OPENING HOURS
LUNCH : 12 PM - 5 PM
DINNER : 5 PM - 10 PM

MENU

HOUSE WINE SELECTION

	BOTTLE	GLASS
SPARKLING		
Brushtail Estate Grey Label Sparkling, Australia	995	295
Telmont Reserve Brut, Champagne, France	3,190	595 (125 ML)
WHITE WINE		
Chardonnay, Margaret River, Miles from Nowhere, Australia	1,690	425
Sauvignon Blanc, Marlborough, Villa Maria, New Zealand	1,490	395
ROSE WINE		
Cinsault - Carignan - Grenache, Grain de Gris Rosé, Terres du Midi IGP, Listel, France	1,490	375
RED WINE		
Pinot Noir, Casillero Del Diablo, Central Valley, Concha Y Toro, Chile	1,390	355
Merlot, Bordeaux AOC, Château des Arnauds, France	1,590	395
Cabernet Sauvignon – Shiraz – Merlot, Frank, Coonawarra, DiGiorgio, Australia	1,490	375

GIN & TONIC

45 ml gin with premium tonic water

BULLDOG LONDON DRY GIN, ENGLAND 40% 330
Fresh and citrusy on one hand, but also dry and robust on the other through 10 botanicals

HENDRICKS GIN, SCOTLAND 41.4% 560
Fairly long, with notes of rose petals, juniper, cucumber, earl grey tea

MONKEY 47, GERMANY 47% 620
Complex, robust and powerful with plenty of spice, fruit and herb flavors

LADY TRIEU CONTEMPORARY, VIETNAM 43% 450
No. 1 craft gin brand from Vietnam, a floral yet dry gin representing the diverse cultures and flavors of Vietnam

FOUR PILLARS NAVY STRENGTH, AUSTRALIA 58.8% 610
Intense, with lime, ginger and botanical notes

Classic Cocktails

LYCHEE MARTINI 325
Bols Vodka, Bols Lychee Liqueur, Lychee Juice, Lime Juice

CAIPIROSKA 325
Bols Vodka, Fresh Lime, Sugar

CAIPIRINHA 325
Sagatiba Cristalina Cachaça, Fresh Lime, Brown Sugar

LONG ISLAND ICE TEA 425
Bacardi White Rum, Bols Vodka, Bulldog Gin, Jose Cuervo Reposado Tequila, Bols Triple Sec, Fresh Lime Juice, Coke

MOJITO 325
Bacardi White Rum, Mint Leaves, Lime Wedge, White Sugar

MARGARITA 325
Jose Cuervo Reposado Tequila, Bols Triple Sec, Lime Juice, Sugar Syrup

MAI TAI 395
Bacardi White Rum, Bacardi Dark Rum, Bols Triple Sec, Disaronno Amaretto, Lime Juice

PINA COLADA 325
Bacardi White Rum, Malibu, Pineapple Juice, Coconut Milk

Mocktail

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 in sour with soda

BOTTLED BEER

SINGHA	195
HEINEKEN	195
ASAHI	195

VODKA

Bols	315
Sky	330
Grey Goose	425

RUM

Bacardi White	260
Bacardi Black	260
Kraken Black Spiced Rum	330
Mount Gay XO Rum	590

TEQUILA

Jose Cuervo Especial Reposado	250
1800 Silver	400
1800 Añejo	500

COGNAC & ARMAGNAC

Remy Martin VSOP	690
Martell Cordon Bleu	950
Sempé XO Armagnac	650
Courvoisier XO	950

SCOTCH

The Famous Grouse	295
Bushmills Irish	315
Johnnie Walker Black Label	345

AMERICAN

Jim Beam	275
Wild Turkey	325
Jack Daniel's	385

SINGLE MALT

Macallan Double Cask 12 YO	690
Macallan Double Cask 15 YO	790
Macallan Double Cask 18 YO	1,990
Laphroaig 10 years	590
Kyoto Whisky Kuro-Obi	570

COFFEE

Espresso	115
Americano	120
Cappuccino	140
Cafe Latte	140
Macchiato	120
Iced Coffee	140

VOYAGE TEA

English Breakfast Tea	120
Earl Grey	120
Green Tea Jasmine	120
Green Tea Mint	120
Chamomile Tea	120
Forest Berry Tea	120

MINERAL WATER

	500ml	750ml
Acqua Panna Still	175	235
S.Pellegrino Sparkling	225	295

LOCAL WATER

Chang Mineral (350ml)	120
Chang Mineral (700ml)	190

SOFT DRINK

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

JUICE

Fresh Orange	180
Fresh Pineapple	180
Fresh Watermelon	180
Fresh Whole Coconut	210
Apple	180
Cranberry	180

Please ask a team member for more information on menu ingredients or any food alles and intolerances you might have.
All prices are subject to 10% service charge and applicable 7% government tax. ราคานี้ยังไม่รวมภาษีมูลค่าเพิ่ม 7% และค่าบริการ 10%

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MENU

SALAD & APPETIZER

CAESAR SALAD 320
Romaine lettuce, Caesar dressing, bacon, Parmesan and croutons
- *With grilled chicken* 400
- *With grilled tiger prawns* 430

CHICKEN WINGS 310
Crispy fried served with BBQ sauce

PAPAYA SALAD 290
Thai papaya salad, peanuts, dried mini shrimps and chili

SPICY SEAFOOD SALAD 420
Shrimps, mussels, squid, fresh vegetables and spicy sour dressing

SRIRACHA CAULIFLOWER V 290
Roasted marinated cauliflower served with creamy Sriracha dip

CURRY FISH MOUSSE SKEWER 320
Grilled fish mousse in lemongrass skewer served with peanut cucumber sauce

CHICKEN SATAY 320
House made meat skewers, toast, peanut sauce and cucumber pickles

CRISPY SPRING ROLLS
Served with plum sauce
- *Vegetarian* V 270
- *Tiger prawns* 350

SOUP

MUSHROOM CREAM V 250
Mixed mushroom soup served with garlic bread

PUMPKIN CREAM V 250
Light creamy pumpkin soup served with cinnamon garlic bread

TOM KHA GAI 270
Creamy coconut soup with chicken and lemongrass

PORK BELLY 'MOO HONG' 280
Braised pork belly stew cooked with assorted herbs

TOM YAM GOONG 310
Thai spicy soup with river prawns, galangal and chili

Pasta

TOMATO SAUCE V 320
Seasonal tomatoes and herbs

CARBONARA 350
Bacon, egg, Parmesan and cream

AOP SEAFOOD 390
With olive oil, garlic, pepperoncini, prawns, calamari and mussels

WAGYU BEEF BOLOGNESE 390
Tomato sauce, basil and Parmesan

PIZZA FLATBREAD STYLE

MARGHERITA V 320
Tomato sauce and Mozzarella cheese

SALAMI 340
With spicy salami and Mozzarella cheese

CHEESE V 330
Tomato sauce, Mozzarella, Provolone and Parmesan cheese

SPICY SEAFOOD 390
Prawns, mussels, calamari and Mozzarella cheese

BURGERS & SANDWICHES

BEYOND MEAT BURGER V 370
Plant based patty, crispy brioche, tomato salsa and Sriracha sauce

THE WAGYU BURGER 390
Brioche bun, chili mayo, bacon, caramelized onions and American cheese

CRISPY CHICKEN BURGER 370
Avocado and chili, North Carolina hot sauce, cheddar cheese, lettuce and tomato in a brioche bun

ITALIAN CLUB SANDWICH 370
Mild chili mayo, grilled chicken, cheese, bacon, egg, tomato, lettuce, Ciabatta bread

BRIE AND HONEY SANDWICH V 320
Ciabatta bread, Brie cheese, light mayonnaise, lettuce and walnuts

All burgers and sandwiches are served with french fries

MAIN

SALMON STEAK 890
With cream potatoes, mixed vegetable and white wine cream sauce

FISH & CHIPS 490
Crispy fried sea bass, French fries, green pea pure with tartar sauce

CHICKEN BREAST 650
Creamy potatoes, mixed vegetables with lemon butter sauce

BEEF TENDERLOIN 200GR 1,100
Australian Black Angus, Parmesan polenta, baby carrots, broccoli and beef jus

BBQ PORK SPARE RIBS 610
With coleslaw salad, grilled vegetables and mashed potato

SIDE

FRENCH FRIES	150
SALAD BOWL	120
MASHED POTATO	150
SAUTEED VEGETABLES V	150
STEAMED RICE V	60

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* V 330

VEGETABLE FRIED RICE
Served with fried egg
- *With pork or chicken* 280
- *With prawns* 310
- *Vegetarian* V 250

SQUID SALTED CURRY 410
With salted egg and yellow curry, spring onions, celery and long chili

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

THAI CURRIES

ROASTED DUCK RED CURRY 420
Lychee, grape, tomato, eggplant, chili and basil

BEEF MASSAMAN CURRY 430
Slow cooked Australia beef cheeks, potato, fish sauce, peanuts and fried shallots

GREEN CURRY WITH CHICKEN 390
Central classic poached chicken in curry sauce, eggplant, chili and basil

KAENG HUNG LE 420
Northern style slow-braised Kurobuta pork belly in a rich northern Thai curry

All Thai curries are served with steamed rice

Indian Bites & Curry

VEGETABLE SAMOSA V 250
With mint sauce and tamarind chutney

PANEER TIKKA V 300
Served with mint sauce and mixed pickles

CHICKEN TIKKA 290
Served with mint sauce and mixed pickles

MURGH MAKHANI 440
Butter chicken curry served with Paratha bread and mixed pickles

LAMB ROGAN JOSH 440
Lamb curry served with Paratha bread and mixed pickles

PANEER BUTTER MASALA V 350
Indian cheese in curry served with Paratha bread and mixed pickles

DAL MAKHANI V 290
Black lentils cooked in butter and cream

PARATHA BREAD V 60

BASMATI RICE V 60

SWEET Touch

SEASONAL FRUITS 230
Selection of cut fruits

LEMON TART 250
Lemon custard with meringue

MANGO STICKY RICE 250
Seasonal mango and sticky rice cooked with coconut milk

CHOCOLATE ROCHER CAKE 250
With caramel sauce, hazelnut and fresh strawberries

CHEESE CAKE 260
Blueberry compote and caramelized almonds

ITALIAN GELATO CUP 120GR 160
- *Vanilla*
- *Chocolate*
- *Coconut*
- *Strawberry*
- *Raspberry Sherbet*
- *Mango Sherbet*

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