

Nourishing your body, mind and soul
Small changes will help you to feel nourished and refreshed

Smoked nutty pate   **350**

ปาเต๋วอลนัทและเม็ดมะม่วงหิมพานต์

Roasted walnut, cashew, truffle paste, dill and horseradish served with multigrain sourdough bread

Flat bread Parma ham  **350**

Parma ham with flat bread, rocket leaves, mozzarella cheese and truffle mayo

Almond prawn cakes   **350**

Minced prawn, almond crust served with plum and chili dip

Salmon kebabs    **390**

Paprika and lime salmon skewer served with cucumber, aioli sauce dip and mixed salad

Gravlax salmon salad   **390**

Homemade gravlax salmon, sea prawn, capers and mixed salad with dill lime mascarpone cream

Lemongrass beef BBQ   **300**


Lemongrass marinated Thai wagyu tenderloin served with cucumber salsa

Cauliflower salad   **250**

Roasted cauliflower and chickpeas with honey whole grained mustard dressing and mixed salad

Yum Bai Bua Bok   **290**

Spicy boiled sea prawn and asiatica leaves salad with lemongrass, lime and chili

Caesar   **290**

Baby cos romaine poached egg, organic multigrain crouton and crispy bacon with a la minute Caesar dressing

Refresh salad    **250**

Mixed green leaves, avocado, dried cranberry, walnut, baby potato, goat cheese with homemade passion fruit dressing

Coriander grilled pork loin salad    **290**

ยำหมูย่างผักชี

Marinated BBQ pork loin, fresh coriander leaves, shallot with lime chili dressing

Yum Woon Sen Bo Lan    **290**

Spicy glass noodle salad with minced pork, prawn, peanut, chili and shallot

Roasted chicken breast soup   **250**

Chickpeas and chicken cream soup, olive oil dropped, coriander, paprika and herbs

French onion soup  **290**

Double consommé, onion caramelized and Emmental cheese with pastry dome

Tomato and basil soup   **250**

Roasted tomato and pepper served with pesto oil dropped and fresh basil

Miso & tofu soup   **200**

Miso paste with tofu and baby Bok choy

Tom kha gai   **300**

Spicy and sour chicken soup with coconut milk and galangal

Tom yum goong bai ka prao   **350**

Spicy and sour prawn soup with chili, lime and hot basil

Smash burger  **390**

Double patties Thai wagyu lean beef, Chouron sauce, gherkins, melted Emmental cheese on Kaiser bun served with sweet potato and shoestring fries

BLT  **300**

Multigrain sourdough bread, bacon, tomato, lettuce, yogurt spread served with shoestring fries and piccalilli

Pulled beef sandwich  **350**

Toasted multigrain sourdough bread with pulled brisket beef, sauerkraut, melted Emmental cheese served with shoestring fries

Club sandwich   **320**

Multigrain sourdough bread, grilled chicken, smoked ham, eggs, Emmental cheese, avocado guacamole spread, tomato and lettuce served with shoestring fries and piccalilli

Chickpea masala croquettes   **290**

คร็อกเก็ตถั่วลูกไก่

Chickpea croquettes, hummus with truffle lime and pumpkin dip sauce

Massaman sweet potato burger   **350**

เบอร์เกอร์มันหวานมัสมั่น

Plant based patties, sweet potato, Massaman mayo, truffle oil, vegetarian bun

Banh mi  **430**

Vietnamese sandwich with homemade organic baguette, wok fried Thai wagyu beef, tomato, chili, pickles and mixed leaves served with sweet potato and shoestring fries

Greek Gyros  **290**

แซนด์วิชแป้งแผ่นข้าวโพด เห็ด และสับปะรด

Champignon mushroom, avocado, whole wheat tortilla with pineapple salsa

HOMEMADE PASTA

Feel free to choose your choice of pasta

Gluten-free: Penne, Fusilli

Others: Spaghetti, Linguini, Nero

Carbonara  **350**

Egg, cream, parmigiana and air dried guanciale

Beef ragout  **350**

Thai wagyu beef brisket bolognaise, cherry tomato and parmigiana

Crab aioli  **390**

Crab meat, chili, garlic, olive oil, dill, cherry tomato, cappers and kaffir lime leaves

Scallop pesto  **450**

Seared scallop, pesto sauce pasta, cherry tomato, ebiko, parmigiana and rocket leaves

Roasted tomato  **300**

Homemade roasted tomato and crispy basil

Pesto and mushroom   **300**

Homemade pesto sauce with mushroom

Plant base meat ball  **350**

Plant base ball with roasted tomato sauce and hot basil

INDULGENCE DONE RIGHT












Let our Mediterrasian style cuisine fulfill your mind and soul

- Chicken roulade** ไก่ม้วนยัดไส้ **450**
Chicken breast stuffed with olive, semi dried tomato, served with fried polenta cake and wok fried Hong Kong kale
- Almond crusted salmon** แซลมอนเคลือบอัลมอนด์ **450**
Salmon fillet served with roasted Mediterranean vegetables, charred avocado and honey lemon
- Barramundi** ปลาบารามันดีอบ **450**
Roasted Barramundi fish fillet served with buttered spinach, roasted guanciale and sautéed clams
- Fish n chip** ฟิชแอนด์ชิปส์ **490**
Beer battered seabass fillet with malt vinegar aioli and home fries
- Honey pork** หมูย่างซอสบัลซามิกและน้ำผึ้ง **450**
Served with roasted garlic, polenta cake, rocket leaves and honey balsamic glaze
- Pork short ribs** ซี่โครงหมูอบ **490**
Served with polenta and stroganoff sauce
- Steaks n potato** สเต็กเนื้อและมันฝรั่ง **1,000**
Pan seared Thai wagyu striploin, capers, garlic served with air fried roasted potato, mustard and horseradish sauce
- Beef short rib** ซี่โครงเนื้อน้ำผึ้งบัลซามิก **1,000**
Braised Thai wagyu beef short rib marinated with Thai herbs, honey balsamic glaze served with cauliflower rice
- Hot basil and chili** ผัดกะเพราไก่ หมู เนื้อ หรือ กุ้ง **250**
Wok fried chicken / pork / beef / prawn with hot basil and dried chili served with brown rice and organic fried egg (+50 THB for beef / prawn)
- Garlic n black pepper** ผัดกระเทียมไก่ หมู เนื้อ หรือ กุ้ง **250**
Stir fried chicken / pork / beef / prawn with garlic and black pepper served with brown rice and organic fried egg (+50 THB for beef / prawn)
- Fried rice** ข้าวผัดไก่ หมู เนื้อ หรือ กุ้ง **250**
Wok fried rice with chicken / pork / beef / prawn (+50 THB for beef / prawn)
- Nue Puu Phad Kao** เนื้อปูผัดข้าว **350**
Crab meat with wok fried rice
- Stir fried vegetable** ผัดผักรวม **250**
Stir fried broccoli, sweet peas, asparagus with garlic & soy sauce
- Phad Thai** ผัดไทกุ้ง **350**
Wok fried rice noodles with sea prawn, tamarind sauce, tofu, sweet pickles, Chinese chives and bean sprouts
- Khao soi** ข้าวซอยไก่ หรือ เนื้อ **300**
Yellow curry egg noodle soup, crispy noodle with chicken / beef (+50 THB for beef)

- Gaeng Ra Waeng** แกงระวาง **300**
Sous vide pork or brisket beef, green curry paste lemongrass, turmeric served with brown rice (+50 THB for beef)
- Gaeng phed ped yang** แกงเผ็ดเป็ดย่าง **350**
Red curry with duck leg confit, grape and pineapple served with brown rice
- Massaman Nue** มัสมันเนื้อเสิร์ฟร้อนให้ **400**
Sous vide brisket beef, massaman curry paste, potato, peanuts served with brown rice
- Chicken korma** แกงกุรุม่าไก่ **300**
Spiced chicken curry served with basmati rice and naan
- Chicken zaatar** ไก่ย่างซาต้า **300**
Grilled marinated chicken served with tortilla sheet
- Chickpeas n potato masala** แกงถั่วชิกพีและมันเทศ **300**
Chickpeas and potato cooked in spicy tangy tomato serve with basmati rice and naan
- Ta Lor Mein** ราดหน้าไก่ หมู เนื้อ หรือ กุ้ง **300**
Cantonese style fried noodles with chicken / pork / beef / prawn (+50 THB for beef / prawn)
- PHO noodle soup** เฟอหมู หรือ เนื้อ **300**
Vietnamese style noodle soup with pork / beef and onion consommé (+50 THB for beef)
- Bulgogi** ข้าวบูลโกกิเนื้อ **350**
Marinated Thai wagyu beef tenderloin with Gochujang, soy sauce, wild honey and sesame served with quinoa brown rice
- Oyako don** ข้าวหน้าไก่และไข่สไตล์ญี่ปุ่น **250**
Grilled chicken breast, Japanese sauce, sesame, onion and spring onion served with quinoa brown rice

SWEET TREAT YOUR MIND

- Tropical fruit scoops** ผลไม้รวม **150**
Dragon fruit, watermelon, honeydew and grapes served with Katsuobushi
- Banana brownie mug** บราวนี่กล้วยในแก้วอบ **250**
Banana, 70% chocolate bar, almond powder, coconut oil and walnut
- Sticky toffee pudding** สติกกี้ทอฟฟี่พุดดิ้ง **250**
Date pitted, cashew nut served with vanilla ice cream
- Caramel avocado cream parfait** **290**
พาร์เฟิตคาราเมลอะโวคาโดครีม
Avocado, coconut cream and walnut
- Mango mousse** มูสมะม่วง **250**
Mango, coconut cream topped with pistachio crumble
- Peanut butter mousse** มูสเนยถั่ว **250**
Peanut butter, 70% dark chocolate, coconut cream and almond milk

 contains nuts	 contains chili	 contains pork
 contain high calcium ingredients	 contain high fiber ingredients	 contain healthy fat ingredients
 gluten-free	 dairy-free	 ketogenic diet
 vegetarian	 vegan	

Prices are listed in Thai Baht. Prices are excluded of 7% VAT and 10% service charge.

Consuming Raw OR Undercooked Meats, Poultry, Seafood, Shellfish OR Eggs may Increase Your Risk of Foodborne Illness, Especially If You Have Certain Medical Conditions.