TAPAS & SNACK



Truffle fries เฟรนซ์ฟรายส์เห็ดทรัฟเฟิล พาเมซานซีส

Shoestring style potatoes fries infused with truffle paste and served with grated Parmesan cheese.

280.-







Deep-Fried Calamari Rings

ปลาหมึกทอดกรอบเสิร์ฟกับ สลัดมะม่วงและซอสมายองเนสกระเทียม

Andaman sea calamari in polenta crust served with lemon wedges, mango salsa, and Aioli sauce.

390.-





Truffle Arancini ข้าวรีชอตโต้ทอดยัดไส้ชีส

Deep-fried truffle risotto, filled with Gruyere cheese and served with Parmesan & truffle sauce.

380.-





Shrimp Tacos

กุ้งผัดซอสมะนาวเสิร์ฟกับแผ่นทาโก้, อโวคาโด้และซอสครีมมะนาว

A medley of tacos filled with a locally caught shrimp marinated in fresh lime & herbs served ceviche style topped off with guacamole & jalapenos homemade creamy lime sauce.

450.-







สลัดมอซซาเรลล่าซีส

Imported buffalo mozzarella and cherry tomatoes. Served with fresh basil, basil pesto sauce, sundried tomato pesto, and balsamic reduction. Topped with wild rocket, and balsamic dressing.

480.-

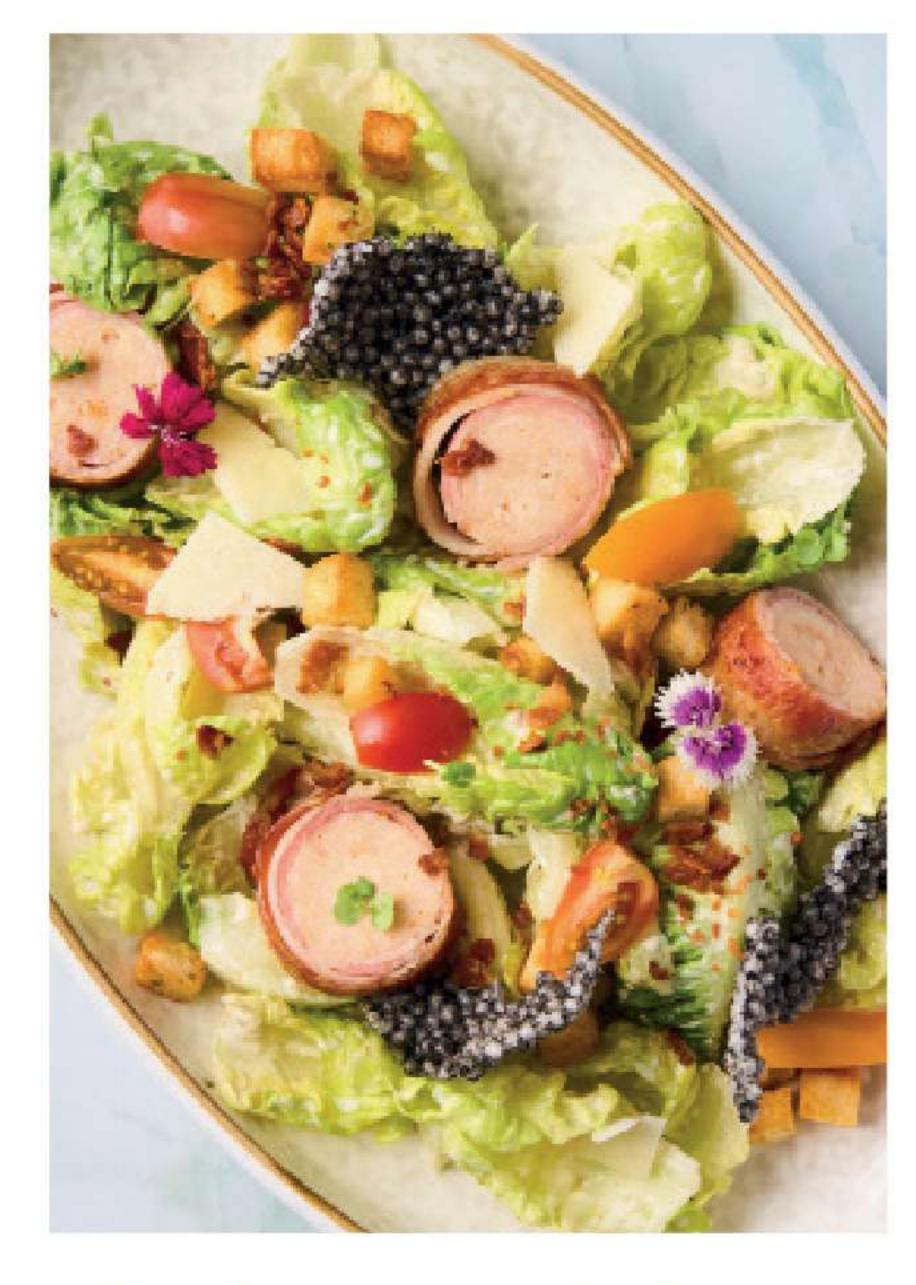




Crab Mango Salad สลัดเนื้อปูกับมะม่วง

Mixed green salad and vegetables served with crab meat, avocado, mango, red onions and mango dressing





Chicken Roulade

สลัดซีซาร์เสิร์ฟกับไก่พันเบคอน

Roasted chicken roulade filled with pork Pancetta pesto and wrapped with bacon. Served as a salad with baby cos lettuce, crispy black squid ink tapioca, and Pecorino shaves in caesar dressing.







Spring Rolls ปอเปี๊ยะผักทอด

Deep-fried homemade spring rolls filled with seasonal vegetables. Served with sweet chili sauce and plum sauce.

350.-



Classic Chicken Satay

Served with homemade peanut sauce, marinated cucumbers and mixed salad.

350.-











Prices are inclusive of service charge and government tax. We are happy to accommodate your all diets. Should have any special requirement please speak with your staff.

MAIN COURSE

Chu Chee Salmon & Scallops

ฉ่ฉีปลาแซลมอนและหอยเซลส

Imported Atlantic salmon fillet & Japanese scallops cooked in a delicate Thai red curry sauce. Served alongside fragrant Thai jasmine rice.

890.-











Croque Monsieur แชนวิชแฮมซีสไข่ดาว เสิร์ฟกับเฟรนช์ฟรายส์

Classic French brioche ham and cheese sandwich, gratin with Gruyere, Paris Ham, and Monray sauce. Complimented with pickled gherkins, mixed salad, grain mustard, and fried egg.

370.-





Club Sandwich

คลับแซนวิชเสิร์ฟกับเฟรนช์ฟรายส์

with multigrain bread, fried egg, ham, bacon, Cheddar cheese, tomato, fresh lettuce, and Cajun-marinated grilled chicken breast. Served with pink sauce.

320.-





Ciabatta Sandwich แซนวิชเซียบัตต้าไก่ย่าง เสิร์ฟกับเฟรนซ์ฟรายส์

Filled with Cajun-marinated grilled chicken breast, fresh tomatoes, Camembert cheese, and guacamole. Served with French fries.

340.-



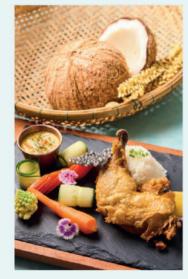


Angus Beef Burger เบอร์เกอร์เนื้อชอสพิ้งทรัพเฟิล เสิร์ฟพร้อมเฟรนช์ฟรายส์

In a homemade bun with grilled mushrooms, bacon jam, yellow cheddar cheese, fresh iceberg lettuce, and tomatoes. Served with pink truffle sauce and fries.



FLAVORS OF THAILAND



Chicken Drumstick Confit In Panang Curry น่องไก่ต๋นในน้ำมันหม ซอสแพนง

Served with homemade Paneang curry, coconut milk, kaffir lime leaves, and steamed jasmine rice.

420.-







Duck Leg Confit น่องเป็ดทอด เสิร์ฟกับยำแอปเปิ้ล

Served with spicy shallot & mint leaves, green apple Thai salad.

420.-







Classic Stir-Fried Thai Noodles "Phad Thai" ผัดไทยกัง, ปนิ่มทอด

with prawns or crispy soft-shell crab. Served in an omelet with crushed peanuts, chives, bean sprouts and fresh lime.

410.-

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Thai Fried Rice ข้าวผัดไก่, หม, กัง

Classic Thai fried rice with your choice of chicken, pork or prawns. Top with fried egg.

350.-





pork or prawns with hot basil leaves, accompanied by steamed rice and fried egg.

390.-









Gluten Free





Pork

DESSERT





Tiramisù ที่รามิส

Classic Italian dessert with layers of espresso-soaked Savoiardi biscuits and light Mascarpone mousse sprinkled with Amaretti biscuit crumbs.

400.-



Pavlova พัฟโลวา

Crispy meringue with vanilla cream, fresh berries and berry sauce.

390.-

Prices are inclusive of service charge and government tax.