

KOKULO

BEACH CLUB





TOMAHAWK BLAZE



An extravagant flame-grilled Tomahawk steak,
beautifully marbled and smoked. Perfect for sharing.

2,500.-

All prices are inclusive of 7% VAT and 10% service charge

KOKULO

BEACH CLUB

OPEN DAILY FROM 11.00 - 24.00 HRS.

KOKULO BEACH CLUB is a part of La Vela Khao Lak. It is a beachfront club that offers a vibrant and lively atmosphere for guests to relax, unwind, and enjoy their time by the beach.

With its stunning ocean views, comfortable seating areas and a selection of refreshing drinks and delicious food, **KOKULO BEACH CLUB** provides a perfect setting for guests to soak up the sun, take a refreshing dip in the pool, or simply enjoy a memorable beachside experience.

PLEASE INFORM THE STAFF IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS.



PORK



BEEF



CHICKEN



FISH



PRAWNS



CRAB



DUCK



SPICY



VEGETARIAN



GLUTEN
FREE



NUTS



EGG



CONTAINS
DAIRY

KOKULO FLAME STEAK

Wet-Aged Beef Selection.

CLASSIC CHEESEBURGER STEAK



450.-

Thick-cut beef patty steak topped with cheddar cheese, lettuce, tomato, onion and house condiments
Served with: Steakhouse fries

CLASSIC RIBEYE STEAK



990.-

Juicy and marbled ribeye steak, grilled to perfection. Served with creamy mashed potato and
topped with gravy sauce

FILET MIGNON / WILDFIRE TENDERLOIN



990.-

Buttery-soft tenderloin, flame-seared and served medium-rare with BBQ sauce, fried red beans
and crispy bacon

STRIP / SHERIFF'S STEAK



990.-

Firm, flavorful striploin steak, seared for a crispy crust. Accompanied by a garden salad with cream cheese
dressing and bacon bits.

T-BONE STEAK



1,090.-

Classic T-bone steak combining striploin and tenderloin in one cut. Served with chili-grilled corn and cowboy herb crust.

SURF & TURF



The best of both worlds—juicy grilled steak
paired with lobster-style seafood.
Served with chef's butter sauce.

2,500.-



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OUTLAW TRAP RIBS 690.-

Fall-off-the-bone pork ribs, slow-cooked and glazed in a rich, smoky BBQ sauce. Authentic American-style ribs.

PORK SELECTION

BBQ PORK SPARERIBS 490.-

Slow-cooked pork ribs glazed with smoky BBQ sauce. Served with crispy French fries. Comfort favorite.

HONEY PORK CHOP 550.-

Grilled pork chop with sweet BBQ glaze. Served with kale, mashed potatoes and creamy risotto rice.

CAMPFIRE PORK 590.-

Grilled pork neck on a hot plate with spicy tamarind chutney.

CHICKEN SELECTION

ROASTED CHICKEN BREAST 450.-

Juicy roasted chicken breast, served with sautéed young spinach and mango salad. Light and refreshing.

GRILLED CHICKEN STEAK 490.-

Herb-marinated chicken breast, flame-grilled and served with seasonal vegetables. Gluten-Free Option Available.

OLD BUCK FRIED CHICKEN 490.-

Crispy-skinned fried chicken, coated in Western-style spicy sauce. Allergy Note: Contains gluten.

SIDE DISH

COWBOY HOUSE SALAD

Mixed salad with cream cheese sauce topped with crispy bacon.

SMOKEHOUSE CHICKEN 490.-

Whole baby grilled chicken with crispy skin, served with grilled corn and roasted beans. Signature Southern-style flavor.



JAPANESE FAMOUS

FAMILY STYLE SHARING PLATTER

SALMON IKURA NIGIRI **290.-**

(3 Pieces)

Delicate slices of fresh salmon over seasoned sushi rice, topped with premium salmon roe (ikura).

MAGURO NIGIRI WITH KIZAMI WASABI **290.-**

(3 Pieces)

Sliced tuna loin served atop sushi rice, finished with artisanal chopped wasabi for a clean, spicy lift.



WAGYU ABURI NIGIRI **290.-**

Flame-torched Wagyu beef layered over sushi rice, drizzled with chef's signature savory sauce.

CALIFORNIA ROLL **290.-**

Classic California-style uramaki, filled with crab stick, Japanese cucumber, tamago (sweet omelet) and mayonnaise, topped with capelin roe.

KARAI SAKANA MORI URAMAKI **290.-**

(3 Pieces)

Inside-out roll of assorted fresh fish, topped with spicy Japanese mayonnaise and crispy tempura flakes.

HOTATE MAYO ABURI NIGIRI **390.-**

(3 Pieces)

Premium scallops, flame-torched and served with cream mayonnaise over sushi rice.

MATSU NIGIRI SUSHI **790.-**

A luxurious assortment of premium nigiri, including:

- Tuna, Salmon, Scallop, Octopus, Ebi (shrimp)
- Andaman White Fish, Sweet Omelet, Eel, Surf Clam, Saba (mackerel), Crab Stick



MATSU SASHIMI (6 VARIETIES)



Chef's selection of dry-aged premium sashimi, including:

- Tuna, Salmon, Octopus, Saba, Andaman Trench Fish, Crab Stick, Sweet Omelet

1,190.-



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SALADS

YUM MAMUANG PLA



290.-

A refreshing Thai-style spicy green mango salad with grilled salmon, garnished with shallots, coriander and a light fish sauce dressing.

CAESAR SALAD



320.-

(Prawns or Chicken)

Classic Caesar salad with your choice of grilled prawns or grilled chicken breast, served with romaine lettuce, crispy Serrano ham, parmesan cheese and Caesar dressing.

GREEK SALAD



320.-

Crisp romaine lettuce, feta cheese, tomato, jalapeños, red onions, peppers, olives and herbed Greek dressing.

CHICKEN COBB SALAD



320.-

Hearty grilled chicken breast, with crispy bacon, blue cheese, egg, avocado, and romaine lettuce, finished with a light vinaigrette

RAW SALMON & WILD ROCKET



350.-

Fresh Norwegian salmon, wild rocket, and avocado with a sweet chili and citrus dressing.

PROSCIUTTO DI PARMA SALAD



350.-

Parma ham paired with fresh mozzarella, tomato salsa and a touch of herb oil.

SOM TUM POO NIM



350.-

Classic Thai green papaya salad topped with crispy soft-shell crab, chili-lime dressing, peanuts and dried shrimp.

YUM SOM O HOKKAIDO



390.-

Exquisite grilled Hokkaido scallop with fresh pomelo, toasted coconut, fried shallots, and mint leaves in a Thai-style spicy dressing.

ZAAB BY THE SEA



590.-

Fiery and flavorful spicy Thai seafood salad, featuring shrimp, mussels, squid, anchovies and shrimp paste sauce and local herbs in a tangy "Zaab" dressing.



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LITE BITES & SHARING SNACKS

SATAY (Chicken / Pork)  220.-

Grilled skewers of marinated chicken or pork, served with creamy peanut sauce and cucumber relish.

NUA NAM TOK  290.-

Northern Thai-style spicy grilled beef salad with herbs and coriander, toasted rice powder and a chili-lime dressing.

CHICKEN CHIP  290.-

Crispy fried chicken chips, served with rich peanut sauce and creamy avocado salsa.

YUM MOO GROB  290.-

Crispy pork belly tossed with bird's eye chili, Thai herbs and fresh mint in a spicy lime dressing.

GOONG SARONG  290.-

Golden-fried prawns wrapped in egg noodles, served with sweet chili sauce.

NACHO SALAD  320.-

Crunchy corn chips topped with cheese, avocado, tomato, cucumber, red onion, coriander and lime dressing.

TUNA SEAR  350.-

Seared tuna loin served with asparagus, roasted potato, cherry tomato, and black & white sesame balsamic dressing.

HONEY BUFFALO HOT WINGS  390.-

Crispy chicken wings tossed in a bold spicy honey BBQ glaze.

PRawns SPANISH STYLE  390.-

Sautéed prawns with chili-garlic butter, lemon and toasted garlic bread.

GRILLED JAPANESE SCALLOP  590.-

Seared Japanese scallops served with sweet potato purée, asparagus, and crispy Serrano ham.

WESTERN CULINARY FUSION HOUSE

SALMON STEAK  490.-

Perfectly pan-seared salmon fillet, served with corn salsa, avocado, lemon zest, basil, and chive flower.

DUCK BREAST ROSÉ (220g)  590.-

Tender duck breast with organic quinoa, drizzled with spiced tamarind reduction and goma shoyu dressing contains sesame

YELLOWFIN TUNA STEAK  590.-

Grilled yellowfin tuna with avocado salsa and a hint of wasabi soy glaze.

WHITE KING PRAWNS  590.-

Grilled White King prawns served with honey-garlic lemon butter sauce, potato purée, and quinoa salsa.

AUSTRALIAN LAMB RACK  950.-

(180g, Medium Rare)

Juicy lamb rack served with sweet potato, asparagus and sweet basil salsa, finished with rosemary.

SOUP SELECTION

TOM KHA GAI  190.-

A traditional Thai coconut milk soup with tender chicken, galangal, lemongrass, kaffir lime, and Thai herbs.

GREEN PEA SOUP  190.-

Smooth green pea soup with sweet corn and a touch of truffle oil, finished with a hint of cream.

LOBSTER BISQUE  250.-

Silky lobster soup enriched with crab meat and cognac cream.

TOM YUM GOONG MAE NUM  490.-

A rich and flavorful spicy & sour Thai soup with river prawns, lemongrass, lime, and mushrooms.



BURGERS & SANDWICH

(ALL ARE SERVED WITH FRENCH FRIES)

FAT BOI BURGER



350.-

Juicy beef & pork patty, bacon, cream cheese and BBQ sauce on a toasted sesame bun.

CLASSIC BURGER



350.-

Beef patty with tomato, onion, avocado and sweet pepper, served on a toasted sesame bun.

CHEESEBURGER



350.-

Grilled beef patty with melted cheese, onion, tomato and capsicum.

CHICKEN CHEESEBURGER



350.-

Tender chicken patty topped with cheese, capsicum, onion and tomato on a sesame bun.

BLUE CHEESEBURGER



350.-

Beef patty topped with blue cheese, capsicum, onion and tomato.

CRISPY FISH BURGER



450.-

Deep-fried dry-aged fish fillet, with cheese and tartar sauce on a soft bun.

FISH & CHIPS



550.-

Dry-aged Andaman fish in Parmesan batter, served with mashed peas, taro chips and house tartar sauce.

CLUB SANDWICH



350.-

Grilled chicken breast, butcher ham, crispy bacon, egg, cheddar, lettuce, and tomato on Austrian pocket bread.

STEAK SANDWICH



350.-

Grilled beef steak, pepper sauce, and cooked sauerkraut on artisan ciabatta bread.

TUNA MELT



350.-

Fresh tuna, feta, tomato, capsicum, onion, mayonnaise and coriander on whole grain bread.

WRAPS

CAJUN CHICKEN WRAP



350.-

Spiced Cajun chicken, asparagus, onion, capsicum and cheese wrapped in a soft tortilla.

SEAFOOD WRAP



350.-

A medley of grilled seafood, garlic, chili, capsicum, cheese and tomato in a tortilla wrap.

PASTA SELECTION

PENNE SICILIANE



300.-

Tender chicken breast, bell peppers in a spicy tomato sauce, topped with shaved parmesan cheese.

FETTUCCINE CARBONARA



300.-

Creamy egg yolk, bacon, mushrooms, and cream sauce topped with baked Serrano ham.

SPAGHETTI BOLOGNESE



300.-

Classic minced beef in rich tomato sauce with hot basil leaves, topped with shaved parmesan cheese.

LINGUINI PESTO



300.-

Pine nuts, garlic, parmesan, basil, and olive oil.

FARFALLE SUN-DRIED TOMATO



300.-

Sun-dried tomatoes, cashew nuts, mushrooms, onions, basil, garlic, and olive oil.

BLACK PASTA & SEA BASS



490.-

Black pasta tossed with chili, garlic, olives, anchovies, lemon, and spring onion.

PIZZA SELECTION

(ALL PIZZAS ARE TOPPED WITH OREGANO.)

MARGHERITA



350.-

Tomato sauce, fresh basil, and mozzarella cheese topped with oregano.

PROSCIUTTO



390.-

Tomato sauce, Parma ham, jalapeño, and mozzarella.

DIAVOLO



390.-

Tomato sauce, spicy salami, olives, and mozzarella.

TONNO



390.-

Tomato sauce, tuna, onions, and mozzarella.

QUATTRO FORMAGGI



390.-

Tomato sauce with four cheeses: cheddar, mozzarella, parmesan, and brie.

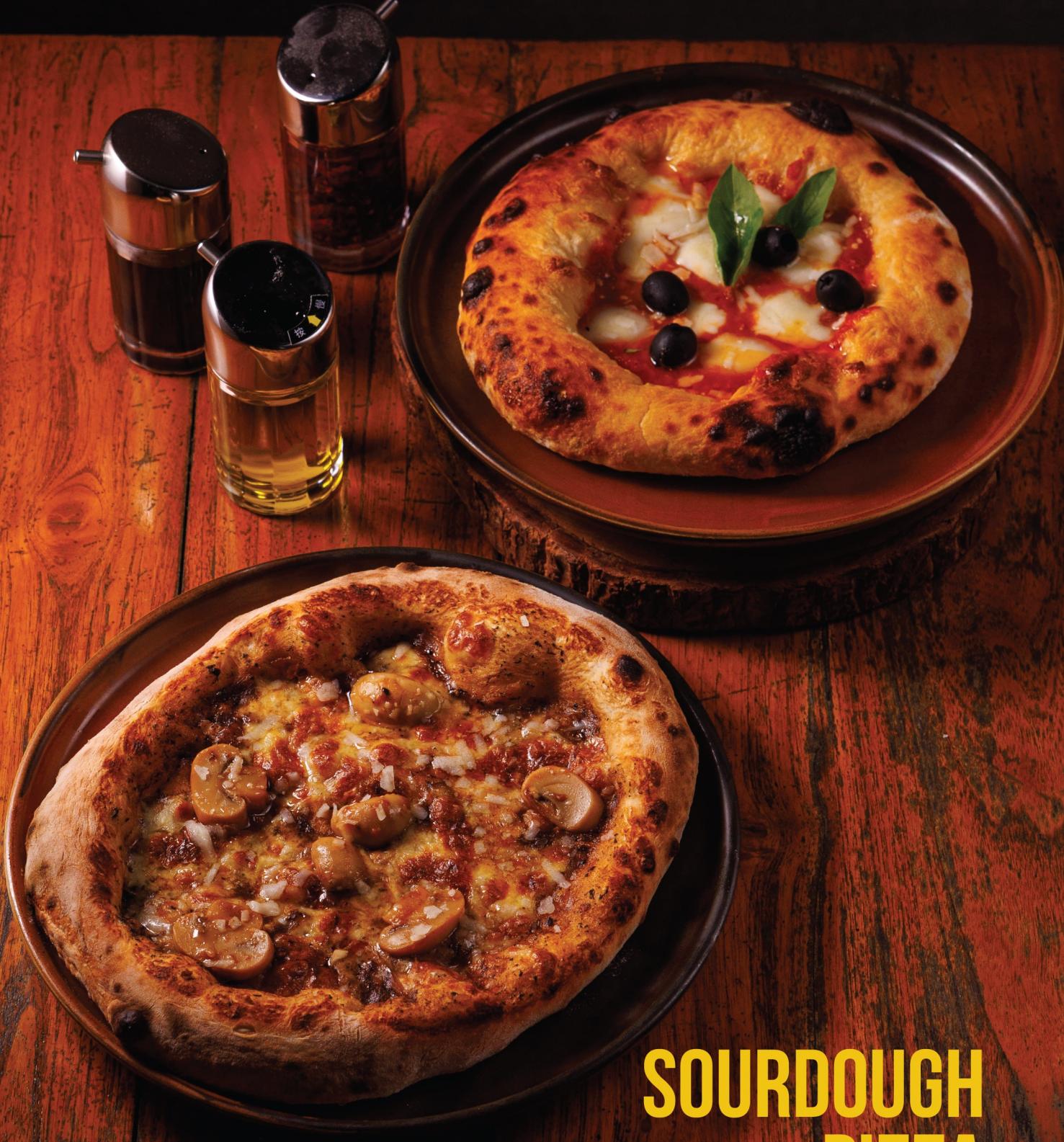
KOKULO HOMEMADE

PIZZA



590.-

Homemade black crust pizza topped with seafood, pizza sauce, mozzarella, and spicy chili basil sauce.



SOURDOUGH PIZZA

SEAFOOD

Prawns, squid, fish fillet, mussels, pizza sauce and mozzarella.

390.-

VEGETABLE MASALA

Masala sauce and mozzarella cheese.

390.-

BOLOGNESE

Meat sauce with mozzarella cheese.

390.-

BLACK TRUFFLE

Truffle sauce with mozzarella cheese.

490.-

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RAD NA (Beef / Crispy Pork)



Flat rice noodles with beef or crispy pork and vegetables in gravy sauce.

350.-



THAI CUISINE

FRIED RICE

(of Your Choice)

Choice of prawn, chicken, beef, pork, crab meat or vegetables.

PAD KRA POW

(Chicken / Pork / Seafood)

Stir-fried minced pork or chicken with chili, garlic, hot basil, soy sauce and fried egg on top.

GAENG KIEW WAN

(Chicken / Vegetables)

Green curry with chicken or vegetables and eggplant.

GAI PAD MED MAMUANG

(Chicken / Vegetables)

Stir-fried chicken with cashew nuts, Thai chili paste, onion, dried chili and taro.

290.-

GAENG PHED PED YANG

Red curry with duck, pineapple, eggplant, grape, cherry tomato and sweet basil.

PAD THAI

(Chicken / Pork / River Prawn / Vegetables)

Stir-fried rice noodles with tamarind sauce, dried shrimp and grilled river prawns or with Chicken or Pork.

KAI JEW POO KORN

Thai-style crab meat omelet.

PANANG CURRY

(Duck / Chicken / Pork / Beef)

Spicy, thick and creamy sauce with your choice of meat, served with steamed rice.

PANANG PLA

Panang curry topped with whole Andaman fish.

PLA THOD RAAD SAUCE

TOM KHA HAENG

Deep-fried whole white snapper topped with dry galangal coconut sauce and steamed rice.

POO NIM PAD PHONG GARI

Stir-fried soft-shell crab with yellow curry, onion topped with celery.

GOONG MAE NAM

PAD PHONG GARI

Stir-fried River prawns with yellow curry.

320.-

350.-

390.-

490.-

490.-

490.-

490.-

490.-

SOUTHERN BEST KOKULO



NAM PRIK GOONG SEAB 190.- WITH VEGGIE SIDE DISH

Smoked shrimp chili dip served with a selection of fresh and steamed local vegetables.

NAM PRIK PLA CHING CHANG 190.-

Fermented Ching Chang fish chili dip with assorted local vegetables.

GAI TUM KAMIN 190.-

Southern-style chicken and turmeric soup with herbs.

GAENG LEANG HED RUAM 190.-

Southern-style clear soup with mixed local mushrooms, shrimp paste, shallots and Thai basil.

GAENG TAI PLA 190.-

Intensely flavorful southern curry with fermented fish organs and local vegetables.

KHAI JEAW CHA OM 190.-

Thai-style omelet with acacia leaves.

PAD PHAK MEANG WOONSEN PAD KHAI 190.-

Stir-fried local spinach (Pak Meang) with glass noodles and egg.

GOONG PAD KA-PI SATO 290.-

Southern-style wok-fried shrimp with shrimp paste and bitter beans (Sato)

TOM KRA TI PHAK MEANG GOONG SOD 290.-

Fragrant coconut soup with fresh prawns and local spinach (local greens).

GAENG SOM PLA DOK KAE 290.-

Southern sour curry with sea bass and hummingbird flowers.

GAENG SOM GOONG SUB PA ROD 290.-

Clear yellow curry with shrimp and fresh pineapple.

MOO HONG 290.-

Slow-braised pork belly with soy sauce and crushed black peppercorns - a southern classic.

MOO KUA KA-PI 290.-

Wok-fried pork belly with fermented shrimp paste and chili.

PLA SAI TOD KAMIN 390.-

Crispy fried sand fish marinated with turmeric and Thai herbs.

PLA KRA PONG TOD NAM PLA 590.-

Whole deep-fried Andaman Sea bass topped with Thai fish sauce and mango salad.

PLA KRA PONG TOD KAMIN SOD 590.-

Whole deep-fried sea bass marinated with fresh turmeric and peppercorn.

PLA KRA PONG RAD KRUANG GAENG 590.-

Whole Sea bass rubbed with Southern-style curry paste and fried until crisp.

CRISPY PORK BELLY 290.-

Crispy fried pork belly with garlic, chili, and sea salt.



STICKY RICE & MANGO



Thai sweet sticky rice with coconut cream sauce served with ripe mango and coconut ice cream with crumble.

200.-



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KIDS MENU

MINI BURGER

(Chicken / Beef)

Mini grilled burger with cheese and fixings, served with fries.

FARMER KID

Crispy deep-fried chicken strips with fries.

SPAGHETTI CREAM SAUCE

Classic creamy white sauce pasta.

150.-

SPAGHETTI TOMATO SAUCE

Kid-friendly spaghetti with tomato basil sauce.

FRIED RICE

(Chicken / Beef)

Mild Thai-style fried rice with a choice of shrimp or chicken.

150.-

HOMEMADE DESSERTS

ICE CREAM SCOOP

Single scoop of your choice, topped with whipped cream and crumble.

Flavors: Chocolate, Strawberry, Vanilla, Chocolate Chip, Matcha Green Tea, Lime Sorbet.

TIRAMISU

Classic Italian dessert with espresso-soaked ladyfingers, mascarpone, and chocolate shavings.

CRÈME BRÛLÉE

Silky vanilla custard with a crisp caramelized sugar crust.

70.-

BANANA IN SWEET COCONUT MILK

Simmered Thai bananas in sweet coconut milk.

CHOCOLATE BROWNIE

Served warm with chocolate ice cream with crumble and rich chocolate sauce.

EXOTIC FRUIT PLATTER

A refreshing mix of seasonal tropical fruits.

200.-

200.-

200.-

AVOCADO HONEY ICE CREAM



Fresh avocado blended with honeycomb and vanilla ice cream with crumble.

200.-



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