

BLACK CAT
BAR-RESTAURANT
TAKE AWAY/DELIVERY MENU

(MON TO SAT : NOON TO 2.30 PM, 6 PM TO 11 PM)

(SUNDAYS: 5 PM TO 11 PM)

PLEASE NOTE THAT THE TIME WE NEED TO DELIVER DEPENDS ON THE KIND OF FOOD YOU ORDER,
YOUR LOCATION, AND HOW WE ARE BUSY IN THE RESTAURANT. SO ORDER AS EARLY AS YOU CAN!

CALL 076 271180

CUSTOMER NUMBER:

(JUST ASK US IF YOU DON'T HAVE A NUMBER YET)

PLEASE ALWAYS GIVE US THIS NUMBER WHEN YOU ORDER DELIVERY

(NO NEED FOR OTHERS DETAILS)

DELIVERY CHARGE (based on R/T distance): (ORDER +2,000=FREE)

CHOERNGTHALAY VILLAGE (LESS THAN 500 M, R/T):	FREE
CHOERNGTHALAY VILLAGE (MORE THAN 500 M, R/T):	40
SAITAN, LAKESHORE, SURIYANA, DISCOVERY, YOO CHAROEN	40
BAAN RIM TARN, THAI BALI, CASUARINA SHORES	40
CANAL VILLAGE, LAGUNA HOTELS (RECEPTION):	60
LAGUNA (HOMES, TOWNHOMES, RESIDENCE):	60
BANGTAO VILLAGE (CENTER), RESIDENCE, PASAK	60
BANDON, COCKTANOD, LAGUNA VILLAGE, OUTRIGGER, BANGJO:	80
SURIN VILLAGE (SURIN SPRINGS, ASIALAND, SURIN GATES, KONKLANE)	100
AYARA, SURIN HILLS, BAAN CHAI NAM, CLUB LERSUANG	100
LAYAN AREA, MANIK (PERMSAP), MAANTAWAN, CHOMTAWAN:	100
OTHER: PLEASE CONSULT US	

(PRICES VALID UNTIL 30/11/2013)

THAI APPETIZER

A1	Shimps crackers	70
A2	cashews nuts	85
A3	Fried pork spring rolls	110
A4	Vegetable spring rolls	90
A5	Fried pork wonton	110
A6	Shrimps toasted	130
A7	Pork toasted	110
A8	fried pork spare-ribs	160
A9	Spicy phuket whitebait salad	100
A10	Spicy raw salmon salad	170
A11	Spicy white glass noodle salad	110
A12	Spicy thai pork sausage salad	110
A13	Spicy carrot salad	75
A14	Papaya salad	75
A15	Deep fried squid	130
A16	Deep fried shrimps	130
A17	Shrimps fish sauce	130
A18	Grilled prawns	165
A19	Prawns cake (thod man kung)	130
A20	Wrapped prawns (kung sarong)	130
A21	Shrimps satay	130
A22	Chicken satay	110
A23	Thai starters assortment	190

THAI FOOD (ONE DISH MEAL)

B1	Pineapple fried rice chicken,pork/tuna,crab	95/125
B2	Fried rice with vegetable or eggs	70
B3	Fried rice with garlic	70
B4	Fried rice with pork or chicken	95
B5	Fried rice with crab or shrimp or seafood	125
B6	Fried rice beef or tuna	125
B7	Fried rice with thai pork sausage	95
B8	Tasty fried rice chicken	95
B9	Rice top pork/chicken/seafood red curry	95
B10	Rice top pork/chicken basil leaves	95
B11	Chicken or pork P/G on rice	95
B12	Omelett minced pork on rice	95
B13	Plain rice (steamed)	20

VEGETABLES

D1	Fried mixed vegetable	90
D2	Fried chinese kale	90
D3	Fried morning glory	90
D4	Fried mixed mushroom	90
D5	Fried shitake mushrooms	90
D6	Mixed mushrooms basil leaves	90
D7	Fried broccoli oyster sauce	90

FARANG APPETIZER/SOUPS

A24	Mixed olives (green/black)	55
A25	Garlic bread/cheese	65/75
A26	Garlic bread tomatoes/cheese	85
A27	Bruschetta/cheese	85/95
A28	„ tomatoe/anchovy/olive	110
A29	„ pesto/salami/cheese	110
A30	„ smoked salmon,capers	110
A31	Stuffed mussel	120
A32	Snails butter/garlic	120
A33	Deep fried onion ring	90
A34	Deep fried chicken filet/tartar sauce	120
A35	Bread (basket) Baguette or ciabatta	25
A36	Bread butter	30
A37	Salami or Chorizo plate+bread	210
A38	Parma ham plate+bread	315
A39	Cold cut assort. (ham/salami/bread)	295
A40	Cold cuts + cheese assort. + bread	450
A41	Bruschetta special assort.	210
A42	Farang starters assortment	190
A43	Asparagus or Muhroom or chicken soup	95
A44	Tomatoe soup	95
A45	Pumpkin soup	95
A46	French onions soup	110
A47	french onions soup au gratin	160

NOODLES

C1	Fried noodles chicken/pork/seafood	100
C2	Noodles soup chicken/pork/seafood	100
C3	Noodles tom yam seafood	100
C4	Stir fried noodles with seafood top	100
C5	Thai fried noodle with chicken	100
C6	Fried special phuket noodles	100
C7	Pork wonton with eggs noodles soup	100
C8	Sukiyaki seafood	100
C9	Fried crispy eggs noodles with seafood	100
C10	Stir fried noodles shrimp wonton	100
C11	Eggs noodles shrimps wonton soup	100
C12	Shrimp Wonton soup (only wonton)	100
C13	Fried glass noodles pork/chicken	100

EGGS/OMELETT

D8	Spicy fried eggs salad	100
D9	Omelett with minced pork	100
D10	Crab omelett	100
D11	Tuna (fresh) omelett	100
D12	Stuffed omelett with chicken	100
D13	Vegetables omelett	100
D14	Plain omelett	80

VEGETARIAN DISHES

D15	Vegetables soup	90
D16	Vegetables massaman curry	90
D17	Vegetables red curry/coconut milk	90
D18	Fried tofu	90
D19	Tofu pineapple/red curry/coconut milk	90
D20	Fried noodles vegetables	90
D21	Noodles vegetables sauce topping	90
D22	Fried bean sprouts	90
D23	Sweet and sour vegetables	90
D24	Deep-fried mushrooms	90

PORK

F1	Pork in lemon sauce	110
F2	Spicy minced pork salad	110
F3	Fried pork with pepper and garlic	110
F4	Fried pork red curry paste/coconut milk	110
F5	Fried pork with chinese cabbage	110
F6	Fried pork with ginger	110
F7	Vegetable soup with minced pork	110
F8	Fried pork in paneng curry paste	110
F9	Spare-ribs kang pha curry	160
F10	Spare-ribs pepper/garlic	160
F11	Spare-ribs soup eastern style	160

FISH (WHOLE WHITE SNAPPER= 2 filets) 1 2

H1	Fried fish with pepper and garlic	180	350
H2	Fried fish red curry paste/coconut milk	180	350
H3	Sweet and sour fish	180	350
H4	Three flavoured sauce fish (pla rad pirk)	180	350
H5	Fish in lemon sauce	180	350

SQUID

J1	Spicy squid salad	135
J2	Steamed squid in lemon sauce	135
J3	Fried squid with pepper and garlic	135
J4	Fried squid in red curry paste	135

MIXED SEAFOOD

K1	Seafood in red curry/ coconut milk	135
K2	Spicy mixed seafood salad	135
K3	Sweet and sour seafood	135
K4	Tom yam seafood	135
K5	Mixed seafood in coconut milk	135
K6	Mixed seafood clear soup (poh tek)	135

CRAB MEAT 165 BAHT (CRAB SHELL= 320)

L1	Fried crab in indian curry powder	165
L2	Fried crab in chilli paste	165
L3	Fried crab with mushroom	165
L4	Fried crab with lemon sauce	165

SPECIAL SET A,B: 645 Baht.**SET C (SEAFOOD): 1,150 Baht****CHICKEN**

E1	Chicken pepper/garlic	110
E2	Chicken basil leaves	110
E3	Chicken cashew nuts	110
E4	Chicken red curry coconut milk	110
E5	Chicken paneng red curry	110
E6	Spicy minced chicken salad	110
E7	Chicken green curry/coconut milk	110
E8	Chicken indian curry	110
E9	Chicken baby corn	110
E10	Chicken massaman curry	110
E11	Chicken in coconut milk	110

BEEF (New Zealand)

G1	Fried beef with oyster sauce	165
G2	Fried beef in red curry/coconut milk	165
G3	Fried beef with pepper and garlic	165
G4	Spicy beef salad	165
G5	Beef in green curry paste/coconut milk	165
G6	Fried beef with ginger	165
G7	Fried beef with mushroom	165

TUNA (FRESH)

i1	Spicy tuna salad	165
i2	Fried tuna with basil leaves	165
i3	Tuna in green curry paste	165
i4	Tuna in coconut milk	165
i5	Tuna fried pepper/garlic	165
i6	Tuna black pepper sauce	165
i7	Tuna lemon sauce	165
i8	Tuna paneng red curry	165
i9	Tuna sweet and sour	165
i10	Tuna salad eastern style (Laab) raw/cooked	165

PRAWNS (TIGER PRAWN= 490)

M1	Spicy prawns salad	165
M2	Fried prawns with baby corn	165
M3	Steamed prawn with lemon sauce	165
M4	Fried prawn in panang curry	165
M5	Fried prawn with pepper and garlic	165
M6	Fried prawn with mixed vegetable	165
M7	Sour & spicy prawn soup (Tom yam kung)	165
M8	Prawns with asparagus or brocoli	165
M9	Fried prawn with tamarind sauce	165
M10	Sour prawn soup (kang som kung)	165
M11	Spicy pork/shrimp lemon grass salad	165

SALADS

N1	Green salad (S/L)	65/90
N2	Mixed salad (S/M/L)	65/90/110
N3	Tomatoes or Tomatoes/onions salad	90
N4	Tomatoes/basil/mozarella cheese/olive oil	150
N5	Tomatoes special (challots,parsley,olive oil,balsamic)	110
N6	Stuffed tomatoes	150
N7	Tuna salad or chicken salad	140
N8	Eggs salad	120
N9	Eggs mayonnaise	120
N10	Shrimp or seafood salad	170
N11	Shrimps cocktail	170
N12	Chef's salad	170
N13	Special black cat salad	170
N14	Potatoes salad " Piemontaise"	170
N15	Country salad	170
N16	Salade nicoise	200
N17	Cesar salad (+anchovies: +50)	200
N18	Warm goat cheese salad w/parma ham	265
N19	Foie gras/bacon salad	335
N20	Mediterranean grilled veg.salad (plain/fresh tuna)	120/270

SMOKED SALMON: PHUKET HOME-MADE SMOKED BY BLACK SALMON

N21	Smoked salmon plate (plain)	375
N22	Smoked salmon plate with herbs,capers,olive oil	375
N23	Royal salad (smoked salmon/shrimp)	395

MAIN DISHS (including 1 side dish Q1 to Q7)

P1	Franfurt sausage (1 or 2)	160/220
P2	Country sausage (1 or 2)	160/220
P3	Toulouse sausage (1 or 2)	250/410
P4	Merguez sausage (1 or 2)	195/300
P5	Pork wiener shnitzel	220
P6	Cordon bleu	260
P7	Porkchop	220
P8	Pork steak (filet mignon)	220
P9	Chicken steak	220
P10	Deep fried chicken filet with tartar sauce	220
P11	Deep fried fish finger with tartar sauce	260

BEEF AND LAMB ARE IMPORTED (AUSTRALIA OR NZ)

P12	Burger steak (150G minced beef) No bread	295
P13	Beef tartar (Raw tenderloin) 200G/300G	490/690
P14	Rib eye steak	380
P15	Striploin steak	380
P16	Tenderloin steak	480
P17	Lambchop	380
P18	Tuna steak	270
P19	Salmon steak	295

SANDWICHES-SNACKS

Egg: +10,Cheese: +20, French fries: large +90, small +50

French bread(FB) or Italian Ciabatta(IC):+20 baht/sdw

O1	Vegetable sandwich	70
O2	Ham or Cheese sandwich	75
O3	Toasted ham/cheese sandwich (eggs:+10)	90
O4	Tuna or chicken sandwich	100
O5	Club sandwich	130
O6	Chef's sandwich (FB/IC)	150
O7	BLT sandwich (FB/IC)	120
O8	Submarine sandwich (FB)	150
O9	Beef sandwich (FB/IC)	150
O10	Salami or Parma ham sandwich (FB/IC)	150/180
O11	Hot dog (FB/IC)	120
O12	Hamburger/cheeseburger	95/110
O13	Black cat double burger/Cheeseburger	130/145
O14	Panini Classic (ham,cheese)	170
O15	Panini Pesto margarita (tomatoes,mozza)	170
O16	Panini Cesar (chicken,bacon,parmesan)	190
O17	Panini Parma ham/mozzarella	260
O18	Panini Beef tenderloin (fried onions, mustard)	260
O19	Panini Scandinavian (smoked salmon,cream)	280
O20	Plain omelet	80
O21	Cheese omelet	100
O22	Ham, cheese and onions omelet	100
O23	Mushroom omelet	100
O24	Tuna and onion omelet	100
O25	Patatoes omelet	100

SIDE DISH

Q1	Boiled potatoes, butter, parsley	90
Q2	Sauted potatoes (garlic/spring onions)	90
Q3	Browned potatoes (butter/herbs)	90
Q4	Mashed potatoes	90
Q5	French fries	90
Q6	Mixed vegetable	90
Q7	Mediterranean vegetables	90
Q8	Baked tomatoes provencal	90
Q9	Country potatoes (onion/bacon)	115
Q10	Ratatouille (Vegetable in olive oil)	115

SAUCES:

Pepper, Gravy, Tomatoe, Tartar, Aioli, BBQ	20
Butter/lemon/capers, butter/garlic	20
Cream/mushrooms, Mustard/cream, Mint	30
Red wine or White wine	40
Green pepper/brandy/cream	40
Blue cheese (60). Provencale (30)	

PASTA (Spaghetti or Fettuccine or Penne rigate)

R1	Tomatoes sauce (pomodoro)	110
R2	„ „ bolonese/tuna/seafood	145
R3	Garlic/olive oil (aglio/olio)	135
R4	Carbonara	170
R5	AL PESTO plain/seafood or chicken	135/175
R6	Seafood/white wine/cream	195
R7	Provencale sauce	175
R8	Arrabiata sauce	165
R9	Smoked salmon/cream sauce	280
R10	Spaghetti seafood thai style Kee Mao	145
R11	Penne rigate au gratin	220
R12	Lasanna baked with bolognese	220
R13	Lasagna baked with bolognese, bechamel	240
R14	Plain pasta	90

BLACK CAT SPECIALITIES

CHOOSE ANY VEGETABLES (SEE Q1 TO Q8)

S1	Cottage pie (cheese: +50 b)	230
S2	Pork filet mignon Green Pepper S	260
S3	Pork filet mignon balsamic S	260
S4	Beef filet mignon GPS	470
S5	Porkchop pineapple/orange	260
S6	Pork escalope milanese, spaghetti Tmt	260
S7	Chicken escalope Normandy sauce	280
S8	Chicken provencale sauce	260
S9	Chicken lemon sauce	260
S10	Mixed grill (sausage+chicken+tenderloin)	525
S11	Fish filet meuniere	260
S12	Fish & chip	260
S13	Fish filet lemon,capers	260
S14	Fish filet provencale sauce	260
S15	Fish filet saffron	350
S16	Fish filet w/wine/mush/onions	260
S17	Seafood cream/curry	260
S18	Tiger prawns pastis/tarragon	525

PIZZAS (including tomatoe sauce and cheese)				S	M	L
T1	Margherita (basil)	155	195	235		
T2	Pescatora (tuna,onions, bell pepper)	195	235	275		
T3	Capriciosa (ham,mushrooms)	185	225	265		
T4	Tropicale (ham,pineapple)	185	225	265		
T5	Marinara (seafood, basil)	185	225	265		
T6	Vegetarian (tomatoe,onions,bell pepper,mushrooms)	185	225	265		
T7	Napolitana (anchovies,olives)	215	255	295		
T8	Rustica (bolonese,egg,bacon,mushroom,parmesan)	235	275	315		
T9	Four seasons (combination T1-T2-T3-T7)	195	235	275		
T10	Royal (ham,bacon,salami,mush,caper,onion,bell P.,olives)	265	305	345		
T11	Royal seafood (seafood,tuna,anchovies,salmon...)	315	355	395		
T12	Parma Ham, roquette salad	265	305	345		
T13	Four cheeses	265	305	345		
T14	Pissaladiere (onions,anchovies,olives,garlic,no cheese)	185	225	265		
T15	Mexican (chicken,chili L,maize,bean,onion,bell P.)	235	275	315		
T16	Carbonara style (ham,bacon,fried onions,cream)	215	255	295		
T17	Thai style (Paneng curry or Ki Mao,seafood or chicken)	185	225	265		

MAKE YOUR OWN PIZZA
TAKE AWAY BOX 10 BAHT
SMALL: 155, MEDIUM: 195, LARGE: 235

Choice of toppings :

Oregano, garlic, basil leaves, chili (S/L)	FREE
Tomatoes, mushrooms, egg, pineapple,maize	10
Onion, Bell pepper, capers, asparagus, brocoli	10
Tuna, ham, bacon, chicken, olives	30
Artichokes, parmesan	30
Anchovies, salami(pepperoni), bolognese meat:	50
Mozzarella cheese (extra)	50
Shrimps, seafood	60
Smoked salmon	100

DESSERTS/CHEESE

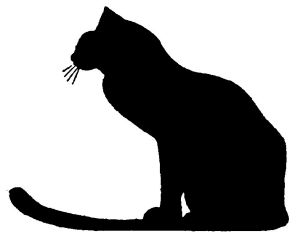
U1	Cheese plate assort.+bread (S/L)	120/195
U2	Mixed fruit (S/L)	60/115
U3	Deep-fried banana or pineapple (w/rum:160)	90
U4	Pancake (Chocolate +20, Ice-cream+ 55)	95
U5	Crepe suzette (flambéd pancake)	160
U6	Flambéd bananas with Rum	160
U7	Special Black cat dessert	160
U8	Chocolate mousse	100
U9	Aple pie	100
U10	Crème caramel	100
U11	Crème brulee	100
U12	Chocolate fondant	100
U13	Mango sticky rice	100
U14	Profiterolles	150

U15	Assortment mini-desserts	150
ICE-CREAM (Italian, by pluto)		
U16	Banana split	160
U17	Sundae (strawberry/chocolate/butter scotch)	160
U18	Black cat cup	160
U19	Colonel cup	160
U20	Coconut royal	160
U21	Exotica cup	195
U22	Pinacolada cup	195
U23	Ice-cream per scoop:	55
Cream: chocolate/vanilla/chocolate chips/coconut		
Coffee/rum-raisin (malaga)		
Sherbet (sorbet): lemon/strawberry/mango		
passion fruit/apple/pear		

BLACK CAT 2013 DRINKS MENU (FOR TAKE AWAY OR DELIVERY)

SOFT DRINKS		SPIRITS (Bottle 75cl)		WINES (Bottle 75 cl)		
WATER 50cl	20	AMARETTO	1000	NB	RED	
SODA WATER	30	ARMAGNAC	2000	4	CUVEE LAGARDE	FRANCE 500
COKE/SPRITE/FANTA	35	BACARDI	1000	5	DUBOEUF Cabernet-sauvignon	FRANCE 700
DIET COKE/COKE ZERO	35	BAILEYS	1200	6	DUBOEUF Merlot	FRANCE 700
EVIAN	60	BALLANTINES 1L	1000	7	LA CHAPELLE Cabernet Sauvignon	FRANCE 800
PERRIER Mineral water	60	BLACK Label 1L	1500	8	LA CHAPELLE Merlot	FRANCE 800
LIPTON Ice tea/Lemon	35	BOMBAY GIN	1000	9	LA CHAPELLE St-DOMINIQUE	FRANCE 900
LIPTON Ice tea/Peach	35	CALVADOS	1000	10	DOMAINE SAINT-DOMINIQUE	FRANCE 1100
MIXED FRUIT SHAKE	70	CAMPARI	1000	11	COTES DU RHONE	FRANCE 700
FRUIT SHAKE	70	CAPT.MORGAN	1000	12	BORDEAUX (Michel Lynch)	FRANCE 800
MILK SHAKE	80	CHIVAS	1500	13	CHATEAU HOSTENS-PICANT	FRANCE 1200
LEMON juice	55	COGNAC R.Martin	2000	14	UMBRIA ROSSO	ITALY 700
APPLE JUICE (CAN)	55	COINTREAU	1500	15	GATO NEGRO	CHILI 700
ORANGE juice	55	FAMOUS GROUSE	1000	16	JACOB'S CREEK	AUST. 700
PINEAPPLE juice (CAN)	55	GIN GIBSONS	800	WHITE		
TOMATOE juice (CAN)	55	GIN GORDONS	1000	19	CUVEE LAGARDE	FRANCE 500
Schweppes TONIC	35	GRAND MARNIER	2000	20	SAUVIGNON BLANC (Duboeuf)	FRANCE 700
Schweppes GINGER ALE	35	GRANTS	1000	21	CHARDONNAY (Duboeuf)	FRANCE 700
Schweppes LEMON SODA	35	JACK DANIEL'S	1500	22	LA CHAPELLE SAUV. BLANC	FRANCE 800
		JAMESON	1200	23	LA CHAPELLE CHARDONNAY	FRANCE 800
BEERS (Bottle)		JB	1000	24	BORDEAUX GRAVES (M. LYNCH)	FRANCE 1400
CHANG (S)	60	JIM BEAM	1200	25	CHATEAU HOSTENS-PICANT	FRANCE 1200
CHANG (L)	115	KAHLUA	1200	26	PINOT GRIGIO	ITALY 800
SINGHA (S)	70	LIMONCELLO	1000	27	UMBRIA BIANCO	ITALY 700
SINGHA (L)	135	MALIBU	1200	28	GATO NEGRO	CHILI 700
TIGER (S)	70	MARTINI RED	1000	29	JACOB'S CREEK	AUST. 700
TIGER (L)	135	MARTINI WHITE	1000	ROSE		
HEINEKEN (S)	75	PASTIS 1L	800	31	CUVEE LAGARDE	FRANCE 500
HEINEKEN (L)	145	POIRE WILLIAMS	1500	32	LA CHAPELLE ROSE	FRANCE 800
SAN MIGUEL LIGHT (S)	75	RED Label 1L	1000	33	COTES DE PROVENCE	FRANCE 900
		RICARD	1000	SPARKLING/CHAMPAGNE		
		RUM (Light)	800	34	PROSECCO FOLLADOR	ITALY 800
		SAMBUCCA	1000	35	CHAMPAGNE LOMBARD BRUT	FRANCE 2100
		TEQUILA	1000	36	CHAMPAGNE ROSE LOMBARD	FRANCE 2300
BACARDI Breezer	100	VODKA ABSOLUT	1200	37	CHAMPAGNE GOSSET BRUT	FRANCE 2300
SANGSOM (L)	400	VODKA POLIAKOV	800			
REGENCY (L)	600	VODKA SMIRNOFF 1L	1200			

OTHER: PLEASE CONSULT US



BLACK CAT

CATERING

MOST OF OUR MENU ITEMS ARE ALSO AVAILABLE

(AND MORE ARE AVAILABLE ON REQUEST!)

FOR TAKE AWAY AND DELIVERY

(ASK FOR A COPY OF OUR MENU)

WE ARE ALSO HAPPY TO PROVIDE
A PRIVATE CATERING SERVICE.

SINCE OVER 10 YEARS, FOR ANY BUDGET,
VIRTUALLY ANYWHERE AND ANYTIME, FOR
ANY KIND OF PARTY (STAFF, GRAND OPENING,
BIRTHDAY, HOUSEWARMING, WEDDING,
FAREWELL...), FROM 10 TO 100 GUESTS,
WE CAN TAKE CARE OF THE ORGANISATION
OF BUFFETS, BBQ, COCKTAIL PARTY, ETC...
IN OUR PLACE OR IN YOUR HOUSE, PROVIDING
THAI, FRENCH AND INTERNATIONAL
FOOD AND DRINKS.

JUST ASK US TO GET A QUOTATION!