

STARTER

Vegetables Spring Rolls 🌿	240
Deep fried spring rolls stuffed with cabbage, carrots and black jelly mushrooms served with sweet tamarind sauce	
Samosa Larb Moo 🌶️	250
Crunchy Thai style spicy minced pork marinated with shallots, spring onion, kaffir lime leaf, seasoned with lemon juice, fish sauce and served with fresh mixed seasonal vegetables	
Mixed Sa Tay	250
Marinated chicken, pork and beef with curry powder, turmeric, cumin, coriander seeds, and grilled with coconut milk served with whole wheat toast, sweet cucumber sauce and roasted peanut sauce	
See Klong Moo Yang Kra Pi	280
Grilled pork spare ribs marinated with shrimp paste served with steamed noodles and Thai spicy sauce	
Riva Crab Cake	280
Crab meat with mayonnaise, milk, onion, capsicum, coriander coated in bread crumbs, yellow mango salsa and balsamic reduction	
Vegetarian Quesadillas 🌿	280
Grilled tortilla stuffed with spinach, mascarpone, cheddar and mozzarella cheese served with tomato salsa sauce, guacamole and sour cream	
Larb Ped 🌶️	300
Crispy spicy minced duck salad with Thai herbs and crispy duck served with mixed fresh vegetables	
Artisan Smoked Salmon	300
Smoked salmon and salmon grarax cappers, chopped shallots and lemon wedge topped with green salad and horseradish cream sauce	
Fritto Misto	310
Deep fried seafood served with lemon and tartar sauce	
Riva Tuna Tartar	320
Fresh diced tuna mixed with pure olive oil, shallots, capers, served with honey and soya sauce with fried shallots and micro salad served on a plate of ice	
Tod Mun Goong	320
Deep fried shrimp cakes coated with breadcrumbs served with sweet plum sauce	
Scallops and Peas	340
Fresh sliced orange topped with pan seared scallops, pea puree with orange infuse teriyaki sauce garnish with grilled green asparagus	
Poo Ja	380
Fried crab meat and minced pork marinated with spices and served in a Crab shell	
Mango Foie Gras	450
Pan seared goose liver with ripe mango triple sec, orange segment served with baby rocket salad and balsamic reduction sauce	

SALAD & YUM

Nam Prik Long Rua 🌶️	230
Spicy shrimp paste dip with hot chilies, fish sauce, sugar, lime, deep fried catfish and sweet pork belly served with mixed vegetables	
Yum Salmon Samun Prai	260
Thai style crispy salmon salad tossed with cashew nuts, lime, shallots, dried shrimps and lemongrass with a spicy tamarind sauce	
Papaya Salad & Grilled Chicken 🌶️	280
Thai classic papaya salad with garlic, chili, tomatoes, peanuts and dried shrimps served with grilled chicken and fresh vegetables	
Mexican Shrimp & Chicken Salad	280
Tossed garden greens salad served with prawns, chicken, tomatoe salsa, avocados, sour cream dressing, beef chili con carne and coriander	
Smoked Salmon and Avocado Salad	280
Fresh and crunchy red coral, green oak, rocket leaf, frisee and cos lettuce tossed with orange dressing topped with avocados, cherry tomatoes, orange segment, pine nuts salsa and sesame melba toast	
Soft Shell Crab and Mango Salad 🌶️🌶️	340
Deep fried soft shell crab coated with bread crumbs, spicy and sour mango salad, cashew nuts and crispy fish	

SOUP & HEALTHY CURRY

Tom Kha Gai	230
Creamy coconut soup with chicken, shallots, galangal, lemongrass, kaffir lime leaf, chili and mushrooms	
Cappuccino Mushroom Soup 🌿	230
Home style mushroom soup with double cream topped with milk form and crispy herb croutons	
Lentil Soup 🌿	240
Famous vegetarian soup with yellow lentils, onions, celery, tomatoes, carrots and coriander	
Massaman Gai 🌶️	250
Creamy red curry with chicken, potatoes and onions with Thai herbs	
Gaeng Kiew Whan Gai 🌶️	250
Braised chicken with, Thai eggplant, pea eggplant, red chili, basil cooked with green curry paste and fresh coconut milk	
Tom Yum Goong 🌶️	260
Spicy and sour prawns cooked with lemongrass, galangal, kaffir lime leaf, shallots, mushrooms with fish sauce, fresh lime juice together with milk and chili paste	
Gaeng Phed Ped Yaang 🌶️	290
Red curry with roasted duck, pea eggplant, cherry tomatos, pineapples and grapes	

THAI MAIN DISH

Kao Phad Boran	220
Fried rice with marinated pork, kale, onion, tomatos and spring onion	
Phad Pak Boong Moo Kurobuta	250
Authentic fried morning glory with soya sauce, oyster sauce topped with pork belly	
Rad Na Talay	260
Wok fried flat noodles with seafood in a Chinese brown sauce, kale, mushrooms and carrots	
Gai Phad Med Mamuang	260
Wok fried chicken with cashew nuts, onion, mixed capsicum, dried chili, shitake mushrooms and spring onions	
Salmon Pad Prik Kee Nu 🌶️	280
Wok fried fresh Salmon with chili and garlic, seasoning with oyster and soya sauce topped with crispy kaffir lime leaf	
Hor Mhoank Pla Salmon 🌶️	300
Steamed mousse salmon with red curry paste coconut milk served with fresh vegetables	
Poo Nim Tod Kra Tiem	320
Deep fried soft shell crab with garlic and pepper served with chili sauce	
Pad Thai River Prawns	350
Fried rice noodles with river prawns, bean sprouts, Chinese chives, shallots and bean curd	

GOURMET PIZZA

Penang Gai Pizza 🌶️	360
Chicken breast, red curry paste, coconut milk, kaffir lime leaf, red chili, fish sauce, palm sugar topped with mozzarella cheese	
Parma Ham Pizza	480
Parma ham, rocket leaf, shaved parmigiano and truffle oil	

SIDE DISH

Steamed Brown Rice	55
Steamed Jasmine Rice	55
Sticky Rice	55
French Fries	105
Mini Mixed Salad	105
Mash Potato	120
Baked Potato	120

🌿 Vegetarian dish

🌶️ Hot and spicy dish

Trans fat free, no MSG used and hormone free

WESTERN MAIN DISH

Spaghetti Alla Carbonara	275
Classic creamy sauce with ham, bacon and shaved parmigiano reggiano with healthy buckwheat spaghetti	
Spinach Lasagna 🌿	280
Homemade pasta with spinach cream and layered with tomato sauce, mornay sauce, mozzarella cheese and topped with sun dried tomatoes	
Riva Club Sandwich	310
Unique club sandwich with ciabatta bread and layered with grilled chicken, rosemary, ham, crispy bacon, cos lettuce with Caesar and thousand island dressing, gruyere and cheddar cheese served with French fries	
Angle Hair & Cod Fish Roe	380
Capellini pasta with cod fish roe, garlic, dry chili, scallops and parmigiano reggiano	
Fish & Chips	385
Cod fish coated in beer batter served with French fries and tartar dipping sauce	
Barbeque Beef Burger	390
Our own smokey beef patties, homemade soft brioche bun, beer battered onion rings and smokey bacon on topped with emmental cheese and cheddar cheese served with garlic & rosemary potatoes fries	
Truffle Ravioli	390
Classic truffle creamy sauce with ravioli stuffed with shitake mushroom and sear foie gras served with rocket salad, sun dried tomatoes, parmigiana reggiano and parma ham	
Dark Rum Ribs	495
Our recipe BBQ sauce grilled pork spare ribs, deep fried onion rings coated with beer batter served with French fries	
Crispy Salmon	550
Grilled crispy salmon, sautéed bacon with Kenya beans, truffle & mascarpone potato and white cream sauce	
Slow Cooked Duck Confit	580
3 Hours slow cooked duck leg in olive oil, sautéed potatoes with salt, pepper and rosemary served with foie gras, grilled tomatos, raisina & demi glace sauce	
Tournedos Rossini	1,200
Grilled Aus. stirplion 120 days and sear foie gras, spinach cream vol au vent, grilled asparagus, roasted garlic, truffle mash potato and truffle madeira sauce	

SOMETHING SWEET

Ice Cream	90
(Vanilla, Chocolate, Salte Caramel, Thai tea, Stawberry, Mango)	
Mixed Fruit (Seasonal)	180
Cantaloup, watermelon, dragon fruit, papaya, mango	
Banana Cookie Sundae	190
Soff baked cookie served with ice cream (choice of flavors), topped with banana and chocolate sauce	
Mango with sticky rice	190
Half yellow mango with sticky rice topped with coconut milk	
New York Cheese Cake	190
Homemade blueberry cheese cake, fresh cream and blueberry sauce	
Molten Chocolate Cake	215
Warm chocolate cake stuff with hazelnut praline served with fresh mixed berry and ice cream	
Apple Tart	220
Homemade apple tart with caramel sauce served with vanilla ice cream	
Trio Green Tea	250
Japanese green tea ice cream, Shira tama wine, roasted genmai topped kuromitsu sauce served with genmai green tea and green tea mochi	

Price is subject to 10% service charge and 7% government tax