

Nowhere

*"It's a route to the unexpected flavour and beyond your imagination."
If you prefer back-to-basic taste, please feel free to ask our staff.*

SOUP

Tomato Soup (Vegan-Vegie) (ซูปมะเขือเทศ) Tomato Puree with vegetable stock	150
Onion Soup (ซูปหัวหอม) Rich beef and onion broth topped with Gruyère Croutons	190
Mushroom soup (ซูปเห็ด) Shitake and Champignon mushroom with chicken stock	190
Truffle potato soup (ซูปทราฟเฟิล) Creamy potato soup with white truffle oil, mushroom and sliced of black truffle on top	220

SALAD

Watermelon Salad (สลัดแตงโมกับปลาแห้งญี่ปุ่น) 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. <i>Sumac: flowering plant spice from the Middle East, which is one of the most powerful antioxidant. Taste like Chinese plum. Recommended for health lovers.</i>	210
Caramelized Pears & Gorgonzola (Veggie) (สลัดลูกแพร์เชื่อมกับบลูชีส) Garden salad with caramelized pear, gorgonzola, roasted cherry tomato, pumpkin seed and Yuzu balsamic vinaigrette <i>Gorgonzola: Italian blue cheese produced in Gorgonzola, Milan</i>	240
Mushroom Tahini Salad (Vegan-Vegie) (สลัดเห็ดกับตาฮินีเดรสซิ่ง — ขอสงวนแบบเมดิเตอร์เรเนียน) Tossed sautéed mushroom, Tahini sauce, crispy honey quinoa, fresh orange and wild rocket <i>(Tahini: Eastern Mediterranean creamy dipping sauce made from tossed ground sesame seeds)</i>	260
Caesar of Nowhere (สลัดซีซ่าและเดรสซิ่งหลากหลายรสชาติ) Caesar salad with crispy bacon, egg and you can choose two different choices of dressing <ul style="list-style-type: none">• Classic Caesar Dressing• Avocado Basil Dressing• Beetroot Dressing• Mustard Dressing	260

Recommended Menu from Nowhere Recipe*

All prices are excluded 10% service charge and 7% Vat

SNACKS & APPETIZERS

<i>Homemade Fries</i> (Veggie) (เฟรนช์ฟราย) Our hand cut fries served with garlic mayo and tomato vinegar (Add melted cheese + 60 Baht)	180
<i>Five Flavours Bacon Platter</i> (เบคอนเฟลทหลายหลายรสชาติ) Crispy bacon served in 5 different flavours: <ul style="list-style-type: none">• <i>Classic Smoked,</i>• <i>Maple & Fennel,</i>• <i>Indian Curry,</i>• <i>Cajun Lime</i>• <i>Five Spices Mix</i>	190
<i>Moo-Ping Pâté</i> (หมูปังกับอกับอิงลิชมัฟฟิน) Thai grilled pork served in Pâté style with cilantro, English muffin, pickled vegetable and crumbed pistachios (Thai street food in French style)	210
<i>Pulled Pork and Mango Quesadillas</i> (เคซาดิยา: แป้งทอดตั๋ยใส่หมูบาร์บีคิว มะม่วง และเชดดาร์ชีส) Tortillas filled with pulled pork, yellow mango jalapeno, cilantro and cheddar topped with cream cheese, (An experimental dish from Mexico) <i>Tortilla: Thin flat bread from Mexico</i>	210
<i>Nowhere Chicken Wing</i> (ไก่ทอดสูตรโนแวร์) We have 3 different types of chicken wings, you can choose your favorite flavour. <ul style="list-style-type: none">• Secret BBQ Sauce: Baked chicken wing with our secret barbeque sauce• Turmeric Sauce: Thai traditional marinated sauce for grilled chicken in Pattaya• Sichuan Sauce: Spicy traditional Chinese sauce	220
<i>Beetroot Salmon Gravlax - Beetroot Smoked Salmon</i> (สโมคแซลมอนหมักซอสบีทรูท) Cured salmon with beetroot then served with onion, mustard, cream and fresh lemon	220
<i>Five-Spices Pork Bao Bun</i> (ปั้นหมูบาร์บีคิว) Five-spices BBQ pork in steamed bun topped with soy sauce pickled egg yolk and green onion	220
<i>Cheesy Chili Fries</i> (เฟรนช์ฟรายชีสราดซอสเนื้อ) Homemade fries with beef chili sauce, melted Cheddar cheese and sour cream (Mexican Chili Sauce: red bean, paprika and cumin)	260

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Calamari Fritter (ปลาหมึกชุบแป้งทอด - คารามารี) Crispy semolina crumb squid served with 4 types of rainbow sauce	280
Salmon & shrimp Ceviche (แซลมอนและกุ้งในซอสมะนาว) Fresh row salmon and shrimp cook by acid from citrus, avocado, chili and cilantro	280
Herbs Baked Camembert (ชีสคอมมองแบร์อบร้อนกับเครื่องเทศ) Baked Camembert cheese served with preserve fig, nut, cracker and topped with honey comb	290
Mix Sausage (ไส้กรอกรวม) Three types of mix sausage served with pickle and chili sauce <ul style="list-style-type: none"> • Smoked Garlic • Chili Pepper • Cheese 	320
Pumpkin Cheese Fondue 560 (ฟองดูว์ชีสในฟักทองญี่ปุ่น) Portion for sharing melted four cheeses fondue in Japanese pumpkin served with verity of fruits, nuts, crackers and prosciutto grissini	

PASTA

Penne Beef Ragù (เพนเน่ซอสเนื้อวัว) Penne served with beef and lamb, Parmesan and Nduja Ragù	280
Carbonara (พาสต้าคาร์โบนารา) Spaghetti with bacon, cream, Parmesan and topped with Onsen egg	280
Mushroom Puttanesca (Veggie) (สปาเก็ตตี้เห็ดซอสปลาและผัก) Spaghetti with mushroom, grilled eggplants, black olives, capers, tomato sauce, parmesan and basil (Not-so-basic tomato sauce)	320
Shrimp and Chorizo Pasta (ลิงกวินีกุ้งกับไส้กรอกโชริโซ) Linguine with shrimp, chorizo, mushroom, green chili, garlic and coriander <i>Chorizo: Spanish pork sausage which its method used traditionally since Roman times</i>	320
Black Truffle with Special Cream Sauce Pasta (Veggie-Vegan) (แบลคทรัฟเฟิลพาสต้ากับครีมซอสเห็ดพิเศษของทางร้าน) Fettuccini with eggplant pureé and cream topped with fresh Black Truffle and parmesan <i>Our special cream sauce: we mix the eggplant pureé with cream instead of using cheese.</i>	560

PIZZA

Chorizo Diavola Pizza (พิซซ่าหน้าไส้กรอกโชริโซ) Chorizo piccante, cayenne pepper, mozzarella, parmesan, tomato sauce and basil <i>Chorizo: Spanish pork sausage which its method used traditionally since Roman times</i>	320
Nduja Pizza (พิซซ่าหน้าไส้กรอกเอนดูจาจากอิตาลี) Nduja, grilled eggplants, mozzarella, parmesan, tomato sauce and mints <i>Nduja: Pork salami originated from the small town of Spilinga in the southern part of Calabria, Italy</i>	320
Japanese Carnitas Pizza (พิซซ่าหน้าคารินท์ส-เนื้อหมูเคี่ยวแบบแม็กซิกัน ในซอสญี่ปุ่น) Japanese pork carnitas, asparagus, miso tomato sauce, leek, garlic, mozzarella and parmesan <i>Carnitas: Mexican braised pork in hot water until tender</i>	320
Beetroot Smoked Salmon Pizza (พิซซ่าหน้าสโมร์คแซลมอน) Cream cheese pizza topped with sun dried tomatoes and Smoked salmon	380

MAIN COURSE

- Salmon Cajun** 420
(สเต็กปลาแซลมอนกับเครื่องเทศเคจัน)
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
- Grilled Black Cod** 520
(สเต็กปลาค็อด)
Grilled Gindara Black Cod (Japanese Cod) served with sautéed snap pea, potato and sweet corn then dressed with cauliflower purée and Sorrels salad
- Roast Chicken** 580
(ไก่อบซอสครีม)
Overnight marinated whole chicken with rum pineapple sauce, served with fried garlic, bean and garlic mayo
- Harissa Pork Ribs** 490
(ซี่โครงหมูบาร์บีคิวในซอสฮาริซา - ซอสพริกแอฟริกัน)
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** 540
(พอร์คชอป)
24 hour-brined pork chop served with spicy apple compote and grilled shallot with balsamic
- Ibérico Lamb Chops in Moroccan Spice (350 g.)** 1,350
(ซี่โครงแกะออร์แกนิกกับเครื่องเทศโมร็อกโค)
Moroccan spice marinated lamb chops served with raisin gorgonzola, couscous, mint and yogurt
Lamb Ibérico: 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
- Hoi-sin Beef** 670
(สเต็กเนื้อริบอายหมักซอสฮอยซิน)
Grilled grass fed rib eye rubbed with spicy hoi-sin, sautéed mushrooms, leeks, potatoes and Asian salsa verde
Hoi-sin: Thick pungent sauce from Chinese cuisine, it's dark color with sweet and salty taste usually used as a glaze for meat, addition to stir fried and dipping sauce
- Beef Tenderloin Steak** 960
(สเต็กเนื้อเทนเดอร์ลอยน์)
Our best selected 30 days dry aged beef tenderloin served with black olive, almond crust and red wine porcini mushroom jus.
Choice of gravy
- **Red Wine**
- **Pepper Corn**

DESSERT

<p>Rose Lychee Panna Cotta 180 (พานาคอตต้ากุหลาบลิ้นจี่) Italian dessert sweetened cream with Lychee and rose water, dressed with raspberry sauce and topped with Lychee</p>
<p>Apple Crisp (Veggie) 190 (แอปเปิ้ลครีสปี้กับไอศกรีมโฮมเมดซอลต์คาราเมล) Baked apple with cream cheese and oats crumble filling, served with vanilla sauce and salted caramel ice cream (Twisted apple crumble)</p>
<p>A Mess of NOWHERE (Veggie) 190 (เมอแรงก์ในครีมโยเกิร์ตราดรัมซอสและดาร์ชช็อคโกแลต) Meringue with dark chocolate and rum sauce served with yogurt cream and fresh strawberries <i>(Inspired by Eton Mess, a classic English dessert invented around the 1920s at Eton College, UK)</i></p>
<p>Sticky Date Pudding With Secret Coffee Sauce 220 (พุดดิ้งอินทผาลัมกับซอสกาแฟ) Cinnamon and rum are our secret ingredients for our date pudding, we served with caramel coffee sauce and fresh cream</p>
<p>Poached Pear (Veggie) 240 (ลูกแพร์ตุ๋นไวน์แดงกับไอศกรีมโฮมเมดวานิลลา) 5 hour poached pear in red wine with anise & vanilla on cinnamon tart served with vanilla ice cream (Classic dessert from French cuisine)</p>
<p>Scoop of Homemade Ice Cream 85</p> <ul style="list-style-type: none"> • Vanilla • Salted Caramel

