

indulge

FUSION FOOD & COCKTAIL BAR

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE & 7% VAT

BREAKFAST & BRUNCH

AVAILABLE FROM 7 AM - 4 PM

FARMER'S BREAKFAST

TWO EGGS MADE TO YOUR CHOICE, FARMER'S SAUSAGE, GRILLED BACON, SAUTEED POTATOES, CREAM SPINACH WITH BREAD, HOMEMADE MARMALADE & BUTTER. INCLUDES FRESHLY BREWED COFFEE OR TEA.

250

EGGS BENEDICT

POACHED EGGS WITH HOUSE MADE HOLLANDAISE SAUCE, GRILLED BACON AND CREAMY SPINACH ON AN ENGLISH MUFFIN.

220

SALTED CARAMEL BANANA PANCAKE

BUTTERMILK PANCAKES WITH CARAMELIZED BANANA, WALNUT AND SALTED CARAMEL BUTTER.

220

★ SPICY CHICKEN & WAFFLE SLIDERS

CRISPY & FIERY RED CURRY CHICKEN ON FLUFFY HOMEMADE WAFFLES. SERVED WITH ORGANIC MAPLE SYRUP.

220

MIXED BERRIES FRENCH TOAST

PAN SEARED THICK BREAD IN CINNAMON AND VANILLA EGG MIXTURE. SERVED WITH MIXED BERRIES AND LIGHT WHIPPING CREAM.

220

RED SHASHOUKA

TWO BAKED EGGS IN A RICH, SPICY TOMATO PUREE WITH FETA CHEESE AND HERBS. SERVED WITH A CHALLAH TOAST.

220

GREEN SHASHOUKA

TWO BAKED EGGS IN GREEN TOMATILLO AND HERBS, OUR CHEF'S SECRET RECIPE. SERVED WITH CHALLAH TOAST.

220

★ SPICY EGGS "CLIBIR"

TWO POACHED EGGS WITH YOGURT, SMOKED CHILLI OIL, AND SWEET POTATO HUMMUS. SERVED WITH CHALLAH TOAST.

220

SANDWICHES & BURGER

SERVED WITH A CHOICE OF HOUSE FRIES OR SALAD

THE INDULGE CLUB

PARIS HAM, CRISPY BACON, SOUS VIDE CHICKEN BREAST, BOILED EGG, TOMATO, CHEESE AND LIGHT MAYONNAISE.

320

KRAPHAO PORK BURGER

MARINATED PORK IN BASIL & SPICES WITH MEDIUM FRIED EGG TOPPED WITH BASIL SAUCE WITH HOME MADE SESAME BURGER BUN.

380

WAGYU BEEF BURGER

WITH CARAMELISED ONION, GRUYERE CHEESE, LETTUCE & TOMATO IN A HOME MADE SESAME BURGER BUN.

420

LAMB MASSAMAN BURGER

TENDER LAMB HASH IN MASSAMAN CURRY WITH PICKLE & CRISPY SHALLOT IN HOME MADE SESAME BURGER BUN.

420

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE & 7% VAT

•• TAPAS ••

AVAILABLE FROM 7AM - 7PM

ONE TAPAS.....	120
TWO TAPAS.....	220
THREE TAPAS.....	300

Veggie **HOME MADE PURPLE CRISPS**
Veggie **BRUSCHETTA**
Veggie **SPICY MIXED NUTS**

Veggie **CRISPY FRIED SPRINGROLLS**
CHICKEN SATAY
SPICY **RED CURRY CHICKEN CONFIT**

Veggie **TRUFFLE OR TOM YUM FRIES**
Veggie **GARLIC BREADS**
SPICY **LARB MOO TORD**

INDULGE SPECIAL TAPAS

SHRIMP POPCORN 250	MINCED LAMB SKEWERS 210	CALAMARI FRITTI 210
<i>NEW</i> <i>SPICY</i> HOT & SPICY CHICKEN WINGS 190	<i>NEW</i> CODFISH FINGERS 250	<i>NEW</i> <i>SPICY</i> CHIANG MAI SAUSAGE 190

★ ★ CHEESE & CHARCUTERIE ★ ★

MEAT PLATTER

COPPA DI TESTA, PARIS HAM, CHORIZO, PARMA HAM & SALAMI.
390

CHEESE PLATTER

A SELECTION OF CHEF'S SELECTED CHEESE.
390

MEAT & CHEESE PLATTER

THE MEAT & CHEESE PLATTERS ABOVE COMBINED WITH OLIVES, APRICOT, DRIED FRUITS & WALNUTS.
690

SALADS

WESTERN STYLE

CLASSIC CAESAR

BACON ONLY 180 CHICKEN 240 PRAWNS 280
SALMON 320

★ *Veggie* **FRESH BURRATA & TOMATO 380**

CREAMY BURRATA WITH TOMATOES, PESTO & BALSAMIC
REDUCTION.

Veggie **CHARGRILLED VEGETABLE SALAD 180**

GRILLED EGGPLANT, ZUCCHINI, PEPPER & TOMATO
ON AN IRON GRIDDLE DRESS WITH BALSAMIC & OLIVE OIL.

RICE NOODLE & PRAWN SALAD ROLLS 280

FRESH VIETNAMESE RICE NOODLE WRAP WITH PRAWNS
AND SALAD SERVED WITH HOMEMADE TOM YUM SAUCE.

SPICY ASIAN STYLE

SPICY SEAFOOD SALAD 320

SHRIMP, SQUID, CLAMS, IN A SPICY YUM STYLE SALAD WITH
SHALLOTS, GARLIC, CORIANDER AND CHILLI.

RAW PAPAYA SOM TUM WITH GRILLED CHICKEN 240

SPICY RAW PAPAYA WITH PEANUTS, TOMATOES, AND
SPICES MARINATED CHICKEN.
- WITHOUT CHICKEN 160

SPICY AUSTRALIAN RIBEYE BEEF SALAD 450

GRILLED AUSTRALIAN RIBEYE ON TRADITIONAL THAI SPICY SALAD
WITH CHILI & GARLIC DRESSING.

BANANA BLOSSOM & PRAWN SALAD 280

BANANA BLOSSOM SHALLOT, CHILLI, CLANTRO
& PAN SEARED PRAWNS WITH CHILI & COCONUT DRESSING.

•• STARTERS ••

SALMON TARTARE 295

COCONUT SMOKED ATLANTIC SALMON WITH CITRUS, MANGO & BASIL DRESSING.

GREEN APPLE CRAB 295

TENDER CRAB MEAT WITH CELERY AND GREEN APPLE MIXED IN A LIGHT CURRY DRESSING.

PAN SEARED PORK MEAT BALLS 280

WITH TOMATO & WHITE WINE GRAVY SERVED WITH GARLIC BREADS.

NEW SPICY **SPICY CHORIZO** 280

CHORIZO, LABNEH, CRISP BREAD & KALE.

FRENCH STYLE STEAK TARTARE 650

RAW AUSTRALIAN FRESHLY MINCED BEEF TENDERLOIN WITH PICKLES, SHALLOT, FRENCH DIJON AND TRADITIONAL DRESSING

+ THIS IS A FRENCH SPECIALITY, THE MEAT IS FRESH AND NOT COOKED. +

LARB SALMON 295 SPICY

RAW ATLANTIC SALMON WITH THAI HERBS & CHILLI.

CRAB BOMB 295

CRAB MEAT IN BLACK PEPPERCORN, ONIONS & PEPPERS.

GRILLED PORK NECK 280

WITH THAI CHILLI DIPPING SAUCE, FRESH SALAD AND PICKLES.

TAMARIND CHORIZO D.I.Y WRAP 280 **NEW SPICY**

ROMAIN LETTUCE, GINGER, CHILI, LIME, SHALLOTS, PEANUTS, CHORIZO & TAMARIND THAI DIP.

THAI STYLE STEAK TARTARE 650 SPICY

RAW AUSTRALIAN FRESHLY MINCED BEEF TENDERLOIN WITH THAI HERBS AND CHILLI IN A LARB DRESSING.

+ THE MEAT IS FRESH AND NOT COOKED. +



SOUPS



★ Veggie **VELVETY TOMATO & GOAT CHEESE** 240

Veggie **CREAMY BUTTERNUT PUMPKIN** 240

SHRIMP TOM YUM 280 SPICY + CHICKEN-250; VEGETARIAN-200 +

GREEN CURRY CHICKEN 250 SPICY + VEGETARIAN 200 +



STEAKS



ALL OF OUR BEEF ARE PREMIUM PRIME CUTS GRAIN FED FROM AUSTRALIA.
ALL STEAKS SERVED WITH POTATO GRATIN, CREAMED SPINACH.

RIB EYE 220 GRAMS

CHOICE OF PEPPERCORN, MUSHROOM, OR RED WINE SAUCE.

980

TENDERLOIN 220 GRAMS

CHOICE OF PEPPERCORN, MUSHROOM, OR RED WINE SAUCE.

1280

PASTAS & NOODLES

OUR PASTA IS HOME-MADE & FRESH FETTUCINE.

CARBONARA 260

EVERYONE'S FAVOURITE
COMFORT FOOD WITH BACON LADON.
*AVAILABLE BOTH ORIGINAL & CREAM SAUCE.

★ *Veggie* **PESTO LASAGNA** 270

FRESH LASAGNA LAYERED WITH HOUSE MADE PESTO, MOZZARELLA
AND BECHAMEL. SERVED WITH GRILLED VEGETABLES & GARLIC BREAD.

Veggie **CREAMY TRUFFLE MUSHROOM** 290

MIXED WILD MUSHROOM WITH TRUFFLE PASTE IN A CREAMY SAUCE
TOPPED WITH PARMESAN CHEESE.

BOLOGNESE 300

HOME-MADE BEEF MINCE IN A FLAVOURFUL TOMATO, RED WINE
AND VEGETABLES SAUCE.

PESTO & CHORIZO 320

HOME MADE PESTO WITH SPICY SPANISH CHORIZO.
+ OR SHRIMP

PAD THAI WITH RIVER PRAWN 280

RICE NOODLES STIR FRIED WITH EGG IN A TAMARIND SAUCE, WITH
BEAN SPROUTS & ROASTED PEANUTS.
- VEGETARIAN/ WITH TOFU-220 (PLEASE SPECIFY IF VEGETARIAN- WITHOUT EGG)

CHILLI GARLIC CHIANG MAI SAUSAGE 260 ★ *SPICY*

ANGEL HAIR STIR FRIED WITH GARLIC CHILLI & DRIED CHILLI WITH
OUR CHIANG MAI SAUSAGE.

SPAGHETTI KHEEMAO SEAFOOD 320 *SPICY*

THAI STYLE SPICY STIR FRIED NOODLE WITH PRAWNS
SQUID AND CLAMS.

KHAO SOI 260

NORTHERN THAI CHICKEN NOODLE CURRY SERVED WITH
BEAN SPROUTS & THAI PICKLES.

SPICY CRAB CURRY W/ THAI RICE NOODLES 320 *SPICY*

THAI RICE NOODLES WITH SPICY THAI CRAB RED CURRY WITH THAI
CONDIMENTS, HERBS AND A MEDIUM BOILED EGG.

RISOTTOS & RICE

ASPARAGUS GREEN PEA RISOTTO 320

ABORIO WITH GARDEN PEAS, ASPARAGUS BROCCOLI
IN PESTO BROTH TOPPED WITH PARMA HAM & PARMESAN.
+ (V) WITHOUT PARMA HAM 300

★ *Veggie* **TRUFFLE MUSHROOM RISOTTO** 360

MIXED MUSHROOM & TRUFFLE IN A CREAMY ABORIO TOPPED
WITH PARMESAN CHEESE FOAM.

PRAWN RISOTTO WITH CHORIZO 390

CREAMY ABORIO RICE SLOW COOKED IN A BISQUE
& TOMATO WITH PRAWNS, CHORIZO & PARMESAN.

CHICKEN CASHEW NUT 260

CHICKEN DRIED CHILLI, PEPPERS, WITH CASHEW NUTS
SERVED WITH THAI JASMINE RICE & FRIED EGG

BASIL LEAF KRA PHAO *SPICY*

THAILAND'S FAVOURITE: STIR FRIED IN BASIL, GARLIC
& CHILLI. SERVED WITH RICE & FRIED EGG.

- AUSTRALIAN GRAIN FED RIB-EYE 450

- DUCK BREAST -380

- MUSHROOM VEGETARIAN-220

KHAO-PAD

CLASSIC WOK STIR FRIED RICE- SERVED WITH A FRIED EGG.

- SEAFOOD WITH RIVER PRAWN- 380

- CRAB- 280

- MUSHROOM OR VEGETARIAN - 220

MAINS

WESTERN STYLE

TENDER MUSHROOM CHICKEN

TENDER CHICKEN BREAST STUFFED WITH HERBS & MUSHROOMS, IN A CREAMY TRUFFLE SAUCE, SERVED WITH MASHED POTATO
340

★ COFFEE & LEMONGRASS PORK BELLY

MARINATED WITH COFFEE AND LEMON GRASS, COOKED FOR HOURS TO PERFECTION IN A CIDER SAUCE
380

FRENCH RIVIERA SEA BASS

PAN SEARED FILLET IN BLACK OLIVES, TOMATO CONCASSE, RATATOUILLE WITH CRISPY TAPENADE
420

SAFFLOWER SALMON FILLET

FRESH ATLANTIC SALMON FILLET ROASTED WITH A JULIENNE OF VEGETABLES AND ASPARAGUS, IN A SAFFLOWER SAUCE
480

★ PINEAPPLE & FIG DUCK POLENTA

SUCCULENT DUCK BREAST ROSE WITH ROSEMARY POLENTA, SERVED PINEAPPLE AND POACHED FIGS IN RED WINE SAUCE.
450

^{SPICY} YELLOW COD CURRY

OVEN BAKED COD SERVED WITH BUTTER RICE, BRAISED BETEL, IN YELLOW CURRY 480

MEDITERRANEAN LAMB SHANK

BAKED FOR HOURS TO PERFECTION WITH ARABIAN SPICES, COUS COUS, & VEGETABLES.
560

HERB CRUSTED LAMB CHOPS

TENDER LAMB CHOPS WITH MUSTARD, HERB CRUST, SERVED WITH RATATOUILLE & RED WINE SAUCE
980

SALSA VERDE BABY CHICKEN

ROASTED ORGANIC BABY CHICKEN WITH HOME MADE SALSA VERDE. SERVED WITH CRISPY SAUTEED POTATO.
390

BAKED SEABASS TRIO SAUCE

FRESH SEABBASS FILLET BAKED WITH TOMATO CONCASE, LEMON BUTTER & PESTO. SERVED WITH RATATOUILLE, MASHED POTATO AND CREAMED SPINACH.
380

ASIAN STYLE

LEMONGRASS CHICKEN ^{SPICY}

PAN SEARED CHICKEN THIGH SERVED WITH SPICY GREEN MANGO SALAD
360

RED CHILLI PORK BELLY

SEARED PORK BELLY IN THAI RED CHILLI & COCONUT SAUCE SERVED WITH SAUTEED FRENCH BEAN
380

SEA BASS IN BLACK PEPPERCORN ^{★ SPICY}

FRIED FILLET THEN FINISHED IN BLACK PEPPERCORN SAUCE WITH ONIONS & PEPPERS,
360

PAPILLOTE SALMON

OVEN BAKED SALMON FILLET IN A TOM YUM BOUILLON WITH TOMATO CONFIT, LOTUS SEED AND SPINACH
480

GREEN CURRY DUCK

GREEN COCONUT CURRY WITH BASIL FOAM DUCK BREAST WITH EGGPLANT, CONFIT & POLENTA
380

COD FISH IN RED CURRY ^{SPICY}

BONELESS FRESH COD IN A SPICY THAI RED CURRY
480

LAMB SHANK MASSAMAN ^{★ SPICY}

NEW ZEALAND LAMB SHANK COOKED IN TRADITIONAL HERBS AND SPICES. CONTAINS NUTS
520

ROASTED SPICES LAMB CHOPS

TENDER LAMB COOKED TO PERFECTION IN A SATAY MARINADE SERVED WITH ZUCCHINI RELISH AND SPICY PEANUT SAUCE.
980

MISO BABY CHICKEN [★]

OVEN BAKED MISO MARINATED ORGANIC BABY CHICKEN. SERVED WITH GARLIC FRIED RICE.
390

SALTED HOR-MUK WHOLE SEABASS

(TO SHARE BETWEEN TWO PEOPLE)
FRESH SEABASS BAKED IN SALT, WRAPPED IN BANANA LEAF WITH HOR-MUK SPICES. SERVED WITH JASMINE RICE.
780

★ ★ ★ DESSERT ★ ★ ★

★ PRINCESS HA-PUN-ZEL

A HOT CHOCOLATE LAVA CAKE WITH A MELTED HAZELNUT CENTER. SERVED WITH CARAMELIZED BANANA AND VANILLA BEAN ICE CREAM.

+ PLEASE ALLOW 15 MINUTES +

380

DR. LEMON'S CURE

WARM & LIGHT LEMON SOUFFLÉ WITH VANILLA BEAN ICE CREAM AND BERRY JELLY. JUST WHAT THE DOCTOR ORDERED!

+ PLEASE ALLOW 15 MINUTES +

310

SIAM NAM-DOK-MAI

FRESH THAI SWEET MANGO (NAM-DOK-MAI) WITH COCONUT & PANDAN STICKY RICE, CRISPY MUNG BEAN AND HOMEMADE COCONUT SAUCE.

280

COFFEE MARTINI TIRAMISU

INDULGE STYLE TIRAMISU WITH MASCARPONE, COFFEE, AMARETTO AND SPONGE CAKE.

330

EI-FEL FOR LEMON

WARM LEMON LAVA CAKE WITH A MELTED WHITE CHOCOLATE AND LEMON CENTER - SERVED WITH VANILLA BEAN ICE CREAM

+PLEASE ALLOW 15 MINUTES+

360

PASSIONATE VANILLA

MELT-IN-YOUR-MOUTH VELVETY MANGO & PASSION FRUIT PANNA COTTA WITH HINTS OF COCONUT. SERVED WITH PASSION FRUIT CAKE, ALMOND SNAPS, AND MANGO SORBET

310

YOU'RE A LITTLE CHEESY

A SPECIAL GRANA CHEESECAKE, COVERED IN CREAM CHEESE FROSTING SERVED WITH ALMOND SNAPS AND STRAWBERRY SORBET.

390

ICE CREAMS/ SORBETS - ALL 90

**LEMON
STRAWBERRY**

**MANGO
VANILLA**

**CHOCOLATE
COCONUT**

TOO FULL? DON'T WORRY WE HAVE YOU COVERED!

THE INSOMNIAC 280

A CREAMY-CHOCOLATEY ESPRESSO MARTINI WITH ABSOLUT VODKA, KAHLUA, & ESPRESSO

THE IRISH COFFEE 280

ESPRESSO WITH JAMESON WHISKEY, CARAMELISED BROWN SUGAR, THICK CREAM FOAM

TIPSY AFFOGATO 280

FRANGELICO, HOT ESPRESSO & VANILLA BEAN ICE CREAM