

# The Cape

## RESTAURANT

### Breakfast

(available from 7.30am-11am)

#### Pastries.

(allow 20 minutes)

Croissant	80 baht
Pain au chocolat	80 baht
Pain aux raisins	80 baht

#### Toast and homemade jams.

(Gluten free bread available on request)

Choose three slices from the following:

Sliced wheat or white bread	120 baht
Coconut bread	120 baht
Banana and walnut	120 baht
Classic white stone bake	120 baht

#### Fry ups.

<b>Full English breaky</b>	<b>280 baht</b>
Organic sausage, back bacon, grilled tomato, mushrooms, sautéed potato, baked beans and toast. 2 eggs any style (add black pudding 60 baht)	
<b>Full Monty</b>	<b>270 baht</b>
Grilled tomato, mushroom, wilted spinach with pumpkin seeds, bubble and squeak cake. Grilled halloumi, beans and 2 eggs any style	

## Organic scrambled eggs on toast.

Choose from:

<b>Plain</b>	140 baht
<b>Smoked salmon, roasted tomato</b>	260 baht
<b>Pancetta and sautéed mushroom</b>	260 baht
<b>Columbian eggs – avocado, chorizo, tomato salsa</b>	280 baht

## Mains

<b>Black rice quinoa and miso porridge</b>	160 baht
Banana, mango compote, coconut milk, sesame & pumpkin seeds	
<b>Coconut and walnut granola</b>	180 baht
Yogurt, lychee honey and fresh fruit	
<b>American stacked pancakes</b>	260 baht
Tamarind banana, dark chocolate, salted caramel, orange butter	
<b>French toast</b>	240 baht
Bacon maple syrup	
<b>Eggs Benedict</b>	260 baht
Bacon, poached eggs on grilled bread with Hollandaise	
<b>Eggs Florentine</b>	240 baht
Poached eggs, grilled bread, wild mushrooms, wilted spinach, Hollandaise	
<b>Eggs Royal</b>	280 baht
Smoked salmon, poached eggs, grilled bread, Hollandaise	
<b>Smoked salmon</b>	280 baht
Potato pancakes, shallots, chopped capers, gherkin, hardboiled egg and a side of Hollandaise	
<b>Breakfast frittata omelet</b>	260 baht
Smoked cheddar, mushroom, tomato, rocket and parmesan	
<b>Tropical fruit salad</b>	180 baht
With seeds, frozen yogurt and mango sauce	

## Sides.

<b>Pork sausage – 2 pieces</b>	140 baht
<b>Back bacon – 2 pieces</b>	100 baht
<b>2 eggs any style</b>	90 baht
<b>Sautéed potatoes</b>	80 baht
<b>Sautéed mushrooms</b>	70 baht
<b>Grilled tomatoes</b>	60 baht
<b>Parma ham and melon</b>	180 baht
<b>Homemade yogurt</b>	100 baht
<b>Black Pudding</b>	100 baht

# Drinks

## Sparkling.

### **Prosecco 7 Cascine Brut**

By the glass 200 baht

By the bottle 990 baht

**Mimosa** – Prosecco, fresh orange juice 220 baht

**VP kiss** – Prosecco, crème de Cassis and Cherry 220 baht

### **Delamotte brut**

By the glass 440 baht

By the bottle 2 650 baht

## Champagne by the bottle.

**Laurent Perrier** 3 300 baht

**Moet & Chandon** 4 200 baht

**VeuveCliquot** 4 400 baht

**Taittinger** 5 200 baht

**2004 Vintag Dom Perignon** 12 000 baht

## Mary's.

**Bloody Mary** 180 baht

Stollynicha vodka , tabasco, celery salt , lea, Perrins and horseradish

**Asian Bloody Mary** 180 baht

Absolut citron vodka, wasabi, soy, ginger, chilli and kaffir lime

**Virgin Bloody Mary** 120 baht

Alcohol free

## Juice, boost, coffee and tea.

**Juice** 120 baht

Fresh orange / pineapple / watermelon

Fresh young coconut

Lettuce, grape & ginger

Carrot, chili & pineapple

Beetroot, carrot, orange & ginger

**Boost** 160 baht

Strawberry & rose lassi

Mandarin & lychee frappe

Mango, coconut & lime smoothie

Cucumber, lemon & mint smoothie

Orange, mango & strawberry smoothie

### Tea by RONNEFELDT

Cup Tea	80 baht
Pot Tea	140 baht
<u>Flavors:</u> Jasmine, Darjeeling (black tea), Red Berries, Caramel Peach, Rooibos Vanilla, Green Tea	

### House Teas

Ginger	60 baht
Hot Lemongrass	80 baht
Chilled Lemongrass	80 baht

### Coffee

Americano	80 baht
Espresso	80 baht
Double Espresso	120 baht
Café Latte	120 baht
Cappuccino	120 baht
Café Mocha	120 baht
Iced Coffee	120 baht



# All Day

(available from 11.30am-10pm)

## Lounge Bites.

<b>Shrimp crackers and peanut sauce</b>	<b>70 baht</b>
<b>Olives, grilled breads, olive oil and balsamic</b>	<b>120 baht</b>
<b>Grilled flatbreads – with hummus, tzatziki, baba ganoush and tomato chutney</b>	<b>160 baht</b>
<b>Smoked salmon – with sour cream, potato blinis, herb salad</b>	<b>250 baht</b>
<b>Salt and three pepper squid – with Siracha mayo</b>	<b>160 baht</b>
<b>Tuna tartare tacos – with salsa and guacamole</b>	<b>220 baht</b>
<b>Chicken liver pate – with spiced apple chutney toasted bread</b>	<b>250 baht</b>
<b>Chicken satay peanut sauce</b>	<b>140 baht</b>
<b>Vietnamese fresh shrimp &amp; mango spring rolls – with dipping sauce</b>	<b>150 baht</b>
<b>Vietnamese fresh BBQ pork spring rolls – with dipping sauce</b>	<b>130 baht</b>
<b>Beer battered shrimp – with tartare sauce</b>	<b>220 baht</b>
<b>Fried shrimp spring rolls – with ginger dipping sauce</b>	<b>120 baht</b>
<b>Thai style Buffalo winglets – with ranch dressing</b>	<b>180 baht</b>
<b>Bowl of BBQ spare ribs</b>	<b>240 baht</b>
<b>Kung Kra Beung – fried rice paper triangles filled with shrimp and veggies</b>	<b>100 baht</b>

## Sandwiches.

<b>Buffalo mozzarella Parma ham panini - Roasted Mediterranean veg and pesto</b>	<b>260 baht</b>
<b>Grilled Steak – caramelized onion, mustard mayo, mixed leaves and tomato</b>	<b>320 baht</b>
<b>View Point club sandwich – grilled chicken, back bacon, lettuce and tomato, egg and mayo</b>	<b>260 baht</b>
<b>Smoked salmon – cream cheese, salad, cucumber, lemon and cracked pepper</b>	<b>300 baht</b>
<b>Grilled triple cheese and wild mushroom panini - Smoked cheddar, mozzarella, gouda, parmesan, béchamel glaze and a fried egg on top</b>	<b>260 baht</b>
<b>Hot goat cheese panini – ratatouille, pesto</b>	<b>260 baht</b>
<b>B.L.A.T. sandwich – bacon, avocado, tomato, lettuce and aioli</b>	<b>240 baht</b>
<b>View Point burger the works - 150 gram Charlias beef burger, gouda cheese, bacon, caramelized onions, salad, tomato, pickles and mayo</b>	<b>300 baht</b>
<b>Cumberland sausage – caramelized onion, mustard mayo, tomato, lettuce and pickles</b>	<b>260 baht</b>
<b>Tuna mayo – tomato, cucumber, shallot, lemon mayo and gherkins</b>	<b>220 baht</b>
<b>Falafel wrap – Israeli salad, tzatziki, pickles and tahini</b>	<b>240 baht</b>

# Western Lunch

(available from 12pm-3pm)

## Mains.

<b>Classic fish and chips</b>	280 baht
Butterfish in beer batter, pea puree and hand cut chips	
<b>Grilled catch of the day</b> (please ask your waiter)	370 baht
Garlic butter, grilled king shrimp, chips and house salad	
<b>Seven spice Seared tuna steak</b>	460 baht
Ratatouille, Puy lentils, sauce vierge, aged balsamic and pesto	
<b>Butter roasted chicken</b>	300 baht
Pancetta, Sweet pea, wild mushrooms, potato gnocchi and shallots	
<b>Pumpkin Gnocchi</b>	280 baht
Buffalo mozzarella, dried tomato and parmesan	
<b>Goat cheese, beetroot and candied walnut salad</b>	290 baht
Mixed leaves, cucumber, tomato, carrot, croutons and balsamic dressing	
<b>Pea mascarpone and wild mushroom risotto</b> – sauce vierge and peashoots	280 baht
<b>View Point Salad</b> – mixed leaves, Asian herbs, boiled egg, fried shrimp, peanuts	300 baht
Crispy noodle and sweet Vietnamese dressing	
<b>Papaya, cashew nut, falafel salad</b> – mixed leaves, coriander, cucumber, tomato, daikon radish, dill, carrot, chickpea hummus and yoghurt dressing	260 baht
<b>Grilled Asian beef salad</b> – marinated local beef, Asian herbs, cucumber, ground rice, peanuts and spicy lime dressing	270 baht
<b>Garlic wild mushrooms on toast</b> – soft boiled eggs and peashoots	240 baht
<b>Chicken pancetta and wild mushroom macaroni</b>	250 baht

## Desserts.

<b>Baked white chocolate Alaska</b> – white chocolate ice cream, sponge, Italian meringue, poached rum and vanilla pineapple	210 baht
<b>Pressed dark chocolate fondant</b> - 68% cocoa Barry with raspberry sorbet	240 baht
<b>Passion fruit and white chocolate cheese cake</b> - mango sorbet	230 baht
<b>Kluai tho</b> - banana tempura fritters with salted caramel, pea flower ice cream, peanut brittle and dark chocolate sauce.	180 baht
<b>View Point mango rice</b> – chilled vanilla rice Pudding, mango compote, coconut ice cream, crushed meringue, fresh mango	200 baht
<b>Selection of homemade ice creams sorbets</b>	70 baht
Mango sorbet, raspberry sorbet, vanilla, white chocolate, coconut, pea flower, passion fruit and dark chocolate (price per scoop)	
<b>Cheese plate</b> – selection of Artisan cheeses, oatcakes, chutney, grilled bread, apple and grapes	280 baht

# Western dinner

(available from 6pm-10pm)

## Mains.

<b>Roasted butterfish</b>	440 baht
Ragout of tomato, shrimp, chorizo, asparagus, scallions and beurre blanc	
<b>Seven spice Seared tuna steak</b>	460 baht
Ratatouille, Puy lentils, sauce vierge, aged balsamic and pesto	
<b>Butter roasted chicken</b>	300 baht
Pancetta, Sweet pea, wild mushrooms, potato gnocchi and shallots, confit garlic	
<b>Glazed roasted duckling</b>	380 baht
Sweet potato and scallion mash, bok choy roasted root veg, confit leg spring roll, onion marmalade	
<b>Pumpkin Gnocchi</b>	280 baht
Buffalo mozzarella, dried tomato and parmesan	
<b>Chumpon pork</b>	300 baht
Twice cooked honey glazed belly, mash potato, braised red cabbage and apple sauce	
<b>Goat cheese, beetroot and candied walnut salad</b>	290 baht
Mixed leaves, cucumber, tomato, carrot, croutons and white balsamic dressing	
<b>Black Angus steak – 250 gram</b>	750 baht
With fat chips, roasted tomatoes, sauté mushroom, red wine jus and Hollandaise sauce	
<b>Pea mascarpone and wild mushroom risotto – sauce vierge and peashoots</b>	280 baht
<b>View Point Salad</b>	300 baht
Mixed leaves, Asian herbs, boiled egg, fried shrimp, peanuts, crispy noodle and sweet Vietnamese dressing	

## Desserts.

<b>Baked white chocolate Alaska</b> – white chocolate ice cream, sponge, Italian meringue, poached rum and vanilla pineapple	210 baht
<b>Pressed dark chocolate fondant</b> - 68% cocoa Barry with raspberry sorbet	240 baht
<b>Passion fruit and white chocolate cheese cake</b> - mango sorbet	230 baht
<b>Kluai tho</b> - banana tempura fritters with salted caramel, pea flower ice cream, peanut brittle and dark chocolate sauce.	170 baht
<b>View Point mango rice</b> – chilled vanilla rice Pudding, mango compote, coconut ice cream, crushed meringue, fresh mango	200 baht
<b>Selection of homemade ice creams sorbets</b>	70 baht
Mango sorbet, raspberry sorbet, vanilla, white chocolate, coconut, pea flower, passion fruit and dark chocolate (price per scoop)	
<b>Cheese plate</b> – selection of Artisan cheeses, oatcakes, chutney, grilled bread, apple and grapes	280 baht

# Thai

(available from 11.30am-10pm)

## Mains.

(For Thai dishes served with steamed rice: Please feel free to order complimentary additional rice portions if required)

<b>Fried Shrimps Tamarind Sauce</b>	<b>360 baht</b>
With seared vegetables, dried chilies, crispy glass noodles	
<b>Gaeng Phed Ped Yang</b>	<b>380 baht</b>
Roasted duck, pineapple, grapes, cherry tomatoes, red coconut milk curry and steamed rice	
<b>Tom Kha Gai</b>	<b>280 baht</b>
Chicken, coconut milk, lemon juice, mushroom, fresh lemongrass, galangal, basil, cilantro and steamed rice	
<b>Pad Thai Khung</b>	<b>380 baht</b>
Stir-fried Thai noodles, organic eggs, bean sprouts, shrimps and peanuts	
<b>Kra Prao Kai Khidaw</b>	<b>220 baht</b>
Basil leaves, chilies, garlic, oyster sauce, fried egg and steamed rice	
<b>Pad Khee Mao Tala</b>	<b>350 baht</b>
Green chili pepper, mussels, squid, salmon, prawns, carrots, green beans and basil leaves	
<b>Pad Med Mamoung</b>	<b>280 baht</b>
Stir-fried chicken, cashew nuts, spring onions, red chilli peppers and steamed rice	
<b>Kao Pad Khung</b>	<b>380 baht</b>
Fried baby vegetables and jumbo prawns	
<b>Tris di Thai curry</b>	<b>380 baht</b>
Beef Penang, pork green and chicken red curry	





# Room service

(available from 11.30am-9.30pm)

## Lounge Bites.

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|--|----------|
| 1. Shrimp crackers and peanut sauce  | 70 baht  |
| 2. Olives, grilled breads, olive oil and balsamic                              | 120 baht |
| 3. Grilled flatbreads – with hummus, tzatziki, baba ganoush and tomato chutney | 160 baht |
| 4. Smoked salmon – with sour cream, potato blinis, herb salad                  | 250 baht |
| 5. Salt and three pepper squid – with Siracha mayo                             | 160 baht |
| 6. Tuna tartare tacos – with salsa and guacamole                               | 220 baht |
| 7. Chicken liver pate – with spiced apple chutney toasted bread                | 250 baht |
| 8. Chicken satay peanut sauce  | 140 baht |
| 9. Vietnamese Fresh shrimp & mango spring rolls – with dipping sauce           | 150 baht |
| 10. Vietnamese fresh BBQ pork spring rolls - with dipping sauce                | 130 baht |
| 11. Thai style Buffalo winglets – with ranch dressing                          | 180 baht |
| 12. Bowl of BBQ spare ribs   | 240 baht |
| 13. Fried shrimp spring rolls – with ginger dipping sauce                      | 120 baht |
| 14. Kung Kra Beung – fried rice paper triangles filled with shrimp and veggies | 100 baht |

## Sandwiches.

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|---|-----------|
| 15. Buffalo mozzarella Parma ham – roasted Mediterranean veg and pesto mayo   | 260 baht  |
| 16. Grilled Steak – caramelized onion, mustard mayo, mixed leaves and tomato  | 320 baht  |
| 17. View Point club sandwich – grilled chicken, back bacon, lettuce, tomato, egg and mayo   | 260 baht  |
| 18. Smoked salmon – cream cheese, salad, cucumber, lemon and cracked pepper   | 300 baht  |
| 19. Grilled triple cheese and wild mushroom - smoked cheddar, mozzarella, gouda, parmesan, béchamel glaze and a fried egg on top          | 260 baht, |
| 20. Hot goats cheese – ratatouille, pesto and salad   | 260 baht  |
| 21. Tuna mayo – tomato, cucumber, shallot, lemon mayo and gherkins  | 220 baht  |
| 22. B.L.A.T. sandwich – bacon, avocado, tomato, lettuce and aioli   | 240 baht  |
| 23. View Point burger the works - 150 gram Charlias beef burger, gouda cheese, bacon, caramelized onions, salad, tomato, pickles and mayo | 300 baht  |
| 24. Cumberland sausage – caramelized onion, mustard mayo, tomato, lettuce and pickles   | 260 baht  |
| 25. Falafel wrap – Israeli salad, tzatziki, pickles and tahini  | 240 baht  |

## Western.

- 26. Goats cheese, beetroot and candied walnut salad** 290 baht  
Mixed leaves, cucumber, tomato, carrot, croutons and white balsamic dressing
- 27. View Point Salad** – mixed leaves, Asian herbs, boiled egg, fried shrimp and sweet Vietnamese dressing 300 baht
- 28. Papaya, cashew nut, falafel salad** – mixed leaves, coriander, cucumber, tomato, daikon radish, dill, carrot, chickpea hummus and yoghurt dressing 260 baht
- 29. Grilled Asian beef salad** – marinated local beef, Asian herbs, cucumber, ground rice, peanuts and spicy lime dressing 270 baht

## Thai.

- 30. Fried Shrimps Tamarind Sauce** 360 baht  
With seared vegetables, dried chilies, crispy glass noodles
- 31. Tom Kha Gai** 280 baht  
Chicken, coconut milk, lemon juice, mushroom, fresh lemongrass, galangal, basil, cilantro and steamed rice
- 32. Pad Thai Khung** 380 baht  
Stir-fried Thai noodles, organic eggs, bean sprouts, shrimps and peanuts
- 33. Kra Prao Kai Khidaw** 220 baht  
Basil leaves, chilies, garlic, oyster sauce, fried egg and steamed rice
- 34. Pad Med Mamoung** 280 baht  
Stir-fried chicken, cashew nuts, spring onions, red chilli peppers and steamed rice
- 35. Kao Pad Khung** 380 baht  
Fried baby vegetables and jumbo prawns
- 36. Tris di Thai curry** 380 baht  
Beef Penang, pork green and chicken red curry

## Desserts.

- 37. Pressed dark chocolate fondant** - 68% cocoa Barry with raspberry sorbet 240 baht
- 38. Passion fruit and white chocolate cheese cake** - mango sorbet 230 baht
- 39. Kluai tho** - banana tempura fritters with salted caramel, pea flower ice cream, peanut brittle and dark chocolate sauce 180 baht
- 40. View Point mango rice** 200 baht
- 41. View Point mango rice** – chilled vanilla rice Pudding, mango compote, coconut ice cream, crushed meringue, fresh mango 200 baht
- 42. Cheese plate** – selection of Artisan cheeses, oatcakes, chutney, grilled bread, apple and grapes 280 baht

# Children's Menu

(available from 11.30am-10pm)

12 years and under

This children's menu has been especially designed by  
Koh Tao Play School kids.

## Mains.

<b>Mini Cheese and tomato pizza</b>	<b>100 baht</b>
Create your own pizza choose from the following: bacon, ham, cheese, salami, pineapple, onions, peppers, sweetcorn or extra cheese	
<b>Mac'n'cheese with ham and sausage</b>	<b>150 baht</b>
Mini Cheese burgers and fries, baked beans	
<b>Egg fried rice with bacon and pineapple, breaded chicken strips</b>	<b>120 baht</b>
With BBQ ketchup	
<b>Mini fish and chips with peas and bacon</b>	<b>130 baht</b>

## Desserts.

<b>Ice cream float - choice of lemonade, coke or fanta, with banana toffee crumble</b>	<b>90 baht</b>
<b>Toffee and chocolate Ice cream sundae with sprinkles</b>	<b>80 baht</b>
<b>Rolled Chocolate cake with ice-cream in the middle</b>	<b>100 baht</b>

