













APPETISERS

Hummus	 	260
<i>Pomelo, pistachio, pickled sour cherries, heirloom tomatoes, Pita bread and crudités.</i>		
Burrata Crostini	  	350
<i>Broccoli and extra virgin olive oil.</i>		
Crab & Corn Fritters	 	320
<i>Avocado dip.</i>		
Manchego & Parma Ham Croquettes	  	350
<i>Smoked paprika aioli.</i>		

SOUPS

Roasted Tomato Soup		320
<i>Panzanella, basil pesto, and Parmigiano Reggiano cheese.</i>		
Vegetable Noodle Soup		300
<i>Local vegetables, fresh herbs and egg noodles.</i>		



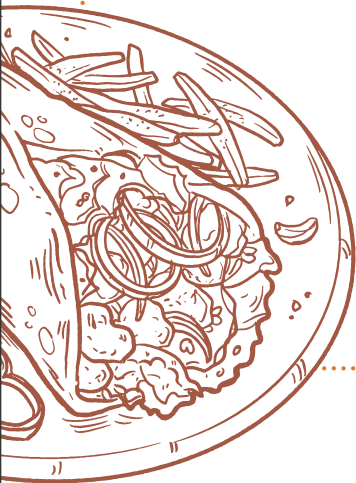
SALADS











Added	grilled chicken	150
	prawns	180
	grilled tofu	120
Quinoa Bowl	  	460
<i>Hard boiled hen's egg, avocado, pomegranate, spiced walnuts and Feta cheese.</i>		
Beets and Strawberries	 	480
<i>Shallots, pickled red finger chili, sherry vinegar, pistachio and mint.</i>		
Caesar Salad	   	470
<i>Romaine lettuces, bacon, croutons and classic Caesar dressing.</i>		
Local Garden Greens & Vegetables		380
<i>Delicate local greens, seasonal garden vegetables and red wine vinaigrette.</i>		



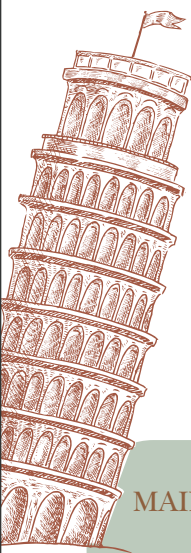
BREADS
&
SANDWICHES

Club Sandwich	   	450
<i>Crispy bacon, honey ham, roasted chicken, fried egg, herb aioli, lettuce, tomato and French fries.</i>		
Chickpea Hummus Wrap	 	380
<i>Roasted red peppers, avocado, olives, tabbouleh and grilled Halloumi cheese.</i>		
Lobster Taco	  	540
<i>Celeriac aioli, grilled endive and black truffle.</i>		
Wagyu Beef Burger	  	550
<i>English Cheddar cheese, dill pickle, Russian dressing, iceberg lettuce, tomato and French fries.</i>		



 Alcohol	 Pork	 Beef	 Shellfish	 Dairy
 Vegan	 Eggs	 Vegetarian	 Nuts	 Gluten

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PASTAS










Penne Pomodoro	  	460
San Marzano tomatoes, Ricotta cheese and basil.		
Spaghetti Mushrooms & Cream	  	480
Hen's yolk, oregano and Pecorino cheese.		
Tagliatelle Bolognese Sauce	   	520
12 Hour slow-cooked beef and Parmigiano Reggiano cheese.		











MAIN COURSE

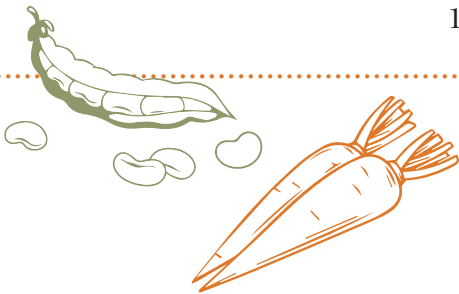
Norwegian Salmon		900
Green beans, eggplant, light red coconut curry broth and steamed Jasmine rice.		
Roasted Pork Collar		840
Baby carrots, Chinese broccoli and pork cider reduction.		
Half Roasted Chicken		900
Crushed fingerling potatoes, roasted baby carrots and jus.		
Australian Rib Eye 300g	 	1,900
Garlic roasted potatoes and Burgundy reduction.		











ARABIC &
SOUTH ASIAN

All dishes are served with traditional condiments		
Butter Chicken	 	760
Tomato creamy gravy, pickle, Naan bread and Basmati rice.		
Dal Tadka & Paneer Tikka	 	580
Yellow lentil Masala sauce, Cottage cheese, bell pepper and Basmati rice.		
Samka Harra	  	780
Sea bass, tomato sauce and Majboos rice.		
Lamb Ouzi	 	920
Lamb shank, tomato sauce and Majboos rice.		

SIDE DISHES

Mashed potato	 	190
French fries		150
Roasted seasonal local vegetables		120
Steamed Jasmine rice		60
Roasted baby carrots		120
Buttered green beans	 	120
Garlic Naan		120
Yogurt Rita		90
Pita bread		120



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THAI
SMALL DISHES
& SOUPS



Handmade Vegetable Spring Rolls	Vegan, Gluten-free	220
Sweet chili dip.		
Yum Pak Bung Grob	Shellfish, Vegetarian	220
Fried morning glory, sweet and spicy shrimp dip.		
Nam Prik Ong	Shellfish, Pork	250
Thai shrimp paste, ground pork, plum tomato, shallot, garlic, dried chili, cucumber, cabbage, bok choy, and pork rinds.		
Tom Yum Goong	Shellfish	460
Spicy and sour prawn soup, mushrooms, lemongrass and kaffir lime leaves.		
Yum Jin Gai		350
Thai herbal spicy turmeric soup, chicken and banana blossom.		

THAI CLASSICS

Khao Phad Gai, Moo, Goong or Poo	Pork, Shellfish, Eggs	350
Fried rice with chicken, pork, prawns or crab served with fried egg.		
Phad Kaprao Gai, Moo, Goong rue Poo	Pork, Shellfish	380
Stir-fried rice, basil, chilli with chicken, pork, prawns or crab served with fried egg.		

NOODLE DISHES

Phad Thai Goong	Shellfish, Eggs	450
Thai style wok stir-fried rice noodles with prawns.		
Phad Si-Ew Gai, Nuer, Moo rue Goong	Eggs, Chicken, Pork, Shellfish	420
Thai style wok stir-fried flat noodles with your choice of chicken, beef, pork or prawns.		

FROM THE
THAI WOK

All wok dishes are served with Jasmine rice on the side		
Added	pork	150
	chicken	150
	tofu	120
	beef	190
	shrimp	190
Thai Style Oyster Garlic Sauce		320
Oyster sauce sauté in Thai street food style, fried diced garlic, black pepper, and fried hen's egg.		
Pad Cha Sauce		320
Thai sizzling stir-fried, bell pepper, onion, galangal, bell pepper and kaffir lime leaves.		
Phad Makua Yao		340
Wok worked eggplant, garlic sauce, and basil.		



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CURRIES

All the curries are vegetarian based

Added	pork	150
	chicken	150
	tofu	120
	beef	190
	shrimp	190



Phanaeng Curry 340

Gravy Phanaeng curry, kaffir lime leaves, bell peppers, long bean, eggplant, coconut milk and sugar.

Northern Red Curry 360

Red curry, longan, jackfruit, yellow bell peppers, basil, coconut milk and sugar.

Pineapple Curry 380

Homemade pineapple chilli paste curry, local pineapple, kaffir lime leaves, bell peppers, coconut milk and sugar.

DESSERTS

Lemon Tart 420

Lemon curd, meringue and blue berries.

Khao Niew Mamuang 380

Mango with sticky rice and coconut cream.

Green Tea Crème Brûlée 360

Green tea scented custard and caramelized cassonade sugar.

Brownie 420

Triple chocolate, marshmallow, caramel, vanilla-ice cream, cookie dough, raspberries, and lime zest.

Selection of Sorbet & Ice Cream 120

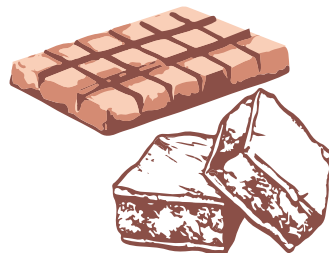
Berries and Tuile.

Local Fruit Plate 300

Seasonal local fruits and fresh berries.

Selection of Imported Cheeses 450

Dried fruits, onion raisin chutney and crisps.



Alcohol



Pork



Beef



Shellfish



Dairy



Vegan



Eggs



Vegetarian



Nuts







Gluten

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ESPRESSO

BREAKFAST MENU

<div>HEALTHY BREAKFAST</div>	Sweet Walnut & Almond Smoothie 240	<div>PASTRY BASKET</div> <div></div>	Whole Wheat 300 Multigrain toast and muffin, country grain served with fruit preserves.
	Fruit Gazpacho Ginger Smoothie 220		Fruit Danish, Muffin, Chocolate and Plain Croissant 360 Fruit preserves and butter.
<div>ENERGIZING FRUITS AND YOGURTS</div> <div></div>	Homemade Granola 320 Toasted rolled oats, honey, hazelnuts and dried apples with your choice of milk. (hot or cold, full, skim, or soy milk) or yogurt (plain or low fat).	<div>LOCAL RECIPE</div>	Cereals with your choice of: 270 Raisin Bran Corn Flakes Gluten Free Rice bubbles All Bran Nutri-Grain Special K Coco Pops Choice of milk (hot or cold, full, skim, or soy milk or yogurt plain or low-fat)
	Egg White Omelet with Delicate Fresh Herbs 320 Local garden green vegetables.		Rice Congee 350 Choice of plain, fish or chicken and traditional condiments.
<div>EGGS AND THINGS</div> <div></div>	Coconut Pancakes 320 Organic honey, a touch of lavender and pomelo.	<div>ARABIC & SOUTH ASIAN</div> <div></div>	Kai Jiew 370 Thai style omelet with minced pork served with steamed Jasmine rice.
	Seasonal Tropical Fruit Plate 300 Watermelon, pineapple, melon and mango.		Khao Phad Gai, Goong or Moo 370 Fried rice with chicken, shrimps or pork served with fried egg.
	Seasonal Local Fruit Salad 280 Mint, honey syrup and toasted coconut.		
	Traditional Fruit Salad 280 Local seasonal fruits, fresh squeezed orange and passion fruit dressing.		
	Bircher Muesli 300 Green apple, walnuts, oatmeal, raisin and cinnamon.		
	Cinnamon Scented Oatmeal 280 Apples, walnuts and honey.		
	Greek Yogurt Parfait 300 Banana, berries, coconut, pumpkin seed and granola.		
	A Selection of Yogurt 260 Low fat, plain, mango, passion fruit, honey, berries, or vegan coconut yogurt.		
	Omelet 420 Goat cheese, spinach, semi dried tomatoes and herb fried potatoes.		Hummus 260 Chickpeas, Tahini sauce, lemon, olive oil and Pita bread.
	Egg Benedict 450 Toasted English muffin, Canadian bacon, poached hen's egg, Hollandaise sauce, and roasted fingerling potatoes.		Foul Moudamas 260 Black beans, cumin powder, lemon juice, olive oil and Pita bread.
	Three Eggs Any Style 250 Choice of poached, fried or scrambled.		Shakshouka 280 Scrambled eggs, tomato, onion, olive oil, salt, black pepper and Pita bread.
	Selection of Imported Cheeses 450 Dried fruits, onion raisin chutney and crisps.		Aloo Bhajji 350 Potato curry, onion, masala and Puri bread.
	Selection of Imported Cold Cuts 380 Onion raisin chutney, grainy mustard and crisps.		Chana Masala 260 Chickpea, tomato sauce, Paratha bread.
	American Breakfast 420 Pork or chicken sausage, bacon or pork ham, mushrooms, herb roasted tomatoes, fried potatoes and egg with your choice of poached, scrambled or fried.		SIDE ORDERS
	Smoked Salmon Avocado Toast 500 Multigrain bread, avocado, toasted sesame, red onions and lime.		Avocado 200
	Honey Pancakes 400 Strawberries, berries and maple syrup.		Grilled tomato 120
			Herb fried potatoes 140
			Smoked salmon 220
			Chicken sausage 160
			Pork sausage 160
			Bacon 180



E s p r e s s o

SUNDAY BRUNCH

FRESHLY MAKE FROM THE KITCHEN TO YOUR TABLE

Linguine with Caribbean rock lobster meat sauce 🍤🥩🥛

ลีนกวินีเสิร์ฟกับซอสเนื้อกุ้งมังกรแคริบเบียน

Grilled Hokkaido scallop, lobster sauce 🍤🥩🥛

หอยเชลล์ฮอกไกโดย่างเสิร์ฟกับซอสล็อบสเตอร์

Grilled tiger prawns, lemon, caper butter sauce 🍤🥩🥛

กุ้งลายเสือย่างเสิร์ฟกับซอสเนยมะนาวเคเปอร์

Australian lamb chop with fresh herbs,
black pepper sauce 🍷🥩

ชีโครงแกะหมักสมุนไพรเสิร์ฟกับซอสพริกไทยสด

Australian Wagyu beef sirloin steak,
garlic fresh herbs, red wine sauce 🍷🥩

เนื้อออสเตรเลียหมักกระเทียมและสมุนไพรเสิร์ฟกับไวน์แดง

Cheesy thermidor gratin Caribbean rock lobster 🍤🥛

กุ้งมังกรแคริบเบียน เทอร์มิดอร์



Shellfish



Beef



Dairy



Alcohol

SIGNATURE COCKTAIL	Amalfi Spritz <i>Limoncello, basil, lemon, Prosecco and elderflower foam</i>	450	CLASSIC COCKTAIL	Manhattan <i>Bourbon, sweet vermouth and Angostura bitters</i>	390
	Thai 75 <i>Thai gin infused lychee, lemongrass cordial, lemon and sparkling sake</i>	590		Negroni <i>Campari, sweet vermouth and gin</i>	390
	Be Passion <i>Cachaça, lime, bee pollen syrup, mango, passion fruit and cinnamon</i>	450		Pisco Sour <i>Pisco, lemon, sugar syrup and egg white</i>	390
	Sea Breeze <i>Gin, pineapple, basil, lime and agave</i>	550		Bloody Mary <i>Vodka, tomato juice, lemon juice, hot sauce, salt and pepper</i>	390
	Smile Tree <i>Vodka, Italicus bergamot liqueur, pink grapefruit, salt and honey</i>	450		Mojito <i>Rum, lime, mint, brown sugar and soda water</i>	370
	Thai Tea Punch <i>Kosapan Rum, lime, spiced rum, bitters, lime and ginger beer</i>	390		Singapore Sling <i>Gin, D.O.M. Benedictine, cherry brandy, lime, grenadine and soda</i>	370
				Mai Tai <i>Light rum, dark rum, orange curacao, lime and almond syrup</i>	390

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MOCKTAIL	Mango & Carrot <i>Mango, carrot, orange, agave and black pepper</i>	250	APERITIF	Aperol Spritz	450
				Campari	350
	Lychee Lemongrass Colada <i>Lychee, lemongrass, coconut milk and pineapple</i>			Carpano Antica Formula	400
				Martini Dry, Red or White	300
	Apple Elderflower Mojito <i>Apple, mint, elderflower, lime and soda</i>			Pernod Ricard	350
	Summer Night <i>Watermelon, lime, cranberry and ginger beer</i>		GIN	Bombay Sapphire - <i>England</i>	350
				Hendrick's - <i>Scotland</i>	450
	Banana Smoothie <i>Banana, apple juice, yoghurt and honey</i>			Iron Balls - <i>Thailand</i>	400
				Tanqueray - <i>England</i>	350
	Matcha Time <i>Sparkling matcha coconut water, Bee Pollen syrup lime juice, matcha foam</i>		VODKA	Absolut Blue - <i>Sweden</i>	350
	Summer Breeze <i>Watermelon juice, coconut juice, lime juice, dragon fruit</i>			Absolut Elyx - <i>Sweden</i>	450
				Belvedere - <i>Poland</i>	450
				Grey Goose - <i>Sweden</i>	450
FRESH SQUEEZED and BLENDED JUICE	Strawberry & Carrot Banana & Mango Orange & Lemon Pineapple & Melon Watermelon & Coconut	220			
	Freshly squeezed juice <i>Watermelon, orange, mango, carrot, coconut, lemon</i>	190			
	Chilled fruit juice <i>Apple, pineapple, guava, tomato</i>	170			

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TEQUILA	Don Julio Reposado	550	RUM	Bacardi Carta Blanca - Founded in Cuba	350
	Jose Cuervo Gold	350		Diplomatico Reserva - Venezuela	450
	Patron Silver	450		Havana 7 - Cuba	390
				Zacapa 23 - Guatemala	590
LIQUEUR	Amaretto	350	SCOTCH WHISKY and BOURBON	Ballantine's 12 years	400
	Baileys Irish cream			Chivas Regal	350
	Cointreau			Jack Daniel's Tennessee	350
	D.O.M. Bénédicte			Jim Beam	300
	Frangelico			Johnnie Walker Black Label	350
	Grand Marnier			Johnnie Walker Blue Label	900
	Jägermeister			Macallan 12	700
	Kahlua			Talisker 10	650
	Midori		COGNAC		
	Italicus			Hennessy VSOP	500
	Tia Maria			Hennessy XO	1,100
				Martell VSOP	450
				Rémy Martin VSOP	450
				Rémy Martin XO	900

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DIGESTIF	Dow's Fine Tawny Port	350	SOFT DRINK	Coke / Diet Coke / Coke Zero	140
	Fernet Branca	350		Sprite / Fanta Orange /	
	Grappa Nonino Moscato	450		Schweppes Soda / Ginger Ale	
	Limoncello	350			
	Sambuca	350			
	Tio Pepe Sherry	350			
BEER			HOT and COLD BEVERAGES	Americano	140
	Asahi - <i>Japan</i>	250		Cappuccino	150
	Corona - <i>Mexico</i>	350		Decaffeinated coffee	140
	Franziskaner - <i>Germany</i>	300		Double espresso	160
	Heineken - <i>Netherlands</i>	250		Double macchiato	160
	Heineken 0.0 Non Alcoholic - <i>Netherlands</i>	250		Espresso / Macchiato	140
	Singha - <i>Thailand</i>	250		Hot chocolate	150
				Latte	150
MINERAL WATER			TEA	English breakfast	170
	Acqua Panna (250 ml)	150		Earl Grey	
	Acqua Panna (750 ml)	280		Grand Jasmine	
	Evian (330 ml)	170		Moroccan Mint	
	Evian (750 ml)	280		Oolong	
	Evian sparkling (330 ml)	170		Royal Darjeeling	
	Evian sparkling (750 ml)	280			
	San Pellegrino (250 ml)	150			
	San Pellegrino (750 ml)	280			



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