















## Appetizer & Salad









<b>Tomato Burrata Salad - สลัดมะเขือเทศบรูร่าตา</b>	 Vegetarian  Gluten Free	430
Red wine vinegar, red onion, olive oil, garlic		
<b>Chicken, Mango, Avocado Salad - สลัดมะม่วง &amp; อะโวกาโด</b>	 Gluten Free	420
Pickled beetroot, red onion, mango, wild rocket and mango- lemon dressing		
<b>Caesar Salad - สลัดซีซาร์</b>	 Pork  Fish	300
Crispy pork bacon, romaine hearts, herb croutons, Parmesan cheese in traditional caesar dressing		
<ul style="list-style-type: none"> <li>• With chicken 340</li> <li>• With grilled prawn 390</li> </ul>		
<b>Classic Salad Nicoise - สลัดนุซ</b>	 Fish  Soybeans  Gluten Free	390
Fresh tuna, potato, egg, tomato, anchovy, green bean, red wine vinegar dressing		
<b>Tuna Tartare</b>	 Gluten Free  Fish  Soybeans  Sesame	450
Fresh tuna, avocado, chili lime dressing, sesame crisps		
<b>Parma Ham &amp; Melon</b>	 Pork  Gluten Free	430
Parma ham slices, fresh melon. olive oil		
<b>Tuna Sashimi (5 pcs.)</b>	 Fish  Soybeans	450
Maguro tuna, wasabi, soy sauce		
<b>Salmon Sashimi (5 pcs.)</b>	 Fish  Soybeans	450
Wasabi, soy sauce		
<b>Prawn Tempura (5 pcs.)</b>	 Crustaceans	350
Wasabi mayo		

# DINNER MENU

Available from 5:00 pm - 11:00 pm



## Soup & Pasta

<b>Pumpkin Soup - ซุปฟักทอง</b>	 	280
Creamy pumpkin soup, garlic bread, toasted pumpkin seeds		
<b>Tomato Cream Soup - ซุปมะเขือเทศ</b>		280
Creamy tomato soup, garlic bread, basil oil		
<b>Spaghetti Pesto Sauce - สปาเก็ตตี้เพสโตซอส</b>	 	320
Basil pesto, sundried tomatoes		
<b>Penne Tomato Sauce - เพนเน่ซอสมะเขือเทศ</b>		320
Fresh tomatoes, onion, garlic and herbs		
<b>Spaghetti Carbonara - สปาเก็ตตี้คาโบนาร่า</b>		350
With bacon, egg yolk and cream		
<b>Penne Bolognese - เพนเน่โบโลเนซอส</b>		
Ground Australian mince beef, celery, tomato, onion		
<b>Spaghetti Fruitti di mare - สปาเก็ตตี้ซีฟู้ด</b>		420
Prawn, Mussel, Calamari, white wine and cherry tomatoes		












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# DINNER MENU

Available from 5:00 pm - 11:00 pm



## Grill

<b>Pork Chop - สตั๊กหมู</b>	 	650
Mixed grilled vegetables, spiced apple chutney		
<b>Chicken Breast - สตั๊กอกไก่</b>		490
Honey lime chicken breast, olive oil, garlic, oregano, grilled vegetables		
<b>Seared Salmon Filet - สตั๊กปลาแซลมอน</b>	 	740
Grilled vegetables, asparagus, steamed Thai jasmine rice		
<b>New Zealand Herb Crusted Lamb Rack - สตั๊กแกะ</b>		1,490
Ratatouille, mint jelly		
<b>Australian Grain Fed Striploin Steak (250g.)</b>	 	1,290
<b>- สตั๊กเนื้อสตริปลอยด์</b>		
Sauté mushroom, mixed garden vegetables		
<b>Australian Grain Fed Tenderloin Steak (250g.)</b>		1,490
<b>- สตั๊กเนื้อเทนเดอร์ลอย</b>		
Sauté mushroom, mixed garden vegetables		
<b>Grilled Cauliflower Steak</b>	 	420
<b>- สตั๊กดอกกะหล่ำ</b>		
Roasted cauliflower, lemon, garlic, chimichurri vinaigrette, almond		

All grills dishes come with choice of one sauce and potato from below options

### Sauce :

Bearnaise, Green peppercorn, mushroom cream, Tomato Ketchup vinaigrette

### Potato :

Baked potato, mashed potato, french fries, sweet potato fires

# DINNER MENU

Available from 5:00 pm - 11:00 pm



## Rice & Noodle

### Fried Rice - ข้าวผัด



Egg, spring onion, soy sauce and topped with fried egg

with vegetables and egg 270



with chicken or pork 310



with prawn 320



with seafood 390



### Pineapple Fried Rice - ข้าวผัดสับปะรด



390

with ham, squid, prawn and topped with shredded chicken served in a half fresh pineapple

### Pad Khaprao : Stir Fried with Basil - ผัดกระเพรา



Chili, hot basil and oyster sauce served on rice

with chicken or pork 310



with prawn 320



with seafood 390



with Australian beef 390

### Pad Thai: Stir Fried Rice Noodles - ผัดไทย



390















Stir fried with prawns, shallot, chives, tofu, egg and tamarind sauce

# DINNER MENU

Available from 5:00 pm - 11:00 pm



## Thai Favourite

<b>Chicken Satay สะเต๊ะไก่</b>  Peanuts	290
Sliced chicken breast marinated in Thai spices served with peanut sauce and sweet & sour cucumber sauce	
<b>Vegetable Spring Rolls - สปริงโรลผัก</b>  Vegetarian  Sesame	260
Served with sweet plum sauce	
<b>Fried Calamari - ปลาหมึกทอด</b>	320
Tartar sauce, lemon wedge	
<b>Deep Fried Chicken Wings - ไก่ทอด</b>	290
Marinated chicken wings served with sweet & sour chili sauce	
<b>Papaya Salad - ส้มตำกุ้งสด</b>  Crustaceans  Fish  Spicy	300
Thai famous raw papaya salad with prawns and Thai herbs, lemon juice, fish sauce and palm sugar	
<b>Spicy Thai Seafood Salad - ยำซีฟู้ด</b>  Crustaceans  Fish  Spicy	450
Marinated Thai herbs, onions, tomato, cucumber, spring onion, lime juice, fresh red chilli	
<b>Yum Nuea Yung: Spicy Grilled Beef Salad - ยำเนื้อย่าง</b>  Fish  Spicy	380
Cucumber, tomato, onion, garlic, bird's eye chilli	
<b>Tom Kha Gai Chicken Soup - ต้มข่าไก่</b>  Locally Sourced	310
Mushrooms, lemongrass, kaffir lime leaves, galangal, coconut milk	
<b>Spicy Prawn Soup with Mushroom - ต้มยำกุ้ง</b>  Crustaceans  Fish  Spicy  Locally Sourced	390
Lemongrass, kaffir lime leaves, galangal	




















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# DINNER MENU

Available from 5:00 pm - 11:00 pm



## Thai Favourite











- Green Curry - แกงเขียวหวาน**    330  
Green curry with coconut milk, eggplant and basil  
Choice of chicken 330  
Choice of prawn/beef 390 
- Chicken Massaman - มัสมันไก่**   350  
Curry 'massaman' style with chicken drumsticks, potatoes, onion and peanuts
- Chicken Panang - แพนงไก่**     310  
With chicken (pa-neang-gai) curry 'panang style'  
Choice of prawns 390   
Choice of beef 390
- Steamed Fish with Lime - ปลาึ่งมะนาว**     350  
Steamed sea bass filet with Thai spices, garlic and lemon sauce
- Deep Fried Whole Fish in Chilli Sauce - ปลาทอดราดพริก**    590  
Deep fried sea bass with garlic and chili sauce 

# DINNER MENU

Available from 5:00 pm - 11:00 pm



## Wok Fried

<b>Chicken Cashew Nuts - ผัดเม็ดมะม่วงหิมพานต์</b>	  	350
Bell pepper, dried chili, onion, spring onion, mushroom, oyster sauce and light soy sauce		
<b>Vegetables in Oyster Sauce - ผัดผักน้ำมันหอย</b>	 	290
Mixed vegetables with garlic and oyster sauce		
<b>Morning Glory in Oyster Sauce - ผัดผักบุ้ง</b>	 	290
Mixed vegetables with garlic and oyster sauce		
<b>Garlic &amp; Pepper - ผัดกระเทียมพริกไทย</b>		
With chicken or pork	310 	
With seafood	390 	
With Australian beef	390	

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## Dessert

<b>Sorbet (scoop) - ซอร์เบต</b>		110
Passion Fruit   Mango   Raspberry   Pineapple   Lemon   Lemongrass		
<b>Ice Cream (scoop) - ไอศกรีม</b>		110
Coffee Espresso   Vanilla   Coconut   Chocolate   Strawberry Rum Raisin   Mint Chip   Pistachio - Hazelnut		
<b>Mango Sticky Rice - ข้าวเหนียวมะม่วง</b>		250
Sticky rice served with fresh mango, sesame and coconut ice cream		
<b>Grilled Thai Pineapple - สับปะรดย่างซอสคาราเมล</b>		280
With rum raisin ice cream and caramel sauce		
<b>Molten Chocolate Cake - เค้กช็อกโกแลตลาวา</b>		250
Warm melted chocolate cake served with vanilla ice cream		
<b>Blueberry Cheesecake - ชีสเค้กบลูเบอร์รี่</b>		280
served with vanilla ice cream		
<b>Mango Cheesecake - ชีสเค้กมะม่วง</b>		280
served with vanilla ice cream		
<b>Tiramisu - ทิรามิสุ</b>		240
With coffee chocolate chip ice cream		
<b>Seasonal Fruit - ผลไม้รวม</b>		180
Tropical fresh fruit in season		
<b>Warm Choc Chip Cookie Dough - ดั๊กกี้ช็อกโกแลตชิพ</b>		280
With vanilla ice cream and chocolate sauce		

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