



EDEN BY THE LAKE

THE FINEST METROPOLITAN RESTAURANT & LOUNGE
IN BOAT AVENUE, PHUKET

THIS IS EDEN

All of our products have been carefully curated with love and passion for our guests. Our products is all fresh daily and subject to availability so each visit to Eden By The Lake 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 filet mignon, porterhouse, top sirloin, striploin, ribeye, top round, or flat iron steak. Even Lamb Chops and 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

**PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND
7% VAT**



SOUPS



= Recommendation

1

Tom Kha Gai

Creamy Coconut Soup with Chicken
Galangal, Lemongrass & Kaffir Lime Leaves

350++



2



Tomato Cream Soup

Cherry Tomato / Crouton / Basil / Fresh Cream

290++



3



Fresh Vegetable Soup

Chef's Selected Vegetables / Cream

290++



4



Tom Yum Seafood

Chef's Selected Seafood, Lemongrass & Galangal
in a Traditional Hot & Sour Creamy Soup

450++



5



Porcini Mushroom Soup

Creamy Porcini & French Butter Soup

390++



6

Eden Fish Soup

Fish Meat / Carrot / Celery / Fish Stock

290++

STARTERS



= Recommendation

7

Fine De Claire N°3 Oysters

Fine De Claire Oysters are perfect for those wanting light refreshing & balancing flavors

A: 3 pcs | 375++ **B:** 6pcs | 750++ **C:** 12pcs | 1350++

8

Andaman Sea Bass Ceviche

Andaman Sea Bass Cured in Lemon / Shallots / Mango / Potatoes

490++

9



Octopus Carpaccio

Octopus / Cherry Tomato / Mango Puree / Bell Pepper
Pomegranate / Parmesan / Capers / Rose Pepper

690++

10

Eden Salmon Tartare

Smoked & Chilled Salmon / Chef's Dressing / Dill / Shallots
Cucumber / Beetroot / Lumpfish Caviar

690++

11

Gambas Pil Pil

Prawns / Olive Oil / Garlic / Parsley / Paprika / Chili / Croutons

550++

12

Beef Carpaccio

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

690++

13



Chef's Signature Beef Tartare Trio

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

790++

14

Smoked Tasmanian Salmon a la Tsar

Smoked Salmon / Horseradish Sauce / Capers / Green Oil / Dill

790++

15

Pan Fried Foie Gras

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

990++

16



Terrine Foie Gras from Périgord

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

990++

SALADS



= Recommendation

17



Tropical Salad

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

360++

18



Greek Watermelon Salad

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

360++

19



Classic Greek Salad

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

450++

20

Classic Caesar Salad with Chicken

Grilled Chicken / Romaine Lettuce / Classic Caesar Dressing
Quail Egg / Parmesan Cheese

480++

21

Chef's Eden Special

Tuna / Octopus / Green Salad / Yuzu Dressing

560++

22



Grilled Goat Cheese on a bed of Arugula

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

560++

23



Burrata "Mille Stelle" Salad

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

590++

COLD CUTS & CHEESES SELECTION

24

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

27

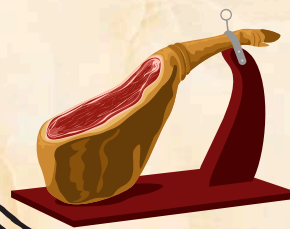
Large
Gourmet Board
4 Person Starter
or
2 Person Main
Exclusive selection of
Cold Cuts & Cheese
with Cracker, Fruits
and Jam
2,250++

25

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

28

Spain Jamon
100% Iberico
Pata Negra
210++ thb per 10g



26

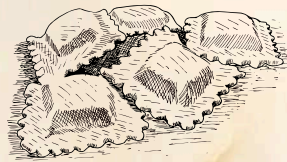
Small Gourmet
Board
2 Person Starter
or
1 Person Main Dish
Exclusive selection of
Cold Cuts & Cheese with
Cracker, Fruits and Jam
1,190++

29

Bread Basket
120++ thb



EDEN'S FRESH PASTA



Spaghetti Gluten Free Available

Choose your pasta : Spaghetti, Fettuccine, Tagliatelle or Penne

30

 **Aglio Olio**

Olive Oil / Garlic / Chili / Cherry Tomato / Parsley / Parmesan

390++



31


Classic Carbonara

Tagliatelle / Egg Yolk / Cream / Roasted Pancetta / Parmesan

390++



32


 **Wagyu Bolognese**

Beef / Basil / Onion / Tomato / Carrots / Celery / Leek / Parmesan

490++



33

 **Ravioli Spinaci Gorgonzola**

Ricotta Stuffed Spinach Ravioli / Gorgonzola Sauce / Parmesan

490++



34

Marinara Arrabbiata

Fresh Seafood & Fish Catch of the Day / Tomato Sauce / Parsley

490++



35


  **Chef's Ravioli di Truffle**

Black Ink Ravioli Stuffed Truffle Mousse / Truffle Sauce / Parmesan

690++



36

 **Aglio Olio Lobster**

Pasta / Lobster / Lobster Bisque Sauce / Garlic / Parsley

1.790++



37

Wagyu Lasagna al Forno

Beef Lasagna / Parmesan Cheese

950++




38

Pesto Linguine with Scallops

Linguine / Hokkaido Scallop / Pesto / Fresh Basil

590++

 = Recommendation



MEATS

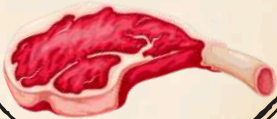


STEP 1

Choose your Meat

M1

**Australian
Black Angus 120 Day
Grain Fed Tomahawk**
380++ thb per 100g



M3

**Australian
Pure Black Angus
120 Day Grain Fed
Ribeye MB 5+**
640++ thb per 100g



M2

**Australian T-Bone
Gold Angus**
350++ thb per 100g



M4

**New Zealand
Ribeye**
310++ thb per 100g



M5

**New Zealand
Tenderloin**
460++ thb per 100g



M6

**Australian
Lamb Chops**
410++ thb per 100g



M7

**AUS Black Angus
Grain Fed 120 Days
Tenderloin**
440++ thb per 100g



M8

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



M9

**Argentina
Tenderloin Grain Fed**
480++ thb per 100g



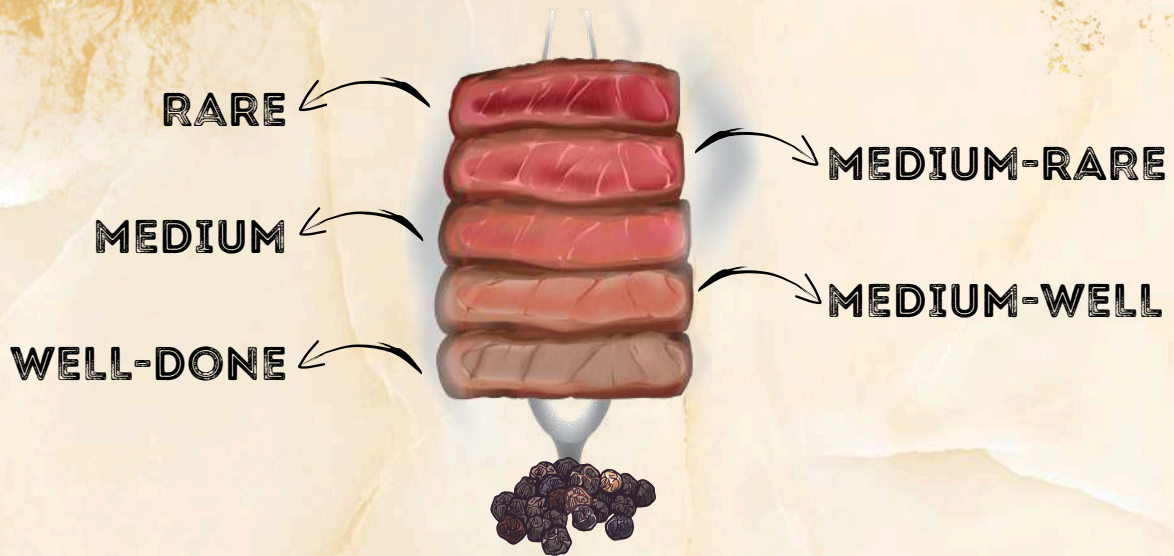
M10

**Chilled Carrara
Wagyu Ribeye MB6/7**
690++ thb 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:

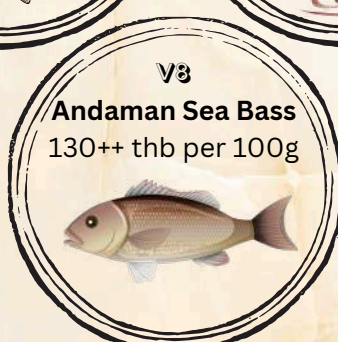
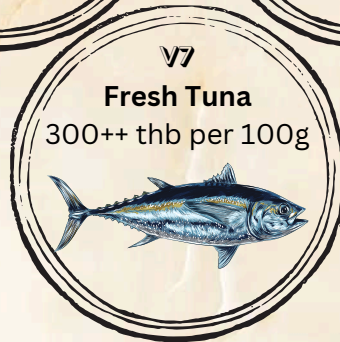
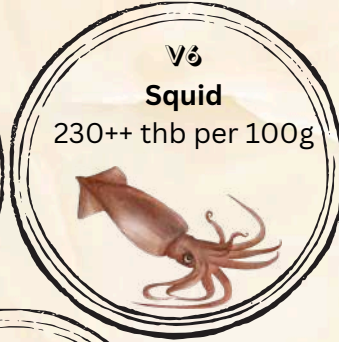
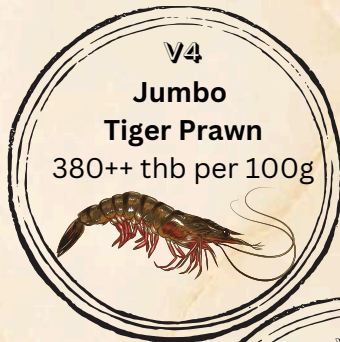
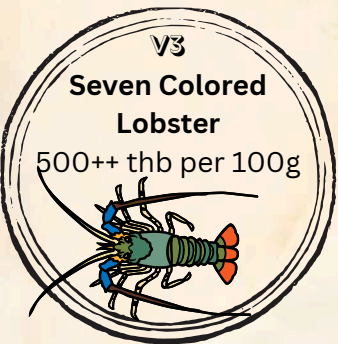
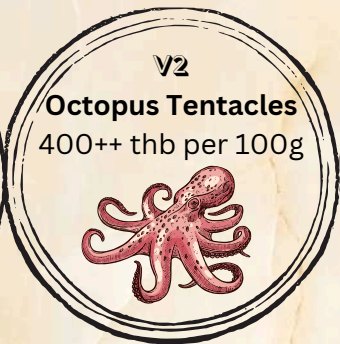
Choose your Side:

S10: Grilled Seasonal Vegetable	150++
S11: Sautéed Mushrooms	250++
S12: Sautéed Garlic Spinach	250++
S13: Cauliflower Gratin	250++
S14: Potatoes Gratin	250++
S15: Mashed Potatoes	150++
S16: Truffle Mashed Potatoes	250++
S17: Baked Potatoes	150++
S18: Shoestring French Fries	120++
S19: Classic Greek Salad	150++
S20: Kenya Green Beans	250++
S21: Brussels Sprout	250++
S22: Extra Bread	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: Sautéed Garlic Spinach	250++
F10: Cauliflower Gratin	250++
F11: Potatoes Gratin	250++
F12: Mashed Potatoes	150++
F13: Shoestring French Fries	120++
F14: Classic Greek Salad	150++
F15: Steamed Rice	50++
F16: Kenya Green Beans	250++
F17: Brussels Sprout	250++
F18: Bread Plate	120++

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

(2 Person)

AUS Black Angus
Incl. 2 Side / 2 Sauce
1.2kg / 4,990++



SET 2



Striploin

AUS Pure Black Angus (MB5+)
French Fries / Salad / Sauce
250g / 1,550++

SET 3



Tenderloin

New Zealand
French Fries / Salad / Sauce
250g / 1,350++

SET 4



Ribeye

New Zealand
French Fries / Salad / Sauce
300g / 1,150++

INTERNATIONAL DISHES

SEAFOOD

39

Pan Grilled Calamari

Baby Squid / White Wine Sauce / Garlic / Parsley / Cherry Tomatoes / Potatoes
390++

40

Andaman Halibut

Halibut / Lemon / Butter Cream Sauce / Bok Choy / Steamed Rice
490++

41

Greek Shrimp Saganaki

White Prawn / Tomato Sauce / Feta Cheese / Basil / Bay Leaf / Chilli
Olive Oil / Garlic / Lemon
890++

42



Octopus A La Plancha

Octopus / Lemon / Romesco Sauce / Cherry Tomatoes / Parsley / Potatoes
960++

43

Salmon on Skin (Salmon Steak)

Salmon fillet / Lemon / Broccoli / Cauliflower / Carrot / Bechamel Pink Pepper
690++

BEEF

44

Wagyu Beef Stroganoff

Wagyu ARG Prime Angus / Mashed Potatoes or Fettuccine
750++

CHICKEN

45



Catalan Chicken

Chicken Leg / Bell Peppers / Zucchini / Eggplant / Tomato & White Wine Sauce
450++

46



Half Rotisserie Chicken

Ketchup & Mayonnaise / Green Salad / French Fries
550++

LAMB

47

Australian Lamb Shank

Mashed Potatoes / Edamame Beans / Red Wine Lamb Sauce
960++

PORK

48

Wiener Schnitzel

Pork Striploin / French Fries / Lemon Juice / Mixed Berries Jam
450++

EDEN SPECIALTIES

FROM BAVARIA

49

Bavarian Nürnberger Sausages

Mustard / Sauerkraut / Bread

450++



50

Currywurst

Bockwurst / Curry Sauce / French Fries

450++



51

Bavarian Cordon Bleu

Pork Striploin / Ham / Obatzda / French Fries / Lemon Juice

Mixed Berries Jam

480++

FROM THAILAND

52

Thai Vegetable Spring Rolls

Vegetable Spring Rolls

250++



53

Thai Larb Gai Spring Rolls

Minced Chicken Spicy Salad

350++



54

Yum Woon Sen Seafood

Spicy Seafood Salad with Glass Noodles

390++



55

Yum Nua

Grilled Beef Spicy Salad

790++



56

Som Tam Thai

Papaya Salad Thai Style

150++



57

King Prawns Pomelo Salad

Tiger Prawns Mixed with Spicy Thai Pomelo Salad

550++



58

Khao Pad Sapparod Gai

Pineapple Fried Rice with Chicken

320++



= Recommendation

EDEN SPECIALTIES

FROM THAILAND

59

Kao ob Sapparod Goong
Pineapple Fried Rice with Shrimp
390++



60

Pad Prieu Wan Gai
Stir-fried Chicken with Sweet and Sour Sauce
290++



61

Pad Prieu Wan Pla
Stir-fried Barramundi with Sweet and Sour Sauce
690++



62

Gaeng Keow Wan Nua
Green Curry with Beef
590++



63

Gaeng Keow Wan Gai
Green Curry with Chicken
390++



64

Gai Pad Med Mamuang
Stir-fried Chicken with Cashew Nut
390++



65

 **Wagyu Kra Pao Nua**
Stir-fried Wagyu Topside Beef, Hot Basil, Chili in Oyster Sauce
590++




66

Squid Pad Pong Karee & salted Egg
Stir-fried Squid with Curry Powder
450++



67

 **Signature Massaman**
Curry braised Wagyu Beef, slow-cooked in Coconut Curry with Potatoes
590++




= Recommendation

EDEN SPECIALTIES

FROM THAILAND

68

 **Pla Tod Kratiem**

Wok-Fried Sea Bass with Garlic Pepper
650++

69

Pla Neung Manao

Steamed Barramundi with Lime Sauce
650++

70

Goong ob Woon Sen

Baked Shrimps with Glass Noodles
450++

71

Khao Pad Seafood

Wok-fried Rice and Egg with Mixed Seafood
350++

72

Pad Thai Goong Hor Khai

Stir-fried Noodles with Prawns
390++

73

Pad Pak Bung Fai Daeng

Stir-fried Morning Glory with Oyster Sauce
190++

74

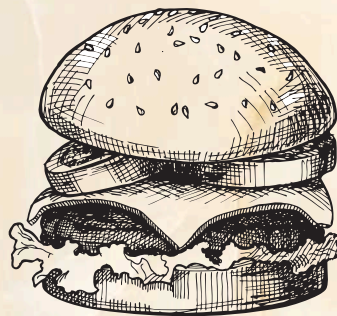
Pad Pak Ruam Mit

Stir-fried Mixed Vegetables with Oyster Sauce
190++



= Recommendation

EDEN SELECTED BURGER



75

Crispy Chicken Burger

Breaded Chicken Breast / Cheddar / Pickles / Coleslaw / Tomato
Burger Sauce / Brioche Bun / French Fries with Ketchup &
Mayonnaise

490++



76



The Garden Burger

Protein Steak / Lettuce / Sun-Dried Tomatoes / Red Onion / Jalapeños
Cheddar / Chili Aioli / Brioche Bun / French Fries with Ketchup &
Mayonnaise

490++



77

Eden Wagyu Beef Burger

Argentinian Tenderloin Patty / Lettuce / Pickles / Red Onion
Tomato / Cheddar / Burger Sauce / Brioche Bun
French Fries with Ketchup & Mayonnaise

690++



= Recommendation

DESSERT

78

Fruits of Thailand

Selection of local cut Fruits
250++

79

Apple Rose

Puff Pastry / Green Apple / Cinnamon / Matcha Crumble / Vanilla Cream
Raspberry Gel / Blueberry Pudding / Sesame Cracker / Strawberry

190++

80

Vanilla Crème Brulée

Brown Sugar / Egg / Madagascar Vanilla Beans
290++

81

Banana Split

Vanilla Ice Cream / Strawberry Ice Cream / Chocolate Ice Cream
Caramelized Banana / Cream

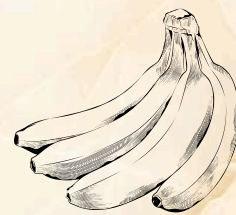
350++

82

Banana Fritter

Banana in batter / Madagascar Vanilla Ice Cream
Chocolate sauce / Crumble / Caramel sauce

250++



83

Chocolate Mousse

Belgium Chocolate / Crumble / Raspberry Coulis / White Chocolate Cream
Blueberry / Strawberry

250++

84

Lemon Cheesecake

Lemon and Lime Cheesecake / Crumble / Blueberry / Strawberry
290++

85

Greek Yoghurt with Honey, Walnuts & Berries

Greek Yoghurt / Organic Chiang Mai Honey / Caramelized Walnuts
Blueberry / Strawberry

290++

86

Tiramisu Sphere

Cacao / Rum / Coffee / Lady Fingers Biscuit / Mascarpone / Yolks
Champagne Sabayon / Tuile

290++

87

Vanilla Panna Cotta

Madagascar Vanilla Bean Panna Cotta, Raspberry Sauce
290++



= Recommendation



ICE CREAM

99++ per Scoop

E1: Madagascar Vanilla

E2: Oreo Cookies

E3: Salted Caramel

E4: Senga Strawberry

E5: Dark Belgian Chocolate

SORBETS

99++ per Scoop

E6: Namdokmai Mango

E7: Red Raspberry

E8: Senga Strawberry



= Recommendation

KIDS MENU

88

Mini Wagyu Burger

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

350++



89

Kids Wagyu Bolognese

Fun-sized Bolognese with mini Penne

290++



90

Mac n' Cheese

Macaroni and Cheddar Cheese

A:

with Paris Ham

220++

B:

without Paris Ham

180++



91

Fish Fingers n' Fries

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

220++



92

Nuggets n'Fries

Homemade Chicken Nuggets & hand cut French Fries

220++



93

French Fries

120++



= Recommendation