Sashimi  550
Fresh sliced raw salmon, tuna, octopus and crab stick with wasabi and soya sauce

Creative torch sushi  460
Salmon, tuna and shrimp with tom yum mayo, miso and teriyaki

Grilled chicken or prawn Caesar salad  220
Romaine tossed in a light Caesar dressing with, crispy bacon, dried cherry tomatoes, roasted corn, champignons, Edamame, capsicum, croutons and shaved Parmesan

Mixed greens salad  200
Broccoli, green beans, radish, carrot, cucumber and grape tomatoes served with house-made mustard vinaigrette

Cream of mushroom soup  170
With fried assorted mushrooms on Grilled ciabatta

Tom yum goong  300
Spicy and sour prawns soup

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Combo surf & turf  950
A platter of grilled Australian rump steak, baked spinach, mussels, prawns and squid with pesto sauce fries potato, selection of pepper or red wine beef sauce and lemon

Grilled local seafood basket  800
Prawns, squid, mussels, blue crab, sweet clams, sea bass wrapped in banana leaf with spicy seafood and garlic butter sauces

Pasta  295
Selection of spaghetti, squid ink spaghetti, linguini, penne and rigatoni with a choice of beef Bolognese, carbonara or fresh tomato sauce (vegetarian option available)

Spaghettı marinara  350
Spaghetti with seafood and tomato sauce flavored with chilli & basil

Club sandwich  220
Triple decker sandwich with grilled chicken breast, pork ham, Gruyère cheese, crispy pork bacon, fried egg

Bacon Cheeseburger  305
Our burger made from fresh Australian Wagyu beef, topped with cheddar cheese and crispy bacon, served on sesame toasted Texas-sized bun with lettuce, tomato, fried onion rings, pickle and french fries

vegetarian option available  contains pork  spicy  contains nuts

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Classic beef burger
Ketchup, mustard, pickles, tomato & lettuce.

Fries, mini hash browns or fried onion ring
Served with a choice of BBQ sauce, honey mustard, honey ketchup, spicy mayo

Extra sides & topping selection
Grilled smoked bacon, grill pork ham, fried egg, grilled mushroom, guacamole sliced cheddar cheese, blue cheese, sliced Swiss cheese

Som tum
Green papaya salad
All over Bangkok, food vendors pound together to produce this irresistible combination of green papaya, chillies, fish sauce and lime. As tradition dictates, it is made with a large mortar and pestle to really amalgamate the flavors. Served alongside grilled chicken and a pack of sticky rice.

Pad Thai hor khai
Pad Thai with egg
Stir-fried rice noodle dish commonly served as street food and at casual local eateries in Thailand. It is made with rice noodles, stir-fried with eggs, firm tofu, flavored with tamarind sauce, fish sauce, dried shrimp, shallots and palm sugar. Served with bean sprouts, garlic chives, coriander leaves, pickled turnips and raw banana flowers.

BEST OF THAILAND
STREET FOOD HIGHLIGHTS

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Khanom jin kiew waangai
This fermented rice vermicelli with chicken green curry is a classic Thai dish often served at celebrations such as wedding parties and other auspicious occasions. It’s time-consuming to make and often prepared by a well-trained expert.

Pad krapaow – khai dow
Stir-fried meat with spicy hot basil sauce, pad krapaow is probably one of the most popular dishes in Thailand. Served with your choice of chopped pork, beef or chicken served with steamed rice and crispy fried egg.

Khow phad rot fai
Thai railway-style fried rice is one of the most popular types of fried rice while traveling by train in Thailand. It’s made with your choice of pork, chicken or shrimp, tomatoes, onions, dark soy sauce and topped with a crispy fried egg.

Khao soy
mild coconut curry soup
Khao soy is a Burmese-influenced dish served widely in northern Laos and northern Thailand. Your choice of chicken or beef curry served with boiled eggs, crispy & egg noodles, pickled cabbage, shallots, lime and chillies fried in oil.

vegetarian option available contains pork spicy contains nuts
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SPECIAL OF THE HOUSE

Kra poh pla
Fish maw with crab meat soup is one of our best selling dishes from Bangkok’s talk-of-the-town themed buffet dinner: ‘Cut the Crab’! Now available for you to try every day.

Gauy tiew nua
Australian beef noodle soup is a highly recommended dish from our star chef; Chef Pu. Her beef noodle soup is one of her best dishes and is not to be missed! Your choice of vermicelli noodle, egg noodle or rice noodle and a combination of stewed beef, semi-cooked Australian sliced beef and beef balls.

SWEET ENDING

Mango & sticky rice
ข้าวเหนียวมะม่วง

Baked cheese cake
ชีสเค้ก

Warm apple pie
Vanilla ice cream and vanilla sauce

Mixed fresh fruit cuts
ผลไม้ตามฤดูกาล

135
150
150
150

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