



# LUNCH MENU

*Seven Spoons lovingly make a range of international and mediterranean influenced dishes, the ingredients of which are locally produced and organic wherever possible. we support local thai farmers and production systems that are good for environment. we are always trying to improve, comments are most welcome!*

## Salads

(V) Colossal Greek salad with all the fittings	210
(V) Beetroot, feta and egg salad with dill and macadamia	220
(V) Peach grilled aubergine and paneer cheese on mixed green	240
'Twisted' Caesar salad Romaine lettuce, candied walnuts, parmesan and bacon	240
Smoke salmon, baby potato, asparagus & sun-dried tomato salad	260
Grilled chicken on rocket with peppercorn yogurt dressing	260

## Burgers, Tacos, Quesadillas & Sandwiches

(V) The Mighty Seven Spoons vegetarian burger	240
(V) Cheesy spinach, sun-dried tomato quesadilla	220
'Slow cooked balsamic pulled pork burger	260
Grilled chicken, cheddar cheese quesadilla	220
Grilled chicken , chorizo soft taco fresh tomato salsa with potato wedges	220
Pita with hummus, chickpea, eggplant, cucumber salad and tzatziki sauce	240
Pork pastrami, sauerkraut, cheddar & Thousand island dressing on rye bread	240

## Pasta and One dish selection

(V) Gnocchi with mushrooms and wild tree basil pesto	240
(V) White cheddar potato pierogis ( Polish dumpling )	240
(V) Seven Spoons rice bowl: brown rice, egg, spinach, chickpeas, miso tahini	240
Joe Sloane pork sausage, mushrooms , linguine white wine cream sauce	240
Shrimp fettuccini with marinara tomato&basil sauce	260
Smoke salmon macaroni with pink cream sauce	260
Macaroni bacon meatballs with traditional Bolognese sauce	240

*\*(V) for vegetarian*

*\*(V) for vegetarian*

## Mains

(V) House spinach knish with sautéed mushroom	220
(V) Blini (Buckwheat pancakes) topped with lentil, cream cheese	240
(V) Spiced up aubergine parmigiana with chickpeas	260
(V) Grilled paneer cheese on lentil with butter ginger sauce	280
Pan-fried snapper with mango avocado salsa	320
Spicy Moroccan chicken with black olives and almond red rice	260
Creole shrimp gumbo with okra and assorted vegetables on rice	260
Our style chilli con carne topped with cheddar and sour cream	260

## Sweet things

Our desserts are changed frequently.

Please feel free to ask your waiters for special seasonal dessert.

## Drinks

Water / Soda / Coke / Coke light / Sprite / Tonic / Ginger ale	40
San Pellegrino sparkling water 1Ltr	160
Fresh tangerine juice	100
Tangerine spritzer	100
House made lemonade	120
That's right (Thai basil, passion fruit, Valencia orange juice)	180
Cranberricious ( Mint sprigs, cranberry juice, dash of Angostura)	180
Bora Bora brew ( Presses pineapple juice, grenadine, ginger ale)	160
Apple lime iced tea ( Apple juice, fresh lime juice)	160
Virgin Mojito ( Crush lime, mint and brown sugar fill up with soda)	160

### *Alcohol libations*

Beer : Singha 110/ Heineken 120 / Lao dark 150 /

Chatri 210 / Chalawan 210

Wine ( Red & White ) : By glass 240 / By bottle 1,300

*Coffee (hot & iced) :* Espresso / Latte/ Americano / Cappuccino 70

*Tea (hot) :*English breakfast / Danjelling / Vanilla / Jasmine / Earl Grey 80 / 150