

## Breakfast All-Day

### Beverages ( Pick1 )

- Tea
- Kupp Coffee
- Juice of the Day

### Pastry ( Included )

Croissants by  
Mason Jean Phillippe

Pick 2

### Wholesome

#### Healthy Bowl

granola, banana, honey, yoghurt or whole milk  
(Kebbio cashew milk add 50 THB)

#### Fresh & Fruit Bowl of the Day

#### Pancake

sliced bananas, honey, maple syrup, whipped cream

#### Eggs

#### Eggs Your Way

over easy, boiled, scrambled, poached or omelette with condiments

#### Fluffy Omelette

asparagus, mascarpone, thai basil (v)

#### Spanish Omelette

potatoes, black olives, onion, tomatoes (v)

#### Spicy Omelette

green chili, onions, coriander (v)

#### Eggs Benedict

poached eggs, english muffin, bacon,  
spinach, hollandaise sauce

Pick 2

### Extra Sides

crispy bacon - pork sausage - sautéed spinach - grilled tomato  
sautéed mushroom - baked bean - mixed salad

Add 60 THB

## Local Specialties

### Khao Pad Pak

jasmine fried rice with mixed vegetables (fried egg or omelette on top 50 THB)

### Khao Tom

jasmine rice porridge with minced pork or Seabass

### Pad Thai

rice noodles, shrimp, egg, sprouts, tofu, chives

### Pad Kaprao

stir-fried minced chicken with chili,  
garlic, Thai basil, jasmine rice (fried egg or omelette on top 50 THB)



## All Day Menu

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### Appetisers & Salads

#### Avocado & Artichoke Salad

cherry tomatoes, green olives, parmesan, raspberry dressing  
365

#### Caesar Salad

lettuce, crispy bacon, parmesan, croutons, dressing  
275

#### Bread platter & Spicy San Marzano Sauce

garlic, garden tomato, chili, olive oil, parsley  
350  
add mozzarella cheese +150

#### Mediterranean Fried Octopus

amaranth seeds, canton spices, garlic, chili, parsley, lemon zest  
345

#### Romesco & Grilled Vegetables Platter (V)

artichokes, radish, asparagus, carrot, zucchini, romesco sauce  
365

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### Sandwiches

#### Corned Beef

rye bread, avocado, artichoke, tomatoes, pickled cucumber  
xxx

#### Wagyu Burger

wagyu beef, bacon, cheddar cheese, potato wedges  
490

#### Proscuitto Di Parma

ciabatta, rucola, tomatoes, mozzarella  
xxx

#### Chicken Panini

chicken breast, black olive tapenade, bell peppers, gherkins, asiago, grilled vegetables  
xxx



## All Day Menu

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### Soups

#### Pumpkin & Ginger

169

#### French Onion & Gruyere Bread

200

#### Mushroom & Truffle

255

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### Pizza

#### Sage Artichoke

mozzarella, lemon, olive

359

#### Maple Bacon

free range egg, mozzarella, pecorino

359

#### Truffle Mascarpone

pecorino al tartufo

399

add extra truffle +200

#### Sun-Dried Margherita

tomato, fior di latte

359

#### Beef Pastrami

gruyere, pickled cucumber, sun-dried tomatoes

479

#### Classic Parma Ham

parmesan, mozzarella, rocket

565



## All Day Menu

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### Pastas

#### Wild Mushroom Tortellini

spinach, black truffle cream, grana paddano, truffle shavings  
xxx

#### Capellini Hokkaido Scallops

garlic, chili, pancetta  
565

#### Spicy River Prawn & Capellini

lobster bisque, spicy san marzano sauce  
475

#### Wagyu Bolognese

spaghetti, cherry tomatoes, bocconcini  
535

#### Carbonara

duck egg fresh pasta, cured duck yolk, guanciale, grana padano  
xxx

#### Cream of Black Truffle

fresh pasta, truffle cream, truffle shavings  
535  
add extra truffle +200

#### Penne Pesto (V)

italian basil, pine nuts  
315

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## All Day Menu

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### Grilled

#### Ribeye (300g)

XXX

#### Rump Cap AKA. Picanha ( 350g )

This cut is particularly prized in Brazilian steakhouses, and located at the rear top side of the animal. Flavour juicy and full of,

Served with choice of sides and sauce

850

#### Rangers Valley Farm Black Angus Tenderloin ( 200g)

If you want a solid basic steak, this is it!

A lean and succulent cut, with a melt-in-your-mouth texture and subtle flavour.

690

#### Hanger Steak (200g)

Hanger steak, also known as butcher's steak or hanging tenderloin, is a cut of beef steak prized for its flavour. Taken from

the upper belly of the animal, With no excess fat, but remains tender and juicy.

Considered by many butchers to be the best. Served with choice of sides and sauce

XXX

### Sides

Sautéed Spinach & Garlic (chili Optional) 150

Steak Fries 150

Chef's Salad 150

Cauliflower or Potato Mash 150

Grilled Assorted Vegetables 150

Fresh Garlic Bread 180

### Sauces

Spicy Ponzu (Sour & Spicy)

Bordelaise (Savoury)

Béarnaise (Creamy & Sour)

Mushroom Cream (Savoury)

Pickled Wasabi (Sweet & Pungent)

Horseradish (Creamy & Pungent)

Thai tamarind spicy (Spicy & Sour)

30 / each



## All Day Menu

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### Mains

#### **Australian Rack of Lamb / 3 Racks**

sautéed kale, cipollini puree, bordelaise sauce  
950

#### **Baked Pacific Snow Fish**

grilled artichoke, cauliflower puree, cardamom au jus  
775

#### **Grilled Pork Chops**

grilled assorted vegetables and bordelaise sauce  
520

#### **Pan Fried Atlantic Salmon**

mashed potato, baby carrots, creole meunière sauce  
580

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### Wellington

#### **Hokkaido Wagyu Beef (180g)**

puff pastry mushroom duxelle, spinach, bordelaise sauce  
Ribeye or Tenderloin  
1,490

#### **Australian Beef Tenderloin (180g)**

puff pastry, mushroom duxelle,  
grilled vegetables, 2 sauces (bordelaise & romesco)  
890

#### **Norwegian Fillet Salmon (200g)**

puff pastry, mushroom duxelle, grilled vegetables,  
spinach, 2 sauces (creole meunière & romesco sauce)  
490



## All Day Menu

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### Desserts

#### Sticky Date Pudding

a mother's recipe, palm date pudding smothered in warm honey, maple, and butterscotch sauce. served with crème fraîche and the finest vanilla ice-cream.

300

#### Basque Burnt Cheesecake

petit cheese cake 200g, carefully made with 5 ingredients and baked till rich deep brown on the surface. hence "burnt cheesecake". served chilled

300

#### Apple Puff Pastry

slowly pouched granny apples, wrapped in puff pastry and baked untill golden brown. served with crème fraîche, almond crumble, and vanilla ice cream. (15-20min cooking time)

355

#### Pot of S'mores

dark belgian chocolate ganache, shortbread, and marshmallow

180





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### Thai Bites

#### Po Pia Goong

prawns and mushroom spring rolls with sweet plum sauce  
XXX

#### Kanom Nah Goong

deep fried prawn toast  
XXX

#### Hat Yai Gai Tord

marinated chicken drumettes with spicy tamarind sauce  
XXX

#### See Krong Moo Tod Kratiem

stir fried pork ribs with garlic and black pepper  
XXX

#### Moo Yang

grilled pork neck with spicy tamarind sauce  
XXX

#### Nuea Yang

grilled wagyu oyster blade with crispy vegetables and chili dip  
XXX

#### Roasted Khao Yai Free Range Chicken

salad of pickled beetroot, onion, cucumber, turmeric cashews, gravy  
395 Half / 595 Whole





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### Local Specialties

#### Pla Goong - Salad

spicy prawn with lemongrass  
XXX

#### Yum Som O - Salad

pomelo with grilled prawns  
XXX

#### Tom Yum Goong - Soup

spicy and sour broth with prawns  
XXX

#### Tom Kha Gai - Soup

creamy coconut broth with sliced chicken  
XXX

#### Massaman Nua - Curry

beef curry stew with potatoes and onions  
XXX

#### Keaw Wan Talay - Curry

assorted seafood green curry with Thai eggplant and basil  
XXX

#### Pad See Ew - Stir Fried Noodles

flat rice noodles, chicken, egg, young kale and carrots  
XXX

#### Khao Pad Kaidao - Stir Fried Rice

jasmine rice, vegetables, choice of pork, chicken, beef,  
shrimps or seafood, topped fried egg with fried egg

#### Pad Thai - Stir Fried Noodles

fried rice, noodles, shrimp, peanuts, chives, egg, tofu  
XXX

#### Pad Kaprao Kaidao - Stir fried

Choice of pork, chicken, beef, shrimp or seafood with chili,  
garlic and Thai basil with fried egg  
XXX

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### Stream Rice

Jasmine 40

Brown 40

Riceberry 40