






A LA CARTE

Menu




BREAKFAST ALL DAY

American Breakfast (P)	880	450
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	512
Thai crab omelet, pork or chicken skewers with sticky rice, and warm soy milk with 'you tiao'		
Food for the Soul (V, N)  	780	399
Poached eggs, guacamole, red peppers, pomegranate, herb roasted tomato, mushrooms, pesto, and whole wheat country loaf		
Japanese Breakfast	820	420
Grilled salmon, tomagoyaki, agedashi tofu, steamed rice, miso soup, and Japanese pickles		


SOUPS

Roasted Tomato Soup 	350	179
Garlic butter toasted baguette		
Tom Kha Gai 	370	189
Fragrant Thai coconut broth, kaffir lime, straw mushrooms, and chicken		
Tom Yum Goong (SF) 	390	200
Spicy Thai Seafood broth with prawns		

SALADS

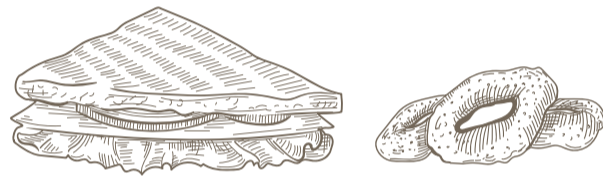
Som Tum Thai (N, SF) 	480	246
Spicy papaya salad with dry shrimp, tamarind, peanuts, sweet corn, cherry tomato, and beans		
Mixed Heirloom Tomato and Burrata (N, V)  	580	297
Arugula lettuce, olive, red onion, basil pesto, and grissini *Add on prosciutto (P) +120 61		
Classic Caesar Salad (P)	540	276
Romaine lettuce, parmesan, garlic croutons, poached eggs, crispy bacon, anchovies, and Caesar dressing *Add on grilled chicken breast +120 61		
Prawn and Pomelo Salad (GF, SF)	560	287
Crispy shallots, grated coconut, kaffir lime, chilli, sunflower sprouts, and Thai dressing		

CHILLED SEAFOOD

Chilled Grand Seafood Platter	5,800	2,968
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 	680	348
Salmon and yellow fin tuna with wasabi, Japanese soy, pickled ginger, and salted edamame		
Half Dozen French Fine de Claire Oysters	680	348
with sauce mignonette, Thai seafood sauce, and lemon wedges		

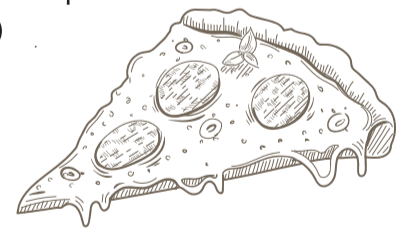
WARM APPETIZERS

Shrimp and Chicken Gyoza (SF)	420	215
Sesame ginger soy sauce		
Grilled Oysters with Herb Butter (6 pcs) (GF, SF)	680	348
Grilled River Prawns with Herb Butter (GF, SF)	580	297
Thai seafood sauce		
Potted Clams Mariniere (SF)	460	235
Toasted baguette		
Assorted Satay (6 pcs) (N, P)	490	251
Chicken, pork and beef satay with peanut sauce, and vegetable pickles		
Beef Nachos	500	256
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	690	353
Plum tomatoes, onion rings, jalapeño, and lemon aioli on ciabatta		
The Club (P)	590	302
Grilled chicken, bacon, tomato, avocado, cheese, and egg on white toast *Beef bacon available on request		
Grilled Mediterranean Vegetables and Buffalo Mozzarella Panini (V)	540	276
Flame Grilled Angus Beef Burger	680	348
Emmental cheese, tomato, red onion, lettuce, pickled cucumber, French fries, aioli, and ketchup *Vegetarian Mushroom and Chickpea and Burger Beetroot Patty(V) 540 276		



PIZZA

Margherita Pizza (V)	520	266
Tomato, mozzarella, oregano, and basil		
Mediterranean Vegies (V)	540	276
Cherry tomato, grilled eggplant, artichoke, pumpkin, olive, basil, arugula, and mozzarella cheese		
Four Cheese (V)	580	297
Mozzarella, parmesan, goat cheese, and blue cheese		
Pepperoni (P)	580	297
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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Menu

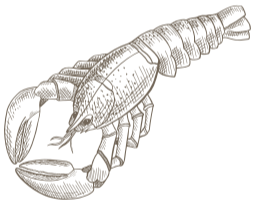

ASIA ASIA

Paneer Makhani (V)	540	276
Housemade Indian cheese, and tomato butter gravy		
Butter Chicken (N)	620	317
Chicken curry, cashew nuts, and tomato gravy		
Singapore Laksa (SF)	540	276
Tofu, prawns, chicken, fishcake, yellow and rice noodles, egg, and spiced coconut broth		
Hainan Chicken Rice	580	297
Traditional condiments, chicken broth, and aromatic jasmine rice		
Green Coconut Curry Beef / Pork / Chicken	560	287
Kaffir lime, Thai eggplant, coconut served with rice, and prawn crackers		
Pad Kra Pow Pork / Chicken / Beef	550	281
Chilli, holy basil, fried egg, served with rice, and prawn crackers		
Phad Thai Goong (N, SF)	590	302
Wok-fried rice noodles, tofu, bean sprouts, and tiger prawns		
*Chicken available on request		
*Vegetarian option with tofu available (V)	490	251

FROM THE GRILL

Select your preferred sauce and 3 types of vegetables

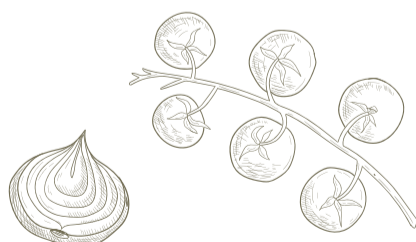
Seabass	720	368
Norwegian Salmon	780	399
Lobster (SF)	2,500	1,279

SEAFOOD SAUCE:		
Herb and garlic butter		
Ginger, garlic, sesame oil, and soy sauce		
Saffron cream		
Thai spicy seafood sauce		
½ Free Range Chicken	680	348
Australian Lamb Rack 250gm	1,200	614
Australian Rib Eye 220gm	1,400	716
Australian Tenderloin 220gm	1,400	716

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	133
Old School Classic Vanilla Bean Crème Brûlée	260	133
64% Manjari Chocolate Tart	260	133
Hazelnut Roche, Hazelnut Praline, Chocolate Mousse	260	133
Sliced Mango with Coconut Sticky Rice (GF)	240	123
Thai Fruit Plate (VE)	220	113
Our Homemade Selection	220	113
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

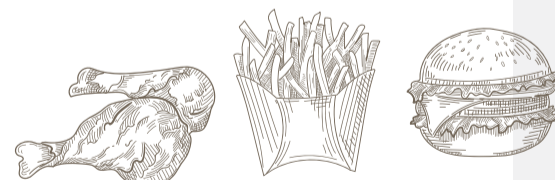
SOUPS

Roasted Tomato Soup with croutons (V)	160	82
Chicken Wonton and vegetable noodle soup	160	82

SANDWICHES

Mini Angus beef hamburger , tomato, lettuce, cheese, and mayonnaise	320	164
Trio of mini chicken hot dogs with chicken sausage	250	128
Grilled mozzarella cheese and tomato toastie (V)	250	128
Grilled ham and mozzarella cheese toastie	250	128

*All served with French fries or fruit salad



MAIN COURSES

Homemade Fish and Chicken Strips	340	174
French fries, vegetable crudités, and sour cream		
Grilled Seabass	390	200
with wok-fried veggies, soy sauce, and rice		
Wok-fried Egg Noodles egg and vegetables	170	87
Mac and Cheese pasta with ham (P)	270	138
Spaghetti with Bolognese Sauce	270	138
Fried Rice with vegetables, chicken, and egg	230	118

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