French Fries / Lemon Juice / Mixed Berries Jam

450

FROM THAILAND

50

Kao Pad Seafood

Wok-fried Rice / Egg with mixed Seafood

290

51

Thai Tapas

Chicken Satay / Vegetable Spring Roll / Shrimp Cake

290

52

Wagyu Krapow Neua

Stir-fried Wagyu topside Beef, hot Basil, Chili in Oyster Sauce

390

53

King Prawns Pomelo Salad

Tiger Prawns mixed with spicy Thai Pomelo Salad

450

54

Chef's Signature Massaman

Curry braised Wagyu Beef, slow-cooked in Coconut Curry with Potatoes

590

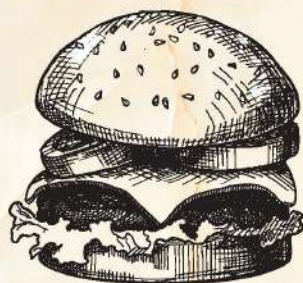
55

Pla Tod Sam Rod

Whole fried Sea Bass with sweet Chili Sauce, Capsicum, Onion, Carrot

650

EDEN SELECTED BURGER



56

Crispy Chicken Burger

Chicken Breast / Cheddar / Pickles / Coleslaw / Tomatoes
Burger Sauce / Brioch Bun / French Fries

57



The Garden Burger

Protein Steak / Lettuce / Dried Tomatoes / Red Onion / Jalapeños
Cheddar / Burger Sauce / Brioch Bun / French Fries

58



Eden Beef Burger

Beef Patty / Lettuce / Pickles / Onions / Tomato Cheddar / Burger
Sauce / Brioche Bun / French Fries

DESSERT

59



Fruits of Thailand

Selection of local cut Fruits

A: 2 Person: 190

B: 4 Person: 360

60

Chocolate Fudge Brownie Sundae

Chocolate Ice Cream served with Chantilly Cream, Brownie & Toffee Sauce

260

61

Vanilla Crème Brulée

Brown Sugar / Egg / Madagascar Vanilla Beans

280

62



Banana Split Sundae

Chocolate Ice Cream / Vanilla Ice Cream / Strawberry Ice Cream

Caramelized Banana / Cream

290

63

Wildberry Parfait

Smooth half set Frozen Dessert

Berries and Cream

320

64



Manaw Cheesecake

Lemon and Lime Cheesecake

350

65

Champagne Zabaglione

Served With Fresh Strawberries and Mint

450

66

Pastry Chef's Selection

Dessert Platter Selection for Share

2 Person: 500

4 Person: 900

ICE CREAM

90 per Scoop

E1: Madagascar Vanilla

E2: Oreo Cookies

E3: Salted Caramel

E4: Senga Strawberry

E5: Dark Belgian Chocolate

SORBETS

90 per Scoop

E6: Namdokmai Mango

E7: Young Coconut

7% VAT not included
7% НДС не включен



: Recommendation

KIDS MENU



67

Mini Wagyu Burger

Wagyu Beef Sliders, mixed Iceberg Salad, Tomato, Mayonnaise served with French Fries

280

68

Kids Wagyu Bolognese

Fun-sized Bolognese with mini Penne

190

69

Mac n' Cheese

Macaroni and Cheddar Cheese

A:

B:

with Paris Ham

without Paris Ham

190

150

70

Fish Fingers n' Fries

Deep fried Snapper in Bread & Butter Crust, served with hand cut French Fries

190

71

Nuggets n' Fries

Homemade Chicken Nuggets & hand cut French Fries

190

72

Kids Pomodoro

Tomatoes, Garlic, Olive Oil with mini Penne

190

73

French Fries

120

