



MENU

BEVERAGE MENU

OPENING HOURS

LUNCH : 12 PM - 5 PM

DINNER : 5 PM - 10 PM

HOUSE WINE SELECTION

SPARKLING	BOTTLE	GLASS
Brushtail Estate Grey Label Sparkling, Australia	995	295

Telmont Reserve Brut, Champagne, France	3,190	595 (125 ML)
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WHITE WINE		
Chardonnay, Margaret River, Miles from Nowhere, Australia	1,690	425
Sauvignon Blanc, Marlborough, Matua, New Zealand	1,490	415

ROSE WINE		
Cinsault - Carignan - Grenache, Grain de Gris Rosé, Terres du Midi IGP, Listel, France	1,390	375

RED WINE		
Pinot Noir, Casillero Del Diablo, Central Valley, Concha Y Toro, Chile	1,390	355
Merlot, Bordeaux AOC, Château des Arnauds, France	1,590	395
Cabernet Sauvignon - Shiraz - Merlot, Frank, Coonawarra, DiGiorgio, Australia	1,490	375

GIN & TONIC

45 ml gin with premium tonic water

Bulldog London Dry Gin, England 40%	330
Fresh and citrusy on one hand, but also dry and robust on the other through 10 botanicals	

Hendricks Gin, Scotland 41.4%	560
Fairly long, with notes of rose petals, juniper, cucumber, earl grey tea	

Monkey 47, Germany 47%	620
Complex, robust and powerful with plenty of spice, fruit and herb flavors	

Lady Triệu Contemporary, Vietnam 43%	450
No. 1 craft gin brand from Vietnam, a floral yet dry gin representing the diverse cultures and flavors of Vietnam	

Four Pillars Navy Strength, Australia 58.8%	610
Intense, with lime, ginger and botanical notes	

MOCKTAILS

Fruit Kick Punch	160
Orange juice, pineapple juice, lime juice, grenadine syrup	

Blu Lemonade	160
Fresh lemon juice, syrup, sparkling water	

Green Apple Fizz	160
Green apple syrup, elderflower topped with sprite and soda	

Virgin Mojito	160
Mint leaves, fresh lime, sweet in sour with	

BOTTLED BEER

Singha	195
Heineken	195
Asahi	195

CLASSIC COCKTAILS

LYCHEE MARTINI	325
Bols Vodka, Bols Lychee Liqueur, Lychee Juice, Lime Juice	

CAIPIROSKA	325
Bols Vodka, Fresh Lime, Sugar	

CAIPIRINHA	325
Sagatiba Cristalina Cachaça, Fresh Lime, Brown Sugar	

LONG ISLAND ICE TEA	395
Bacardi White Rum, Bols Vodka, Bulldog Gin, Jose Cuervo Reposado Tequila, Bols Triple Sec, Fresh Lime Juice, Coke	

MOJITO	350
Bacardi White Rum, Mint Leaves, Lime Wedge, White Sugar	

MARGARITA	350
Jose Cuervo Reposado Tequila, Bols Triple Sec, Lime Juice, Sugar Syrup	

MAI TAI	395
Bacardi White Rum, Bacardi Dark Rum, Bols Triple Sec, Disaronno Amaretto, Lime Juice	

PIÑA COLADA	325
Bacardi White Rum, Malibu, Pineapple Juice, Coconut Milk	

VODKA

Bols	315
Sky	330
Grey Goose	425

RUM

Bacardi White	260
Bacardi Black	260
Kraken Black Spiced Rum	330
Mount Gay XO Rum	590

TEQUILA

Jose Cuervo Especial Reposado	250
1800 Silver	400
1800 Añejo	500

COGNAC & ARMAGNAC

Remy Martin VSOP	690
Martell Cordon Bleu	950
Sempé XO Armagnac	650
Courvoisier XO	950

SCOTCH

The Famous Grouse	295
Bushmills Irish	315
Johnnie Walker Black Label	345

AMERICAN

Jim Beam	275
Wild Turkey	325
Jack Daniel's	385

SINGLE MALT

Macallan Double Cask 12 YO	690
Macallan Double Cask 15 YO	790
Macallan Double Cask 18 YO	1,990
Laphroaig 10 years	590
Kyoto Whisky Kuro-Obi	570

PREMIUM COFFEE

Espresso	105
Americano	105
Cappuccino	140
Cafe Latte	140
Macchiato	140
Iced Coffee	120

VOYAGE TEA

English Breakfast Tea	120
Earl Grey	120
Green Tea Jasmine	120
Green Tea Mint	120
Chamomile Tea	120
Forest Berry Tea	120

MINERAL WATER

	500ml	750ml
Acqua Panna Still	175	235
S.Pellegrino Sparkling	225	295

LOCAL WATER

Chang Mineral (350ml)	120
Chang Mineral (700ml)	190

SOFT DRINK

Coca Cola	120
Coke Light	120
Sprite	120
Soda	120
Ginger Ale	120

JUICE

Fresh Orange	180
Fresh Pineapple	180
Fresh Watermelon	180
Fresh Whole Coconut	200
Apple	160
Cranberry	160

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SALAD & APPETIZER

CAESAR SALAD 🥗🥗🥗 320
Romaine lettuce, Caesar dressing, bacon, parmesan and croutons
• With grilled chicken 🍗🥗 400
• With grilled tiger prawns 🦐🥗 430
CHICKEN AVOCADO SALAD 🍗🥗 380
Grilled chicken breast, seasonal avocado, lettuce, cherry tomato, raspberry balsamic dressing
SALAD BOWL 🥗🥗 290
Quinoa, Broccoli, 3 colors of tomatoes, pumpkin and sunflower seeds, pomegranate, soft Feta cheese
ITALIAN PRAWNS SALAD 🦐🥗 350
Avocado, Bocconcini Mozzarella, mixed lettuce, cherry tomatoes, grilled prawns, Parmesan cheese, Italian lemon dressing
CHICKEN WINGS 🍗🍗🍗 310
Crispy fried served with BBQ sauce
SPICY PAPAYA SALAD 🥒🥒🥒 290
Thai papaya salad, peanuts, dried mini shrimps and fresh vegetables

SPICY SEAFOOD SALAD 🦐🦐🦐 420
Shrimps, mussels, squid, fresh vegetables and spicy and sour dressing
TAENG-MO PLA HAENG 🥗 290
Watermelon with sweet dried fish-crispy shallot dip
SRIRACHA CAULIFLOWER 🥦🥦🥦 290
Roasted marinated cauliflower served with creamy Sriracha dip
CURRY FISH MOUSSE SKEWER 🍢🍢🍢 320
Grilled curry fish mousse in lemongrass skewer served with peanut cucumber sauce
THAI PORK TOAST 🍷🍷🍷 320
Deep-fried marinated minced pork spared white toast served with cucumber pickle

CHICKEN SATAY 🍢🍢🍢 320
House made meat skewers, toast, peanut sauce and cucumber pickle
PORK BELLY SKEWERS 🍢🍢🍢 350
With roasted peanuts served with Thai Jim Jaew
CRISPY SPRING ROLLS 🥟🥟🥟
Served with plum sauce
• Vegetarian V 270
• Tiger prawns 🦐 350



CAESAR SALAD
Romaine lettuce, Caesar dressing, bacon, Parmesan and croutons

SOUP

MUSHROOM CREAM 🍄🍄🍄 250
Mixed mushrooms served with garlic bread
PUMPKIN CREAM 🍂🍂🍂 250
Light creamy pumpkins soup, cinnamon garlic bread
CHUNKY BEET-ROOT & TOMATO SOUP 🍷🍷🍷 250
Healthy and lean beet-root & tomato soup, pesto bread
TOM KHA GAI 🍲🍲🍲 270
Creamy coconut soup with chicken
HERBAL PORK BELLY STEW 🍖🍖🍖 280
'MOO HONG'
Braised pork belly with assorted herb in brown gravy
TOM YAM GOONG 🍲🍲🍲 310
Thai spicy soup with river prawns, galangal, chili
POH TAK TALAY 🍲🍲🍲 350
Herbal Thai hot and sour soup with prawns, squids, mussel and crab meat

PASTA

Choose your favorite between penne and spaghetti
TOMATO SAUCE 🍅🍅🍅 320
Homemade tomato sauce
CARBONARA 🍝🍝🍝 350
Bacon, egg, Parmesan and cream
AOP SEAFOOD 🦐🦐🦐 390
With olive oil, garlic, pepperoncini, prawns, calamari and mussels
WAGYU BEEF BOLOGNESE 🍖🍖🍖 390
Ground wagyu beef, tomato sauce, basil and parmesan
TRADITIONAL ITALIAN LASAGNA 🍝🍝🍝 390
Home-made bake layer pasta, chicken Bolognese, tomato sauce, Mozzarella and Parmesan

PIZZA FLATBREAD STYLE

MARGHERITA 🍕🍕🍕 320
Tomato sauce and Mozzarella cheese
SALAMI 🍕🍕🍕 340
With spicy salami and Mozzarella cheese
HAWAIIAN 🍕🍕🍕 330
With ham and pineapple
CHEESE 🍕🍕🍕 330
Tomato sauce, Mozzarella, Provolone and Parmesan cheese
SPICY SEAFOOD 🦐🦐🦐 390
Prawns, mussels, calamari, Mozzarella cheese

BURGERS & SANDWICHES

BEYOND MEAT BURGER 🍔🍔🍔 370
Plant based patty, crispy brioche,
THE WAGYU BURGER 🍔🍔🍔 390
Brioche bun, chili mayo, bacon, caramelized onions and melted American cheese
CRISPY CHICKEN BURGER 🍔🍔🍔 370
Avocado and chili, North Carolina hot sauce, melted cheddar cheese, lettuce and tomato in a brioche bun
ITALIAN STYLE 🍔🍔🍔 370
Club sandwich
CLUB SANDWICH 🍔🍔🍔 370
Mild chili mayo, grilled chicken, cheese, bacon, egg, tomato and lettuce served on Ciabatta bread
BRIE AND HONEY SANDWICH 🍔🍔🍔 320
Italian Ciabatta, French Brie cheese, light mayonnaise, lettuce and walnuts
CROQUE MONSIEUR 🍔🍔🍔 370
Ham, gruyere cheese, Béchamel sauce and a smear of Dijon mustard
CUBAN STYLE SANDWICH 🍔🍔🍔 370
Pulled pork, pressed with cheese, pickles and mustard.

All burgers and sandwiches are served with french fries

MAIN DISHES & SIDES

NORWEGIAN SALMON STEAK 🐟🐟🐟 890
With creamy spinach, fried potato and miso wasabi sauce
FISH & CHIPS 🐟🐟🐟 890
Crispy fried sea bass, French fries, green pea pure with tartar sauce
CHICKEN BREAST 🍗🍗🍗 650
Creamy potato, mixed vegetables with lemon butter sauce
KUROBUTA PORK CHOP 🍖🍖🍖 650
Corn, Shitake mushroom, mashed potato with green pepper gravy
BEEF TENDERLOIN 200GR 🍖🍖🍖 1,100
Australian Black Angus, Parmesan polenta, baby carrots, broccoli with beef jus
BBQ PORK SPARE RIBS 🍖🍖🍖 610
WITH COLESLAW SALAD
With grilled vegetables and mashed potato
FRENCH FRIES 🍟🍟🍟 150
SALAD BOWL WITH ITALIAN DRESSING 🥗 120
MASHED POTATO 🍠🍠🍠 150
SAUTEED VEGETABLES 🥕🥕🥕 150
STEAM RICE 🍚🍚🍚 60

THAI STIR FRIED

PHAD KA PRAO 🍜🍜🍜
Wok-fried minced meat or prawns with chili and hot basil served with steamed rice and fried egg
• With pork or chicken 🍖🍜 370
• With prawns 🦐🍜 410
PHAD THAI 🍜🍜🍜
Stir fried rice noodles with tamarind sauce
• With chicken or pork 🍖🍜 360
• With prawns 🦐🍜 410
• Tofu V 330
PHAD SEE EEW 🍜🍜🍜
Stir fried wide flat rice noodles
• Chicken or pork 🍖🍜 380
• Prawns 🦐🍜 410
• Tofu V 330
WOK FRIED RICE WITH VEGETABLES 🍚🍚🍚 280
Fried rice with vegetables and egg
• With pork or chicken 🍖🍚 310
• With prawns 🦐🍚 250
• Vegetarian V 60
STEAMED RICE 🍚🍚🍚 410
PHAD CHA TALAY 🍜🍜🍜
Stir fried seafood with krachai, kaffir lime, hot basil, garlic and chili
SQUID SALTED CURRY 🍛🍛🍛 410
With salted egg yellow curry mousse, spring onions, celery and long chili

THAI CURRIES

ROASTED DUCK RED CURRY 🍲🍲🍲 420
Roasted duck, lychee, grape, tomato, eggplant, chili and basil
BEEF MASSAMAN CURRY 🍲🍲🍲 430
Slow cooked Australia cheek, potato, onions, peanut and fried shallots
GREEN CURRY WITH CHICKEN 🍲🍲🍲 390
Central classic poached chicken, eggplant, tomato, chili and basil
BRAISED PORK CURRY "KAENG HUNG LE" 🍲🍲🍲 420
Northern style slow-braised Kurobuta pork belly in a rich northern Thai curry
CRAB BETEL LEAVES CURRY 🍲🍲🍲 450
Southern Thai-style yellow curry with fresh crab meat and wild betel leaves, rich in coconut milk and aromatic spices.
SPICED HERBAL PRAWNS 🍲🍲🍲 450
"KAENG LIANG"
Northeastern Thai herbal soup featuring wild-caught prawns simmered with aromatic peppercorns, lemongrass, fingerroot, and seasonal vegetables.

All Thai curries are served with steamed rice

INDIAN APPETIZERS

VEGETABLE SAMOSA 🥟🥟🥟 250
With mint sauce and tamarind chutney
PANEER TIKKA 🍢🍢🍢 300
Served with mint sauce and mixed pickle
CHICKEN TIKKA 🍢🍢🍢 290
Served with mint sauce and mixed pickle
CHICKEN MALAI TIKKA 🍢🍢🍢 290
Served with mint sauce and mixed pickle
MUSHROOM TANDOORI 🍢🍢🍢 250
Served with mint sauce and mixed pickle



Chicken Masala
Traditional Indian curry served with paratha bread and mixed pickles

INDIAN CURRIES

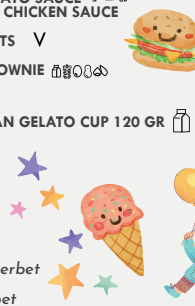
CHICKEN MASALA 🍛🍛🍛 340
Traditional Indian curry served with Paratha bread and mixed pickles
MURGH MAKHANI 🍛🍛🍛 440
Butter chicken curry served with Paratha bread and mixed pickles
LAMB ROGAN JOSH 🍛🍛🍛 440
Lamb curry served with Paratha bread and mixed pickles
PANEER BUTTER MASALA 🍛🍛🍛 350
Indian cheese in curry served with Paratha bread and mixed pickles
LAMB SHEEKH KEBAB 🍢🍢🍢 440
Served with mint chutney and onion
DAL MAKHANI 🍛🍛🍛 290
Black lentils cooked in butter and cream
PARATHA BREAD 🍞🍞🍞 60
BASMATI RICE 🍚🍚🍚 60

SWEET TOUCH

SEASONAL FRUITS 🍌🍌🍌 230
Selection of cut fruits
LEMON TART 🍰🍰🍰 250
Lemon custard with meringue
MANGO STICKY RICE 🍌🍌🍌 250
Seasonal mango and sticky rice
LYCHEE CHIFFON CAKE 🍰🍰🍰 250
Orange compote, whipping cream
CHOCOLATE ROCHER CAKE 🍰🍰🍰 250
With caramel sauce, hazelnut and fresh strawberry
CHEESE CAKE 🍰🍰🍰 260
Blueberry compote and caramelized almonds
PREMIUM ITALIAN GELATO CUP 120GR 🍦🍦🍦 160
• Vanilla Bean
• Chocolate
• Coconut
• Strawberry
• Raspberry Sherbet
• Mango Sherbet



CLEAR SOUP WITH CHICKEN AND VEGETABLES 🍲🍲🍲 110
MIXED SALAD WITH YOGHURT DRESSING 🥗 90
CHICKEN SATAYS WITH PEANUT SAUCE 🍢🍢🍢 120
CHEESE BURGER WITH FRENCH FRIES 🍔🍔🍔 160
FISH AND CHIPS AND FRENCH FRIES 🍷🍷🍷 250
SPAGHETTI TOMATO SAUCE OR BOLOGNESE CHICKEN SAUCE 🍝🍝🍝 150
SEASONAL FRUITS 🍌🍌🍌 110
CHOCOLATE BROWNIE 🍰🍰🍰 150
PREMIUM ITALIAN GELATO CUP 120 GR 🍦🍦🍦 160
• Vanilla Bean
• Chocolate
• Coconut
• Strawberry
• Raspberry Sherbet
• Mango Sherbet



Allergens V Vegetarian 🌱 Gluten 🍷 Eggs 🥚 Pork 🐷 Chicken 🍗 Prawn 🦐 Fish 🐟 Peanuts 🥜 Soya 🌿 Dairy 🥛 Nuts 🌰 Celery 🌿 Mustard 🌿 Sesame 🌿 Sulfites 🌿 Molluscs 🐌 Lupin 🌱 Chili 🌶️

Please ask a team member for more information on menu ingredients or any food allergies and intolerances you might have.
All prices are subject to 10% service charge and applicable 7% government tax.

ราคานี้ยังไม่รวมภาษีมูลค่าเพิ่ม 7% และค่าบริการ 10%