

Goodtime

ADVENTURE BEACH CLUB

MENU

GOODTIMETHAILAND.COM

ADVENTURE

BEACH CLUB

BAR & RESTAURANT

Goodtime

EST. 2008

KOHTAO

ROCK CLIMBING

MUSIC

EVENTS

ARTS

FREE SCUBA DIVING

BOAT CHARTER



DAIRY

SMOOTHIES

PLANT-BASED

VERY BERRY SMOOTHIE

130 | DAIRY |

Mixed berries, homemade berry syrup, banana, yoghurt, milk.

BANANA BLAST

130 | DAIRY |

Banana, oats, milk, coconut milk, vanilla.

BANANA STRAWBERRY

130 | DAIRY |

Banana, strawberry, oats, milk.

CHOCOLATE KIT KAT

150 | DAIRY |

Kit Kat, banana, chocolate, milk.

VEGAN BERRY SMOOTHIE

130 | VEGAN |

Mixed berries, homemade berry syrup, banana, coconut yoghurt, coconut milk.

FEELING FRUITY

130 | VEGAN |

Mango, pineapple, banana, passionfruit and coconut milk.

EAT MY NUTS

130 | VEGAN |

Banana, peanut butter, coconut milk, chocolate and oats.

FRUIT SHAKE

90 | VEGAN |

Your choice of: mango, watermelon and/or lemon.

NUTRITIOUS HYDRATION

HEALTHY JUICES

ALL PLANT-BASED

GINGER NINJA

100 | VEGAN |

Homemade ginger and turmeric lemonade.

HEALTHY HEAD

120 | VEGAN |

Freshly squeezed orange, beetroot and carrot juice.

FRESH ORANGE

100 | VEGAN |

Freshly squeezed orange juice.

FRESH COCONUT

100 | VEGAN |

From Thailand's finest, organic coconut groves.

ALL-DAY BREAKFAST

FULL BREAKFAST

SINGLE **190** | DOUBLE **290** | TRIPLE **390** |
| PORK | EGG |

Eggs of your choice, homemade bacon, Cumberland sausage, homemade hashbrown, grilled mushrooms, grilled tomato, and baked beans, with homemade sourdough toast.

ITALIAN EGG AND BEANS

180 | VEGETARIAN | EGG |

White beans served in our slow roasted tomato and confit garlic sauce, topped with a fried egg and parmesan cheese.

OMELETTE

160 | VEGETARIAN | EGG |

Build your own.

Served with homemade sourdough toast.

Up to 3 fillings:

CHEDDAR | **MOZZARELLA** | **TOMATO** | **ONION** | **RED PEPPER**
ITALIAN BASIL PESTO | **TOMATO RELISH** | **PICO DE GALLO**

Add homemade bacon for **30 THB**

EGGS ON TOAST

140 | VEGETARIAN | EGG |

Eggs of your choice with two slices of homemade sourdough toast.

Add Italian basil pesto for **40 THB**

ABC BREAKFAST BURGER

250 | PORK | EGG |

Sausage patty, fried egg, homemade bacon, homemade hashbrown, sour cream and Pico de Gallo. Served on our homemade sourdough brioche bun.

SHAKSHUKA

240 | VEGETARIAN | EGG |

Poached eggs served in a spiced tomato and pepper sauce, topped with feta cheese, sour cream, toasted almonds and za'atar. Served with homemade sourdough toast and a side salad.

AVOCADO & EGGS

220 | VEGETARIAN | EGG |

Creamy guacamole and poached eggs served on our homemade sourdough toast.

BREAKFAST BOWL

140 | VEGETARIAN |

Homemade nutty granola served with yoghurt, fresh fruit, toasted seeds, drizzled in honey and your choice of lemon or mango curd.

RICE SOUP

100 | CHICKEN | EGG |

With garlic, chilli, coriander, chicken and egg. A simple and classic Thai breakfast. A great choice for anyone with an upset stomach.

PANCAKES

BACON & MAPLE SYRUP PANCAKES

200 | PORK |

Our homemade thick-cut bacon served with fluffy pancakes and maple syrup.

BANANA PANCAKES

160 | VEGETARIAN |

Fluffy pancakes served with bananas, maple syrup and homemade coconut yoghurt.

BERRY PANCAKES

160 | VEGETARIAN |

Fluffy pancakes served with mixed berry compote and homemade coconut yoghurt.

EXTRAS

BAKED BEANS 40 | **BASIL PESTO 40**

CHEDDAR CHEESE 40 | **COCONUT TZATZIKI 40**

CUCUMBER PICKLE 40 | **EGG 40** | **GUACAMOLE 80**

HASHBROWN 40 | **HOMEMADE BACON 60**

HUMMUS 60 | **ITALIAN BEANS 60**

MUSHROOMS 50 | **PICO DE GALLO 40**

SAUSAGE 40 | **SAUSAGE PATTY 40**

SCRAMBLED TOFU 60 | **TOAST 20**

VEGAN ALL-DAY BREAKFAST

VEGAN BREAKFAST BOWL

140 | VEGAN |

Homemade nutty granola served with coconut yoghurt, fresh fruit, toasted seeds and fruit compote.

PORRIDGE

80 | VEGAN |

Served with banana and berry compote.
Add almond praline (+20).

VEGAN SHAKSHUKA

220 | VEGAN |

Scrambled tofu on a spiced tomato and pepper sauce topped with toasted almonds and za'atar. Served with sourdough toast and salad.

ITALIAN BEANS ON TOAST

180 | VEGAN |

White beans served in our slow roasted tomato and confit garlic sauce, topped with vegan Parmesan and basil.

AVOCADO TOAST

200 | VEGAN |

Creamy guacamole served on our homemade sourdough toast, topped with grilled cherry tomatoes and drizzled in olive oil.

HUMMUS ON TOAST

140 | VEGAN |

Homemade sourdough toast with Italian basil hummus and olive oil.

VEGAN RICE SOUP

100 | VEGAN |

With garlic, chilli, and coriander. A simple and classic Thai breakfast. A great choice for anyone with an upset stomach.

PLANT-BASED

VEGAN FULL BREAKFAST

180 | VEGAN |

Build your own. Choose any three of the following delicious plant based treats. Served with two slices of homemade sourdough, olive oil and tomato.

Choose 3 of the following:

BAKED BEANS | COCONUT TZATZIKI

CUCUMBER PICKLE | GUACAMOLE | HUMMUS

ITALIAN BASIL PESTO | ITALIAN BEANS

MUSHROOMS | PICO DE GALLO | SCRAMBLED TOFU

SUN-DRIED TOMATO PESTO

TASTY NIBBLES

PRAWN PIL PIL

210 | SHELLFISH |

Mediterranean style prawns with garlic, chill and olive oil, served with crusty bread for dipping.

BUFFALO CHICKEN WINGS WITH BLUE CHEESE DIP

180 | CHICKEN |

Want to spice it up? Just ask and we can make it happen.

SLOW-COOKED PORK BELLY IN FISH SAUCE CARAMEL

180 | PORK & FISH |

Chef's special slow-cooked pulled pork belly, glazed in fish sauce caramel, topped with crispy crackling, served on a bed of pickled green apple and crunchy sourdough crostini.

SHARE PLATE OF DIPS

240 | VEGETARIAN |

Served with sourdough toast and fresh green leaves. Our three dips:

BASIL PESTO HUMMUS

ZA'ATAR SPICED BEETROOT TOPPED WITH CANDIED WALNUTS AND GOAT CHEESE

SUN-DRIED TOMATO PESTO

LAMB KOFTA

190 | NEW ZEALAND LAMB |

Middle Eastern spiced lamb skewers, served on a bed of dressed green leaves with herby coconut tzatziki.

PLANT-BASED

VEGAN SHARE PLATE OF DIPS

220 | VEGAN |

Served with sourdough toast and fresh green leaves. Our three dips:

BASIL PESTO HUMMUS

ZA'ATAR SPICED BEETROOT TOPPED WITH CANDIED WALNUTS

SUN-DRIED TOMATO PESTO

LAPHET STUFFED TOMATOES

120 | VEGAN |

Fresh tomatoes filled to the brim with traditional Burmese tea leaf salad.

POTATO NUGGETS

140 | VEGAN |

Crispy fried mashed potato balls, served with your choice of dip:

ONION MAYO

TOMATO RELISH

HOMEMADE HOT SAUCE

BLUE CHEESE +60 THB (NON-VEGAN)

BAR SNACKS

HOMEMADE PORK CRACKLING

100 | PORK |

Crunchy fried pork crackling.

TOFU SATAY SKEWERS

100 | NUTS | VEGAN |

Fried tofu skewers with creamy peanut satay sauce.

TOASTED MIXED NUTS

100 | NUTS | VEGAN |

Roasted mixed nuts with confit garlic and herbs.

SALADS

VIETNAMESE CHICKEN SALAD

220 | CHICKEN |

A fresh and zesty Vietnamese-style salad with shredded chicken, rice noodles, fresh vegetables, herbs and topped with roasted peanuts.

PEANUT SATAY SALAD

220 | CHICKEN |

A fresh and deliciously creamy peanut satay salad with shredded veggies, green leaves and grilled chicken, topped with homemade Korean peanut rayu.

BETROOT, APPLE AND GOAT'S CHEESE SALAD

220 | DAIRY |

Pickled beetroot, crisp apple, crumbled goat's cheese and candied walnuts dressed with balsamic vinaigrette.

CAPRESE SALAD

240 | CHICKEN | DAIRY |

Grilled chicken, cherry tomatoes, green leaves and buffalo mozzarella dressed with Italian basil pesto.

PLANT-BASED

BETROOT FRITTER SALAD

220 | VEGAN |

Chewy beetroot fritters served on a bed of herby hummus, dressed leaves, and pickles, drizzled with coconut labneh and served with crunchy sourdough crostini.

TOFU PEANUT SATAY SALAD

200 | VEGAN |

A fresh and deliciously creamy peanut satay salad with shredded veggies, green leaves and tofu skewers, topped with homemade Korean peanut rayu.

Goodtime

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FREE
SCUBA DIVING

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BOAT CHARTER

SANDWICHES & BURGERS

PULLED PORK IN FISH SAUCE CARAMEL

240 | PORK |

Chef's special slow-cooked pulled pork belly, glazed in fish sauce caramel with pickled green apple, peanut rainbow slaw, fresh green leaves and crunchy crackling. Served on sourdough bread.

CAPRESE

220 | CHICKEN |

Grilled chicken breast, Italian basil pesto, buffalo mozzarella, cherry tomatoes and fresh green leaves. Served on sourdough bread.

REUBEN

280 | BEEF |

Homemade pastrami beef, sauerkraut, dijon mustard and cheddar cheese served in a toasted sourdough baguette.

HAND-CUT FRIES

WITH HOMEMADE ONION MAYO*

FULL-SIZE 120 | HALF-SIZE 60 | VEGETARIAN*

*Vegan option available with ketchup instead of mayo.

ALL BURGERS SERVED WITH FRIES

ABC BURGER

330 | AUSTRALIAN BEEF & PORK |

Imported Australian beef, homemade bacon, onion mayo, tomato relish, cucumber pickle, cheddar cheese and fresh green leaves. Served on our sourdough brioche bun.

LAMB BURGER

340 | NEW ZEALAND LAMB |

Middle Eastern spiced lamb patty, with whipped feta coconut tzatziki, Pico de Gallo, pickled cucumber and fresh green leaves. Served on our signature sourdough brioche bun.

FRIED CHICKEN BURGER

330 | CHICKEN |

Crispy fried chicken thighs, handmade onion mayo, cucumber pickles and fresh green leaves. Served on our sourdough brioche bun.

AUSSIE BURGER

330 | AUSTRALIAN BEEF & PORK |

Imported Australian beef, pickled beetroot, cheddar cheese, tomato, fresh green leaves and fried egg. Served on our sourdough brioche bun.

Beef and Lamb Burgers 170 GRAMS

Extra burger patty 150 THB

PLANT-BASED

MEXICAN BEAN BURGER

290 | VEGAN |

Mexican spiced black bean burger with guacamole, Pico de Gallo and fresh green leaves. Served on a soft white bun.

PLANT LOVER'S DELIGHT

200 | VEGAN |

Hummus, Italian basil pesto, roast red pepper, red onion pickle and fresh green leaves. Served on our sourdough bread.

LEVANT LAPHET

200 | VEGAN |

Traditional Burmese tea leaf salad with fresh vegetables. Served with homemade hummus, olive oil and sourdough toast

CHIPS

WITH HOMEMADE ONION MAYO*

FULL-SIZE 120 | HALF-SIZE 60 | VEGETARIAN*

*Vegan option available with ketchup instead of mayo.

MAINS

SMOKED SALMON ARANCINI

250 | FISH |

An Italian classic risotto fritter with smoked salmon, dill and cream cheese, served with homemade tartar sauce and dressed leaves.

MANDALAY NOODLE

200 | FISH SAUCE | EGG | TOFU | CHICKEN |

Chicken or Tofu

Spiced and creamy Burmese noodles with crispy onion and topped with a fried egg. Served with pickles and leaves.

SLOW-COOKED BEEF MASSAMAN

340 | AUSTRALIAN BEEF |

A rich aromatic curry made using imported Australian beef, cooked over eight hours and served with homemade spicy peanut rayu and steamed rice.

BURMESE MEATBALL CURRY

200 | PORK |

Burmese-style pork meatballs in delicious tomato curry served with steamed rice.

GREEK CHICKEN SKEWERS

290 | CHICKEN |

Lemon, yoghurt and herb-marinated chicken served on a bed of herby whipped feta with preserved lemons and Greek salad.

PLANT-BASED

POTATO MASSAMAN

200 | VEGAN |

A Thai classic potato curry with peanuts and coconut milk. Served with steamed rice and Korean peanut rayu.

THAI GREEN CURRY LENTILS

200 | VEGAN |

With homemade coconut yoghurt, sugar snap peas and toasted almonds. Served with your choice of steamed rice or sourdough bread.

DESSERT

MANGO STICKY RICE ARANCINI

170 | EGG |

Our take on a delicious Thai classic. Deep-fried coconut risotto balls served with creamy mango and passionfruit curd and candied coconut.

Check out the daily selection of pastries from our home bakery.

ALLERGY INFORMATION FOR EACH ITEM IS LOCATED AT THE BACK OF THE MENU.

DRINKS

BEER

TIGER DRAFT

330ML 100 | 520ML 150

LEO DRAFT

330ML 100 | 520ML 150

LEO CAN 330ML | 100

SAN MIQUEL LIGHT CAN 330ML | 110

SINGHA CAN 330ML | 100

ASHAI CAN 490ML | 150

CRAFT BEER

WHALE PALE ALE THAILAND | 330ML 220

WINE

HOUSE WHITE

GLASS 140

HOUSE RED

GLASS 140

Please ask a member of staff for our extended wine list.

Wine Lover Wednesdays

Special offers on all wines.

CIDER

LOIC RAISON CIDRE BRUT

75CL 500

THATCHERS GOLD

500ML 230

THATCHERS CLOUDY LEMON

440ML 230

THATCHERS BLOOD ORANGE

440ML 230

THATCHERS ROSE

440ML 230

SPIRITS

LOCAL

HONG THONG THAI WHISKEY | 130

EL TORO TEQUILA | 130

SANGSOM THAI RUM | 130

COCONUT RUM | 130

HOUSE VODKA | 130

HOUSE GIN | 130

IMPORTED

BAILEYS | 160

BOMBAY SAPPHIRE GIN | 160

CAPTAIN MORGAN SPICED RUM | 160

KAHLUA | 160

SIERRA TEQUILA | 160

STOLICHNAYA VODKA | 160

JAMESON WHISKEY | 200

HOT DRINKS

AMERICANO | 80

CAPPUCCINO | 100

ESPRESSO | 80

FLAT WHITE | 100

LATTE | 100

ICED AMERICANO | 80

ICED LATTE | 100

TEA | VARIOUS FLAVORS | 50

VEGANISE IT
OAT MILK | 20

SOFT DRINKS

COKE | COKE ZERO | COKE LIGHT | 40

FANTA | SPRITE | 40

ICED TEA LEMON | PEACH | 40

GINGER ALE | 40

RED BULL | 30

SODA WATER | 40

STILL WATER | SMALL 20 | LARGE 40

HAPPY TIME | 16:00 - 18:00 | EVERY DAY

20THB OFF draught beer, small cans
of local beer, and house wine.

MOJITO

180

CLASSIC

White rum, lime, brown sugar, mint.

PASSIONFRUIT

White rum, passionfruit, brown sugar, mint.

GINGER

Spiced rum, ginger, lime, brown sugar.

MARGARITA

200

Tequila, Triple Sec and lime.

PIÑA COLADA

180

White rum, Malibu, pineapple, coconut.

TEQUILA SUNRISE

180

Tequila, orange juice, grenadine.

COCKTAILS

ISLAND ZOMBIE

220

White rum, spiced rum, pineapple juice, lime juice, topped with dark rum.

FROZEN DAIQUIRI

200

Lime, mango or strawberry and white rum.

SEX ON THE BEACH

180

Vodka, peach Schnapps, orange juice and cranberry juice.

WOO WOO

180

Vodka, cranberry juice.

WORK HARD PLAY HARD

180

Vodka, lime Juice, electrolytes, soda water.

CLASSIC MAI TAI

220

White rum, orange curacao, orange juice, lime juice, topped with dark rum.

LONG ISLAND ICED TEA

220

Tequila, vodka, gin, white rum, Triple Sec, lime juice, topped with Coca-Cola.

WHISKEY SOUR

220

Whiskey, lime juice, egg white, honey.

ESPRESSO MARTINI

220

Vodka, Kahlua, espresso.



NON-ALCOHOLIC COCKTAILS

LEMONGRASS SPRITZER

100 | VEGAN |

Homemade lemongrass syrup with lime and soda.

PINEAPPLE BASIL SODA

100 | VEGAN |

Homemade Thai basil syrup with pineapple juice and soda.

GINJA NINJA

90 | VEGAN |

Homemade ginger and turmeric lemonade.

ALLERGY INFORMATION

1 GLUTEN | 2 NUTS | 3 SEED | 4 EGG | 5 DAIRY | 6 SOY | 7 SULFITES | 8 MUSTARD

ABC BREAKFAST BURGER	1	4	5	7	
ABC BURGER	1	4	5	7	8
AUSSIE BURGER	1	4	5	7	
AVOCADO TOAST	1				
AVOCADO & EGGS	1	4			
BACON PANCAKES	1	4	5	7	
BANANA BLAST	1	5			
BANANA PANCAKES	1	4	5		
BANANA STRAWBERRY	1	5			
BEETROOT FRITTER SALAD	1	3	6		
BEETROOT GOAT'S SALAD	2	5	8		
BERRY PANCAKES	1	4	5		
BREAKFAST BOWL	1	2	3	5	
BUFFALO CHICKEN WINGS		5			
BURMESE MEATBALL			6		
CAPRESE SALAD	2	5			
CAPRESE SANDWICH	1	2	5		
CHIPS					
CHOCOLATE KIT KAT			5	6	
EAT MY NUTS	1	2			
EGGS ON TOAST	1	4	5		
FEELING FRUITY					

FRIED CHICKEN BURGER	1	4	5	8
FRUIT SHAKE				
FULL BREAKFAST	1	4	5	7
GREEK CHICKEN SKEWERS		5	8	
HAND-CUT FRIES				
HOMEMADE PORK CRACKLING				
HUMMUS ON TOAST	1	3		
ICE CREAM		4	5	
ITALIAN BEANS ON TOAST	1			
ITALIAN EGG AND BEANS	1	4	5	
LAMB BURGER	1	4	5	
LAMB KOFTA		4	5	
LAPHET TOMATOES				
LEVANT LAPHET	1	3		
MANDALAY NOODLES		3	4	6
MEXICAN BEAN BURGER	1			6
OMELETTE	1	4	5	
PEANUT SATAY SALAD		2	3	6
PLANT LOVER'S DELIGHT	1	3	6	
PORRIDGE	1			
POTATO MASSAMAN		2		6
POTATO NUGGETS	1			

PRAWN PIL PIL					1				
PULLED PORK SANDWICH	1	2						6	
REUBEN		1					5		8
RICE SOUP									
SHAKSHUKA		1	2	3	4	5			8
SHARE PLATE OF DIPS	1	2	3				5	6	
SIDE SALAD			2	3				6	8
SLOW-COOKED MASSAMAN			2					6	
SLOW-COOKED PORK BELLY	1	2						6	
SMOKED SALMON ARANCINI	1					4	5		8
THAI GREEN LENTILS			2						
TOASTED MIXED NUTS			2						
TOFU PEANUT SATAY SALAD		2	3					6	8
TOFU SATAY SKEWERS		2						6	
VEGAN BERRY SMOOTHIE									
VEGAN BREAKFAST BOWL	1	2	3						
VEGAN FULL BREAKFAST	1	2	3					6	
VEGAN RICE SOUP									
VEGAN SHAKSHUKA		1	2	3					8
VEGAN SHARE PLATE		1	2	3					
VERY BERRY SMOOTHIE								5	
VIETNAMESE CHICKEN			2						6

IMPORTANT: Many of our dishes are served with our signature side salad, made with a bed of dressed leaves, topped with a **peanut** slaw and crunchy **soy** toasted seeds.

PLEASE INFORM OUR STAFF OF ANY ALLERGIES YOU MAY HAVE AND WE WILL DO OUR BEST TO ACCOMMODATE YOU.