

**DINNER
A LA CARTE
MENU**

APPETISERS

PUGLIA BURRATA CHEESE THB 830

Fresh Burrata cheese, slow roasted Chaing Mai pumpkin, finely sliced Prosciutto ham, fresh Genovese basil pesto, roasted pumpkin seeds and finished with cold pressed Pumpkin oil.

PROSCUITTO HAM THB 815

Salad of prosciutto ham, crumbled goat's cheese, honeydew melon, rocket, aged balsamic, extra virgin olive oil and roasted hazelnuts

GARDEN SALAD THB 610

Avocado, capsicum, oilives, asparagus, cucumber, pomegranate, tomato, shaved red onion and toasted sunflower seeds with lemon dressing

with **Grilled Chicken THB 615** | **Seared Tuna THB 900**

CHICKEN CEASAR SALAD THB 420

Cos lettuce, garlic croutons, bacon lardons, grilled chicken breast tossed in Caesar dressing with shaved parmesan chesse and anchovy fillets

CLASSIC SMOKED SALMON THB 525

Oak smoked salmon, classically served with sour cream, rocket and lemon, capers, ikura salmon roe

GRILLED RED MULLET AU PROVENÇAL THB 575

Chargrilled courgette, Leccino olive tapenade, Babbaganoush, sundried Green Garden cherry tomato, sauce vierge and basil oil

SANDWICHES AND BURGERS

CLUB SANDWICH THB 525

Smoked streaky bacon, free range chicken breast, hard-boiled egg, tomato, lettuce with mustard mayonnaise on white or brown toast

HAM AND CHEESE PANINI THB 475

Finely sliced Paris ham with Wykes Cheddar cheese, Mozzarella cheese, sliced tomato and black pepper on white or wholemeal Panini and toasted in the Panini grill

GRILLED CAJUN CHICKEN BURGER THB 535

Freshly grilled Cajun chicken on Brioche bun, tomato, iceberg lettuce, finely sliced red onion with a lime and coriander mayonnaise and BBQ Sauce

THE NAI HARN BUTCHER'S BURGER THB 690

Hand ground and seasoned patty char-grilled and served in freshly baked brioche bun, smoked bacon with Chef's very own secret recipe burger sauce, fresh tomato, finely shaved red onion, iceberg lettuce

* All sandwiched and burgers are served with french fries, salad garnish

The prices include 10% service charge and applicable government tax

AFTER YOUR MEAL

CAFFÈ CHICCO D'ORO

Ristretto THB 145

Caffè Misto THB 165

Caffè Latte THB 165

Cappucino THB 165

Flat white THB 165

Latte Macchiato THB 165

Caffè Mocha THB 165

Espresso Macchiato THB 165

DIGESTIF

Jägermeister THB 320

Limoncello THB 300

Amaretto di Saronno THB 300

Ask your server to show you our extensive selection from our trolley

DESSERT WINE

	Glass	Bottle
Château Climens Barsac 2011, France, 96 points	THB 2,300	THB 11,500

The prices include 10% service charge and applicable government tax

DESSERTS

MANGO STICKY RICE 🌿 🌿 🌿 **THB 250**
Traditional mango sticky rice with coconut milk and toasted sesame seeds

HAND CUT SEASONAL FRESH FRUIT PLATER 🌿 **THB 250**
Chef's selection of seasonal, local fresh fruits
(please ask your order taker for today's availability)

CLASSIC TIRAMISU 🌿 **THB 425**
Layers of savoiardi biscuits, espresso coffee, Kahlua flavoured Mascarpone cheese and dark chocolate

CHEF'S SELECTION OF ICE CREAM AND SORBET 🌿 🌿 **THB 360**
All ice cream and sorbets are churned daily from scratch by our pastry team
Please choose 3 scoops from the list below

ICE CREAMS

Vanilla
Belgian dark chocolate
Salted caramel
Chalong Bay Rum & Raisin
Pistachio 🌿
Coconut

SORBETS

Raspberry
Passion Friut
Lemon
Mango
Yogurt and wild flower honey

SPAGHETTI EIS **THB 395**
Freshly churned Madagascan vanilla ice cream, over Chantilly cream, topped with new season European strawberry sauce and finished with white chocolate shavings
(Spaghetti Eis is a fun ice cream sundae created by Dario Fontanella, son of an Italian immigrant and owner of an ice cream parlour in Mannheim, Germany, in 1969. It has been a German specialty since then but is virtually never seen outside of Germany. A personal Favourite of our General Manager)

HOT BANANA FRITTERS 🌿 **THB 350**
Sesame seeds, butterscotch sauce and vanilla ice cream

MILLE FEUILLE OF CHOCOLATE MOUSSE 🌿 **THB 425**
Dark and white chocolate mousse layered between caramelised crispy puff pastry and chocolate thins with raspberry sorbet

LEMON POSSET 🌿 **THB 425**
Topped with vanilla sable, raspberry, lemon curd and pistachio ice cream

CHEF'S CHEESE BOARD 🌿 🌿 **THB 725**
Gorgonzola, Brie and Manchego cheese, green apple, roasted whole almonds, walnuts, chef's homemade chutney with freshly baked bread selection and Lavosh

MAIN DISHES

GAMBAS AL AJILLO 🌿 🌿 **THB 750**
Local caught white shrimps cooked in extra virgin olive oil, finely sliced garlic, Spanish sweet paprika and finished with lemon and Italian parsley served with rustic baguette fresh out of the oven

PLANCHA GRILLED YELLOW TAIL TUNA 🌿 🌿 **THB 750**
Plancha seared tuna cooked rare with a warm salad of green beans, peas, edamme, baby potatoes, charred red onions, jalapeno, parsley, lemon and capers

PAN FRIED SEA BASS STEAK 🌿 **THB 750**
Potato gnocchi, chorizo, black olive, sugar snap peas, sun blushed Green garden farm tomatoes and basil oil

KHLONG PHAI FARM CHICKEN MILANESE **THB 750**
Locally sourced free range chicken breast breaded and cooked to order in unsalted butter and finished simple with lemon, sauté potatoes served with fresh salad of rocket, lemon, extra virgin olive oil and whole roasted garlic

RANGERS VALLEY WAGYU SIRLOIN STEAK AU FRITES **THB 2,095**
Chargrilled 270 days grain fed Rangers Valley wagyu sirloin, French fries and garden greens with your choice of either Béarnaise or green peppercorn sauce

TIGER PRAWN PAELLA 🌿 (for 2 to share) **THB 1,535**
Bomba rice, Andaman Sea tiger prawns, Australian black mussels, line caught squid and fresh clams, Sofrito, saffron, Picada and fish bouillon
(please allow 30 minutes to prepare)

CHARGRILLED ANDAMAN SQUID **THB 750**
Cooked inside out to promote juiciness and flavour and served with squid ink risotto and charred green onions

SALMON ROCKEFELLER 🌿 **THB 1,150**
Pan roasted Norwegian salmon supreme, sauté potato, crispy Pancetta, creamed spinach with Pommery mustard and parmesn cream

PAN FRIED AUSTRALIAN LAMB CUTLETS **THB 1,500**
Slow roasted vine ripe plum tomatoes, fondant potato and pea textures with fresh mint and red wine jus

PIZZA

MARGHERITA

Tomato, Parmesan, Mozzarella, Italian basil and extra virgin olive oil

THB 390

PROSCIUTTO PIZZA

Classic Margherita pizza with tomato, Parmesan, Mozzarella, Italian basil, oven baked and finished with finely sliced Prosciutto, rocket, extra virgin olive oil and fresh grated Parmigiano Reggiano

THB 565

SPICY SALAMI PIZZA

Classic Margherita pizza with tomato, Parmesan, Mozzarella topped with Napoli salami and a tiny pinch of dry chilli flakes

THB 560

PASTA

SPAGHETTI TOMATO RAGU

Ragout of San Marzano tomato finished with torn basil and Reggiano Parmesan

THB 400

SPAGHETTI CABONARA

Spaghetti with home cured pancetta, garlic, free range egg yolk, Reggiano Parmesan cheese and freshly chopped parsley

THB 600

SPAGHETTI AGLIO E OLIO

Sauté spaghetti with dry chilly flakes, lemon, garlic, olive oil and Italian chopped parsley

THB 450

SPAGHETTI PHAD KEE MAO PLA MUEK

Stir fried squid with chilli, hot green peppercorns, oyster sauce and Thai basil

THB 550

VEGAN CUISINE

Our culinary team have included a selection of dishes that promote health, vitality and food for the soul

FALAFEL

Falafel scented with cumin and fresh mint, with a green tahini sauce, and fresh garden salad with pomegranate and tomato

THB 500

RED LENTIL RAGU

Ragu of red lentils and tomato passata with a linguini of zucchini and fresh basil

THB 640

PUMPKIN CUMIN AND CORIANDER VELOUTE

Topped with coconut cream and toasted pumpkin seeds

THB 375

SIDES AND EXTRAS

WOK FRIED SEASONAL VEGETABLES

THB 220

PANACHE OF GREEN VEGETABLES

THB 220

FRENCH FRIES

THB 195

GARDEN SALAD

THB 195

ALLERGEN INFORMATION

We prepare our dishes with products that may contain allergens. The most common ones are indicated in this menu. Should you wish to see a complete guide to allergens please ask our host.



Contains gluten



Suitable for Vegan อาหารวีแกน



Contains pork



Spicy



Suitable for Vegetarians



Nuts