



LUNCH MENU


SALADS AND STRARTERS

- CEASAR SALAD**  **380**
WITH CHICKEN
WITH SALMON FILLET **420**

Baby cos salad, romaine heart, Peri-Peri marinated chicken fillets or salmon fillet. Parmesan, bacon crispy, garlic-rosemary scented croutons. Romesco sauce

- FISHERMAN SALAD** **520**
Japanese Scallop, yellow fin tuna Saku fillet. Smoked salmon, Ponzu sauce and Tobiko roe. Mixed salad, wild rocket, red radish, red onions and olive tapenade

- CAPRESE** **420**
Imported bocconcini mozzarella, plum tomatoes, avocado extra virgin olive oil. Basil pesto, olive pesto, bell pepper sauce, Italian basil and wild rocket

- SHRIMP & CRAB CAKE**  **620**
with mango & tomatoes salsa, dill honey mustard and summer vegetable

- TROPICAL FRUIT SALAD** **280**
Green cantaloupe, dragon, avocado, pineapple, green apple, orange. Kiwi With mix salad and wild honey-balsamic dressing


- TACOS WITH CHICKEN** **380**
Classic Mexican marinated chicken. Served in crispy tacos shells, complimented with tomato salsa, avocado guacamole, salad and sour cream. Served with fresh mango

SANDWICH AND BURGER

- CLUB SANDWICH**  **380**
Whole wheat bread, Piri Piri chicken, Provolone cheese, crispy bacon and egg. Served with Fisherman sauce

- HAMBURGER**  **380**
With slice tomato and french fries

- CHEESE BURGER**  **420**
Beef burger with Provolone cheese, abalone mushroom, wild rocket and our signature sauce

- CROQUE MONSIEUR**  **320**
Classic ham and cheese sandwich. With Gruyere and Mornay sauce

- BURRITO** **420**
Filled with braised beef chili con carne, guacamole, salsa and chipote. Fried rice Served with Mexican sauce

- GRILLED CHICKEN BREAST** **400**
CAESAR WRAP
Filling with Romaine lettuce, Parmesan cheese, tomatoes and our dressing. Served with French fries and homemade hummus dip

CHEF'S CREATION

- BEEF TAGLIATA** **620**
Grilled Australian beef tenderloin served with roast potatoes, seasonal vegetables and champignons. Topped with wild rocket and Parmesan shaves. Drizzled with lemon and extra olive oil

- SIRLOIN** **620**
Grilled Sirloin steak served with seasonal roast vegetables, red wine-rosemary sauce and Hollandaise

- BBQ LOBSTER TAIL** **1100**
& IMPORT BEEF STRIPLOIN
Charcoal Grilled Phuket lobster tail & import Sirloin steak served with seasonal roast vegetables, red wine-rosemary and hot garlic butter

- SALMON** **520**
Grilled herb crusted fillet of salmon served with snow pea, zucchini green, asparagus baked vine tomatoes. Complimented with dill and lemon sour cream sauce (mustard)

- TRIO GRILLED SEAFOOD** **850**
Grilled grouper fish fillet, tiger prawns & Japanese Scallop Accompanied by wasabi mashed potatoes and saffron sauce. Drizzled with imported Spanish chorizo oil

- CHICKEN** **420**
Slow roasted boneless chicken thigh marinated with BBQ sauce and served with roast baby potatoes and mixed greens

- PRAWNS** **450**
Deep fried breaded prawns and chips served with homemade wasabi mayo sauce and spicy tomato sauce

- SLOW COOK PORK SPARE RIB BBQ**  **490**
coleslaw cabbage salad, French fries and spicy bbq tomatoes



LUNCH MENU

ITALIAN CONNECTION

PASTA


CHOICE OF SPAGHETTI OR PENNEOR TAGLITELLE

CARBONARA TOP SMOKE SALMON	330
TOMATO	320
BOLOGNESE 	350
SEAFOOD	390
TUNA TOMATO	340


ORIENTAL TASTE

GHOONG LAI PAD PONG KAREE	450
MEE HOON Fried tiger prawns curry powder sauce with rice noodle	
GAENG KIEW WANN NUE YANG 	550
Grilled and slice beef striploin top on green curry & lychee served jasmine rice and vegetable	
CHILI HONEY SAUCE SALMON GLAZED 	400
Deep fried Norwegian salmon fillet with medium hot chili & honey sauce and jasmine rice	
VEGETABLE SPRING ROLLS	300
Sauteed taro, shitake, mushrooms and assorted garden vegetables filled in spring roll pastry sheets Served with traditional Thai chili and plum sauce	
SATAY MOO OR SATAY GAI 	290
Marinated pork or chicken skewer served with peanut sauce	
TOM YAM GHOONG 	420
Traditional spicy prawn soup with lemon grass, galangal and mushroom	
GHOONG PHAD SAUCE NAM MA-NOW	450
Fried tiger prawn flavored with garlic, chili, butter lime juice Served steam vegetable and rice	
MEE SPAM	320
Fried yellow noodle with seafood, eggs and crisp fried shallots	

RAD NA TALAY	320
Stir fried crispy noodles in a delicious rich broth with shrimp, squid and fish.	

PHAD PRIK GAENG 	320
MOO, GAI	350
TALAY	
Stir-fried Chili paste with selection of Pork, Chicken or Seafood	

PHAD THAI GHOONG SOD	390
Famous Thai fried noodle with tiger prawn	


PHAD KRA PAO RAAD KHAO 	350
Stir-fried pork, beef, chicken or prawn with basil leave served with steamed rice	

KHAO PHAD GAI, MOO RUE GHOONG	320
Thai fried rice with your choice, chicken, pork or prawn	

PHAD SEE IEW	320
Fried noodle with soya sauce, sliced chicken, egg and vegetables	

DESSERT

MASCARPONE PARFAIT	290
served with brandy snap fresh fruit decoration and raspberry sauce	
CHOCOLATE MOUSSE	290
Brandy-scented Belgian dark chocolate with raspberry sauce	
CLASSIC VANILLA CREAM BRULEE	290
creamy vanilla custard with crisp, brown sugar topping	
TROPICAL FRUIT PLATER	190
An array of seasonal fresh fruits	
SCOOP OF HOMEMADE ICE CREAM	90
Vanilla, Chocolate, Strawberry, Mocha, White coffee, Tiramisu, Lemon Sherbet, Passion Sherbet And Coconut ice cream	
BANANA SPRIT	250
CAKE DISPLAY OF THE DAY	190

 *Indicates spicy dishes*
All dishes are prepared
without monosodium glutamate

Please inquire for additional vegetarian options

Prices are inclusive of service charge and government tax.