

SIGNATURE DISHES

at U Pattaya

• Available at Papillon Restaurant 11.00 am. – 11.00 pm. •



“A perfect meal for a balmy summer night, comprising succulent local crab complemented with a garden salad of the finest ingredients, spiced with fresh guacamole, Dijon mustard and mango salsa.”



THB 290 ++



CRAB MEAT SALAD

BANG SARAY FISH AND CHIPS



THB 340 ++

“A local take on the traditional dinner, taking the ocean-fresh sea bass and dipping it in a homemade batter before deep frying immediately, thereby capturing the enticing flavours of the sea. Complemented by traditionally fried golden-brown chips. Served with tartare sauce.”



“A fusion between East and West, taking succulent local crab and applying a (just right) spicy curry sauce and serving it with perfectly cooked ‘al dente’ spaghetti. A wonderful blend of cuisines.”



THB 420 ++



RED CURRY CRAB MEAT SPAGHETTI

YAM PLA DUK FU



THB 290 ++

“Crispy catfish cooked in a traditional batter and served with a sweet and spicy green mango sauce. Perfection on a plate.”



“A healthy choice; glass noodles (vermicelli) fried with crab meat and served in a traditional style.”



THB 360 ++



WOON SEN PHAD NUEA POOH

BANG SARAY SEAFOOD PLATTER



THB 1,590 ++

“A fine selection of local seafood comprising rock lobster, sea bass, prawns, squid, green mussels and scallops, served with a spicy sauce and side dish of garlic fried rice. A great meal for the discerning seafood gourmet.”



“Bread lightly toasted over a grill, and then topped with the ice-cream of your choice and complemented with a honey sauce for you to add as you wish.”



THB 220 ++



HONEY TOAST

CHOCOLATE LAVA CAKE



THB 290 ++

“A perennial favourite, chocolate lava cake is molten bliss. Dark chocolate flowing from a sponge cake that has been cooked to perfection. This wonderful Papillon dessert has to be tasted to be believed.”

