

SEAFOOD BAR

David Hervé Oyster (3pc/6pc/10pc)	490/880/1300
<i>Red wine shallot mignonette, SoCal hot sauce</i>	
Big Sur Seafood Plate	2490
<i>Whole Canadian lobster, oysters, tiger prawns, tuna tartare, mussels</i>	
Lobster Tostada (S)	550
<i>Citrus, basil, tarragon, snow pear, salsa roja</i>	
Scorched Hamachi Crudo (S)	490
<i>Lemongrass gazpacho, pickled jalapeno, white onion</i>	
Tiger Prawn Ceviche (A)	390
<i>Mezcal Bloody Mary marinade, avocado, tostada</i>	
Tuna Tartare (N)	390
<i>Ginger soy dressing, avocado crema, coriander, mango, cucumber</i>	

APPETISERS

Grilled Octopus	650
<i>Coriander & lime gremolata, baby potato, fermented jalapeno aioli</i>	
Avocado Toast (V) (N)	320
<i>Edamame hummus, almond dukkha, green herbs</i>	
Baja Fish Tacos (S)	350
<i>Handmade soft corn tacos, Chipotle aioli, pickled cabbage, Pico de Gallo</i>	
Pork Carnitas Tacos (P)	350
<i>Handmade soft corn tacos, roasted pineapple salsa, Adobo chili sauce</i>	

PASTA

Coriander & Cashew Pesto Casarecce (V) (N)	390
<i>Zucchini, Pecorino cheese, toasted cashew</i>	
Tiger Prawn & Chorizo Linguine (S) (P)	480
<i>Homemade Chorizo, sweet corn sour, cream, salsa roja</i>	
Rigatoni & Sausage Mascarpone (P)	440
<i>Homemade fennel sausage, broccolini, lemon, Parmesan</i>	
Bucatini Napolitana (V)	350
<i>Roasted tomato sauce, ricotta cheese, fresh basil</i>	



GARDEN SALAD

Chunky Green Avocado Salad (S) (V) (N)	370
<i>Green beans, pistachio, cucumber, rocket, citrus</i>	
Rainbow Swiss Chard Salad (V)	390
<i>Heirloom cherry tomato, fero, strawberry, white grape vinaigrette</i>	
Arugula & Apple Salad (V) (N)	350
<i>Apple cider & elderflower vinaigrette, Pecorino cheese, almonds</i>	
Roasted Beetroot Salad (V) (N)	370
<i>Hazelnut Romesco, candied pecans, whipped goat's cheese</i>	

PIZZA

Fresh Mozzarella (V)	420
<i>Fresh basil, Parmesan, Burrata, Marinara sauce</i>	
Seasonal Wild Mushroom (V)	450
<i>Melted leeks, fresh thyme, garlic confit</i>	
Black Truffle & Prosciutto (P)	590
<i>Taleggio cheese, red onion, wild rocket</i>	
Whole Lobster (S) (P)	2100
<i>Pancetta, Taleggio cheese, Marinara sauce</i>	
Kabocha Squash (S) (P) (N)	450
<i>Pepperoni, Manchego cheese, Ricotta cheese</i>	
Seafood Marinara	580
<i>Shrimp, mussels, blue swimmer crab, Mozzarella</i>	
Garden Veg (V) (N)	380
<i>Cashew Pesto, Mozzarella, Marinara sauce</i>	

SIDES

Crispy Duck Fat Potatoes (S)	210
<i>Sage, Thyme, Lemon</i>	
Charred Broccolini	190
<i>Roasted garlic & lemon tahini</i>	
Caramelized Kabocha Squash (S) (V) (N)	210
<i>Maple sherry glaze, sourdough crumbs, toasted pumpkin seed</i>	
Straight Cut Fries (V)	190
<i>Old bay aioli, Italian parsley</i>	



MAIN COURSE

Ranger's Valley Flat Iron Steak	990
<i>Horseradish & Dijon dip, onion tempura, beef tallow vinaigrette</i>	
Cioppino Seafood Stew (A)	990
<i>Tiger prawns, clams, black mussels, cod, crab, tomatoes</i>	
Pan Roasted Cod	890
<i>Salsa Verde, sautéed edamame & red radish, potato crisps</i>	
Lumina Farm's Barbeque Lamb Rump (S)	890
<i>Ancho chili jus, roasted eggplant, mint & cucumber</i>	
Free Range Pork Chop (P)	790
<i>Rosemary spice rub, red wine & apple berry compote, shaved fennel</i>	
Grilled Chicken Asado (S)	490
<i>½ Spring Chicken, Achiote marinade, tortillas, banana peppers</i>	
The SoCal Double Burger	490
<i>Angus beef, Monterey Jack cheese, roasted onions, Smokey chipotle aioli, dill pickle</i>	

SWEETS

PB&J Ice Cream Sandwich (N)	200
<i>Peanut butter parfait, berry jam, peanut praline</i>	
Cherry "Pie"	220
<i>Cherry compote, graham crackers, white chocolate mousse</i>	
No Bake Avocado Cheesecake (N)	200
<i>Cream cheese, coconut & pecan crust, fresh strawberries</i>	
California Dream Chocolate Cake	220
<i>Chocolate layer cake, coffee chocolate ganache, chocolate shavings</i>	

Signature (S) Contains Alcohol (A) Contains Nut (N) Contains Pork (P) Vegetarian (V)

All prices are in Thai Baht subject to 10% service charge and applicable government tax.

Chef de Cuisine: Dominic Hong
Please note that products may change due to seasonality.

SoCal

CALIFORNIA CUISINE

BREAKFAST MENU 1

Eggs To Your Liking (V) <i>Two eggs poached, soft or egg white, hard boiled, sunny side up, scrambled or as omelet</i> <i>Served with roasted potato and confit tomato</i>	360
SoCal Eggs Benedict (V) <i>Sourdough, Hollandaise, avocado, grilled tomato</i>	450
Tropical Fruit Granola (N) (V) <i>Greek yoghurt, mango, passionfruit, pineapple</i>	450
Smoked Salmon Toast <i>Scrambled eggs, sour cream, berry tomato</i>	480
Avocado Toast (N) (V) <i>Edamame hummus, almond dukkha, fresh herbs</i>	420
Spicy Shakshuka (V) <i>Poached eggs, spicy tomato sauce, sourdough</i>	420
Poppy Seed Pancakes (N) (V) <i>Whipped cream, citrus honey</i>	320

HOT BEVERAGES

Americano	140
Espresso	140
Decaffeinated	140
Double espresso	160
Cappuccino	150
Latte	150
Mocha	150
Chocolate	150

BREAKFAST MENU 2

Eggs To Your Liking (V) <i>Two eggs poached, soft or egg white, hard boiled, sunny side up, scrambled or as omelet</i> <i>Served with roasted potato and confit tomato</i>	360
SoCal Eggs Benedict (V) <i>Sourdough, Hollandaise, avocado, grilled tomato</i>	450
Coconut Granola bowl (N) (V) <i>Greek yogurt, coconut, pineapple, banana</i>	450
Smoked Salmon Toast <i>Scrambled eggs, sour cream, berry tomato</i>	480
Turkish Menemen Scrambled Eggs (V) <i>Tomatoes, fresh herbs, Feta cheese</i>	450
Lamb Lacmajun Toast <i>Fresh herbs, fried egg, fried potato</i>	480
Candied Pecan Pancakes (N) (V) <i>Maple syrup, whipped butter</i>	320

TWG TEA LIST

English Breakfast	170
French Earl Grey	
1837 Black Tea	
Queen Jasmine	
Imperial Oolong	
Emperor Sencha Japan	
Moroccan Mint	
Chamomile	

Contains Nut (N) Vegetarian (V)

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BEVERAGE

FRUIT SQUEEZED JUICE <i>Orange, lime, pineapple, watermelon, carrot, mango</i>	190
DETOX JUICE Venice Beach <i>Apple juice, green apple, cucumber, celery, sweet basil</i>	250
Santa Monica <i>Carrot juice, orange juice, pineapple juice, turmeric powder, black pepper</i>	
Bay Watch <i>Watermelon juice, apple juice, pineapple juice, beetroot juice, strawberry</i>	
Malibu Beach <i>Coconut water, pineapple juice, apple juice, lemon juice, mint leaf</i>	

SMOOTHIES 220

Golden Gate <i>Watermelon, pineapple, green apple, apple juice</i>	
Hollywood <i>Mango, pineapple, yoghurt, milk, honey</i>	
Napa Valley <i>Strawberry, blueberry, raspberry, grape juice</i>	
Sequoia <i>Mango, orange, passion fruit, yoghurt, milk</i>	

CEDAR OF CALIFORNIA

Available after midnight until 03.00 hours.

Appetisers

Mezze Platter (V) (D) (N)

Muhammara, Hummus, Baba Ghanoush, olive, pita bread

460

Fattouche Salad (V)

Romaine, tomato, bell pepper, cucumber, red radish, pomegranate sauce, Pita crouton

320

Hummus & Minced Beef (N)

Seven spice, pine nut, pita bread

440

Labneh (D)

Plain Crème yoghurt and extra virgin olive oil

250

Cucumber with Yoghurt (D)

Cucumber, plain yoghurt, mint powder

200

Mains

Lentil Soup (D)

Red lentil served with crispy pita bread and lemon slice

250

Lebanese Grilled Half Chicken (D)

Garlic sauce (Toum), potato, pita bread, pickles

490

Grilled Lamb Chop

Yellow rice, tomato sauce

1,200

Samak Harra (N) (S)

Grilled sea bass, tomato sauce, Arabic spices, Majboos rice, nuts

780

Lamb Ouzi (N)

Slow-cooked lamb shank, Majboos rice, tomato sauce and cashew nuts

920

Pita Bread (2 pcs)

50

Jasmine Steam Rice

50

(D) Dairy (N) Nuts (S) Seafood (V) Vegetarian

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