













APPETIZERS





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

SOUPS

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



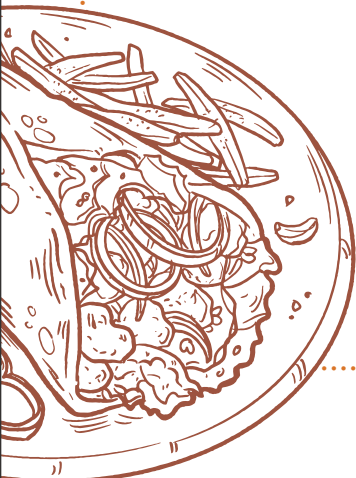
SALAD

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



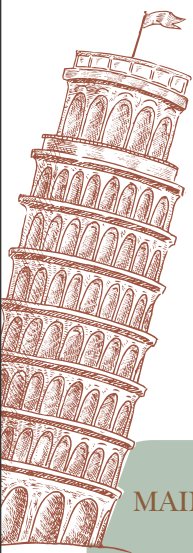
BREADS & SANDWICHES

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



-  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

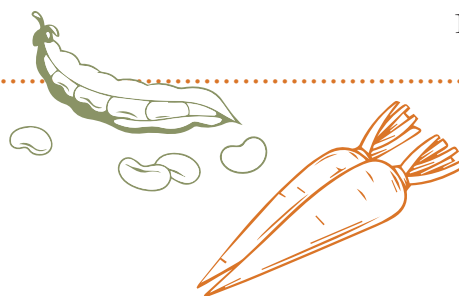
Norwegian Salmon		900
<i>Green beans, eggplant, light red coconut curry broth and steamed Jasmine rice.</i>		
Roasted Pork Collar		840
<i>Baby carrots, Chinese broccoli and pork cider reduction.</i>		
Half Roasted Chicken		900
<i>Crushed fingerling potatoes, roasted baby carrots and jus.</i>		
Australian 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
<i>Sweet chili dip.</i>		
Yum Pak Bung Grob	🌱 🌰	220
<i>Fried morning glory, sweet and spicy shrimp dip.</i>		
Nam Prik Ong	🌱 🐷	250
<i>Thai shrimp paste, ground pork, plum tomato, shallot, garlic, dried chili, cucumber, cabbage, bok choy, and pork rinds.</i>		
Tom Yum Goong	🌱	460
<i>Spicy and sour prawn soup, mushrooms, lemongrass and kaffir lime leaves.</i>		
Yum Jin Gai		350
<i>Thai herbal spicy turmeric soup, chicken and banana blossom.</i>		

THAI CLASSICS

Khao Phad Gai, Moo, Goong or Poo	🐷 🌱 🌰	350
<i>Fried rice with chicken, pork, prawns or crab served with fried egg.</i>		
Phad Kaprao Gai, Moo, Goong rue Poo	🐷 🌱	380
<i>Stir-fried rice, basil, chilli with chicken, pork, prawns or crab served with fried egg.</i>		

NOODLE DISHES

Phad Thai Goong	🌱 🌰	450
<i>Thai style wok stir-fried rice noodles with prawns.</i>		
Phad Si-Ew Gai, Nuer, Moo rue Goong	🌱 🐷 🌰 🌱	420
<i>Thai style wok stir-fried flat noodles with your choice of chicken, beef, pork or prawns.</i>		

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
<i>Oyster sauce sauté in Thai street food style, fried diced garlic, black pepper, and fried hen's egg.</i>		

Pad Cha Sauce		320
<i>Thai sizzling stir-fried, bell pepper, onion, galangal, bell pepper and kaffir lime leaves.</i>		

Phad Makua Yao		340
<i>Wok worked eggplant, garlic sauce, and basil.</i>		



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🌱 Vegan	🥚 Eggs	🌱 Vegetarian	🌰 Nuts	🌱 Gluten

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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

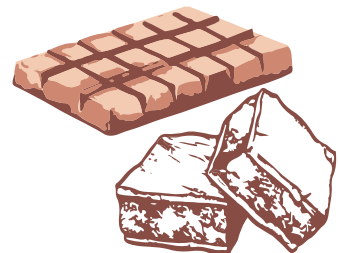
Berries and Tuile.

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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