

 SMOKED TASMANIAN SALMON

Served with rocket lettuce, red onion and horseradish cream

435.-

STARTERS AND SOUPS



2. CHILLED WHITE PRAWN AND AVOCADO COCKTAIL

Accompanied by quail egg and highland lettuce

3. MOZZARELLA AND SLICED TOMATO

With virgin olive oil, sweet basil and balsamico dressing



4. HOUSE-SMOKED DUCK BREAST

With cantaloupe melon and crisp salad







SANDWICHES AND BURGER



12. KATATHANI TRIPLE DECKER
With chicken, bacon, fried egg and
tomato, served with French fries



14. PRIME HAMBURGER
Served with French fries

10. CREATE YOUR OWN SANDWICH

Choice of ham, tuna, chicken or cheese, served with French fries



 GRILLED HAM AND CHEESE SANDWICH

Served with French fries and organic salad



13. STRIPLOIN STEAK SANDWICH With salad and French fries



15. CHEESE BURGER

Beef burger topped with cheese,
served with French fries

895.-

16. ROASTED RACK OF LAMB

Garnished with mashed potatoes, vegetables and rosemary sauce



GRILLED IMPORTED SIRLOIN STEAK

Served with mashed potatoes, vegetables, and béarnaise sauce



INTERNATIONAL

17. BEEF TENDERLOIN

Grilled imported beef tenderloin in a young peppercorn sauce, vegetables and French fried



19. PORK FILLEET

Grilled tenderloin of pork accompanied by vegetables, French fries and rosemary sauce

545.-



20. PAN-GRILLED CHICKEN BREAST

With vegetables, wild mushroom mash and oregano jus



21. PAN-SEARED FILLET OF SALMON

Parsley potatoes, bok choy, baby carrots and lobster sauce



22. PAN-FRIED FILLET OF SEABASS

Served with seasonal vegetables and cherry tomato sauce



23. GRILLED RED SNAPPER FILLET

Accompanied by spinach noodles and sweet bell pepper sauce

565.-





25. SPAGHETTI

Served with your choice of delicious meat, tomato or carbonara sauce

350.-

PASTAS



26. TAGLIATELLE WITH TUNA
Olives, tomatoes and mozzarella cheese

27. RIGATONI AND SMOKED SALMON

With creamy zucchini sauce



28. LINGUINE AL PESTO

Linguine noodles with basil sauce, virgin olive oil and Parmesan cheese



Prices are inclusive of service charge and VAT.



29. FRIED SPRING ROLLS
Filled with vegetables, served with tamarind sauce



30. SOFT BEAN CURD SOUP
With champignon mushrooms and
mixed vegetables

VEGETARIAN

CORNER

305.-

31. VEGETABLE CURRY MADRAS
With mixed nuts, accompanied
by sesame rice



32. GAENG KHEOW WAHN PHAK
Green curry with mixed eggplant,
cauliflower, broccoli, red chili and sweet basil



33. STIR-FRIED TOFU AND VEGETABLES WITH CASHEW NUT Served with steamed jasmine rice



34. FARFALLE ALLA VEGETABLES

Butterfly pasta with julienned mushrooms,
fresh tomato sauce and olive oil



35. FRIED RICE WITH VEGETABLES

With green beans, mixed nuts
and vegetables



36. PHAD TAI JE

Fried noodles vegetarian style with yellow bean curd

270.-



Prices are inclusive of service charge and VAT.



₹37. TOM YAM GHOONG

Traditional spicy Thai soup with prawns and lemon grass

380.-

THAI SPECIALITIES



38. TOM KHA GAI

Chicken in coconut milk soup with young galangal

【 39. GAENG KHEOW WAHN GAI

Green chicken curry with sweet basil leaves

40. MOO PHAD KHING

Sautéed pork with ginger julienne accompanied by steamed rice



GAI PHAD MED MAMUANG

Stir-fried chicken with cashew nut and spring onion accompanied by steamed rice



Prices are inclusive of service charge and VAT.



Stir-fried prawns and string beans in red curry sauce accompanied by steamed rice

380.



380.-

43. NUEA PHAD NAM MAAN HOY

Sautéed sliced tenderloin of beef in a rich oyster sauce, accompanied by steamed rice

【44. PHAD KA PRAO

Your choice of fried minced beef, pork or chicken with hot basil leaves, accompanied by steamed rice





45. GUAY TEAW PHAD SEA EAW

Fried rice noodles with chicken and young kale in soya and oyster sauce

315.-

46. KHAO PHAD

Thai fried rice with pork, chicken or shrimp









52. TROPICAL FRUIT PLATE

A Variety of a fresh tropical seasonal fruits



240.-

54. CHOCOLATE CAKE

With chocolate sauce and shaved chocolate



DESSERTS

55. YOUNG COCONUT AND PUMPKIN SEED PIE

With exotic fruit and raspberry sauce



56. CARAMEL CUSTARD Served with a variety of fruit



The world's most popular dessert: sponge cake soaked with coffee and liqueur, topped with chocolate

