
DRINKS

COCKTAILS

CAIPIROSKA

Vodka, Fresh lemon wedge, Brown sugar

PLANTER PUNCH

Dark Rum, Orange juice, Pineapple juice, Lime juice, Grenadine syrup

MOJITO

Light Rum, Fresh lemon wedge, Mint Leave, Brown Sugar, Soda

TEQUILA SUNRISE

Tequila, Orange juice, Grenadine syrup

TOM COLLINS

Gin, Lime juice, Syrup, Soda

PINA COLADA

Light Rum, Coconut liqueurs, Pineapple juice

SCREWDRIVER

Vodka, Orange juice

COCKTAILS

VIRGIN PINA COLADA

Pineapple juice and Coconut Milk

VIRGIN MOJITO

Lemon Wedge, Mint Leave, Brown Sugar, Soda

FRUIT PUNCH

Orange juice, Pineapple juice, Lime juice, Grenadine syrup

SPIRIT

Gin, Vodka,
Rum, Thai whisky

WINE BY GLASS

White wine
Red wine

FRUIT JUICES

Orange juice, Pineapple juice, Apple juice

BEER

Chang beer

SOFT DRINK

Coke, Sprite, Tonic, Ginger Ale, Soda, Water

STARTERS

VEGETABLE SPRING ROLL

*Spring rolls stuffed with mixed vegetables, deep fried
served with plum sauce*

CHICKEN SATAY

*Grilled marinated chicken on skewer with herbs
served with peanut sauce*

FRIED CHICKEN WING

*Chicken wings mixed with Thai herbs, deep fried,
served with Chicken dipping sauce*

CAESAR SALAD

*Romaine salad with Caesar dressing, parmesan cheese,
and croutons bread*

GREEK SALAD

*Olive oil, balsamic vinegar, feta cheese, onion, cucumber,
black olives, bell peppers, cherry tomatoes, and lettuce*

CAPRESE SALAD

*Layer alternating slices of tomatoes and mozzarella cheese, adding a basil leaf
with extra-virgin olive oil*

CHEF SALAD

*Fresh organic Romaine lettuce, tomatoes, cucumber,
onion, egg, Chicken, croutons*

HOUSE GARDEN SALAD

*Assorted garden greens and vegetables served
with Italian dressing*

YAM NUA YANG

Spicy grilled beef salad with Onion, tomatoes, celery and chilli

YAM WOON SEN

Glass noodles, blanched, Chicken, onion, tomato, chilli

YAM GAI YANG

Spicy grilled Chicken salad with onion, tomatoes, celery and chilli

CHOOSE 1 MENU

SOUPS

MUSHROOM CREAM SOUP

Mushroom, fresh milk, onion, potatoes, whipped cream

LOBSTER BISQUE

Creamy lobster soup with Rock lobster meat

MUSHROOM CREAM SOUP

Mushroom, fresh milk, onions, potatoes, whipped cream

PUMPKIN SOUP

Roasted pumpkin, onion, leek, whipped cream

SPINACH CREAM SOUP

Spinach, onion, rosemary, whipped cream

TOM JUED TAO HOO GAI SARP

*Clear soup with tofu, minced Chicken, mushrooms,
Chinese cabbage, carrots, spring onions*

TOM KHA GAI

Traditional Coconut soup with Chicken, mushrooms, Thai herb

TOM YAM GOONG

Traditional Thai spicy Prawn soup with Thai herb.

CHOOSE 1 MENU

MAIN

BEEF TENDERLOIN

Served with red wine sauce, Mashed potatoes

GRILLED CHICKEN BREAST

Grilled Chicken breast with mushroom cream sauce, sauteed Vegetables

GRILLED SEA BASS

Grilled fillet Sea Bass with lemon butter sauces, sauteed Vegetables

KHAO PAD GOONG OR GAI OR MOO OR NEUA

Thai fried rice with egg, Shrimp/ Chicken/ Pork/ Beef

PAD THAI GOONG/ GAI/ MOO/ NEUA

Traditional stir-fried rice noodles with Shrimp/ Chicken/ Pork/ Beef and tamarind sweet sour sauce, tofu, crushed peanuts

PAD SEE EW GOONG/ GAI/ MOO/ NEUA

Stir-fried flat noodles with Shrimp/ Chicken/ Pork/ Beef and Oyster sauce, kale, carrots, mushrooms, egg

GAENG MASSAMAN GAI/ NEUA

Authentic Massaman curry with Chicken/ Beef, potatoes, coconut milk, Cinnamon

PLA SAM ROD

*Deep-fried fish with a three-part flavored sauce
Sweet, Hot and Sour Sauce*

BEEF BURGER

Served with French fries.

SPAGHETTI CARBONARA

Cream, Bacon and parmesan cheese.

SPAGHETTI BOLOGNESE

Minced beef, onion, carrot and tomatoes.

SPAGHETTI POMODORO

Tomato sauce and fresh Italian basil

CHOOSE 1 MENU

DESSERT

SEASONAL FRESH FRUIT

CHOCOLATE BROWNIE CAKE

Served with Vanilla Ice cream

BANANA CAKE

Served with Vanilla Ice cream

CHOCOLATE ICE CREAM

VANILLA ICE CREAM

STRAWBERRY ICE CREAM

COCONUT ICE CREAM

MANGO SHERBET

CHOOSE 1 MENU



MENU

LUNCH 12.00HRS. - 16.00HRS.
DINNER 18.00HRS. - 21.30HRS.