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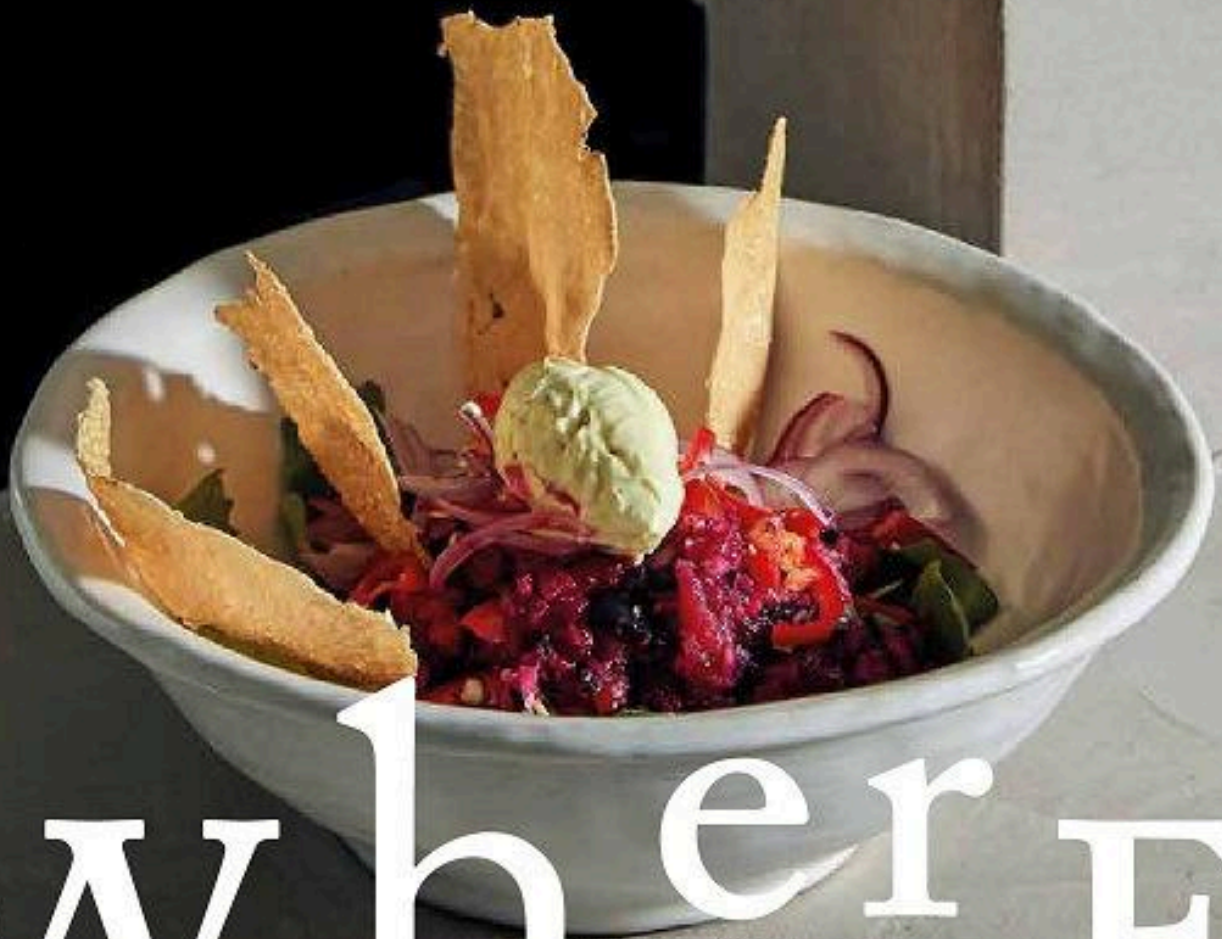
CRAFT
CASUAL
CURATED

EKAMAI
S. 6
BANGKOK



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All prices exclude
10% Service Charge
and 7% VAT



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Salmon Beet — เปรตผสมอาหารการีในรสกับทีม

SOUP & SALAD

Soup

- 😊 **Pumpkin Cheese Fondue** (Veggie) (ฟองดูซีสในฟักทองญี่ปุ่น) 420
Four cheeses fondue in stuffed roasted Japanese pumpkin with our side dish
- Shrimp Bisque** (ซูปร้อนกุ้ง) 250
Fried shrimps dumping with milk foam
- Onion Soup** (ซูปร้อนหอม) 220
Rich beef and onion broth topped with Gruyère Croutons
** If you are Vegie or Vegan, please feel free to ask our staff for vegetable soup.

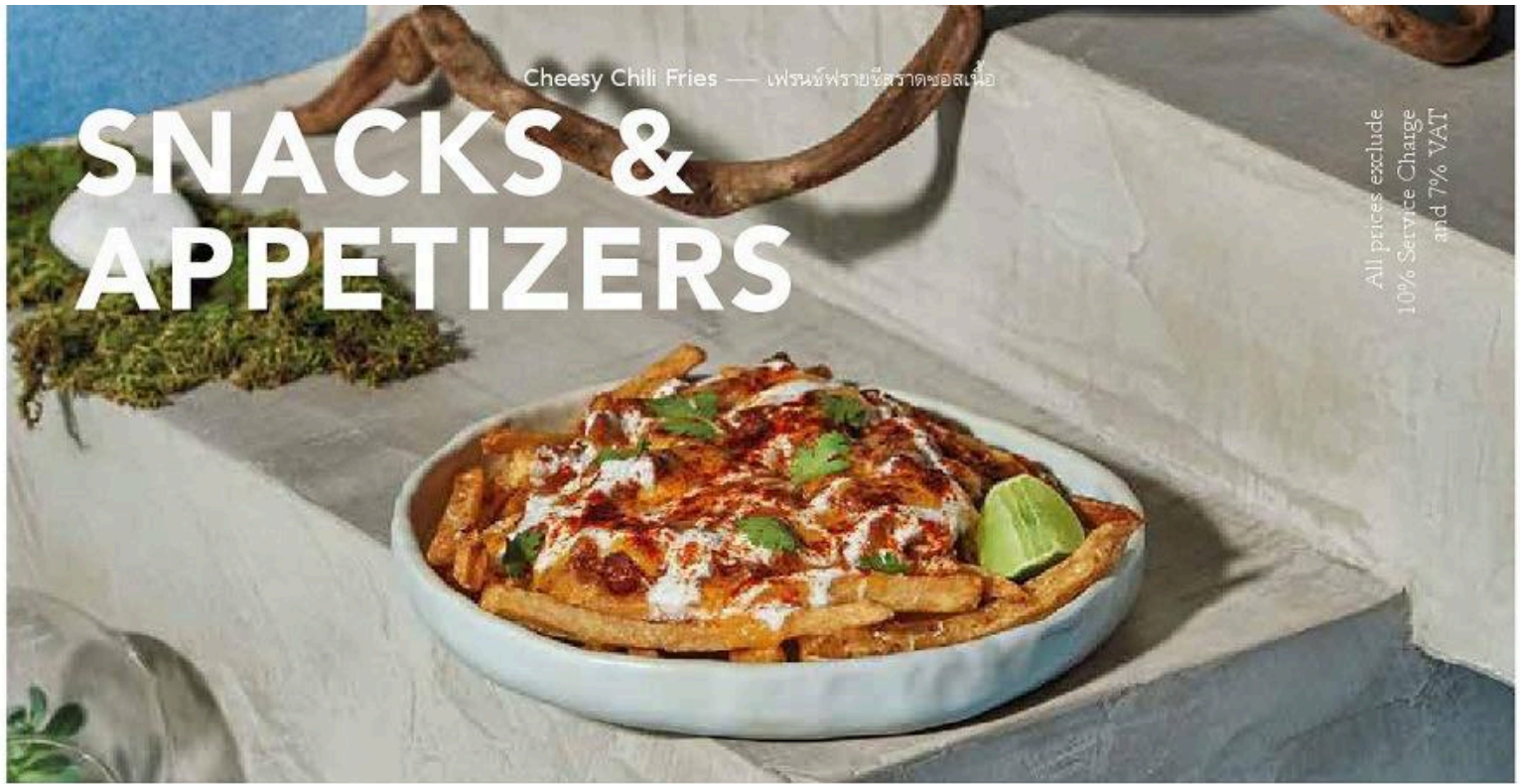
Salad

- 😊 **Watermelon Salad** (สลัดแตงโมกับปลาแห้งญี่ปุ่น) 240
Our signature recipe inspired by Thai traditional 'Tang Mo Pla Haeng'.
Tossed watermelons served with fresh baby spinach, topped with Feta cheese and Bonito flakes, and seasoned with Sumac vinaigrette to convey the umami flavor.
— Sumac: lowering plant spice from Middle East tastes like Chinese plum.
It is also one of the most powerful natural antioxidants.
- Caramelized Pears & Gorgonzola** (Veggie) (สลัดลูกแพร์เชื่อมกับบลูชีส) 260
Garden salad with special savory ingredients, best selected caramelized pears topped with Balsamic vinaigrette and Gorgonzola, an Italian Blue Cheese.
The perfect marriage between sweet and sour flavors.
— Gorgonzola: Italian blue cheese produced in Gorgonzola, Milan
- 😊 **Heirloom Baby Carrot Salad** (Veggie) (สลัดเบบี้แครอทกับเลมอนเดรสซิ่ง) 370
Simply roasted baby carrots in various colors with lemon paprika sauce, almond and thyme (Asian sense in European ingredients)
- Mushroom Tahini Salad** (Veggie) (สลัดเห็ดกับตาฮินีเดรสซิ่ง - ซอสงาแบบเมดิเตอร์เรเนียน) 310
Tossed sautéed mushroom, Tahini sauce, crispy honey quinoa, fresh orange and wild rocket
— Tahini: Eastern Mediterranean creamy dipping sauce made from tossed ground sesame seeds
- Burrata Cheese Salad** (Veggie) (สลัดชีสเบอร์รัต้ากับมะเขือเทศย่าง) 420
Roasted tomato, olives, basil sauce and wild rockets served with sour bread.
— Burrata: Italian cheese made from mozzarella and cream.

Cheesy Chili Fries — เฟรนช์ฟรายชีสราดซอสเนื้อ

SNACKS & APPETIZERS

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Marinated Olive (Veggie) (ลูกมะกอกในเครื่องเทศ) Marinate in Saffron herbs, lemon & chili	180
Homemade Fries (Veggie) (เฟรนช์ฟราย) Our hand cut fries served with garlic mayo and tomato vinegar (Add melted cheese +60 Baht)	190
Cheesy Chili Fries (เฟรนช์ฟรายชีสราดซอสเนื้อ) Homemade fries with beef chili sauce, melted Cheddar cheese and sour cream (Mexican Chili Sauce: red bean, paprika and cumin)	260
😊 Moo-Ping Pâté (หมูบึ่งบดกับอิงอิซมีฟฟิน) Thai grilled pork served in pate' style with cilantro, English muffin, pickled vegetable and crumbed pistachios (Thai street food in French style)	350
Turmeric Chicken (ไก่ทอดขมิ้น) Marinated chicken wings served with deep-fried turmeric, & herbs and spicy apple salad (Twisted from famous fried chicken at Pattaya Beach)	220
Salmon Beet (แซลมอนทาร์ทาร์ในซอสทับทิม) Bloody red salmon tartare with beetroot and pomegranate sauce, topped with Sumac powder and served with cream cheese and Papadum, Indian thin crispy dough. Recommended for health lovers — Papadum: Thin crispy dough from India	365
Pulled Pork and Mango Quesadillas (เคซาดิย่า: เนื้อตอติย่าใส่หมูบาร์บีคิว มะม่วง และเชดดาร์ชีส) Tortillas filled with pulled pork, yellow mango jalapeno, cilantro and cheddar opped with cream cheese (An experimental dish from Mexico) — Tortilla: Thin flat bread from Mexico	320
Fried Sardinella (ปลาซาร์ดีนทอด) Served with Yuzu Togarashi, horseradish mayo and lemon — Yuzu Togarashi: traditional Japanese spice with savory flavour./Horseradish root: A southeastern European and western Asian herb used as spice	220
Cold Cut Ham & Cheese (แฮมและชีสแบบโคลด์คัท) Hand-cut Prosciutto di San Daniele, Ibérico Bellota Salchichon sausage, cured salmon, Taleggio cheese, Murcia de vino, gorgonzola cheese served with assorted nut, green apple, honey and pizza bread	670



Mushroom Puttanesca (Veggie) — สปาเก็ตตี้เห็ดซอสปลูดานเนสก้า

pástä & pìzza

- 😊 **Shrimp and Chorizo Pasta** (ลิงกิวินีกุ้งกับไส้กรอกโชริโซ) 360
 Linguine with shrimp, chorizo, mushroom, green chili, garlic and coriander
 — Chorizo: Spanish pork sausage which its method used traditionally since Roman times
- Mushroom Puttanesca** (Veggie) (สปาเก็ตตี้เห็ดซอสปลูดานเนสก้า) 320
 Spaghetti with mushroom, grilled eggplants, black olives, capers, tomato sauce, parmesan and basil (Not-so-basic tomato sauce)
- Country Ragù** (เพนเน่ซอสเนื้อวัว แกะ และไส้กรอกเอนดูจา) 380
 Penne served with beef and lamb, Parmesan and 'Nduja Ragù
 — 'Nduja: Pork salami originated from the small town of Spilinga in the southern part of Calabria, Italy
- 😊 **Black Truffle with our Special Cream Sauce Pasta** (Veggie-Vegan) (แบลคทรัฟเฟิลพาสต้ากับครีมซอสสูตรพิเศษของทางร้าน) 580
 Fettuccini with black truffle and eggplant cream sauce that you will forget our cream sauce that you have ever had
 — Our special cream sauce: we mix the eggplant puree with cream instead of using cheese.
 **If you are Vegan, the cream sauce can be cooked without cream.
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- 😊 **Chorizo Diavola Pizza** (พิซซ่าหน้าไส้กรอกโชริโซ) 360
 Chorizo piccante, cayenne pepper, mozzarella, parmesan, tomato sauce and basil
 — Chorizo: Spanish pork sausage which its method used traditionally since Roman times
- 'Nduja Pizza** (พิซซ่าหน้าไส้กรอกเอนดูจาจากอิตาลี) 420
 'Nduja, grilled eggplants, mozzarella, parmesan, tomato sauce and mints
 — 'Nduja: Pork salami originated from the small town of Spilinga in the southern part of Calabria, Italy
- Pumpkin Pizza** (Veggie) (พิซซ่าหน้าฟักทองและชีส) 420
 Roasted pumpkin, pumpkin seed, shallot, black pepper, taleggio, mozzarella and parmesan cheese
- Japanese Carnitas Pizza** (พิซซ่าหน้าคาร์ทินัส-เนื้อหมูเคี่ยวแบบเม็กซิกัน ในซอสญี่ปุ่น) 420
 Japanese pork carnitas, asparagus, miso tomato sauce, leek, garlic, mozzarella and parmesan
 — Carnitas: Mexican braised pork in hot water until tender

main

- ☺ **Harissa Pork Ribs** (ซีโครงหมูบาร์บีคิวในซอสฮาริสซา - ซอสพริกแอฟริกัน) 529
BBQ pork ribs rubbed with our special Harissa sauce (hot and spicy)
— Harissa: North African hot chili pepper paste which is popular in Mediterranean countries and The Middle East
- Grilled Pork Chops** (พอร์คชอป) 560
24 hour-brined pork chop served with spicy apple compote and grilled shallot with balsamic
- Roast Chicken** (ไก่อบซอสริ้ม) 580
Overnight marinated whole chicken with rum pineapple sauce,
served with fried garlic, bean and garlic mayo
- Salmon Cajun** (สเต็กปลาแซลมอนกับเครื่องเทศเคจัน) 620
Seared Scottish salmon and cajun spice topped with avocados, pineapple salsa and crispy tortillas
— Cajun: The mixing spice of cumin, coriander and paprika in French cuisine
- ☺ **Hoi-sin Beef** (สเต็กเนื้อริบอายหมักซอสฮอยซิน) 975
Grilled Rib-eye Steak marinated in Hoisin sauce served with sautéed mushroom,
leek and potatoes, topped with Asian Salsa Verde
— Hoi-sin: Chinese thick soy sauce with garlic and chili, used as a glaze for meat or dipping sauce.
- Beef Tenderloin Steak** (สเต็กเนื้อเทนเดอร์ลอยน์) 980
Our best selected 30 days dry aged beef tenderloin served with black olive,
almond crust and red wine porcini mushroom jus. Our special recipe recommended by us.
- Tomahawk Steak** (สเต็กโทมาฮอค) 3,900
We seve grilled Tomahawk with our special sauce, red wine porcini jus,
ginger and honey mustard and Jeaw sauce (Thai spicy dipping sauce)
- ☺ **Ibérico Lamb Chops in Moroccan Spice** (ซีโครงแกะออร์แกนิกกับเครื่องเทศโมร็อกโค) 1,350
Ibérico Lamb Chops in Moroccan Spice - Mini Portion 750
Moroccan spice marinated lamb chops served with raisin gorgonzola, couscous, mint and yogurt
— Ibérico Lamb: 100% organic lamb which raised without stress and fed in a natural way: cereal, corn,
high sunflower oléique, that brings a well-balanced flavor and a juicy character of its meat.
- ☺ **River Prawn Paella with Grains** (กุ้งแม่น้ำเผากับปาเอย่า-ข้าวผัดสเปน) 1,490
Grilled river prawn with Spanish paella, fried riceberry and grains
in special tomato sauce, served with seafood and pork ribs
- Braised Rabbit Leg in Miso Stew** (ขากระต่ายตุ๋นในมิโซะสตู) 980
Rabbit leg served with spicy eggplant stew in soy bean paste (Miso paste) and topped with truffle chips
Recommended for people who love the exotic food

DESSERT

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Apple Crisp (Veggie) (แอปเปิ้ลคั่วกับไอศกรีมรสคาราเมล)
Baked apple with cream cheese and oats crumble filling,
served with vanilla sauce and salted caramel ice cream (Twisted apple crumble)

229

Poached Pear (Veggie) (ลูกแพร์ตุ๋นไวน์แดงกับไอศกรีมวานิลลา)
Five-hour poached pears in red wine and best-selected spices,
served with homemade vanilla ice cream. A classic recipe in French cuisine.

280

A Mess of NOWHERE (Veggie) (เมอแรงก์ในครีมช็อคโกแลต รสรัม และคาราเมลรสช็อคโกแลต)
Meringue with dark chocolate and rum sauce served with yogurt cream and fresh strawberries
(Inspired by Eton Mess, a classic English dessert invented around the 1920s at Eton College, UK)

220

Scoop of Homemade Ice Cream
Vanilla, Salted Caramel and others. (Please feel free to ask our staff)

85

Fresh Bakery (โฮมเมดเบเกอรี่)
New recipe every week. Please check out at the counter.