**Light Bites**

- **Hot Smoked Norwegian Salmon 550**
  Dill sour cream, cucumber and sprouts
- **Caesar Salad 330**
  Romaine, crispy bacon, anchovy & roasted pine nuts
  Add jumbo butterfly prawn 400
  Add herbed chicken breast 360
- **Hokkaido Seared Sea Scallops 550**
  Broad beans, fennel and tomato vinaigrette
- **Larb Moo 280**
  Minced pork salad, chili, coriander and roasted rice
- **Satay Gai Rue Moo 290**
  Chicken or pork satay with peanut sauce
- **Poh Peng 350**
  Crispy deep fried homemade spring roll with crab meat
- **Peek Gai Tod Gua 280**
  Thai style crispy chicken wings with kaffir leaves

**Soups**

- **Fire Roasted Pumpkin Soup 280**
  Pumpkin seeds and crab meat
- **Beef Noodle Soup 320**
  Flat rice noodles, herbal beef broth and vegetables
- **Tom Yum Goong 350**
  Spicy and sour tiger prawn soup, seasoned with lime, lemongrass and chilli
- **Tom Kha Gai 280**
  Coconut soup with chicken, galangal and kaffir lime

**Between Bread**

- **Locavore Burger 450**
  Angus beef burger, cheese, bacon, sautéed mushrooms, pickle, cucumber, mixed salad and mayonnaise
- **Club Sandwich 350**
  The traditional triple decker
- **Monte Cristo Sandwich 320**
  Ham, Swiss cheese and homemade pickled vegetables
- **The Original Ruben Sandwich 380**
  Corned beef, sauerkraut, Swiss cheese and Thousand Island dressing on rye bread
  All Sandwiches are served with Salad, French fries and Condiments.

**Land and Sea**

- **Organic Breast of Chicken 650**
  A succulent corn-fed chicken breast, gnocchi, cherry tomato, olives seasoned with basil
- **Grilled Wagyu Skirt Steak 900**
  Honey mushroom, pancetta, potato puree and red wine jus
- **Pan Fried Seabass 850**
  Provençal vegetables and basil oil
- **Crispy Skin Salmon Fillet 980**
  English pea and chORIZO
- **Grilled Unagi 990**
  Teriyaki flavored EEL served on steamed rice
- **Beef Rendang 690**
  Braised beef with Southeast Asian spice

**Favourites**

- **Mac and Swiss 400**
  Macaroni with gruyere cheese
- **Spaghetti 380**
  Tomato or Meat sauce
- **Khao Jiew Poo 320**
  Thai style omelet, crab meat, tomato, onion and Sriracha sauce
- **Khao Phad 390**
  Fried rice, shrimp, egg and diced vegetables
- **Phad Thai Nueapoo Goong 420**
  Traditional fried noodles with tamarind sauce, bean sprouts, garlic chives, crab meat and grilled prawns
- **Nasi Goreng Istimewa 550**
  Sambal fried rice, satay and crispy fried chicken
- **Butter Chicken 580**
  Served with Paratha bread
- **Pad Khee mao Talay 550**
  Hot and spicy rice noodle, shrimp, squid, peppercorn, baby corn and hot basil

**From the Charcoal Grill – Meat**

- All of our beef, veal and lamb is sourced from Australia. With clean air, feed and water, all export approved Australian beef, veal and lamb is certified free from chemicals, antibiotics and growth hormones, resulting in flavor and quality that is world-class.

  - **Rib Eye Steak 980**
  - **Veal Chop 960**
  - **Kurobuta Pork Chop 650**
  - **Lamb Chops 950**
  - Choice of side dish: French fries or baked potato, side salad or garden vegetables
  - Choice of sauces: Black pepper, Pommery mustard, Shiitake mushroom or Béarnaise

**From the Grill – Seafood**

- Where possible our fish and shellfish are sustainably sourced, traceable back to boats or farms, and bought from suppliers who support their communities.

  - **Tiger Prawns (4 Pcs) 990**
  - **Grilled Whole Phuket Lobster 1,800**
  - **Tuna Steak 820**

  Grilled seafood items are served with naam jim thalay
  (Spicy garlic and chili sauce)

**Chinese Specials**

- **Steamed Whole Seabass 850**
  Ginger, leek and fragrant soya sauce
- **Crispy Butter Shrimps 690**
  Chili and garlic
- **Spicy Deep Fried Boneless Chicken 450**
  Seasoned with dry chilies, herbs, ginger and shallots
- **Sweet and Sour Pork 580**
  Pineapple and cashew nuts

- All Served with Steamed Jasmine Rice

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**Locavore**

All prices in Thai Baht, exclusive of 7% VAT & 10% service charge.
Curry Pot
Gaeng Kiew Waan Gai 550
Green curry with chicken in coconut milk
Gaeng Phed Ped Yang 590
Red curry with duck and pineapple
Chu Chee Pla Salmon 950
Grilled salmon curry and red chu chee sauce
Gaeng Massaman 490
Beef or chicken in massaman curry

Vegetarian Specials
Organic Buffalo Mozzarella 490
Served with organic vinaigrette and tomato
Ricotta and Spinach Tortellini 370
Homemade tortellini served with tomato
Gaeng Kiew Wan Tofu 380
Green curry, tofu, broccoli and eggplant
Gaeng Karee Pak 380
Yellow curry, potato and mixed vegetables
Dal Makhani 350
Black lentils, cream, tomato & paratha bread
Vegetable Samosa 320
Spiced potatoes, peas, raisins & cashew nuts
Vegan Burger 290
Soft baked bun, lettuce, tomato & pickled vegetables

Pizza
Pizza Bread 190
Seasoned with rosemary, sea salt and virgin olive oil
Margherita 360
Mozzarella cheese, sliced tomato and basil
Prosciutto & Funghi 400
Mozzarella cheese, ham and mushroom
Fruitti di Mare 400
Mozzarella and mixed seafood
Diavola 390
Mozzarella cheese with spiced salami
Napolitana 390
Mozzarella cheese with anchovies and black olives
Tartufo 400
Mozzarella, gorgonzola, parmesan, mushroom and truffle oil

Prices are in Thai Baht, exclusive of 7% VAT & 10% service charge