

### 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-Pia Thord 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 chili*

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

*Provençale 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*

Wok Fried Beef in Black Bean Sauce 650

*Beef tenderloin, asparagus, red bell pepper and black bean sauce*

Gai Kratiem Prik Thai 450

*Wok fried chicken, garlic and pepper*

Pla Kapong Neung Manao 850

*Steamed fillet of Seabass with chili and lime*

Goong Pad Nam Makam Mapraow Orn 850

*Wok fried tiger prawns, young coconut meat, shallots with tamarind glaze*

### Favourites

Mac and Swiss 400

*Macaroni with gruyere cheese*

Spaghetti 380

*Tomato or Meat sauce*

Khai 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*

# 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 Kieow 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*

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## 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 cheese, gorgonzola, parmesan, mushroom  
and truffle oil*

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