



ROOTED IN NATURE

- Caprese Salad** 440
 Tomato, Mozzarella, Italian Basil, Pine Nuts and Parmesan Reggiano
- With San Daniele Ham +120
- Green Apple & Beetroot Salad** 420
 Walnuts, Arugula and served with a choice of Yoghurt or French dressing
- NEXT2 Caesar Salad** 460
 Romaine Lettuce tossed in Caesar Dressing, Parmesan Tuile, Crispy Bacon and Slow Cooked Egg
- With Grilled Chicken Breast or Smoked Salmon +120
- Greek Salad** 480
 Cubes of Tomatoes, Cucumber, Bell Peppers, Iceberg Lettuce, Kalamata Olives, Feta Cheese, Olive Oil and Lemon
- Smoked Salmon & Crushed Avocado with Lime** 520
 Rice Berry and Tomato Salsa

HEALTH AND WELLNESS

- Healthy Salad Bowl** 440
 Quinoa, Avocado, Cherry Tomato, Orange, Toasted Pumpkin Seeds and Baby Spinach
- Sweet & Sugar Free** 240
 Coconut Milk Chia Pudding with Fresh Mango and Toasted Almond
- Tuna Nicoise Salad** 520
 Marinated seared Tuna Loin with Green Beans, Tomato, New Potato, Soft Poached Egg, Olives and Lemon Vinaigrette
- ½ Dozen Home Made Spiced Falafel** 380
 Served with Tzatziki, Paprika and Garlic Aioli, Roasted Capsicum and Tomato Pesto

SOUPS

- Hearty Minestrone with Pancetta 310
- Cream of Champignon Mushroom with Focaccia Croutons 290
- Crustacean Bisque with Garlic Bread 340
- Miso Soup with Tofu, Wakame and Spring Onion 280

BUNS, WRAPS & SANDWICHES

- Served with Chips and Mixed Leaf Salad
- NEXT2 Club** 520
 Toasted Triple-Decker Sandwich with Grilled Chicken, Avocado, Egg, Mayonnaise, Bacon, Lettuce and Cheddar Cheese
 - NEXT2 Burger** 530
 Lettuce, Tomato, Cheddar Cheese, Semi-dried Tomato Aioli
 - Mozzarella Panini** 440
 Pressed & Grilled Focaccia Bread with Caramelised Onion, Tomato, Mozzarella Arugula & Pesto
 - With San Daniele Ham +120
 - Quesadilla** 420
 Creamed Spinach, Brie & Pine Nut
 - Grilled Steak Sandwich** 580
 Sourdough Bread, Angus Sirloin, Caramelised Onion, Fried Egg, Arugula, Tomato Relish and Dijon Mustard

THE PASTA

- 440
- Your choice of Pasta and Sauce:
 Penne, Spaghetti, Fettuccine or Whole Wheat Pasta with:
- Classic Bolognese
 - Tomato Sauce with Basil
 - Carbonara
 - Thai Style Aglio; Garlic Chilli, Bacon and Basil
 - Marinara Seafood with Tomato +120

THE GRILL

Atlantic Salmon	180g	780
Sea Bass	180g	750
Angus Tenderloin	180g	1350
Angus Rib Eye	220g	1100
Australian Lamb Rack	300g	850
1/2 Deboned Chicken	220g	700
Pork Chop	350g	750

Served with your choice:

- Rosemary Roasted Potatoes or French Fries
- Grilled Vegetables or Tomato and Mixed Leaf Salad
- Red Wine Jus, Green Peppercorn Sauce, Creamed Mushroom Sauce or Thai Chili and Palm Sugar Sauce

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Dish contains pork

 Signature dish

 Vegetarian

 Nuts

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AMAZING SIAM

- Love Thai** 460
 Sweet Corn and Chicken Kra Tong Thong “Golden Cup”, Fish Cakes, Mixed Satay and Vegetable Spring Rolls served with Satay Sauce, Sweet and Sour Sauce, and Plum Sauce
- Yum Nuae Yang** 540
 Grilled Angus Beef Sirloin; tossed in a Spicy Salad with Red Onion and Tomato
- Tom Yum Goong or Tom Yum Gai** 480
 Hot and Sour Prawn or Chicken Soup with Lemongrass
- Poh Pia Thod** 360
 Spring Rolls filled with Prawn with Sweet and Sour Plum Sauce
- Satay** 440
 ½ Dozen Chicken, Pork, Beef or Mixed Satay with Peanut Sauce and Traditional Condiments
- Gaeng Khiew Wann Gai** 450
 Green Curry Chicken or Beef with Sweet Basil
- Gaeng Phed Ped Yang** 520
 Red Curry with Duck, Thai Sausage, Salted Duck Egg
- Gaeng Ka Ri Gai or Ta Lay** 540
 Yellow Curry with Chicken or Mixed Seafood
- Phad Thai Goong** 460
 Wok Fried Glass Noodles or Flat Rice Noodles with Fresh Shrimp and Bean Sprouts

ASIA ASIA

- Char Kway Teow “Penang” Style** 320
 Wok-Fried Flat Rice Noodles with Prawn, Crabmeat, Chinese Sausage, Egg, Bean Sprout and Chive
- Hainanese Chicken Rice** 460
 Poached Chicken Simmered in a Ginger Broth and served with Fragrant Rice
- Wonton Noodle Soup “Hong Kong” Style** 380
 Egg Noodles with Shrimp and Pork Dumpling in Chicken Broth
- Singapore Laksa** 460
 Spiced Coconut Curry Noodle Soup with Fried Bean Curd, Bean Sprouts, Chicken and Prawns
- Lamb Rogan Josh** 520
 Basmati Saffron Rice, Naan Bread, Achar, Papadum and Mango Chutney
- Butter Chicken** 460
 Basmati Saffron Rice, Naan Bread, Papadum and Mango Chutney

VEGETARIAN CUISINE

- Som Tam Jae - Siam Regional** 320
 Spicy Papaya Salad
- Phad Thai Jae - Siam Flavour** 360
 Wok Fried Flat Rice Noodles with Bean Sprouts
- Phad Pak Ruam - Siam Regional** 280
 Wok Fried Mixed Vegetables with Garlic and Soy
- Khao Phad Pak** 280
 Stir Fried Rice with Vegetables
- Vegetable Jalfrezi and Dal Makhni - Indian Flavour** 340
 Served with Basmati Rice, Naan Bread, Mango Chutney and Chili Vegetable Pickles
- Vegetable Samosa and Polti - Indian Flavour** 340
 With Mint Raita and Mango Chutney

SWEETS AND CHEESE

- Artisan Cheese Selection** 280
 Selection of Soft and Hard Rind Cheese with Fig Jam and Lavosh
- Selection of Seasonal Thai and Imported Fruits 220
- Choice of Homemade Ice Cream, Sorbets and Frozen Yoghurts, Three Scoops: 220
 Vanilla
 Strawberry
 Chocolate
 Rocky Road
 Thai Tea
 Coconut
 Coffee
 Cherry Frozen Yoghurts
 Raspberry
- Khao Niew Mamuang** 280
 Mango and Coconut Sticky Rice
- Coconut and Pandan Cheesecake** 200
- Warm Chocolate Pudding** 240
 Chilled Cherry Jubilee
- Crème Brûlée** 220
 Caramelised Pear and Meringue
- Gianduja Chocolate Cake** 240
- Yoghurt-Mango Slice with Lychee Sorbet** 220

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