

A LA CARTE

Menu

BREAKFAST ALL DAY

American Breakfast (P)	880
Eggs your way, waffle or toast, bacon, pork sausage, hash brown, tomato, mushrooms, tomato compote, and maple syrup *Chicken sausages and beef bacon available on request.	
Thai Breakfast Sampler	1,000
Thai crab omelet, pork or chicken skewers with sticky rice, and warm soy milk with 'you tiao'	
Food for the Soul (V/N)	780
Poached eggs, guacamole, red peppers, pomegranate, herb roasted tomato, mushrooms, pesto, and whole wheat country loaf	
Japanese Breakfast	820
Grilled salmon, tomagoyaki, agedashi tofu, steamed rice, miso soup, and Japanese pickles	

SOUPS

Roasted Tomato Soup	320
Garlic butter toasted baguette	
Tom Kha Gai	340
Fragrant Thai coconut broth, kaffir lime, straw mushrooms, and chicken	
Tom Yum Goong (SF)	360
Spicy Thai Seafood broth with prawns	

SALADS

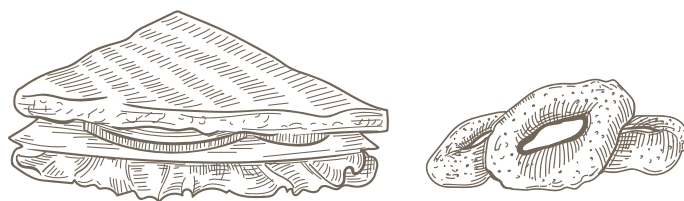
Som Tum Thai (N, SF)	480
Spicy papaya salad with dry shrimp, tamarind, peanuts, sweet corn, cherry tomato, and beans	
Mixed Heirloom Tomato and Burrata (N,V)	580
Arugula lettuce, olive, red onion, basil pesto, and grissini *Add on prosciutto (P) +100	
Classic Caesar Salad (P)	520
Romaine lettuce, parmesan, garlic croutons, poached eggs, crispy bacon, anchovies, and Caesar dressing *Add on grilled chicken breast +120	
Prawn and Pomelo Salad (GF, SF)	560
Crispy shallots, grated coconut, kaffir lime, chilli, sunflower sprouts, and Thai dressing	

CHILLED SEAFOOD

Chilled Grand Seafood Platter	5,800
Phuket lobster, flower crab, river prawns, clams, grilled octopus salad, New Zealand mussels, French Fine de Claire oyster served with sauce mignonette, cocktail sauce, Thai seafood sauce, and lemon wedges	
Sashimi	660
Salmon and yellow fin tuna with wasabi, Japanese soy, pickled ginger, and salted edamame	
Half Dozen French Fine de Claire Oysters	680
with sauce mignonette, Thai seafood sauce, and lemon wedges	

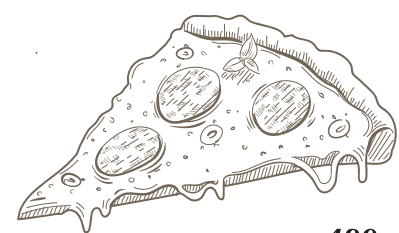
WARM APPETIZERS

Shrimp and Chicken Gyoza (SF)	420
Sesame ginger soy sauce	
Grilled Oysters with Herb Butter (6 pcs) (GF, SF)	680
Grilled River Prawns with Herb Butter (GF, SF)	580
Thai seafood sauce	
Potted Clams Mariniere (SF)	440
Toasted baguette	
Assorted Satay (6 pcs) (N, P)	480
Chicken, pork and beef satay with peanut sauce, and vegetable pickles	
Beef Nachos	500
Fried corn chips baked with cheddar cheese, tomato braised beef and kidney beans, sour cream, guacamole, and tomato salsa	



SANDWICHES AND BURGERS

Angus Steak Sandwich	680
Plum tomatoes, onion rings, jalapeño, and lemon aioli on ciabatta	
The Club (P)	560
Grilled chicken, bacon, tomato, avocado, cheese, and egg on white toast *Beef bacon available on request	
Grilled Mediterranean Vegetables and Buffalo Mozzarella Panini (V)	520
Flame Grilled Angus Beef Burger	640
Emmental cheese, tomato, red onion, lettuce, pickled cucumber, French fries, aioli, and ketchup *Vegetarian Mushroom and Chickpea and Burger Beetroot Patty(V) 530	



PIZZA

Margherita Pizza (V)	480
Tomato, mozzarella, oregano, and basil	
Mediterranean Vegies (V)	520
Cherry tomato, grilled eggplant, artichoke, pumpkin, olive, basil, arugula, and mozzarella cheese	
Four Cheese (V)	560
Mozzarella, parmesan, goat cheese, and blue cheese	
Pepperoni (P)	580
Spiced salami, mozzarella, tomato, and oregano	

Wellness, dish nutritionally balanced meals that are naturally low in refined sugars to help you feel good, refueled, and recharged.
 Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically sourced ingredients.

Dietary Notes: (GF) Gluten Free, (N) Contains Nut, (V) Vegetarian, (P) Contains Pork, (VE) Vegan, (A) Contains Alcohol, (SF) Contains Seafood
 Prices are in Thai Baht and subject to 10% service charge and 7% Government tax.

A LA CARTE

Menu

ASIA ASIA

Paneer Makhani (V)	540
Housemade Indian cheese, and tomato butter gravy	
Butter Chicken (N)	620
Chicken curry, cashew nuts, and tomato gravy	
Singapore Laksa (SF)	540
Tofu, prawns, chicken, fishcake, yellow and rice noodles, egg, and spiced coconut broth	
Hainan Chicken Rice	580
Traditional condiments, chicken broth, and aromatic jasmine rice	
Green Coconut Curry Beef / Pork / Chicken	520
Kaffir lime, Thai eggplant, coconut served with rice, and prawn crackers	
Pad Kra Pow Pork / Chicken / Beef	520
Chilli, holy basil, fried egg, served with rice, and prawn crackers	
Phad Thai Goong (N, SF)	560
Wok-fried rice noodles, tofu, bean sprouts, and tiger prawns	
*Chicken available on request	
*Vegetarian option with tofu available (V)	480

FROM THE GRILL

Select your preferred sauce and 3 types of vegetables

Seabass	680
Norwegian Salmon	780
Lobster (SF)	2,500

SEAFOOD SAUCE:

Herb and garlic butter
Ginger, garlic, sesame oil, and soy sauce
Saffron cream
Thai spicy seafood sauce

½ Free Range Chicken	680
Australian Lamb Rack 250gm	1,200
Australian Rib Eye 220gm	1,400
Australian Tenderloin 220gm	1,400

MEAT SAUCE:

Red wine jus
Chimmichurri
Peppercorn
Mushroom cream

VEGETABLES:

baby carrots - wok-fried morning glory - roasted mushrooms
asparagus - grilled zucchini - sautéed spinach - roasted potato, mashed potato - French fries – mixed leaf, tomato, watermelon, parmesan, and balsamic salad

SOMETHING SWEET

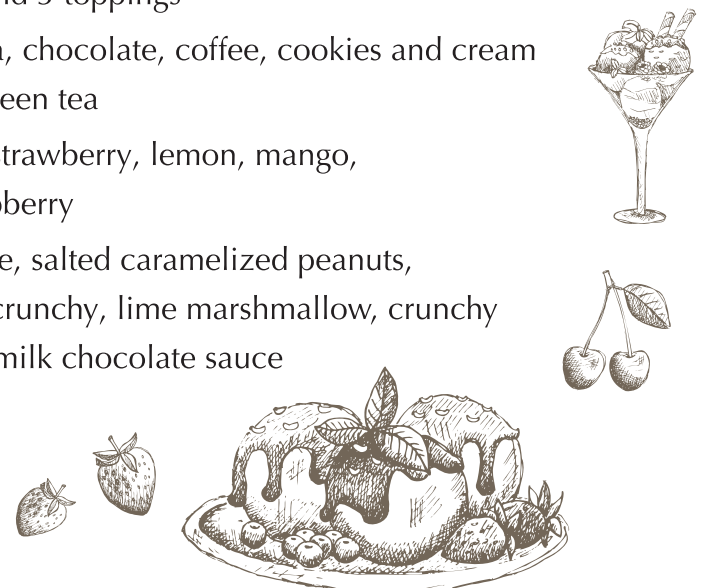
Strawberry Baked Cheesecake	260
Old School Classic Vanilla Bean Crème Brûlée	260
64% Manjari Chocolate Tart	260
Hazelnut Roche, Hazelnut Praline, Chocolate Mousse	260
Sliced Mango with Coconut Sticky Rice (GF)	240
Thai Fruit Plate (VE)	220
Our Homemade Selection	220

Select 3 scoops and 3 toppings

Ice cream: vanilla, chocolate, coffee, cookies and cream
rum raisin, and green tea

Sorbet: yoghurt, strawberry, lemon, mango, coconut, and raspberry

Toppings: brownie, salted caramelized peanuts, brittle chocolate crunchy, lime marshmallow, crunchy cheesecake, and milk chocolate sauce



KIDS MENU

*Recommended for guests under 8 years old

SOUPS

Roasted Tomato Soup with croutons (V)	160
Chicken Wonton and vegetable noodle soup	160

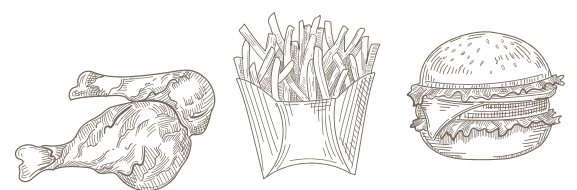
SANDWICHES

Mini Angus beef hamburger, tomato, lettuce, cheese, and mayonnaise	320
Trio of mini chicken hot dogs with chicken sausage	250
Grilled mozzarella cheese and tomato toastie (V)	250
Grilled ham and mozzarella cheese toastie	250

*All served with French fries or fruit salad

MAIN COURSES

Homemade Fish and Chicken Strips	340
French fries, vegetable crudités, and sour cream	
Grilled Seabass	390
with wok-fried veggies, soy sauce, and rice	
Wok-fried Egg Noodles egg and vegetables	170
Mac and Cheese pasta with ham (P)	270
Spaghetti with Bolognese Sauce	270
Fried Rice with vegetables, chicken, and egg	230



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