






A LA CARTE

Menu




BREAKFAST ALL DAY

American Breakfast (P)	880	457
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	519
Thai crab omelet, pork or chicken skewers with sticky rice, and warm soy milk with 'you tiao'		
Food for the Soul (V, N)  	780	405
Poached eggs, guacamole, red peppers, pomegranate, herb roasted tomato, mushrooms, pesto, and whole wheat country loaf		
Japanese Breakfast	820	426
Grilled salmon, tomagoyaki, agedashi tofu, steamed rice, miso soup, and Japanese pickles		


SOUPS

Roasted Tomato Soup 	320	166
Garlic butter toasted baguette		
Tom Kha Gai 	340	177
Fragrant Thai coconut broth, kaffir lime, straw mushrooms, and chicken		
Tom Yum Goong (SF) 	360	187
Spicy Thai Seafood broth with prawns		

SALADS

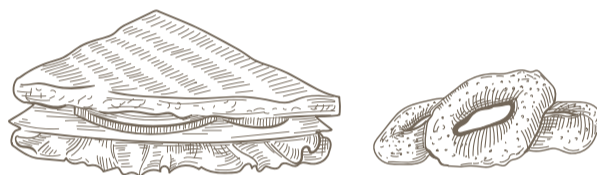
Som Tum Thai (N, SF) 	480	249
Spicy papaya salad with dry shrimp, tamarind, peanuts, sweet corn, cherry tomato, and beans		
Mixed Heirloom Tomato and Burrata (N, V)  	580	301
Arugula lettuce, olive, red onion, basil pesto, and grissini *Add on prosciutto (P) +100 52		
Classic Caesar Salad (P)	520	270
Romaine lettuce, parmesan, garlic croutons, poached eggs, crispy bacon, anchovies, and Caesar dressing *Add on grilled chicken breast +120 62		
Prawn and Pomelo Salad (GF, SF)	560	291
Crispy shallots, grated coconut, kaffir lime, chilli, sunflower sprouts, and Thai dressing		

CHILLED SEAFOOD

Chilled Grand Seafood Platter	5,800	3,012
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	343
Salmon and yellow fin tuna with wasabi, Japanese soy, pickled ginger, and salted edamame		
Half Dozen French Fine de Claire Oysters	680	353
with sauce mignonette, Thai seafood sauce, and lemon wedges		

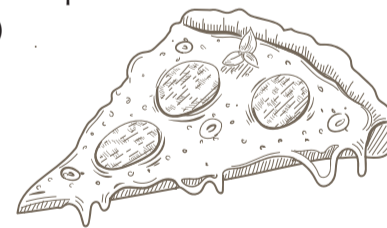
WARM APPETIZERS

Shrimp and Chicken Gyoza (SF)	420	218
Sesame ginger soy sauce		
Grilled Oysters with Herb Butter (6 pcs) (GF, SF)	680	353
Grilled River Prawns with Herb Butter (GF, SF)	580	301
Thai seafood sauce		
Potted Clams Mariniere (SF)	440	228
Toasted baguette		
Assorted Satay (6 pcs) (N, P)	480	249
Chicken, pork and beef satay with peanut sauce, and vegetable pickles		
Beef Nachos	500	260
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	353
Plum tomatoes, onion rings, jalapeño, and lemon aioli on ciabatta		
The Club (P)	560	291
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	270
Flame Grilled Angus Beef Burger	640	332
Emmental cheese, tomato, red onion, lettuce, pickled cucumber, French fries, aioli, and ketchup *Vegetarian Mushroom and Chickpea and Burger Beetroot Patty(V) 530 275		



PIZZA

Margherita Pizza (V)	480	249
Tomato, mozzarella, oregano, and basil		
Mediterranean Vegies (V)	520	270
Cherry tomato, grilled eggplant, artichoke, pumpkin, olive, basil, arugula, and mozzarella cheese		
Four Cheese (V)	560	291
Mozzarella, parmesan, goat cheese, and blue cheese		
Pepperoni (P)	580	301
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.

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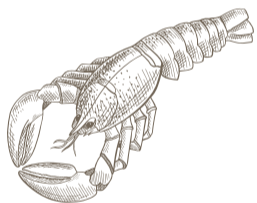
ASIA ASIA

Paneer Makhani (V)	540	280
Housemade Indian cheese, and tomato butter gravy		
Butter Chicken (N)	620	322
Chicken curry, cashew nuts, and tomato gravy		
Singapore Laksa (SF)	540	280
Tofu, prawns, chicken, fishcake, yellow and rice noodles, egg, and spiced coconut broth		
Hainan Chicken Rice	580	301
Traditional condiments, chicken broth, and aromatic jasmine rice		
Green Coconut Curry Beef / Pork / Chicken	520	270
Kaffir lime, Thai eggplant, coconut served with rice, and prawn crackers		
Pad Kra Pow Pork / Chicken / Beef	520	270
Chilli, holy basil, fried egg, served with rice, and prawn crackers		
Phad Thai Goong (N, SF)	560	291
Wok-fried rice noodles, tofu, bean sprouts, and tiger prawns		
*Chicken available on request		
*Vegetarian option with tofu available (V)	480	249

FROM THE GRILL

Select your preferred sauce and 3 types of vegetables

Seabass	680	353
Norwegian Salmon	780	405
Lobster (SF)	2,500	1,298



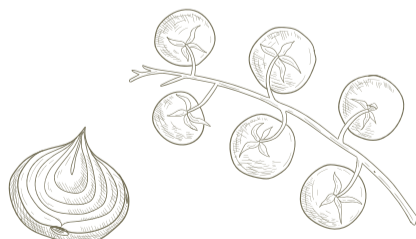
SEAFOOD SAUCE:

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

½ Free Range Chicken	680	353
Australian Lamb Rack 250gm	1,200	623
Australian Rib Eye 220gm	1,400	727
Australian Tenderloin 220gm	1,400	727

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



SLC Points

SOMETHING SWEET

Strawberry Baked Cheesecake	260	135
Old School Classic Vanilla Bean Crème Brûlée	260	135
64% Manjari Chocolate Tart	260	135
Hazelnut Roche, Hazelnut Praline, Chocolate Mousse	260	135
Sliced Mango with Coconut Sticky Rice (GF)	240	125
Thai Fruit Plate (VE)	220	114
Our Homemade Selection	220	114
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

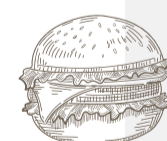
SOUPS

Roasted Tomato Soup with croutons (V)	160	83
Chicken Wonton and vegetable noodle soup	160	83

SANDWICHES

Mini Angus beef hamburger , tomato, lettuce, cheese, and mayonnaise	320	166
Trio of mini chicken hot dogs with chicken sausage	250	130
Grilled mozzarella cheese and tomato toastie (V)	250	130
Grilled ham and mozzarella cheese toastie	250	130

*All served with French fries or fruit salad



MAIN COURSES

Homemade Fish and Chicken Strips	340	177
French fries, vegetable crudités, and sour cream		
Grilled Seabass	390	203
with wok-fried veggies, soy sauce, and rice		
Wok-fried Egg Noodles egg and vegetables	170	88
Mac and Cheese pasta with ham (P)	270	140
Spaghetti with Bolognese Sauce	270	140
Fried Rice with vegetables, chicken, and egg	230	119



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