

Salad & Appetizer

Italian Burrata Burrata with tartare of mushrooms and tomatoes, reduced balsamic	350
Caesar Salad Romaine lettuce, Caesar dressing, bacon, parmesan and croutons • with grilled tiger prawns • with grilled chicken	350
Chicken Avocado Salad Grilled chicken breast, seasonal avocado, lettuce, cherry tomato, raspberry balsamic dressing	430
Salad Bowl Quinoa, Broccoli, 3 colors of tomatoes, pumpkin and sunflower seeds, pomegranate, soft Feta cheese	430
Italian Prawns Salad Avocado, Bocconcini Mozzarella, mixed lettuce, cherry tomatoes, grilled prawns, Parmesan cheese, Italian lemon dressing	380
Chicken Wings Crispy fried served with BBQ sauce	290
Crispy Calamari With chili-lime mayonnaise	350
Sriracha Cauliflower Roasted marinated cauliflower served with creamy Sriracha dip Crispy Spring Rolls Served with plum sauce • Vegetarian • Tiger prawns	290
Chicken or Pork Satay House made meat skewers, toast, peanut sauce and cucumber pickle	270
Spicy Papaya Salad Thai papaya salad, peanuts, dried mini shrimps and fresh vegetables	350
Pork Belly Skewers with roasted Peanuts served with Thai Jim Jaey Sauce	320

Soup

Mushroom Cream Mixed mushrooms served with garlic bread	250
Tom Yam Goong Thai spicy soup with prawns lemon grass and galangal	350
Tom Kha Gai Creamy coconut soup with chicken	270

Esc Burgers & Sandwiches

Beyond Meat Burger Plant based patty, crispy brioche, tomato salsa and sriracha sauce	370
The Wagyu Burger rioche bun, chili mayo, bacon, caramelized onions and melted American cheese	390
Crispy Chicken Burger North Carolina hot sauce, melted cheddar cheese, lettuce and tomato in a brioche bun	370
Italian Style Club Sandwich Mild chili mayo, grilled chicken, cheese, bacon, egg, tomato and lettuce served on Ciabatta bread	370
Brie and Honey Sandwich Italian Ciabatta, French Brie cheese, light mayonnaise, lettuce and nuts	320
Croque Monsieur Ham, gruyere cheese, Bechamel sauce and a smear of Dijon mustard	370
Cuban Style Sandwich Pulled pork, pressed with cheese, pickles and mustard	370

V Vegetarian PB Vegetarian NA Non-alcoholic

Additives 1 Colorant 2 Preservative 3 Antioxidants 4 Ravorenhancer 5 Sulphurized 6 Blackened 7 Waxed 8 Phosphate 9 Sweeteners & sugar substitutes 10 Quinine 11 Caffeine

Allergens  Gluten  Eggs  Pork  Chicken  Prawn  Fish  Peanuts  Soya  Dairy  Nuts  Celery  Mustard  Sesame  Sulfites  Molluscs  Lupin  Chili

Please ask a team member for more information on menu ingredients or any food allergies and intolerances you might have.

All prices are subject to 10% service charge and applicable 7% government tax.

Pizza Flatbread Style

Margherita Tomato sauce and mozzarella cheese	330
Salami With spicy salami and mozzarella cheese	350
Cheese Tomato sauce, Mozzarella, Provolone and Parmesan cheese	350
Hawaiian With ham and pineapple	350

Thai Stir Fried

Phad Ka Prao Wok-fried minced meat or prawns with chili and hot basil. Served with steamed rice and fried egg	
• With pork or chicken	370
• With prawns	410
Phad Thai Stir fried rice noodles with Tamarind sauce	
• With chicken or pork	360
• With prawns	410
• Tofu	330
Phad See Eew Stir fried wide flat rice noodles	
• Chicken or pork	380
• Prawns	410
• Tofu	330
Wok Fried Rice with Vegetables Fried rice with vegetables and egg	
• With pork or chicken	280
• With prawns	310
• Vegetarian	250
Steamed Rice	60

Pasta

Choose your favorite between
penne & spaghetti

Wagyu Beef Bolognese ground wagyu beef, tomato sauce basil and parmesan	390
Tomato Sauce Homemade tomato sauce	350
Carbonara Bacon, egg, parmesan and cream	370
Pink Sauce Spicy tomato sauce and cream	350
AOP Seafood With olive oil, garlic, pepperoncini, prawns, calamari and mussels	390

Indian Appetizers

Vegetable Samosa with mint sauce and tamarind chutney	250
Paneer Tikka Served with mint sauce and mixed pickle	300
Chicken Tikka Served with mint sauce and mixed pickle	290
Chicken Malai Tikka Served with mint sauce and mixed pickle	290
Mushroom Tandoori Served with mint chutney and onion	250
Fish & Chips Crispy fried sea bass, French fries, green pea pure with tartar sauce	890
Chicken Breast Creamy potato, mixed vegetables with lemon butter sauce	720
Beef Tenderloin 200gr Australian Black Angus, parmesan polenta, baby carrots, broccoli, beef jus	1,100
BBQ Pork Spare Ribs with coleslaw Salad With grilled vegetables and mashed potato	610

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Main Dishes

Fish & Chips

Crispy fried sea bass, French fries, green pea pure with tartar sauce

Chicken Breast

Creamy potato, mixed vegetables with lemon butter sauce

Beef Tenderloin 200gr

Australian Black Angus, parmesan polenta, baby carrots, broccoli, beef jus

BBQ Pork Spare Ribs with coleslaw Salad

With grilled vegetables and mashed potato Main Dishes

Sides

French Fries

Salad Bowl with Italian Dressing

Mashed Potato

Sauteed Vegetables

Steam Rice

890

720

1,100

610

150

120

150

150

60

Sweet Touch

Seasonal Fruits

Selection of cut fruits

Lemon Tart

Lemon custard with meringue

Mango Sticky Rice

Seasonal mango and sticky rice

Lychee Chiffon Cake

Orange compote, whipping cream

Chocolate Rocher Cake

With caramel sauce, hazelnut and fresh strawberry

Cheese Cake

Blueberry compote and caramelized almonds

230

250

250

250

250

260

Sweet Touch

Premium Italian Gelato Cup 120gr

120

• Vanilla Bean

• Chocolate

• Coconut

• Strawberry

• Raspberry Sherbet

• Mango Sherbet

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Canned Beer

Singha	195
Heineken	195
San Miguel Light	195

Vodka

Bols	320
Grey Goose	420

Gin

Bickens London Dry Gin, England 40%	330
Lady Triệu Contemporary, Vietnam 43%	450
Hendricks Gin, Scotland 41.4%	580

Rum

Bacardi White	260
Bacardi Black	260
Sagatiba Cristalina Cachaça	320

Tequila

Jose Cuervo Especial Reposado	250
1800 Tequila Anejo	550

Scotch

The Famous Grouse	250
JW Black Label	390

American

Jim Beam	250
Jack Daniel's	370



Mocktails

Fruit Kick Punch	160
Orange Juice, Pineapple Juice, Lime Juice, Grenadine Syrup	
Blu Lemonade	160
Fresh Lemon Juice, Syrup, Sparkling Water	
Green Apple Fizz	160
Green Apple Syrup, Elderflower Topped with Sprite and Soda	
Virgin Mojito	160
Mint Leaves, Fresh Lime, Sweet & Sour with Soda	

Coffee

Espresso	95
Americano	95
Cappuccino	120
Cafe Late	120
Macchiato	120
Iced Coffee	120

Soft Drinks

Coca Cola	120
Coke Light	120
Sprite	120
Tonic	120
Soda	120
Ginger Ale	120

Juice

Fresh Orange	160
Fresh Pineapple	160
Fresh Watermelon	160
Fresh Whole Coconut	200
Apple	120
Cranberry	120

Mineral Water

Acqua Panna Still (500ml)	175
S. Pellegrino Sparkling (500ml)	225

House Wine Selection

SPARKLING

Brushtail Estate Grey Label Sparkling, Australia

BOTTLE

995

GLASS

295

WHITE WINE

Chardonnay, Margaret River,
Miles From Nowhere, Australia

1,690

430

ROSE WINE

Cinsault, Carignan, Grenache, Grain de Gris Rosé,
Terres du Midi IGP, Listel, France

1,490

395

RED WINE

Cabernet Sauvignon – Shiraz – Merlot,
Frank, Coonawarra, Di Giorgio, Australia

1,490

395

Classic Cocktails

Mai Tai

395

Bacardi White Rum, Bacardi Dark Rum,
Bols Triple Sec, Disaronno Amaretto,
Lime Juice

Long Island Ice Tea

395

Bickens Dry Gin, Bacardi White Rum,
Bols Vodka, Jose Cuervo Reposado Tequila,
Bols Triple Sec, Lime Juice, Sugar Syrup, Coke

Piña Colada

350

Bacardi White Rum, Malibu,
Pineapple Juice, Coconut Milk

Cosmopolitan

325

Bols Vodka, Bols Triple Sec,
Cranberry Juice, Lime Juice

Mojito

350

Bacardi White Rum, Mint Leaves,
Lime Wedge, White Sugar

Caipirinha

325

Sagatiba Cristalina Cachaça,
Fresh Lime, Brown Sugar

Aperol Spritz

425

Aperol, Sparkling Wine, Soda Water

Signature Cocktails

S27 Margarita

345

Jose Cuervo Reposado Tequila,
Bols Blue Curacao, Agave Syrup,
Lime Juice, Orange Bitter

Margarita Of The East

395

Jose Cuervo Reposado Tequila,
Cointreau, Yuzu Puree,
Elder Flower Syrup, Lime Juice

Chili Tammy

375

Jose Cuervo Reposado Tequila,
Bols Triple Sec, Tamarind Syrup,
Lemon Juice

Mango Sticky Rice

395

Bacardi White Rum, Malibu,
Mango Juice, Mango Syrup,
Coconut Cream

Some Like It Hot

350

Bacardi White Rum, Mint Leaves,
Passion Fruit, Fresh Lime,
White Sugar, Chili Syrup

