

KOH17

ROOFTOP BAR & DINING



KOH17



*A bar dining journey
through Rayong*

Modern Thai soul

Locally sourced

Sensory storytelling

Opening hours:

- Friday-Saturday:
15:00-Midnight
 - Sunday,
Tuesday-Thursday:
15:00-23:00
 - Monday: Closed
- 

Crafted Bites from Sea to Shore

Inspired by the flavors of the Rayong coast and its nearby islands.

Bright. Spirited. Unexpected. . . .Just like you!

Looking for a reason to change your scene? You've found it.

We've stirred together the soul of Rayong's local life with a creative twist – from turtle sanctuaries to fire dancers, from fruit orchards to moonlit piers.



Each dish on this menu is more than just a plate – it's a spark of local discovery, a story waiting to unfold. Pair it with a cocktail, lean into the moment, and let your taste buds take flight.

KOH17

*We invite you to discover local.
Our crafted bites from sea to
shore are fiercely locally sourced,
transforming regional spirit into
modern Thai artistry.*

*Forget the ferry.
Your adventure is on the plate.*

Bright.

Spirited.

Unexpected.

*Pair it with a cocktail
and let your taste buds
take flight.*



แนะนำดื่มคู่กับ เพอร์เพิล มิราจ
Sip with **PURPLE MIRAGE**

THB 295 net

*Gin, butterfly pea, elderflower,
apple, lime, egg white*



ผักย่าง ซอสเพลโต้ บัลซามิก
**GRILLED
GARDEN VEGETABLES**

THB 400 net

*Grilled tri-colour tomatoes,
carrots, zucchini, shimeji,
red onion, and asparagus
with a balsamic drizzle
and pesto sauce*

"Inspired by KOH Mun Nai's turtle sanctuary, this dish honors quiet resilience. Each grilled vegetable; tri-colour tomatoes, zucchini, carrots, shimeji, red onion - brings its own earthy voice, united by pesto and balsamic. A gentle landscape of color and warmth, like the protected shores where small lives thrive."

**KOH
MUN NAI**



ปูนิ่มทอดกรอบ

CRISPY SOFT-SHELL CRAB

THB 580 net

Crispy soft-shell crab with mango and avocado salsa, salmon roe, and tamarind purée



ชวนดื่ม เมมโมราเบิล ซาวเออร์

Discover your drink: MEMORABLE SOUR

THB 295 net

Vodka, amaretto, apple, almond, yuzu, lime, egg white

"Off KOH Mun Klang, reefs crackle with movement and color. This dish mirrors that lively collision--crisp soft-shell crab, bright mango-avocado salsa, salmon caviar, and tangy tamarind. A playful reef assembled on a plate, vibrant and full of motion."

**KOH
MUN KLANG**

พร้อมเสิร์ฟ ชิตรัชชี ฟิวส์

Ready to go: **CITRUSSY FIZZ**

THB 295 net

*Gin, lemon, yuzu, simple syrup,
egg white, topped with soda*



กุ้งขาวย่าง เสิร์ฟบนขนมปังฟอคคาเซีย
GRILLED PRAWN SATAY

THB 640 net

*Grilled white prawns
with focaccia bread,
topped with Ajad gel,
and served with a curry
cashew nut satay sauce*



*“Echoing the calm mornings near **KOH Mun Nok**, this satay speaks in soft rhythms — smoky local white prawn, warm curry-cashew richness, and the comfort of grilled focaccia. Like the gentle calls of fishermen drifting over the tide, it’s subtle, savory, and sure of itself.”*

**KOH
MUN NOK**

ต้องลอง ไอส์แลนด์ ไวน์ มาร์ตินี
The ideal taste: ISLAND BRINE MARTINI

THB 295 net

*Vodka, dry martini, olive brine,
orange bitters*



แกงคั่วปูใบชะพลู เสิร์ฟพร้อมโรตีสี
CRAB CURRY

THB 600 net

*Rayong crab in a betel leaf curry with betel leaf oil.
Served with roti bread.*



“Along Koh Khi Pla, the breeze carries spice, salt, and the scent of leaves warming in the sun. This curry gathers those memories — tender crab wrapped in betel leaves, enriched with betel oil and anchored by warm roti. A comforting coastal wind made edible.”

**KOH
KHI PLA**

เพิ่มรสชาติด้วย **ทรอปิคอล เฟิร์ส คิส**
Just add this: TROPICAL FIRST KISS

THB 295 net

*Gin, peach liqueur, passion fruit,
lime, coconut syrup, egg white,
kaffir lime*



ต้มข่าครีมข้น หอยเซลส์ฮอกไกโด
SCALLOP IN COCONUT SOUP

THB 1,320 net



*Hokkaido scallops with Thai coconut cream soup,
kaffir lime foam, and sturgeon black caviar*

*“At dawn on **KOH San Chalam**, mist lifts with herb-scented air.
This coconut-milk soup captures that awakening — silky, aromatic, and
scattered with the briny glow of Hokkaido scallops beneath kaffir-lime foam.
A morning fog dissolving into flavor.”*

**KOH
SAN CHALAM**

เปิดรสชาติด้วยชั้นเซต เนโกรนี ทวิส
Sip with: SUNSET NEGRONI TWIST

THB 295 net

Gin, campari, sweet vermouth



ลาบทูน่า ทาร์ทาร์
TUNA TARTARE

THB 670 net

*Spicy tuna tartare with
crispy potatoes, egg yolk,
and black caviar sturgeon*

"KOH Chan's sunsets paint the sea in fiery gradients. This tartare channels that glow — spicy tuna, crisp potato, and molten egg yolk forming a warm, radiant bite. Twilight, reframed in texture and heat."

**KOH
CHAN**



ทาโก้กุ้ง โรยน้ำมันเคย ระยอง

PRAWN WITH SHRIMP PASTE IN SOFT TACO

THB 640 net

White prawn with shrimp paste in a soft taco, Kalamata olives, and guacamole



สดชื่นกับ สโมค เลกาซี

Match with: **SMOKED LEGACY**

THB 295 net

*Whisky,
vanilla syrup, bitters*

*"Like the hidden caves of **KOH Thalu**, this taco holds quiet intrigue — smoky prawns layered with shrimp paste, olives, and creamy guacamole. Calm on the surface, but inside, a pocket of deep, savory fire."*

**KOH
THALU**

ห้ามพลาด ไอซ์แลนด์ สตรอเบอร์รี่ บรีซ
Your combo:
ISLAND STRAWBERRY BREEZE

THB 295 net

*Mekhong, strawberry, lime,
mint, orange, fresh pineapple*



อ่องมันปูม้าอย่าง
เสิร์ฟพร้อมข้าวผัดน้ำพริกหนุ่ม
FRIED RICE WITH CRAB

THB 780 net

*Ong-Pu blue crab with
salmon roe and spring
onions. Served with
fried rice, Northern
chilli paste, and
condiments*



*“On **KOH Samet**, fire dancers light up the night with sparks and rhythm. This fried rice carries that energy — blue crab, northern chili paste, and salmon caviar igniting the dish with heat, smoke, and bright bursts of flavor. A dance in every bite.”*

**KOH
SAMET**

จับด้วย โรส & ลิ้นจี่ มาร์ตินี่

For the moment:

ROSE & LYCHEE MARTINI

THB 295 net

Vodka, lychee liqueur, rose, lime, lychee juice, mixed berries



เกี้ยวเปิด ซอสเสฉวน DUCK DUMPLINGS

THB 580 net

Sichuan spiced duck palo dumplings topped with black caviar sturgeon

"Inspired by KOH KUDI's monk chambers, these dumplings fold together contemplation and intensity. Sichuan-spiced duck and palo aromatics rest inside delicate skins — serene on the outside, quietly powerful within. A small, sacred surprise."

**KOH
KUDI**

ค็อกเทล ทropicคัล ฮีทเวฟ
Level up: **TROPICAL HEATWAVE**

THB 295 net

Tequila, triple sec, agave, lime, coriander, chilli, egg white, pineapple



ปีกไก่ย่าง ยัดไส้ข้าวมันไก่
STUFFED CHICKEN WINGS

THB 400 net

Khao Mun Gai Grilled Chicken wings stuffed with ginger sticky rice. Each piece is deboned and filled with ginger-scented sticky rice and chicken rice sauce

*“Named for **KOH Khang Khao**, Bat Island, these deboned wings carry a dark, curious richness. Ginger-scented sticky rice hides within grilled skin, echoing creatures of the night — quiet, bold, and unexpected.”*

**KOH
KHANG KHAO**



สร้างสีสัน ชนเช็ก แมนฮัตตัน
Your combo:
SUNSET MANHATTAN

THB 295 net

Whisky, sweet vermouth, bitters



ลิ้นวัวซูวี ซอสกระเทียม
BEEF TONGUE

THB 520 net

Rich sous vide beef tongue, topped with crispy shallots and fine herbs

*“On **KOH Rusi**, warriors once trained against crashing surf. This beef-tongue skewer holds that spirit — sous-vide tenderness seared over flame, harpeneed with garlic. Strength shaped by salt, smoke, and discipline.”*

**KOH
RUSI**

จิบเพลิน โฟรเซน โคลาด้า

Your flavour: **FROZEN COLADA**

THB 295 net

Mekhong, coconut, pineapple, lime, mango, fresh pineapple



ยำส้มโอกุ้งป่น POMELO AND CITRUS SALAD

THB 520 net

Spicy pomelo salad bursting with fresh citrus, grapefruit, tangerine, fresh chillies, torch ginger, kaffir lime leaves, and caviar lime

"In Rayong's orchards, nature feels dreamlike — bright, fragrant, and fleeting. This salad reflects that mirage: pomelo, tangerine, chillies, torch ginger, and makrut lime creating a sparkling, spicy moment that vanishes as quickly as it delights."

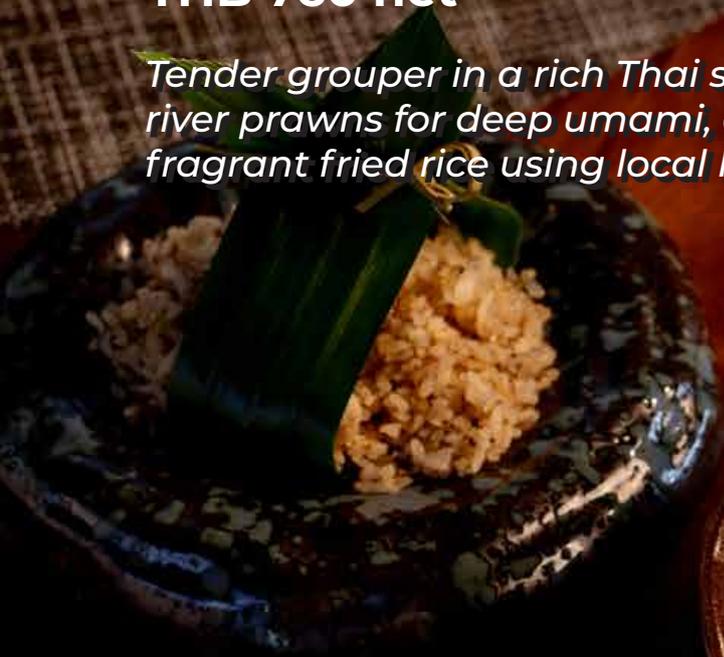
**RAYONG'S
ORCHARDS**



แกงส้มครีมมันกุ้งปลาเก๋า เสิร์ฟพร้อมข้าวมันกระเพาะ ระยอง
GROUPEL WITH RIVER PRAWN CURRY

THB 760 net

Tender grouper in a rich Thai sour soup base, intensified with minced river prawns for deep umami, and delicate burrweed. Served with fragrant fried rice using local Rayong Khaw-Rang rice



ต้องยกแก้วนี้ โกลเด้น วิสเปอ์

*Grab the glass: **GOLDEN WHISPER***

THB 295 net

Dewars, amaretto, almond, lime, egg white, angostura

"Where Rayong's rivers meet the sea, two worlds blend into harmony. This dish unites them — grouper, river prawn, and a creamy sour curry flowing between freshness and depth. A confluence in edible form."

**RIVERS
MEET
THE SEA**

รสชาติถึงใจ ลอส อิน พาราไดซ์
Bring the zest: LOST IN PARADISE

THB 295 net

*Mekhong, perol, passion fruit,
pineapple, lime, coconut*



หมึกแดดเดียวย่าง
DRIED SQUID WITH PEANUT SAUCE

THB 790 net

Grilled dried squid served with a Thai spicy peanut-based dipping sauce

*“At **Ban Phe Pier**, the air is thick with smoke and sizzling seafood. This grilled squid preserves that street-side soul — charred edges, chewy sweetness, and a chilli-peanut dip that bites back. A refined echo of the pier’s fire and bustle.”*

**BAN PHE
PIER**



แจ่งลอนปลาอินทรี
MACKEREL CURRY FISH CAKE

THB 490 net

Crispy kunafa fish cakes filled with smoky king mackerel and Thai curry, delicately finished with a touch of kaffir lime gel



ควรคู่ด้วย สยาม ซันเซต
Sip with: **SIAM SUNSET**

THB 295 net

Mekhong, white rum, orange curacao, almond, rose, citrus, mixed berries

*“From **Rayong’s coast**, fishermen haul in more than catch — they bring stories of smoke, surf, and survival. This smoked mackerel curry cake tastes like those tales: bold, citrus-cut, and layered with pickles and kaffir freshness. A whole coastline held in one bite.”*

**RAYONG’S
COAST**

ค็อกเทล ออเรนจ์ ฟิซซ์

Made for this: **ORANGE FIZZ**

THB 295 net

Aperol, white wine, soda



สปาเก็ตตี้ครีมซอส

CLAM AND OYSTER SPAGHETTI

THB 730 net

Spaghetti in a rich cream sauce with pen shell butter, clams, and oysters, served with fried oyster tempura and salmon roe

"Laem Mae Phim glitters with foam and sunlit waves. This pasta carries both sensations - butter - creamed clams, oysters soft as sea mist, and crisp fried oyster tempura adding the echo of surf breaking on shore. A shoreline memory in motion."

**LAEM
MAE PHIM**



ค็อกเทล เบอร์รี่ คิส

Signature serve: **BERRY KISS**

THB 295 net

*Vodka, raspberry liqueur,
fresh raspberry, lime, ginger,
rose, ginger ale*



มันหวานญี่ปุ่น
SWEET TIDE

THB 470 net

*Warm Japanese sweet potato, cool coconut sorbet,
and soft Phatthalung sago*

"KOH Kham is famed for the sweet harmony when the low tide reveals its connecting sandbar, symbolizing a perfect natural flow. This moment inspires the Sweet Tide dessert, a refreshing blend of warm sweet potato and cool coconut sorbet, perfectly complemented by the vibrant, tart complexity of the Berry Kiss."

**KOH
KHAM**

FOOD ALLERGY MATRIX

-  Tree nuts
-  Celery
-  Crustaceans
-  Fish
-  Eggs
-  Gluten
-  Peanuts
-  Milk
-  Molluscs
-  Sesame seeds
-  Halal Food

KOH 17 ROOFTOP BAR

Inspired by the flavours of the Rayong coast and its nearby islands

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