

### Light Bites

#### Hot Smoked Norwegian Salmon *(Surcharge 150)*

*Dill sour cream, cucumber and sprouts*

#### Caesar Salad

*Romaine, crispy bacon, anchovy & roasted pine nuts*

*Add jumbo butterfly prawn*

*Add herbed chicken breast*

#### Hokkaido Seared Sea Scallops *(Surcharge 150)*

*Broad beans, fennel and tomato vinaigrette*

#### Larb Moo

*Minced pork salad, chili, coriander and roasted rice*

#### Satay Gai Rue Moo

*Chicken or pork satay with peanut sauce*

#### Poh-Pia Thord

*Crispy deep fried homemade spring roll with crab meat*

#### Peek Gai Tod Gua

*Thai style crispy chicken wings with kaffir leaves*

### Soups

#### Fire Roasted Pumpkin Soup

*Pumpkin seeds and crab meat*

#### Beef Noodle Soup

*Flat rice noodles, herbal beef broth and vegetables*

#### Tom Yum Goong

*Spicy and sour tiger prawn soup, seasoned with lime, lemongrass and chili*

#### Tom Kha Gai

*Coconut soup with chicken, galangal and kaffir lime*

### Between Bread

#### Locavore Burger

*Angus beef burger, cheese, bacon, sautéed mushrooms, pickle, cucumber, mixed salad and mayonnaise*

#### Club Sandwich

*The traditional triple decker*

#### Monte Cristo Sandwich

*Ham, Swiss cheese and homemade pickled vegetables*

#### The Original Ruben Sandwich

*Corned beef, sauerkraut, Swiss cheese and Thousand Island dressing on rye bread*

*All Sandwiches are served with Salad, French fries and Condiments.*

### Land and Sea

#### Organic Breast of Chicken

*A succulent corn-fed chicken breast, gnocchi, cherry tomato, olives seasoned with basil*

#### Grilled Wagyu Skirt Steak *(Surcharge 200)*

*Honey mushroom, pancetta, potato puree and red wine jus*

#### Pan Fried Seabass

*Provençale vegetables and basil oil*

#### Crispy Skin Salmon Fillet

*English pea and chorizo*

#### Grilled Unagi *(Surcharge 200)*

*Teriyaki flavored EEL served on steamed rice*

#### Beef Rendang

*Braised beef with Southeast Asian spice*

#### Wok Fried Beef in Black Bean Sauce

*Beef tenderloin, asparagus, red bell pepper and black bean sauce*

#### Gai Kratiem Prik Thai

*Wok fried chicken, garlic and pepper*

#### Pla Kapong Neung Manao

*Steamed fillet of Seabass with chili and lime*

#### Goong Pad Nam Makam Mapraow Orn *(Surcharge 200)*

*Wok fried tiger prawns, young coconut meat, shallots with tamarind glaze*

### Favourites

#### Mac and Swiss

*Macaroni with gruyere cheese*

#### Spaghetti

*Tomato or Meat sauce*

#### Khai Jiew Poo

*Thai style omelet, crab meat, tomato, onion and Sriracha sauce*

#### Khao Phad

*Fried rice, shrimp, egg and diced vegetables*

#### Phad Thai Nueapoo Goong

*Traditional fried noodles with tamarind sauce, bean sprouts, garlic chives, crab meat and grilled prawns*

#### Nasi Goreng Istimewa

*Sambal fried rice, satay and crispy fried chicken*

#### Butter Chicken

*Served with Paratha bread*

#### Pad Khee mao Talay

*Hot and spicy rice noodle, shrimp, squid, peppercorn, baby corn and hot basil*

### From the Charcoal Grill – Meat

*All of our beef, veal and lamb is sourced from Australia. With clean air, feed and water, all export approved Australian beef, veal and lamb is certified free from chemicals, antibiotics and growth hormones, resulting in flavor and quality that is world-class.*

#### Rib Eye Steak *(Surcharge 200)*

#### Veal Chop *(Surcharge 200)*

#### Kurobuta Pork Chop

#### Lamb Chops *(Surcharge 200)*

*Choice of side dish: French fries or baked potato, side salad or garden vegetables*

*Choice of sauces: Black pepper, Pommery mustard, Shiitake mushroom or Béarnaise*

### From the Grill – Seafood

*Where possible our fish and shellfish are sustainably sourced, traceable back to boats or farms, and bought from suppliers who support their communities.*

#### Tiger Prawns *(4 Pcs) (Surcharge 200)*

#### Grilled Whole Phuket Lobster *(Surcharge 800)*

#### Tuna Steak

*Grilled seafood items are served with naam jim thalay (Spicy garlic and chili sauce)*

### Chinese Specials

#### Steamed Whole Seabass

*Ginger, leek and fragrant soya sauce*

#### Crispy Butter Shrimps

*Chili and garlic*

#### Spicy Deep Fried Boneless Chicken

*Seasoned with dry chilies, herbs, ginger and shallots*

#### Sweet and Sour Pork

*Pineapple and cashew nuts*

*All Served with Steamed Jasmine Rice*

# Locavore

All prices in Thai Baht, exclusive of 7% VAT & 10% service charge

### Curry Pot

#### Gaeng Kiew Waan Gai

*Green curry with chicken in coconut milk*

#### Gaeng Phed Ped Yang

*Red curry with duck and pineapple*

#### Chu Chee Pla Salmon

*Grilled salmon curry and red chu chee sauce*

#### Gaeng Massaman

*Beef or chicken in massaman curry*

### Vegetarian Specials

#### Organic Buffalo Mozzarella

*Served with organic vinaigrette and tomato*

#### Ricotta and Spinach Tortellini

*Homemade tortellini served with tomato*

#### Gaeng Kieow Wan Tofu

*Green curry, tofu, broccoli and eggplant*

#### Gaeng Karee Pak

*Yellow curry, potato and mixed vegetables*

#### Dal Makhani

*Black lentils, cream, tomato & paratha bread*

#### Vegetable Samosa

*Spiced potatoes, peas, raisins & cashew nuts*

#### Vegan Burger

*Soft baked bun, lettuce, tomato & pickled vegetables*

*Prices are in Thai Baht, exclusive of 7% VAT & 10% service charge*

### Pizza

#### Pizza Bread

*Seasoned with rosemary, sea salt and virgin olive oil*

#### Margherita

*Mozzarella cheese, sliced tomato and basil*

#### Prosciutto & Funghi

*Mozzarella cheese, ham and mushroom*

#### Fruitti di Mare

*Mozzarella and mixed seafood*

#### Diavola

*Mozzarella cheese with spiced salami*

#### Napolitana

*Mozzarella cheese with anchovies and black olives*

#### Tartufo

*Mozzarella cheese, gorgonzola, parmesan, mushroom  
and truffle oil*

*Prices are in Thai Baht, exclusive of 7% VAT & 10% service charge*