



Menu

Appetizers

Freshly Made Crab Cakes Salad	210
<i>with radish, mizuna, rocket & mango-hazelnut salsa</i>	
Mediterranean 'Mezze' Platter	195
<i>cantaloupe melon in Parma Ham, thyme-cured beef carpaccio, roast tomato tart, risotto balls, humus, olives & aiol & grilled flat breads (min 2 persons)</i>	
Seafood Platter	320
<i>- ocean-fresh chilled king prawns, scallops, rock lobster, mussels & oyster + creamy garlic aioli & lemon (min 2 persons)</i>	
Trio of Vietnamese Rice Noodle Rolls	180
<i>: rare tuna & seaweed - hot mustard dip; shrimp & green mango - asian cocktail dressing; chinese aromatic duck - sweet chili blackbean sauce</i>	
BBQ'd King Prawns on Young Papaya, Pumpkin & Green Mango	295
<i>with a fruit-chili dip</i>	
Tom Yam Goong	250
<i>- thai spicy citrus prawn soup with lemongrass, tomatoes & kaffir lime</i>	
Laab	140
<i>northeastern style minced chicken with chili, mint, shallots & lime wrapped in poached cabbage leaves</i>	
Chicken Satay 'Shooters'	165
<i>with peanut-tamarind sauce & pickled cucumber salad</i>	
Goong Sarong	220
<i>- fresh prawn tails wrapped in crispy vermicelli noodles + honey-mustard sauce</i>	
Thai Tapas	195
<i>- laab parcels, satay shooters, tuna noodle rolls & goong sarong (min 2 persons)</i>	

Salads & Pastas

Pan-Seared Pink Duck Breast Salad	265
<i>with pomelo, rocket & avocado + orange dressing</i>	
Zucchini, Roasted Tomato & Goats' Cheese Tart	280
<i>with thyme served with baby cos, watercress salad & goat's cheese dressing</i>	
The Caesar	250
<i>- baby cos, crispy bacon, chicken, garlic-herb croutons & parmesan topped with a soft poached egg</i>	
Thai Spicy Beef Salad	295
<i>with tomatoes, spring onions & chili-citrus dressing</i>	
Spaghetti	240
<i>with medium prawns, bacon, sweet chili & fresh mango</i>	
Penne	285
<i>with spinach, walnuts, gorgonzola dolce latte & sour cream</i>	
Fusilli <i>with sausage, rocket & fresh tomato</i>	210

plus 10% service charge

Mains

Roasted Stuffed Bell Pepper <i>with garlic mash potato, sauteed greens & walnut oil</i>	290
BBQ Grilled King Prawn <i>with green garlic butter</i>	450
Ocean Fresh White Snapper Fillet on Char Grilled Broccoli <i>with red bell pepper coulis</i>	370
Rare Grilled Tuna wrapped in Parma Ham <i>with a rocket-mizuna salad & orange-tomato-marsala reduction</i>	675
Pan-Roasted Golden Chicken Breast on Creamy Parmesan Risotto <i>with tomato-onion-bell pepper chutney</i>	425
Homemade Prime Beef Burger on Open Ciabatta Bun <i>with grilled cheddar & beetroot, relish + shoestring fries</i>	275
Grilled Lamb Cutlets <i>with roast garlic potato puree, parsley-olive salad & balsamic reduction</i>	795
Prime Beef Tenderloin <i>with sauteed herb potatoes, caramelized shallots + cabernet sauvignon jus</i>	850
Chinese Aromatic Duck Kway Teow <i>with ripe brie & macadamia nuts</i>	390
Chuchi <i>- your choice of grilled duck breast or king prawns in thai red curry sauce finished with coconut cream & kaffir lime</i>	380 / 450
Pla Gao <i>- crispy-fried whole grouper fish with your choice of three chili or black pepper sauce</i>	395
Keeyo Wan <i>- thai green coconut curry with babycorn, carrot & crisp eggplant, with either chicken breast or prawns</i>	240 / 295
Pad Ka-Pow <i>- stir-fried minced pork loin with green beans, chili & basil</i>	260

Sides

Grilled Asparagus, Mint & Bean Salad	90
Roast Garlic Mash Potato	90
Char Grilled Broccoli with Almonds	90
Mixed Leaves with Balsamic Dressing	90
Baby Cos with Goats' Cheese Dressing	90
Shoestring Fries	90
Burger Extras : Bacon, Mashrooms & Caramelized Onions	+ 40

plus 10% service charge