



SEVEN SPOONS – Seasonal menu

Seven Spoons lovingly makes a range of international and Mediterranean influenced dishes, the ingredients of which are locally produced and organic wherever possible. We support local Thai farmers and production systems that are good for our environment (we use only free range chicken and pork). Finally, as we're a small establishment with a single chef and make your dishes from scratch – we thank you in advance for your patience!

BAR FOOD, HORS D'OEUVRES AND OTHER APPETIZERS

Lentil fritters with olive cream cheese 160B
Lentil balls served with olive cream cheese and a spring of mint for unexpected kick

Vienna sausages with apple and red cabbage sauerkraut 160B
Flavorful pork sausage cuts accompanied by our homemade sauerkraut

Mushroom fritti with masala dipping sauce 140B
Local mushrooms made tempura-crispy with spiced mayo-based sauce

Mango salsa shrimp soft taco 220B
A favorite! Soft taco stuffed with a golden mango salsa, cilantro and shrimp

Grilled chicken, cheddar cheese and smoked chipotle pepper quesadilla 190B
Golden quesadillas stuffed with free range chicken, chipotle peppers and cheddar cheese

Seared asparagus wrapped in smoked salmon with dill cheese 240B
Organic asparagus, soft dill cheese, balsamic reduction and smoked salmon

Crispy pig ears with harissa mayo 220B
For satisfying snacking try our moreish fried pig ears ears with spicy harissa mayo

SALADS

Summer days watermelon and tomato feta salad 210B
Refreshing watermelon, tomatoes and feta on a bed of greens drizzled with vinaigrette

Middle Eastern delight falafel salad 210B
Falafel balls, tomatoes, cucumber, onions and caper berries on bed of greens with tzaziki dressing

Confit chicken, green apple, goat's cheese and caramelized walnut salad 240B
Crisp apples, goat's cheese and grilled chicken served on a bed of greens with balsamic dressing.

New version quinoa salad with mango, avocado and mushroom fritti 260B
Delish! Fresh greens with pressed quinoa, mango and avocado topped with mushroom fritti

Glorious pomelo and smoked salmon salad with dill dressing 260B
Punch of flavor with pomelo and smoked salmon on rocket and mizuna with dill cream cheese

PASTA

- Ox tongue with gruyere mushroom sauce and casareccia pasta** 320B
Braised ox tongue in decadent gorgonzola mushroom sauce, served on casareccia pasta..
- Spinach tortellini with burnt miso butter sauce and walnuts (V)** 280B
House favorite: artisanal tortellini stuffed with spinach, topped with burnt miso butter.
- Gnocchi with gorgonzola sauce and lentil and spinach balls (V)** 280B
Light and fluffy gnocchi with lentil spinach fritters, creamy gorgonzola cheese sauce and pistachios.
- Chorizo, black olive and fresh rocket linguine with ground macademia** 290B
Linguine, spicy chorizo sausage, black olives with Petchabun macademia nuts.
- Crab ravioli with Kampot pink peppercorn cream sauce** 320B
Handmade ravioli stuffed with crab and accompanied by a punchy pink peppercorn cream sauce.
- Pulled duck and Thai sweet pepper ragu on rigatoni** 340B
Hearty pulled duck in rich tomato ragu with Thai sweet peppers. Served on rigatoni.

MAINS

- Creamy yogurt lentils and spinach on wholewheat blini (V)** 320B
Earthy lentils and spinach mixed with yogurt and served on a buckwheat blini (Russian pancake).
- Classic eggplant tower with zucchini, tomatoes and chickpeas (V)** 320B
Smoky eggplant tower with vegetables, chickpeas and mozzarella in savory fresh tomato sauce.
- Grilled paneer, spiced chickpeas and potatoes in butter ginger sauce (V)** 320B
Rich paneer (firm cottage cheese) in ginger butter sauce with potatoes and chickpeas.
- Chicken tagine with olives and preserved lemons on couscous** 360B
Our take on a Moroccan classic. Lightly spiced chicken stew served on bed of couscous.
- Pan-seared white snapper with lavender cream sauce and pistachios** 380B
Lavender infused cream over crisp snapper, served with eggplant, chickpeas and cauliflower.
- Slow cooked Irish beef shank stew with Udomsuk stout** 560B
Comfort food at its best, slow cooked beef shank done Irish style with Udomsuk's outstanding stout.
- Glazed pork belly with cumin jicama slaw** 440B
Succulent pork belly, served with jicama (crunchy potato like tuber) and caraway slaw
- Coffee-rub, stout glaze ribeye steak with chili lime asparagus** 680B
Meat lover's ribeye in house coffee-rub, sticky stout glaze accompanied by chili lime asparagus..

SWEET THINGS

*Our desserts are changed frequently.
Please feel free to ask your waiters for the desserts of the day.*