



SALADS AND APPETIZERS



CLASSIC CAESAR SALAD / Chicken or Prawns 🐷 🌱 220
Fresh Romaine lettuce with eggs, croutons, crispy bacon and parmesan cheese

ORGANIC GREEN SALAD 🌱 180
Mixed green lettuce, onions, tomatoes, carrots, mushrooms, bell pepper, beetroot and pumpkin.
Choice of dressing: Japanese sesame, Vinaigrette or Balsamic

FRESH SALMON WITH AVOCADO AND QUINOA 🌱 250
Mixed Romaine lettuce, tomatoes, black olives, Japanese cucumber and avocado salad with cubes of fresh Atlantic salmon, quinoa and lemon miso dressing

AVOCADO GUACAMOLE TOAST 🌱 180
Avocado pulp, lime juice and extra virgin olive oil on focaccia bread, topped with a poached egg and accompanied by wild cherry tomatoes

YUM TUNA 🌶️ 250
Raw tuna cubes with lemongrass, kaffir lime leaves and sweet chilli paste in spicy lime dressing

YUM WOONSEN "ANCHAN" 🌶️ 220
Purple-coloured glass noodles with mixed seafood and shallots in chilli lime dressing

SOUPS

EGG NOODLE SOUP WITH BRAISED BBQ PORK AND CRISPY PORK 🐷 150
Hong Kong-style noodle soup with BBQ-flavoured pork and crispy pork belly

YENTAFO SEAFOOD
with a choice of flat, thin or glass noodles 180
Pink-coloured, sweet and tangy noodle seafood soup with morning glory vegetable

AUTHENTIC TOM YUM GOONG 🌶️ 190
River prawn soup with spicy lemongrass, Chilli paste oil, lime and coconut milk

EGG NOODLE SOUP WITH BRAISED BBQ PORK AND CRISPY PORK



BURGERS & SANDWICHES

Served with a choice of
French Fries or Salad

CRUMBED FISH BURGER

Golden-fried crumbed
sea bass fillet with lettuce leaves,
slice of tomato and tartar sauce

250

CLASSIC CLUB SANDWICH

Toasted white bread with grilled chicken breast,
crispy bacon, egg and mild cheddar cheese

230

"THE MARKET" BEEF BURGER

Grilled Australian beef patty with lettuce
and crispy bacon strips, layered with aged
cheddar and emmental cheese, topped with
a slice of fresh tomato & cornichon pickles
and a signature burger sauce

350



SMOKED SALMON WRAP

Norwegian smoked salmon in a flour tortilla wrap with
chopped red onions, capers and sour cream dill sauce

230

KAO OB SAPPAROD



FROM THE WOK

PHAD THAI / Talay or Kai

280

Traditional Thai-style wok-fried rice noodles
with seafood or chicken, egg, garlic, chives,
bean sprouts and peanuts spiced
with tamarind sauce

STIR-FRIED PORK KIMCHI

250

Japanese sticky rice topped with stir-fried
sliced pork kimchi and sunny side up fried egg,
garnished with seaweed

KAO OB SAPPAROD

280

Curry rice cooked with pork sausage,
egg omelette, pineapple, raisins and cashew nuts,
topped with dried shredded pork

PAD KAPRAO Choice of meat

250

Wok-fried ground chicken or beef with dried chilli
and holy basil, served with sunny side up fried egg

FROM THE GRILL

SALMON STEAK WITH OCTOPUS RAGOUT

Grilled Atlantic salmon accompanied by slow-cooked octopus ragout, asparagus and poached quail egg

450

KUROBUTA PORK TENDERLOIN 🐷

Bacon-wrapped pork tenderloin with fresh sugar snap peas and baby carrots with roasted pumpkin and prune sauce

380

AUSTRALIAN BLACK ANGUS BEEF STEAK

Grilled flat iron beef steak with mushrooms, glazed baby carrots and roasted potatoes with truffle sauce

650

SPICED CHICKEN THIGHS 🌶️

Grilled chicken thigh meat on skewers, served with grilled vegetables, baked potato and a choice of sauce: BBQ, Thai "Nam Jim Jaew", Sweet and Sour, Three pepper or Buffalo sauce

280

PIZZA

MARGHERITA 🍕

Tomato, mozzarella and Italian basil

230

HAM & MUSHROOM 🐷

Tomato, mozzarella, cooked ham and mushrooms

250

PEPPERONI 🍕

Tomato, mozzarella and pepperoni

290

HAWAIIAN 🍕

Tomato, mozzarella, ham, mushrooms and pineapple

250

TOM YUM SEAFOOD 🌶️

Tomato, mozzarella, prawns, mussels, squid, mushrooms and Italian basil

320

BEEF BOLOGNESE

Tomato, beef, garlic, wine and herbs

280



PASTA CHOICE

SPAGHETTI

PENNE

TAGLIATELLE

LINGUINI

CHOICE OF SAUCE:

BEEF BOLOGNESE	280
AGLIO E OLIO 🍄	230
NAPOLITANA 🍄	230
CARBONARA 🐷	250
SPICY SEAFOOD 🌶️	290

CARBONARA



DESSERTS

MANGO STICKY RICE 🍄

Ripe mango with green pandan leaf flavoured sticky rice and coconut ice cream

150

COCONUT CREME BRULEE

Served with coconut chips and sweet meringue

180

ASSORTED ICE CREAM

Vanilla, Chocolate, Mango, Coconut

150

TROPICAL FRUITS 🍄

Assorted tropical fruits with three traditional dips

130



Balanced food



Nuts



Pork



Spicy



Vegetarian

All price are net and in Thai Baht.

COFFEE

	ESPRESSO	RAINFOREST RESERVE	SEGAFREDO MASSIMO
Americano	80	90	100
Espresso	80	90	100
Ristretto & Decaf	80	90	100
Macchiato	90	110	120
Cappuccino	90	110	120
Café Latte	90	110	120
Café Mocha	120	130	140
Flavoured Latte Viennese	120	130	140
Chocolate Waive	160	-	-

ESPRESSO (Thailand)

Made from 100% Arabica beans, this is a rich, authentic espresso with dark, strong flavours that will delight all coffee aficionados.

SEGAFREDO MASSIMO (Vietnam)

With both Arabica and Robusta, this coffee features sweet tones and a full-bodied selection of high quality beans staying true to the authentic Italian espresso flavour.

RAINFOREST RESERVE (Vietnam)

Featuring Arabica and Robusta, this Rainforest Alliance certified coffee has a sweet, syrupy candy-like aroma. Full-bodied flavour with a relatively low acidity, the aftertaste has hints of wood and cinnamon spice.



TEA

Dilmah "EXCEPTIONAL" 150

Black Tea

English Breakfast
Perfect Ceylon

Flavoured Black Tea

Rose with French Vanilla
Berry Sensation
Italian Almond

Green Tea

Fragrant Jasmine Green Tea

Infusion

Pure Camomile Flowers
Pure Peppermint Leaves

ICED COFFEE & TEA

WITH ESPRESSO

Espresso Freddo	90
Iced Latte Macchiato	120
Iced Mocha	120
Frappe Mocha	120
Frappe Vanilla	120
Frappe Viennese	120
Iced Lemon Tea	100
Iced Latte Tea	100



COFFEE COCKTAILS

WITH SEGAFREDO MASSIMO

Irish Coffee / <i>hot</i>	280
Coffee, Jameson Irish Whisky, Fresh cream, Cocoa powder	
Jamaican Coffee / <i>hot</i>	280
Coffee, Havana Club Dark Rum, Kahlua, Fresh cream, Brown sugar	
Vodka Espresso / <i>cold</i>	280
Coffee, Absolut Vodka, Kahlua, Sugar syrup, Ice cubes	
Amore / <i>hot</i>	280
Coffee, Absolut Vodka, Fresh cream, Brown sugar, Coffee beans	
Beatrice / <i>cold</i>	290
Coffee, Absolut Vodka, Grand Marnier, Fresh cream, Coffee beans	

MIXED DRINKS & SMOOTHIES

180

Sunny Day

Papaya, banana, orange juice and honey

Mango Breeze

Mango, banana, fresh milk and syrup

Orange Pinnacle

Orange, banana, yoghurt and vanilla syrup

Mocha Lover

Banana, espresso, yoghurt and chocolate syrup

Berry Barry Bang

Mixed berries, apple, banana and yoghurt

Oreo Mania

Oreo, banana, peanut and chocolate syrup



CHILLED JUICES

120

Blackcurrent, Raspberry, Kiwi,
Pink Guava, Orange, Apple

SOFT DRINKS & WATER

Coke, Coke Light, Coke Zero, Sprite, Fanta Orange, Ginger Ale, Tonic Water, Soda Water	90
Crystal Water	50
Evian Natural Mineral Water (330 ML)	120
Evian Natural Mineral Water (750 ML)	220
Ferrarelle Natural Sparkling Water (330 ML)	120
Ferrarelle Natural Sparkling Water (750 ML)	220



BEERS 330 ML

BOTTLED DOMESTIC

Chang	130
Singha	130

BOTTLED IMPORTED

Heineken	150
Heineken 0.0	150
San Miguel Light	150
Asahi	150
Hoegaarden Original White Ale	290

ON TAP

Singha	120
Heineken	120



CLASSIC COCKTAILS

250

Mojito, Mai Tai, Margarita, Pina Colada,
Pink Lady, Singapore Sling,
Long Island Iced Tea, Caipirinha,
Cosmopolitan, Blue Hawaii



MOCKTAILS

180

Virgin Mojito and Virgin Pina Colada

LIQUEURS & SPIRITS

APERITIFS & LIQUEURS

Campari, Pernod, Ricard,	210
Martini (Dry, Rosso, Blanco),	
Baileys, Amaretto, Grand Marnier,	
Kahlua, Malibu, Drambuie	

VODKA & GIN

Absolut, Smirnoff	210
Grey Goose, Belvedere	300
Gordon's London Dry	250
Bosford Rose, Bombay Sapphire	280

TEQUILA

Pepe Lopez White	190
Pepe Lopez Silver	280
Olmeca Gold	300

RUM

Bacardi White	190
Havana Club Dark Anejo 7	250
Captain Morgan Dark	190

COGNAC

Hennessy VSOP, Remy Martin VSOP	330
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WHISKY

J.W. Red Label, Jim Beam	190
J.W. Black Label, Chivas Regal,	290
John Jameson, Jack Daniel's	
Glenfiddich 12 years, Monkey Shoulder	320



ASIAN SPIRITS

(by bottle)

Jinro Chamisul Fresh Soju	390
Ikekumo Junmai Sake	1,200
Choya Umeshu	2,200