



## APPETIZER

- Chicken Liver Pâté with Mango Chutney** 450  
Chicken liver pâté, slow-cooked and delicately seasoned. Paired with a mango chutney and toasted brioche.
- Marinated Pepper with Crab & Ricotta** 640  
Fire-roasted pepper filled crab meat, creamy ricotta cheese and garnished with fresh cilantro.
- Mala Prawn Kataifi** 520  
Prawns wrapped in crisp kataifi dough. Served with Mala mayonnaise, creamy labneh and crushed pistachios.
- Steak Tartare with Bone Marrow** 730  
Harissa marinated marbled beef served with bone marrow, a crisp Thai leave salad and toasted ciabatta.
- Beef Brisket Croquette** 420  
Slow-braised brisket, marinated gherkins, and wholegrain mustard.
- Eggplant Tempura** 390  
Chimichurri sauce and creamy stracciatella cheese.  
Finished with blistered cherry tomato, fragrant basil leaves, and Grana Padano cheese.

## SALADS

- Smoked Chicken & Mango Garden Salad** 420  
Slices of homemade smoked chicken breast, mango, edamame beans, marinated cherry tomatoes, lettuce and finished with a smoked paprika dressing.
- Chef's Signature Steak Salad** 670  
Grilled Australian machete steak layered with creamy Gorgonzola, charred Romano lettuce, sun-dried tomatoes, and ripe avocado.  
Finished with a house-made honey mustard dressing.
- Classic Caesar Salad** 440  
Crisp Romano lettuce tossed with a house-made Caesar dressing and finished with aged Parmesan shavings.  
Choose between grilled prawns or slices of tender roasted chicken.
- Papaya & Prawn Salad** 470  
Prawns tossed with papaya, crisp snake beans, sun-dried tomatoes, fragrant holy basil and finished with a chili-pomelo dressing.
- Seafood Salad** 510  
Fresh prawns, tender squid, and plump mussels, delicately tossed with blistered cherry tomato, sweet capsicum, and fragrant garden herbs.
- Mediterranean Salad** 440  
Tender baby lettuce, Feta cheese, blistered cherry tomatoes, Kalamata olives, delicately balanced with Mutabal and dried figs.  
Finished with a pomegranate vinaigrette.

## SOUPS

- Tom Kha Gai** 410  
Tender chicken roulade infused with aromatic, coconut broth, mushrooms and lemongrass.
- Fish Consommé** 470  
A fragrant broth of sourced fish and prawn, simmered with ripe tomatoes and sweet onions. Served with a fish patty.
- Braised Oxtail Soup** 490  
Slow-simmered oxtail in a rich beef broth with porcini, zucchini, potato, and carrot.
- Pumpkin Soup with Tiger Prawns** 360  
A velvety purée of roasted kabocha pumpkin with succulent Tiger prawns.  
Garnished with crispy tempura shiso leaves and a sprinkle of aromatic spiced nuts.

## BURGER & SANDWICH

- Australian Beef Burger** 710  
Grilled beef patty, layered with crispy bacon, cheddar cheese, fresh tomato, pickles, and crisp lettuce.  
Served with your choice of golden French fries or salad.
- Classic Club Sandwich with Roasted Chicken Breast & Bacon** 550  
Triple-stacked toasted bread layered with roasted chicken breast, crispy bacon, fried egg, fresh tomato slices, and crisp lettuce.  
Served with your choice of golden French fries or salad.

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



## PASTA & RICE

- Oxtail Pappardelle** 570  
House-made pappardelle ribbons with braised oxtail ragù and a gremolata of citrus zest, garlic, and fresh herbs.
- Crab Tagliatelle** 730  
Home-made tagliatelle in a rich tomato bisque, with sweet blue crab meat and a touch of béchamel.
- Seasonal Mushroom Risotto with Asparagus** 570  
Creamy Arborio rice, seasonal mushrooms, asparagus tips, and fresh parsley. Finished with a drizzle of fragrant truffle oil and shavings of aged Parmesan.
- Lemon Butter Risotto with Prawn** 670  
Creamy Arborio rice with lemon zest and butter served with Ama Abi crude and shiso leaves.

## GRILLED

- Tiger Prawn Souvlaki** 620  
Grilled Tiger Prawn skewers marinated in Mediterranean spices, served with a ladolemono sauce, marinated chili, and sautéed baby spinach.
- Lamb Souvlaki** 540  
Char-grilled lamb skewers seasoned with Mediterranean spices, served with creamy labneh, marinated chili, and sautéed baby spinach.
- Chicken Shish Tawook** 440  
Char-grilled chicken skewers marinated in Middle Eastern spices, served with creamy Lebanese garlic sauce, blistered cherry tomatoes, and marinated onion.

## MAIN

- Moo Hong** 650  
Crispy pork belly glazed in a sweet and salty Phuket-style reduction, layered over a silky celery purée, pumpkin-ginger sauce and garnished with crispy kale leaves.
- Beef Cheek Stew with Mushrooms** 720  
Slow-braised beef cheek in a rich sautéed mushroom sauce. Served with your choice of mashed potatoes or steamed rice.
- Mediterranean Spiced Chicken with Green Curry** 690  
Tender farm-raised chicken marinated in aromatic zaatar, served with green curry, eggplant, sweet green peas and steamed rice.

## SIDES

- Sautéed Broccoli** 220  
With fresh chili and garlic chips
- Char-Grilled Asparagus Spears** 220  
With shaved Grana Padano and lemon zest
- Whipped Potatoes** 150  
Served with steamed Bok Choi and drizzled with roasted garlic oil
- Steamed Jasmine Rice** 90
- French Fries** 150



## DESSERTS

<b>Coconut Panna Cotta</b>	290
Silky coconut panna cotta topped with coconut foam, garnished with toasted marshmallow, and pineapple jelly compote.	
<b>Cheesecake Trio</b>	310
Trio of velvety cheesecake wrapped in golden kataifi pastry, lightly fried and served with a vibrant raspberry coulis and a sprinkle of crushed pistachios.	
<b>Chocolate Hazelnut</b>	310
Royce' gianduja hazelnut praline with passion fruit jelly, chocolate fleur de sel, and cacao cloud pearls.	
<b>Citrus Variation</b>	310
A refreshing citrus melody: soft yuzu sphere, tangy lemon curd cake, zesty lime mousse, and a vibrant citrus sorbet.	
<b>Matcha Tiramisu</b>	310
Delicate ladyfingers steeped in matcha syrup, layered with whipped mascarpone cream and dusted with matcha powder.	
<b>Fuji Apple Paradise</b>	310
Caramelized Fuji apples atop a buttery sablé Breton, paired with berry compote.	
<b>Sliced Fruit Platter</b>	380
A selection of fresh fruits—mango, pineapple, pomelo, papaya, melon, dragon fruit, watermelon, and strawberry—served chilled for a refreshing start or finish.	



## COFFEE

	Hot	Iced
Espresso	160	
Double Espresso	180	
Americano	190	220
Cappuccino	190	220
Caffè Latte	190	220
Caffè Mocha	190	220

## NON-COFFEE

Chocolate	190	220
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Choice of alternative milk  
Whole milk, low fat, soy milk, almond milk,  
oat milk

## HOT TEA

Classic Black Tea	160
Classic Green Tea	160
Jasmine Green Tea	160
Peppermint Green Tea	160
Lemongrass Green Tea	160
Orange Oolong Tea	160
Jin Xuan Oolong Tea	160

## ICED TEA

Iced Lemon Tea	180
Iced Thai Milk Tea	180
Iced Matcha Latte	220

## COLD PRESSED JUICE (or blended)

Single	240
Guava, Mango, Pineapple, Orange, Apple, Tomato, Watermelon	
Whole	240
Coconut	

## Mixed

Sunrise Glow	280
Carrot, orange, pineapple and ginger	

Green Revive	280
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Green apple, cucumber, lemon and kale

Ruby Boost	280
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Watermelon, beetroot, carrot and mint

Tropical Zest	280
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Pineapple, mango, orange and lemon

## MILKSHAKE

Coconut Milkshake	260
Vanilla Milkshake	260
Thai Tea Milkshake	260
Chocolate Milkshake	260

## MINERAL WATER

Nordaq Water	60
Nordaq Sparkling Water	60
Perrier Sparkling Water (330ml)	190

## SOFT DRINKS

Coke, Coke Zero, Sprite, Ginger Ale, Tonic, Soda	140
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## SIGNATURE MOCKTAIL

“SANUK”	290
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A bright infusion of lemongrass, pandan, and lime, softened by coconut water and lifted with a delicate effervescence. (Lemongrass, pandan, lime, coconut water and soda)

## SIGNATURE COCKTAILS

“SABAI”	380
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Fragrant Jasmine gin balanced with Thai lime and wildflower honey.  
Lightly sparkling and effortlessly refreshing.  
(Jasmine Gin, pineapple juice, lime, egg white, honey)

“SAWASDEE”	380
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A golden-hour blend of rum, lime, and palm sugar — smooth and sunlit.  
Lifted by Thai basil, with a gentle spicy finish.  
(Rum, palm sugar, lime, Thai basil, Tabasco)

## CLASSIC COCKTAIL

Cosmopolitan	340
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Vodka, cointreau, cranberry, and lime, shaken until icy cold for that vibrant, refreshing taste

Mojito	340
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White rum, fresh mint, lime juice, soda water the ultimate refreshing

Old Fashioned	340
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Bourbon, bitters, and a sugar, finished with orange peel

Classic Margarita-frozen or on the rocks	340
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A timeless favorite of tequila, cointreau, and lime juice

Dry Martini	340
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Gin or vodka with dry vermouth, stirred or shaken, finished with lemon peel or olive brine.

Aperol Spritz	420
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Aperol and prosecco served over ice with a slice of orange

## BEER

Singha / Heineken / Asahi	240
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Sapporo	290
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VANA Wila Weizen	300
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VANA Whale Pale ale	320
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VANA Crispy Boy Helles lager (490ml)	420
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## WINE

Champagne/Sparkling	Glass	Bottle
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Champagne Pommery Brut, France	1,150	5,800
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Astoria Butterfly Prosecco, Veneto, Italy	390	1,950
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## White Wine

Anakena Nuna Chardonnay, Central Valley, Chile	390	1,950
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Journey's End Mount Rozier Chenin Blanc, Western Cape, South Africa	480	2,400
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Quinta da Aveleda Alvarinho Vinho Verde, Portugal	500	2,500
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Pfaff Tradition Gewürztraminer Alsace AOC, Alsace, France	620	3,100
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## Red Wine

Magarey Lane Limestone Coast Shiraz, Limestone Coast, Australia	390	1,950
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Château Saintongey Vieilles Vignes Bordeaux AOC, Bordeaux, France	400	2,000
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Ricossa Barbera d'Asti DOCG, Piedmont, Italy	500	2,500
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Zuccardi Serie A Malbec, Valle de Uco, Mendoza, Argentina	620	3,100
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