

Seafood Tapas

herb-crumbed New Zealand green-shell mussels *with* garlic sauce
dill & spring-onion pannacotta *with* caviar, pickled onions & herb croutons
tuna carpaccio *with* papaya-cucumber salad & ginger-lemongrass soy dressing
curry-fried prawns *with* celery cucumber salad & lemon-sesame vinaigrette
smoked salmon salad *with* wasabi crème

130 each

Meat & Poultry Tapas

honey teriyaki baby-back ribs *with* home-made potato chips
bacon-wrapped chicken *with* spinach & tomatoes *and* apple tzatziki & balsamic reduction
oriental spice duck breast *with* sweet potato & sesame purée
cumin & herb-spiced meatballs *with* ratatouille

120 each

pan-seared foie-gras of duck *with* raisin-apple chutney & croutons

300

Vegetarian Tapas

garlic bread *with* salsa
asparagus caesar salad *with* grilled tomatoes & croutons
baby potatoes & onions baked in foil *with* honey, rosemary and garlic
pumpkin gazpacho *with* fried tortilla chips & tandoori toasted pumpkin seeds
home-made sweet potato chips *with* tomato & garlic dip
tomato mozzarella salad *with* basil & vinaigrette
spinach risotto *flavored with* white truffle oil

90 each

Dessert Tapas

dark-chocolate cubanitos *with* mango-mint salsa
banana-vanilla smoothie *with a hint of* dark aged Cuban rum
white chocolate pannacotta *with* raspberry coulis

120 each

cheese plate *with* raisin, apple & onion chutney, hazelnuts & balsamic reduction

140

all prices shown are inclusive of 7% Value Added Tax

Main Courses

each main course is flame-broiled on our open charcoal grill

prawn skewers

lemon & tandoori marinated *served with* radish, cucumber & carrot salad,
lime aioli *and your choice of* side order below

280

grilled-chicken caesar salad

romaine lettuce *dressed with our own* caesar dressing, crispy bacon,
croutons, shaved parmesan *and* char-grilled chicken

240

baby-back ribs

grilled with a smoky glaze and served with garlic & curry spiced herb butter, cole-slaw
and your choice of side order below

340

pork chop

marinated in garlic, rosemary & oriental spices *served with* garlic-roasted yogurt
and your choice of side order below

290

beef burger

served on a home-made bun *with* ice-berg lettuce, salted cucumber,
tomato, onion, dressing & french fries

280

side orders

french fries, garden salad
or foil-baked baby potatoes & onions

90 baht each additional

service is our priority - a modest 5% service charge will be added to your bill

House Wines

*we've gone to considerable lengths to find premium wines
which we are able to serve at house wine prices*

Sparkling

Prosecco Extra-Dry - a wine with slightly lower alcohol content appreciated for its rich taste and complex secondary aromas. Intensely aromatic and crisp, it brings to mind yellow apple, pear, white peach and apricot.

200 per glass

White

Soave Classico D.O.C. - a dry white wine from the Verona region of northern Italy with a clean fragrance, appealing freshness and delicacy with fully expressed floral and fruity notes.

150 per glass - 700 per bottle

Rosé

Chiaretto - a popular rosato from northern Italy, this wine is very well-balanced, fresh and straight-forward.

150 per glass - 700 per bottle

Red

Montepulciano d'Abruzzo D.O.C. - a fruity dry red wine with broad appeal containing grapes of the same name along with 20% of the Sangiovese varietal.

150 per glass - 700 per bottle

White Sangria

Our Signature White Sangria - a modern interpretation that features dry white wine mixed with a selection of forest berries, a touch of tropical passion-fruit and a splash of soda.

150 per glass - 700 per bottle

Red Sangria

Classic Red Sangria - a traditional blend of sweet red wine and Valencia orange juice, garnished with a single slice of Valencia orange.

150 per glass - 700 per bottle

Port

Fine Heritage Ruby, Tawny or White - typically richer, sweeter, heavier, and possess a higher alcohol content than most other wines due to being fortified with Brandy. Our Ruby Port is un-oaked and un-aged; our Tawny Port is oak-aged imparting a smooth nutty flavor; our White Port is made from white grapes and has a mildly sweet fruitiness.

200 per glass

*see our selection of fine wines by the bottle, top-shelf digestives,
premium absinthes and Cuban cigars inside*