



3-Course Set Lunch

Everyday 11:30 - 14:30 Hrs.

THB 550 net

Per Person

Appetizer (Select 1)

Watermelon & Bluefin Tuna

Compressed watermelon paired with bluefin tuna, feta cheese, and Kalamata olives.

Grilled Eggplant with Herbed Labneh

Charcoal-grilled eggplant served with labneh, chimichurri, and fresh basil.

Heirloom Tomato & Burrata Salad

Heirloom tomatoes and arugula served with creamy burrata and basil pesto.

Marinated Honey Beetroot Salad

Marinated honey beetroot, arugula, feta cheese, walnuts, truffle essence, and Granny Smith apple dressing.

Main (Select 1)

Marinated Australian Beef Frank Steak

Slow-cooked Australian beef frank served with garlic rice and marinated egg.

Seasonal Fish with Tom Kha Sauce

White sea fish served with aromatic pumpkin, black mussels, and Ikura in a fragrant Tom Kha sauce.

Linguine Alle Vongole

Homemade linguine tossed with clams, garlic, chili jam, and fresh basil.

Grilled Marinated Squid

Grilled marinated squid served with creamy black ink Arborio rice, chili sauce, and lemon zest.

Home-Smoked Duck Breast

Home-smoked duck breast served with pickled mango, pumpkin ginger purée, and red curry sauce.

Dessert

Ice Cream Sundae of the Day

A daily selection of ice cream served with seasonal toppings and accompaniments.

Beverages

Juice
Orange Juice
Apple Juice
Guava Juice
Pineapple Juice

Soft Drinks

Coke
Coke Zero
Sprite
Tonic
Ginger Ale
Soda

Coffee (Hot/Iced)

Espresso
Double Espresso
Americano
Cappuccino
Caffè Latte
Caffè Mocha