













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>		



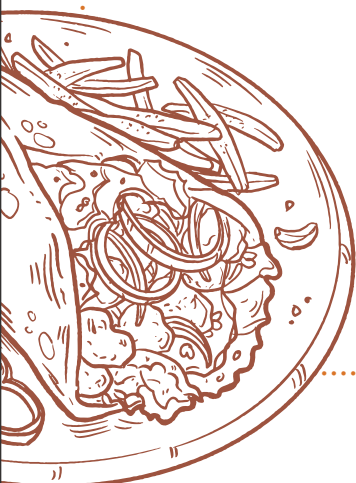
SALADS



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>		



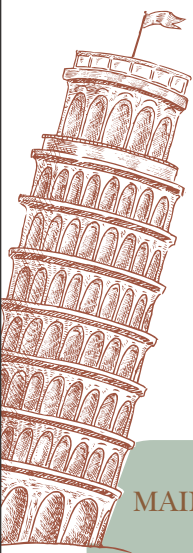
BREADS  
&  
SANDWICHES

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



MAIN COURSE

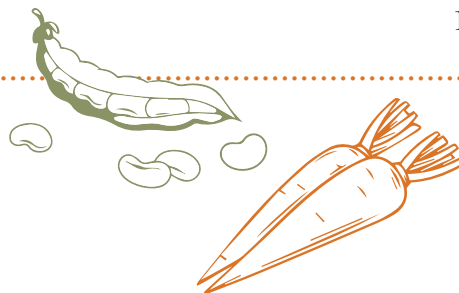
Norwegian Salmon		900
<i>Green beans, eggplant, light red coconut curry broth and steamed Jasmine rice.</i>		
Roasted Pork Collar		840
<i>Baby carrots, Chinese broccoli and pork cider reduction.</i>		
Half Roasted Chicken		900
<i>Crushed fingerling potatoes, roasted baby carrots and jus.</i>		
Australian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

ARABIC & SOUTH ASIAN

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

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   220  
Sweet chili dip.

Yum Pak Bung Grob   220  
Fried morning glory, sweet and spicy shrimp dip.

Nam Prik Ong   250  
Thai shrimp paste, ground pork, plum tomato, shallot, garlic, dried chili, cucumber, cabbage, bok choy, and pork rinds.

Tom Yum Goong  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    350  
Fried rice with chicken, pork, prawns or crab served with fried egg.

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

NOODLE DISHES

Phad Thai Goong   450  
Thai style wok stir-fried rice noodles with prawns.


Phad Si-Ew Gai, Nuer, Moo rue Goong     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.

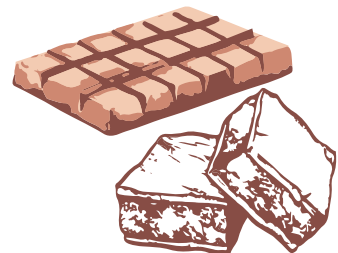
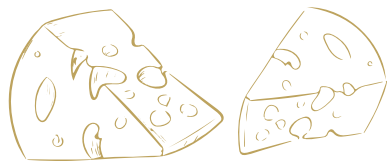
Green Tea Crème Brûlée 360  
Green tea scented custard and caramelized cassonade sugar.

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.



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E s p r e s s o

## SUNDAY BRUNCH

FRESHLY MADE FROM THE KITCHEN TO YOUR TABLE

Risotto with crab meat and spicy Nduja sausage 🍷 🍴 🌿 🌶️

ข้าวริซอตโต้กับเนื้อปูและวอสนดูจา

Grilled Hokkaido scallop, green peas and pancetta sauce 🍷 🍴 🍴 🌿

หอยเชลล์ฮกไกโดย่างเสิร์ฟกับซอสถั่วลันเตาและแพนเซิตต้า

Slow-cooked Australian Fremantle Octopus,  
roasted bell pepper, potato and salsa verde 🍷 🌿

ปลาหมึกออกริซโตฟูด พริกยักษ์ มันฝรั่งสไลด์

Poached hen eggs with lobster meat ragout,

Sturia caviar and Hollandaise sauce 🍷 🍴 🍴 🌿

ไข่ดาวน้ำเสิร์ฟกับซอสล็อบสเตอร์และคาเวียร์ซอสฮอลแลนด์

Scrambled hen eggs with king crab meat 🍷 🌿

ไข่เบ็ดกวนเสิร์ฟกับเนื้อปูอลาสกา

Australian lamb chops with fresh herbs,

Dijon mustard and thyme sauce 🍷

เนื้อแกะสมุนไพรมัสตาร์ดไทม์ซอส

Australian wagyu sirloin beef steak,

garlic, fresh herbs and soy butter sauce 🍷 🌿

บีฟวากิวสตีคกระเทียมสมุนไพรมันถั่วเหลืองซอส




Grilled Boston lobster in coconut milk broth 🍷 🍴 🌿

ล็อบสเตอร์บอสตันย่างกับซอสมะพร้าว

🍷 Alcohol 🍴 Dairy 🍴 Eggs 🌿 Nuts

🍖 Pork 🌿 Shellfish 🍴 Soya bean 🌶️ Spicy

# ESPRESSO BREAKFAST MENU

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

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