



## ALL DAY DINING

<b>Seasonal Greens</b> <i>Locally Sourced Organic Leaves, Herbs, Dijon Walnut Vinaigrette</i>	390
<b>Barbecued Octopus</b> <i>New Potatoes, Romesco, Taggiasca Olives</i>	680
<b>Steak Tartare</b> <i>Hand Cut Beef Blade, Organic Egg Yolk, Grilled Sourdough</i>	890
<b>Mushroom Velouté</b> <i>Brioche Croûtons, Forest Mushrooms, Truffle Oil</i>	380
<b>Duck Tortellini</b> <i>Double Boiled Poultry Broth, Kale, Forest Mushrooms</i>	480
<b>Risotto</b> <i>Forest Mushroom, Black Truffle</i>	820
<b>Potato Gnocchi</b> <i>Broccoli Cream, Italian Sausage, Anchovy</i>	680
<b>Pan Fried Sea Bream</b> <i>Potato Mousseline, Tomato Antiboise, Basil</i>	970
<b>Tagliata</b> <i>Wagyu Sirloin, Arugula Salad, 25 Years Balsamic Vinegar, Parmigiano Reggiano DOP</i>	1,680
<b>Gourmet Burger</b> <i>Wagyu Beef, Foie Gras, Truffle Aioli, Comté, Brioche Bun, Parmesan Fries</i>	980
<b>Coq Au Vin</b> <i>Red Wine Chicken, Baby Carrots, Mushroom, Farfalle Pastat</i>	780

## LOCAL FAVORITES

<b>Som Tam</b> ✨ <i>Young Papaya, Dried Shrimps, Peanuts, Yard Long Beans, Native Baby Tomatoes, Garlic</i>	280
<b>Yum Woon Sen</b> <i>Glass Noodles, Prawns, Mince Pork, Shallot, Chili Lime Dressing</i>	420
<b>Poo Nim Tod, Yum Ma-Muang</b> <i>Crispy Soft Shell Crab, Sour Mango, Shallot, Bird Eye Chili</i>	620
<b>Poh Pia Tod</b> 🍃 <i>Crispy Spring Rolls, Tofu, Glass Noodles, Mushrooms</i>	350
<b>Tod Mun Pla</b> <i>Fried Fish Cakes, Pickled Vegetables, Sweet Chili Sauce</i>	380
<b>Tom Yam Goong</b> <i>Hot and Sour Prawn Soup, Thai Herbs, Chili, Lime</i>	450
<b>Pad Thai Gai / Goong</b> ✨ <i>Stir-Fried Flat Noodles, Chicken or Prawn, Tamarind, Egg, Peanuts</i>	420
<b>Khao Pad Poo</b> <i>Fried Rice, Egg, Blue Crab, Thai Chives</i>	380
<b>Pad See Ew Moo / Nua</b> <i>Wok Fried Noodles, Pork or Beef, Soy Sauce, Hong Kong Kale</i>	380
<b>Gaeng Keow Wan Gai</b> ✨ <i>Green Chicken Curry, Baby Eggplants, Sweet Basil</i>	420
<b>Gaeng Poo Bai Cha Plu</b> <i>Yellow Curry, Crab Meat, Betel Leaves, Rice Vermicelli</i>	580
<b>Pad Kaprao Moo / Gai</b> ✨ <i>Stir-Fried Minced Pork or Organic Chicken, Holy Basil, Bird Eye Chili, Fried Egg</i>	390
<b>Pad Pak Ruam</b> 🍃 <i>Stir-Fried Mixed Vegetables, Crispy Garlic, Oyster Sauce</i>	350
<b>Goong Tod Sauce Ma-Kham</b> <i>Deep Fried Tiger Prawns, Tamarind Sauce, Crispy Shallots, Roasted Chili</i>	680
<b>Satay Gai</b> <i>Turmeric, Marinated Organic Chicken Breast, Peanut Sauce, Cucumber Relish</i>	380

## COFFEE & HOT CHOCOLATE

Ristretto, Espresso	110
Machiato, Americano, Decaffeinated	120
Cappuccino, Caffé Latte	140
Valrhona <i>Milk Chocolate or Dark Chocolate</i>	200

## SHAKEN

Affogato	200
Coconut Milk Coffee	200
Chai Latte	200
Iced Coffee	120

## TEA & HERBAL INFUSION

English Breakfast, Earl Grey, Oolong	100
Green Tea, Jasmine	100
Chamomile, Peppermint, Lemongrass & Ginger	100

## REFRESHERS

Soft Drink	100
Tonic Water	120
Iced Lemon Tea	180
Lemonade	200
Fresh Juices <i>Orange, Watermelon, Carrot</i>	160
San Pellegrino Sparkling Fruit <i>Limonata, Pompelmo, Arnanciata Rossa</i>	180

## WATER

Evian	330ml / 750ml 150 / 210
Acqua Panna	500ml / 750ml 160 / 210
Badoit	330ml / 750ml 150 / 230
San Pellegrino	500ml / 750ml 180 / 230