



BEVERAGES

COCKTAILS

**Happy Hour
4 p.m. – 7 p.m.**

	Baht	Baht
Bloody Mary	180	220
Southside	180	220
Margarita	180	245
Whiskey Sour	180	245
Amaretto Sour	180	245
Midori Sour	180	245
Mojito	180	245
Strawberry Mojito	180	245
Mai Tai	180	245
Mango & Passion Fruit Daiquiri	180	245
Classic Martini	180	255
Long Island Ice Tea	180	285

BEER

Singha	95	125
Heineken	95	125
San Miguel Lite	95	125
Asahi	100	135
Singha Draught Beer		
Half Pint	70	80
Pint	120	140

HOUSE WINE

(Happy Hour 4 p.m. – 7 p.m. Buy one get one free) 180

Margarita Pitcher (for 2) 445

APERITIF

Campari	180
Ricard	250

VODKA

Gilbeys	165
Finlandia	220
Absolut	240

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Gilbeys	165
Bombay Sapphire	240
Tanqueray	240

TEQUILA

El Toro	180
Sierra	240

RUM

Bacardi	195
Captain Morgan	195

WHISKEY

Johnnie Walker Red	180
Johnnie Walker Black	250
Chivas Regal 12 yrs.	250
John Jameson	240

BOURBON

Jim Beam	220
Jack Daniels	220

LIQUEUR

Luxardo Sambuca	195
Disarano Amaretto	215
Bailey's Irish Cream	240
Kahlua	240

BRANDY

Remy Martin V.S.O.P.	295
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FRUIT JUICE

Orange Juice	100
Apple Juice	100
Pineapple	100
Mango Juice	100
Tomato Juice	100
Lime & Soda	100

SMOOTHIES

Strawberry	110
Mango	110

HAAGEN-DAZS MILKSHAKES

Vanilla	160
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WATER

Mineral Water	50
San Pelligrino 750ml	190

COFFEE/TEA

Tea (pot)	100
Ice Tea	100
Americano	120
Espresso	120
Liqueur Caffé (add your favorite liqueur)	220

SOFT DRINKS

50

Prices are Subject to 7% VAT & 10% Service Charge



To celebrate its Fourth Anniversary, DJ's Hawaiian aunty, Rosie created dishes that incorporate subtle tastes of Hawaii.

Appetizers

- Rosie's Cheese Bruschetta Baht 150.-
Pineapple, red onion, bacon, and paprika give a Hawaiian twist to this bruschetta
- Rosie's Kalua Quesadilla Baht 200.-
A traditional quesadilla featuring Rosie's kalua pork
- DJ's Beef Nachos Baht 230.-
Tortilla chips covered with seasoned U.S. top sirloin ground beef covered with cheddar cheese, sour cream and jalapeno peppers. Recommend pairing pitcher of margaritas
- Crab Cakes Baht 275.-
With shredded lettuce and homemade tartar sauce

Starters

Soup

- Clam Chowder Baht 240.-
Rich & creamy homemade chowder loaded with clams
- French Onion Soup Baht 225.-
Traditional recipe topped with melted cheese and croutons
- Black Truffle Scented Pumpkin Veloute' and Shaved Parmesan Soup Baht 230.-



Salad (small and large sizes available)

- Caesar Salad Small Baht 210.- Large Baht 330.-
Crunchy romaine lettuce, crispy bacon, and a to-die-for creamy Caesar dressing with parmesan cheese, lemon, garlic, and mayonnaise
- Rosie's Salad Small Baht 165.- Large Baht 315.-
A delicious combination of corn, pineapple, edamame, cherry tomato, and mozzarella cheese with Rosie's favorite vinaigrette dressing
- Waldorf Slaw Salad Small Baht 170.- Large Baht 330.-
A Waldorf Salad prepared like coleslaw, with walnuts, apples, raisins, celery, lettuce, and a Waldorf (mayo, lemon juice, salt, pepper) dressing

Complete your salad with extra toppings:

- Grilled chicken Baht 70.-
- Shrimp Baht 100.-



Mains

Steak

Steaks are FRESH, NEVER FROZEN, U.S.D.A. Prime, sourced from the U.S.A., Texas.

- 1000-gram Tomahawk Prime Rib (bone-in) Baht 2,995.-
Allow 20 minutes preparation
- 600-gram T-Bone Baht 1,880.-
- 500-gram Rib Eye Baht 1,770.-
- 240-gram Filet Mignon Baht 1,349.-
- 400-gram New York Strip Loin Baht 1,150.-

All steaks come with choice of potato, vegetable of the day and choice of sauce

Choose Your Potato:

Baked Potato
Wasabi Mashed Potatoes
Traditional Mashed Potatoes
Imported U.S. Skin on Fries

Choose Your Sauce:

Black and Green Peppercorn
Bordelaise (reduced red wine, thyme and shallots)
Blue Cheese
Fresh Mushroom Sauce

Sauce:

1. Black and Green Peppercorn Baht 100.-
2. Bordelaise (reduced red wine, thyme and shallots) Baht 100.-
3. Blue Cheese Baht 100.-
4. Fresh Mushroom Sauce Baht 100.-

Lamb

- Australia Grilled Lamb Chops Baht 775.-
Rosemary marinated and mint sauce
Served with mashed potatoes and vegetable of the day

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Poultry and Pork

- Grilled Chicken Breast with Homemade BBQ Sauce Baht 250.-
Served with U.S. skin on fries or mashed potatoes and vegetable of the day
- Kurobuta Pork Chop Baht 575.-
Served with caramelized onions, mashed potatoes and vegetable of the day
- Melt-In-Your-Mouth BBQ Pork Spare Ribs
Full Rack (12 bones) Baht 600.- and Half Rack (6 bones) Baht 300.-
Served with U.S. skin on fries and homemade coleslaw

Fish

- Grilled Norwegian Salmon Baht 375.-
Served with a lemon dill cream sauce, mashed potatoes and vegetable of the day

Side Dishes

- Homemade mashed potatoes Baht 75.-
- U.S. skin on fries Baht 75.-
- Corn on the cob Baht 75.-
- Sautéed onions Baht 75.-
- Baked potato, with sour cream and chives Baht 90.-
- Champignon mushrooms Baht 100.-
- Rosie's baked potato, with sour cream, chives, bacon and cheddar cheese Baht 120.-



Pasta

- Spaghetti or Penne, with your choice of sauce:
Arrabiata- tomatoes, garlic, fresh and dried chiles Baht 180.-
Seafood – spicy spaghetti with clams, shrimps, Calamari Baht 290.-
- One Pot Pasta Baht 210.-
Penne pasta cooked together with chicken broth, bacon, chicken, tomatoes, pineapple, garlic, onions, and seasonings, topped with mozzarella cheese

Burgers

All burgers are 150-gram, USDA Choice ground sirloin, sourced from the United States.

- Classic Beef Burger Baht 250.-
- Cheddar Cheese Burger Baht 275.-
- Blue Cheese Burger Baht 300.-

All burgers serve with U.S. skin on fries

Complete your burger with extra toppings:

- Fried egg Baht 20.-
- Bacon Baht 30.-
- Mushrooms Baht 30.-



Desserts

- One scoop Haagen Dazs Ice Cream Baht 115.-
- Rosie's Haupia (Coconut) Crème Caramel Baht 150.-
- Warm Apple Crumble Baht 175.-
Caramelized and rum-flambéed, served with Haagen Dazs vanilla ice cream
- Chocolate and Caramelized Walnut "Lava cake" Baht 195.-
Served with Haagen Dazs vanilla ice cream
- Baileys Affogato Ice Cream Cup Baht 225.-

ALL DESSERT ARE HOMEMADE