

SALAD & SOUP



11/ HOUSE SALAD

Mixed Baby Leaves with Roasted Garlic Balsamic Dressing with Parmigiano Cheese

200 .-



12/ GRILLED TIGER PRAWN WATERMELON SALAD

Grilled Black Tiger Prawn with Watermelon, Italian Basil, Baby Spinach & Feta Cheese Salad with Ginger Sesame Dressing

450 .-



13/ SMOKED SALMON WITH BABY SPINACH SALAD

Smoked Salmon with Baby Spinach, Sliced Almond, Feta Cheese with Pomegranate Dressing & Balsamic Reduced

350 .-



14/ GRILLED TIGER PRAWN BABY SPINACH CAESAR SALAD

Grilled Tiger Prawn with Baby Spinach Caesar Dressing Topped Poached Egg

380 .-

15/ GRILLED CHICKEN MIXED SALAD

Grilled Chicken Breast with Ginger Sesame Dressing Mixed Salad

250 .-

16/ BEEF TENDERLOIN TATAKI SALAD

Briefly Seared Dry-aged Beef Tenderloin Sliced with Ginger Sesame Dressing Salad

380 .-



18/ ROASTED TOMATO & GARLIC SOUP

Roasted Tomato and Garlic with Herbs Soup, served with Herbs Croutons

200 .-



19/ WILD MUSHROOM SOUP WITH TRUFFLE

Champignon and Shiitake Mushroom Soup with Truffle Shredded, served with Herbs Croutons & Sautéed Mushroom

250 .-

SOUP

17/ PUMPKIN LIGHT SOUP WITH SAUTEED WILD MUSHROOM

Roasted Pumpkin Soup, served with Herbs Croutons & Sautéed Mushroom

200 .-

PASTA



20/ CLASSIC SPAGHETTI CABONARA

Classic Recipe Cabonara with Parmigiano Cheese and Yolk, without Cream

250 .-



21/ TRUFFLE WILD MUSHROOM LINGUINE ALFREDO

Champignon and Shitake with Linguine, Parmigiano Cheese with Truffle Shredded

350 .-



24/ LINGUINE SEAFOOD VODKA ARRABIATA

Sauteed Tomato Peeled with Anchovy and Sun-dried Chilli Seasoning, Vodka-Flamed Black Tiger Prawn, Squid and Hokkaido Scallop

450 .-



22/ TUNA SPICES RIGATONI

Sauteed Tuna with Rigatoni and Tomato Peeled, enchanted by Thai Spices and Herbs, Cinnamon & Fresh Lemon Zest

320 .-



23/ SPAGHETTI MARINARA

Sauteed Tomato Peeled with Seared Black Tiger Prawn, Squid and Hokkaido Scallop

450 .-



27/ SPAGHETTI BACON & GARLIC WITH POACHED EGG

Sauteed Bacon and Garlic Slices with Sun-dried Chilli and Italian Basil, Topped with Poached Egg

250 .-

25/ FETTUCINI BEEF BOLOGNESE RAGU

French-Style Recipe Pasta with Fine Dry-aged Beef Bolognese with Prosciutto Sauce

380 .-

26/ LINGUINE SEAFOOD TOM-YUM

Signature Freshly blended Tom-Yum Sauce Recipe with Seared Black Tiger Prawn, Squid and Hokkaido Scallop

450 .-

28/ SPAGHETTI OLIO SPICY CHICKEN SAUSAGE

Roasted Garlic Slices, Sun-dried Chilli, Cherry Tomato, Black Olive with Chicken Sausage

220 .-

MAIN DISH



29/ CHICKEN SCHNITZEL WITH GINGER COMPOTE & TOMATO SALSA

Breaded Pan-fried Chicken Breast, Marinated Thai Herbs comes with Thai Herbs Jam

300 .-



32/ HOKKAIDO SCALLOPS WITH TRUFFLE & GARLIC CREAM SAUCE

Seared Hokkaido Scallop with Truffle & Garlic Cream Sauce Topped with Butterfly Pea Flower

520 .-



30/ GRILLED SALMON LEMON BUTTER SAUCE

Grilled Steak-Cut Norwegian Salmon with Lemon Butter Sauce

380 .-



33/ PORK STEAK MARSALA SAUCE

Simmered Pork Shoulder with Marsala Sauce, served with Roasted Garlic & Parmigiano Mash

580 .-

31/ GRILLED BARRAMUNDI LEMON BUTTER SAUCE

Grilled Steak-Cut Barramundi with Lemon Butter Sauce

380 .-

BURGER



34/ FISH FINGER & CRISPY ONION

Deep Fried Dory Fish with Thai Herbs Battered and Fried Onion Ring

180 .-



35/ BACON & EGG CHEESE BURGER

Ground Dry-aged Beef Burger with Pan-Fried Bacon, Egg and French Fries

220 .-



36/ CHICKEN TENDER

Deep Fried Marinated Chicken Breast with Thai Herbs Battered

180 .-



37/ DOUBLE CHEESE BURGER

Ground Double Dry-aged Beef Burger with Double Cheddar Cheese

280 .-



38/ SPICY BACON BURGER

Ground Dry-aged Beef Burger and Pan-Fried Bacon with Spicy Sauce

280 .-



39/ RIB & BURGER

Ground Dry-aged Beef Burger and Barbecue Pork Ribs

290 .-

TO BE SHARED



40/ 35 DAYS HOUSE DRY-AGED BEEF RIB EYE STEAK

35 Days House Dry-Aged Beef Charcoal-Grilled or Pan-Seared Butter Garlic Herb

380++ / 200g.



41/ PORK RIBS BARBECUE HALF / FULL RACK RIBS

Slow-cooked Marinated Pork Ribs with Barbecue Sauce, served with coleslaw

790 / 1,450 .-



42/ WHOLE ROASTED BARRAMUNDI BUTTER LEMON SAUCE

Whole Roasted Barramundi, Stuffed with Lemon and Fresh Thyme

850 .-

SIDE DISH

SAUCE

Select 1 of Sauce Selections for Beef Tenderloin Steak

- ~ RED WINE SAUCE
- ~ PEPPERCORN SAUCE
- ~ JAEW (แจ่ว), ISAAN STYLE SAUCE

ON THE SIDE

- | | |
|---|-------|
| 43. FRENCH FRIES | 150.- |
| 44. PARMIGIANO & ROSEMARY TOM-YUM FRIES | 180.- |
| 45. GRILL CORN ON THE COB | 150.- |
| 46. MASHED POTATO, ROASTED GARLIC & PARMIGIANO CHEESE | 150.- |
| 47. TOMATO SALSA | 100.- |
| 48. COLESLAW | 100.- |
| 49. MARINATED MIXED OLIVES | 150.- |

SPECIAL THAI FOOD

STIR - FRIED



50/ CRISPY CHICKEN WITH CHILLI JAM CACHEW NUT
ไก่ผัดเม็ดมะม่วงหิมพานต์ 腰果辣子鸡
180 .-



51/ SPICY GROUND CHICKEN WITH BASIL
ผัดกะเพราไก่ 香辣罗勒鸡
180 .-

52/ SPICY GROUND PORK WITH BASIL
ผัดกะเพราหมู 香辣罗勒猪肉
180 .-

53/ SPICY SEAFOOD WITH BASIL
ผัดกะเพราทะเล 香辣罗勒海鲜
230 .-

54/ PAD THAI CHICKEN & BEAN SPROUT WITH TAMARIND SAUCE
ผัดไทไก่
泰式豆芽罗望子酱炒鸡肉
180 .-

55/ PAD THAI PRAWN & BEAN SPROUT WITH TAMARIND SAUCE
ผัดไทกุ้งสด
泰式豆芽罗望子酱炒对虾
210 .-

56/ PAD THAI SEAFOOD & BEAN SPROUT WITH TAMARIND SAUCE
ผัดไททะเล
泰式豆芽罗望子酱炒海鲜
230 .-

57/ STIR-FRIED YAKISOBA WITH CHICKEN
ผัดยากิโซบะไก่
鸡肉日式炒面
180 .-

58/ STIR-FRIED YAKISOBA WITH PRAWN
ผัดยากิโซบะกุ้ง
对虾日式炒面
210 .-

59/ STIR-FRIED YAKISOBA WITH SEAFOOD
ผัดยากิโซบะทะเล
海鲜日式炒面
230 .-

60/ STIR-FRIED FLAT NOODLE CHICKEN & BABY KALE
เส้นใหญ่ผัดซีอิ๊วไก่
宽粉鸡肉煸甘蓝
180 .-

61/ STIR-FRIED FLAT NOODLE PRAWN & BABY KALE
เส้นใหญ่ผัดซีอิ๊วกุ้งสด
宽粉对虾煸甘蓝
210 .-

62/ STIR-FRIED FLAT NOODLE SEAFOOD & BABY KALE
เส้นใหญ่ผัดซีอิ๊วทะเล
宽粉海鲜煸甘蓝
230 .-

63/ STIR-FRIED FLAT PORK BELLY WITH CURRY PASTE
หมูกรอบผัดพริกขี้หนู
辣味炒 脆猪肉
180 .-

64/ STIR-FRIED SEAFOOD OR SHRIMP WITH YELLOW CURRY
ผัดผงกะหรี่ทะเล / กุ้ง
咖喱炒海鲜 / 虾
230 .-

65/ STIR-FRIED CRISPY PORK BELLY WITH CHINESE BROCCOLI
ผัดคะน้าหมูกรอบ
脆皮猪肉炒芥蓝
180 .-

66/ FLAME STIR FRIED MORNING GLORY
ผัดผักบุ้งไฟแดง
炒牵牛花
180 .-

67/ STIR FRIED PORK / CHICKEN WITH OYSTER SAUCE
หมู / ไก่ ผัดน้ำมันหอย
肉丝/ 鸡 蚝油炒芥
180 .-

68/ STIR FRIED SWEET & SOUR PORK / CHICKEN
ผัดเปรี้ยวหวานหมู / ไก่
肉丝/ 鸡 酸甜炒
180 .-



SPECIAL THAI FOOD

SOUP & CURRY



69/ **TOM YUM (SPICY & SOUR SOUP)**
SEAFOOD WITH HERBS
 ต้มยำทะเลน้ำจืด
 冬阳功汤泰式草药以及海鲜
230 .-

70/ **TOM YUM (SPICY & SOUR SOUP)**
CHICKEN WITH HERBS
 ต้มยำไก่บ้าน
 冬阳功汤泰式草药以及海鲜
180 .-

71/ **SPICY CHICKEN**
COCONUT SOUP
 ต้มยำไก่
 辣椒椰子鸡肉汤
180 .-

72/ **SPICY SEAFOOD**
COCONUT SOUP
 ต้มยำทะเล
 辣椒椰子海鲜汤
230 .-

73/ **SPICY CHICKEN CURRY**
PASTE WITH BITTER
GREEN EGGPLANTS
 แกงพะเนียงไก่
 鸡肉咖喱香炒绿茄子
180 .-

74/ **SPICY SEAFOOD CURRY**
PASTE WITH BITTER
GREEN EGGPLANTS
 แกงพะเนียงทะเล
 海鲜咖喱香炒绿茄子
230 .-



77/ **MASSAMAN CURRY**
CHICKEN WING &
POTATO
 แกงมัสมั่นไก่
 黄色土豆咖喱鸡
180 .-

78/ **SPICY CHICKEN RED**
CURRY & EGGPLANTS
 แกงแดงไก่
 红咖喱辣子鸡炒茄子
180 .-

79/ **SPICY SEAFOOD RED**
CURRY & EGGPLANTS
 แกงแดงทะเล
 红咖喱辣子海鲜炒茄子
230 .-



75/ **SPICY CHICKEN GREEN**
CURRY & EGGPLANTS
 แกงเขียวหวานไก่
 绿咖喱辣子鸡炒茄子
180 .-

76/ **SPICY SEAFOOD GREEN**
CURRY & EGGPLANTS
 แกงเขียวหวานทะเล
 绿咖喱辣子海鲜炒茄子
230 .-

SPECIAL THAI FOOD

FRIED RICE



**80/ SPICY FRIED RICE
CHICKEN & BASIL**

ข้าวผัดกะเพราไก่
香辣罗勒鸡炒饭

180.-

**81/ SPICY FRIED RICE
PORK & BASIL**

ข้าวผัดกะเพราหมู
香辣罗勒猪肉炒饭

180.-

**82/ SPICY FRIED RICE
SEAFOOD & BASIL**

ข้าวผัดกะเพราทะเล
香辣罗勒海鲜炒饭

230.-



**83/ FRIED RICE WITH
CHICKEN**

ข้าวผัดไก่
鸡肉炒饭

180.-

**84/ FRIED RICE WITH
PRAWN**

ข้าวผัดกุ้ง
对虾炒饭

210.-

**85/ FRIED RICE WITH
SEAFOOD**

ข้าวผัดทะเล
海鲜炒饭

230.-

DESSERT



86/ BLUEBERRY CHEESE TART

Freshly Chilled Cheese Tart with Butter Crumble & Blueberry Sauce. Topped with Chocolate Shredded

190.-



88/ SEA SALT BANOFFEE WITH NUTELLA GELATO ICE-CREAM

Fragrant Banana with Cream Cheese and Sea Salt Caramel Together with Butter Crumble. Paring with Gelato Ice-cream, Home Made Nutella Chocolate Flavour on top.

200.-



87/ LEMONGRASS CRÈME BRÛLÉE WITH AMARETTO GELATO ICE-CREAM

France, England, and Spain all claim to be the country where Crème Brûlée had its origin. We are presenting in Thai Style with Fragrant Lemongrass as signature. Paring with Gelato Ice-cream, Home Made Amaretto Flavour on top.

220.-

89/ CHOCOLATE BROWNIE CAKE

Not Too Dark, Not Too Bitter. It is as Sweet as You. Paring with Gelato Ice-cream, Home Made Pecky Strawberry Flavour.

190.-

90/ PANDAN LAVA AMARETTO

Imagine of Favorite Thai Street Dessert of All Time, Bread & Pandan Custard, It comes in Modern Style. Butter Cake with Pandan Custard Lava. Paring with Gelato Ice-cream, Home Made Amaretto Flavour.

190.-

91/ VANILLA SOUFFLÉ

Soufflé is from French, means "to Breathe" or "to Puff". Tantalising Fluffy Dessert with Fragrant Vanilla Flavour. Paring with Gelato Ice-cream, Home Made Amaretto Flavour.

200.-



RIB EYE

380++

(200 grams)

35 DAYS HOUSE DRY-AGED BEEF

PORK KNUCKLE

THB 380++



SAUSAGE

THB 250++





3 + 3

3 GLASS + 3 SNACKS

THB 380++