

APPETISERS

SMOKED SALMON AVOCADO | GF, SF

Shallot cream cheese, balsamic pearls, prawn and bilimbi salad
310'

TOM YUM GOONG | GF, S, SF

*Spicy hot and sour soup, prawn, coriander, tomato and
fragrant lemongrass broth, Thai paddy herbs*
230'

ORGANIC HONEY GOAT CHEESE | GF, V

*Roasted beetroot, riped mango, raspberry vinaigrette, EVOO**
**Extra Virgin Olive Oil*
210'

DUCK BREAST | GF, LF

Orange pearl, onion confit, green peas jelly, roselle reduction
180'

LOBSTER BISQUE | GF, SF

Lobster cream soup, crème fraîche, salmon roe and garlic bread
175'

MUSHROOM CREAM SOUP | V

Assorted mushrooms, garlic, herbs and cream served with garlic bread
120'

TOMATO SOUP | GF, V

*Hearty tomato soup flavoured with sweet paprika, lemon zest,
accompanied with garlic bread and crème fraîche*
110'

SATE LILIT AYAM | GF, N, S

*Minced and marinated chicken with aromatic spices,
served with lawar salad and peanut sauce*
3 pieces – 100' | 6 pieces – 175'

VEGETABLE SPRING ROLLS | V, S

*Crispy fried savoury rolls with bamboo shoots, carrots, cabbage
served with soy ginger chilli dip and pickled vegetables*
3 pieces – 85' | 6 pieces – 150'

GF: Gluten Free | **LF:** Lactose Free | **N:** Nuts | **SF:** Shellfish | **V:** Vegetarian | **S:** Spicy

SALADS

CAPRESE INSALATA | **GF, V**

*Vine riped tomatoes, Bocconcini, sweet basil pesto, balsamic vinegar and EVOO**

**Extra Virgin Olive Oil*

325'

TUNA NICOISE | **GF**

Seared tuna, lettuce, new season potatoes, tomatoes, Kalamata olives, green beans, boiled egg tossed with lemon and garlic mayonnaise

235'

GREEK SALAD | **GF, V**

Feta cheese, Kalamata olives, cherry tomatoes, cucumber, bell peppers tossed with extra virgin olives oil, oregano and red wine vinaigrette

210'

CLASSIC CHICKEN CAESAR

Romaine lettuce, smoked chicken, olive oil, garlic, lemon juice served with croutons and shaved parmigiano-reggiano

200'

POMELO SALAD | **GF, V, S**

Pomelo pulp, kaffir lime, red shallots, toasted with chili and tamarind dressing

110'

SOM TAM | **GF, N, V, S**

Spicy Thai salad with shredded papaya, carrot, tomato, chili and peanuts

110'

GF: Gluten Free | **N:** Nuts | **V:** Vegetarian | **S:** Spicy

ASIAN DELIGHT

PRAWN MAKHANI | SF, S

*Grilled prawn cooked in creamy butter gravy accompanied with Indian flat bread
achar and raita*
320'

PLA HIMA NUENG MANAO | SF, S

Steamed snow cod fish fillet, coriander, lime and garlic sauce
320'

BLACK PEPPER BEEF | S

*Stir-fried cubed Angus beef, onions, paprika in black pepper sauce
and steamed rice*
290'

GAENG KIEW WAN GAI – GOONG | SF, S

Gently braised chicken and tiger prawns, green curry
230'

TENGGIRI SAMBAL MATAH | S, SF

*Fried mackerel, chili, shallots, lemongrass, kecombrang, lime, shrimp paste
and steamed rice*
210'

CHICKEN JALFRAZI | S

*Stir-fried chicken cooked with onion gravy, bell peppers, tomato and green chili
accompanied with Indian flat bread, achar and raita*
190'

CHICKEN CASHEW NUT | SF, N

Crisp chicken breast, cashew nut, mushroom, roasted chili sauce
190'

GAENG PHED PED YANG | GF, S

*Thai roasted duck curry, fresh basil, pineapple and cherry tomatoes
and steamed rice*
250'

NASI GORENG KAMPOENG | N, SF, S

*Stir-fried rice with anchovies, vegetable and sambal accompanied with
fish crackers, fried egg, chicken satay, battered prawn and pickled vegetables*
165'

GF: Gluten Free | **N:** Nuts | **SF:** Shellfish | **S:** Spicy

CONTINENTAL DISHES

PAN FRIED SNAPPER FILLET | **GF**

String beans, carrot, chicken raise, daupinoise potato, creamy saffron sauce.

350'

BBQ SHORT BEEF RIBS

Grilled vegetable, papaya kimchi and fried potato wedges

350'

OCEAN DELIGHT | **SF**

Atlantic salmon fillet, king prawns, scallop and squid, garlic bread and lime butter

350'

LAMB SHOULDER | **GF**

Rosemary braised lamb shoulder, preserved lemon, grilled tomato, mashed potatoes and garlic toum

310'

BEEF LASAGNA

Baked layers of pasta, ground beef, tomato sauce, béchamel, mozzarella and Parmigiano-Reggiano

230'

ANGUS BEEF BURGER

Smoked beef patty, toasted black sesame bun, salad, topped with guacamole, beef bacon, melted cheese and aioli accompanied with French fries

220'

CLUB SANDWICH

Beef bacon, chicken, sottoli, cured beef, fried egg, cheddar cheese served with French fries

200'

GF: Gluten Free | **SF:** Shellfish

PASTAS

SEAFOOD MARINARA | **A, SF**

Mix seafood, tomato sauce, basil

235'

AGLIO E OLIO CHICKEN

Grilled chicken breast, garlic, chili flakes, parsley, virgin olive oil

220'

BOLOGNESE

Mince beef, tomato sauce, virgin olive oil

200'

NAPOLETANA

Tomato, onion, garlic, basil

195'

CREAMY ALFREDO

Cream, butter, garlic, fresh herbs

195'

Pasta selection:

Tagliatelle or Penne or Spaghetti

Served with grated parmigiana reggiano cheese

NOODLES

PHAD THAI | **GF, N, SF, S**

Wok-fried rice noodles, prawns, chives, beansprouts and peanuts

195'

CHAR KWAY TEOW BEEF

Wok-fried flat rice noodle, sliced beef, egg, bean sprouts and chives

175'

VIETNAMESE SEAFOOD CRISPY NOODLE | **SF, S**

Eefu noodles, eggs, prawns, squid, fish cake, mushroom and vegetables

170'

BIHUN GORENG KERANG | **GF, SF, S**

Wok-fried rice noodles, cockles and vegetables

160'

A: Alcohol | **GF:** Gluten Free | **N:** Nuts | **SF:** Shellfish | **S:** Spicy

SIDE DISHES

STIR-FRIED MIX VEGETABLES | **GF, SF**
120'

STEAMED BROCCOLI WITH GINGER AND OYSTER SAUCE | **GF, SF**
75'

SPICED POTATO WEDGES
75'

CREAMY MASHED POTATOES | **GF**
75'

EDAMAME | **GF**
70'

CASSAVA CHIPS WITH SAMBAL BELACHAN | **GF, SF, S**
65'

FRENCH FRIES | **GF**
65'

FLAT BREAD (CHAPATTI OR PARATHA)
35'

STEAMED WHITE RICE | **GF**
35'

GF: Gluten Free | **SF:** Shellfish | **S:** Spicy

VEGAN AND VEGETARIAN

PANEER MAKHANI | **V, S**

*Indian cottage cheese, whole spices, butter, cream
accompanied with Indian flat bread, achar and raita*

285'

CHANA MASALA | **V, S**

Chick pea gravy (dry), whole spices, served with Indian flat bread, achar and raita

220'

PENNE AL ARRABIATA | **V, S**

Pasta, tomato, olives, bell peppers, crusted chili and parmesan cheese

180'

RENDANG TEMPE | **GF, VG, S**

*Slow-cooked bean cake in coconut milk and local spices,
accompanied with steamed rice and bitter melinjo crackers*

130'

TOFU AND MUSHROOM PEPES | **GF, VG**

*Marinated tofu and mushroom in yellow paste wrapped with
banana leaf and aromatic herbs, served with steamed rice*

130'

GREENS FRIED NOODLES | **GF, VG**

*Vermicelli, tofu, carrots, beansprouts, shimeji mushrooms, bell peppers
accompanied with bitter melinjo crackers and soy chili sauce*

120'

VEGETABLE CURRY | **GF, V, S**

*Cauliflower, carrot, eggplant, okra, potato, spices and yogurt
served with steamed rice*

120'

GF: Gluten Free | **V:** Vegetarian | **VG:** Vegan | **S:** Spicy

DESSERTS

CASHEW NUT BROWNIES | **N**

*Chocolate soil, caramelized pecan nut, ginger chip,
mango and raspberry gelle, oreo ice cream*

150'

AFFOGATO AL CAFFÈ | **N**

Drown in coffee, panacotta, caramel sauce, espresso, biscotti, vanilla ice cream

150'

MATCHA CHEESE CAKE | **N**

*Smooth and creamy cake, pastry cream, meringue, vanilla sauce,
tropical fruit, white chocolate slab*

130'

RASPBERRY CRÈME BRÛLÉE

Baked raspberry custard, meringue, honey comb, pastry cream

120'

KHAO NIEW MA MUANG | **GF, N**

Sticky rice, mango sesame palm sugar sauce, coconut ice cream

120'

PARIS BREST | **N**

*Almond studded baked ring, pâte à choux, praline mousseline,
peanut butter macaron, honey comb, dark chocolate discs*

110'

SEASONAL TROPICAL SLICED FRUIT PLATTER | **GF**

75'

ICE CREAM

Oreo | Double Chocolate | Strawberry | Almond Nougatine | Coconut Pandan

50'

SORBET

*Lemon Kecombrang | Mango Ginger | Pineapple and Thai Basil
Blueberry Basil | Raspberry Lemongrass*

50'

GF: Gluten Free | **N:** Nuts