

**DINNER
A LA CARTE
MENU**

APPETISERS

PUGLIA BURRATA CHEESE 🐱 THB 830
Fresh Burrata cheese, slow roasted Chaing Mai pumpkin, finely sliced Prosciutto ham, fresh Genovese basil pesto, roasted pumpkin seeds and finished with cold pressed Pumpkin oil.

PROSCIUTTO HAM 🐱🐼 THB 610
Salad of prosciutto ham, crumbled goat's cheese, honeydew melon, rocket, aged balsamic, extra virgin olive oil and roasted hazelnuts

GARDEN SALAD 🌿 THB 420
Avocado, capsicum, oilives, asparagus, cucumber, pomegranate, tomato, shaved red onion and toasted sunflower seeds with lemon dressing
with **Grilled Chicken** THB 615 | **Seared Tuna** THB 900

LYONNAISE SALAD 🐱🐼 THB 550
Two free range poached eggs with a salad of Frisée lettuce, Pancetta lardons, shaved Parmesan and crispy croutons with a shallot and red wine vinegarette

CHICKEN CAESAR SALAD 🐱🐼 THB 650
Cos lettuce, garlic croutons, bacon lardons, grilled chicken breast tossed in Caesar dressing with shaved Parmesan chesse and anchovy fillets

CLASSIC SMOKED SALMON 🐼 THB 525
Oak smoked salmon, classically served with sour cream, rocket and lemon, capers, ikura salmon roe

BRITTANY SARDINES 🐼🐼 THB 525
Freshly grilled and served on freshly toasted Bruschetta, fresh pesto, marinated Green Garden tomatoes

OKINAWA SCALLOP 🐼🐱 THB 1,295
Pan fried and served with cauliflower textures, truffle and Coppa ham crisp

FRENCH ONION SOUP 🐼 THB 590
Slow-caramelised onions cooked in a robust brown broth, and a touch of white wine. Enhanced with thyme, bay leaf, and a hint of cognac, then topped with a toasted baguette slice and gratinated Gruyère cheese.

AFTER YOUR MEAL

COFFEE 

Ristretto THB 145
Caffè Misto THB 165
Caffè Latte THB 165
Cappuccino THB 165
Flat white THB 165
Latte Macchiato THB 165
Caffè Mocha THB 165
Espresso Macchiato THB 165

TEA 

Chamomile THB 165
Earl Grey Tea THB 165
English Breakfast Tea THB 165
Peppermint Tea THB 165
Green Tea THB 165

DIGESTIF

Jägermeister THB 320
Limoncello THB 300
Amaretto di Saronno THB 300

Ask your server to show you our extensive selection from our trolley

DESSERT WINE

Luigi Coppo Moncalvina Moscato d' Asti 'Canelli' 2023, Italy 750 ml THB 2,500
La Spinetta Moscato d' Asti Passito Oro 2011, Italy 500 ml THB 3,850

DESSERT

MANGO STICKY RICE 🌿 🍴 THB 250
Traditional mango sticky rice with coconut milk and toasted sesame seeds

HAND CUT SEASONAL FRESH FRUIT PLATTER 🌿 THB 250
Chef's selection of seasonal, local fresh fruits
(please ask your order taker for today's availability)

CLASSIC TIRAMISU 🌿 🍴 THB 425
Layers of savoiardi biscuit, espresso coffee, Kahlua flavoured mascarpone cheese and dark chocolate

CHEF'S SELECTION OF ICE CREAM AND SORBETS 🌿 🍴 🍴 THB 360
All ice creams & sorbets are churned daily from scratch by our pastry team

Please choose 3 scoops from the list below

ICE CREAMS

Vanilla
Belgian dark chocolate
Salted caramel
Chalong Bay Rum & Raisin
Pistachio 🍴
Coconut

SORBETS

Raspberry
Passion fruit
Lemon
Mango
Yogurt & wild flower honey

SPAGHETTI EIS THB 395
Freshly churned Madagascan vanilla ice cream, over Chantilly cream, topped with new season European strawberry sauce and finished with white chocolate shavings
(Spaghetti Eis is a fun ice cream sundae created by Dario Fontanella, son of an Italian immigrant and owner of an ice cream parlour in Mannheim, Germany, in 1969. It has been a German specialty since then but is virtually never seen outside of Germany. A personal Favourite of our General Manager)

HOT BANANA FRITTERS 🌿 🍴 THB 350
Sesame seeds, butterscotch sauce and vanilla ice cream

MILLE FEUILLE OF CHOCOLATE MOUSSE 🌿 🍴 THB 425
Dark and white chocolate mousse layered between caramelised crispy puff pastry and chocolate thins with raspberry sorbet

LEMON POSSET 🌿 🍴 THB 425
Topped with vanilla sable, raspberry, lemon curd and pistachio ice cream

CHEF'S CHEESE BOARD 🌿 🍴 🍴 THB 725
Gorgonzola, Brie and Manchego cheese, green apple, roasted whole almonds, walnuts, Chef's homemade chutney with freshly baked bread selection and Lavosh

MAIN DISHES

GAMBAS AL AJILLO 🌿 🍴 THB 750
Local caught white shrimps cooked in extra virgin olive oil, finely sliced garlic, Spanish sweet paprika and finished with lemon and Italian parsley served with rustic baguette fresh out of the oven

PLANCHA GRILLED YELLOW TAIL TUNA 🍴 THB 750
Plancha seared tuna cooked rare with a warm salad of green beans, peas, edamame, baby potatoes, charred red onions, jalapeno, parsley, lemon and capers

PAN FRIED SEA BASS STEAK 🌿 🍴 THB 750
Potato gnocchi, chorizo, black olive, sugar snap peas, sun blushed Green garden farm tomatoes and basil oil

ROASTED KHLONG PHAI FARM CHICKEN SUPREME THB 750
Whole roasted garlic, charred lemon, roasted onion puree, glazed baby carrot, potato and red wine jus

KUROBUTA PORK NECK 🍴 THB 850
Pan fried and roasted with garlic and thyme, served with mashed potatoes, sprouting Broccolini with a mustard and apple cream sauce

TOMATO & BLUE CRAB RISOTTO THB 750
Local blue swimmer crab risotto with slow roasted Green garden, red berry, cherry tomatoes and pesto

SALMON ROCKEFELLER 🍴 THB 1,150
Pan roasted Norwegian salmon supreme, sauté potato, crispy Pancetta, creamed spinach with Pommery mustard and Parmesan cream

PAN FRIED AUSTRALIAN LAMB CUTLETS 🌿 THB 1,500
Slow roasted vine ripe plum tomatoes, fondant potato and pea textures with fresh mint and red wine jus

WIENER SCHNITZEL 🌿 🍴 THB 825
Crispy on the outside, juicy on the inside. Pork loin schnitzel, freshly breaded and pan fried in lots of butter, served with Austrian potato salad and a cucumber and dill salad


200 DAY GRAIN FED EBONY BLACK ANGUS TENDERLOIN THB 1,825
Warm salad of baby potatoes, peppery watercress, sugar snap peas, chargrilled red onions, slow roasted Green Garden cherry tomatoes and Béarnaise sauce

200 DAY GRAIN FED JBS ANGUS SIRLOIN STEAK THB 1,995
French fries and garden greens with your choice of either Béarnaise or green peppercorn sauce

PASTA

- SPAGHETTI TOMATO RAGU**   **THB 400**
Ragout of San Marzano tomato finished with torn basil and Reggiano Parmesan
- SPAGHETTI CARBONARA**    **THB 600**
Spaghetti with home cured Pancetta, garlic, white wine, free range egg yolk, Reggiano Parmesan cheese and freshly chopped parsley
- SPAGHETTI AGLIO E OLIO**   **THB 450**
Sauté spaghetti with dry chilly flakes, lemon, garlic, olive oil and Italian chopped parsley
- SPAGHETTI PHAD KEE MAO PLA MUEK**   **THB 550**
Stir fired squid with chilli, hot green peppercorns, oyster sauce and Thai basil
- PENNE PASTA A LA NORMA**   **THB 575**
Penne pasta with fried eggplant, garlic, San Marzano tomatoes and finely shaved Ricotta Salata cheese
- SPAGHETTI AMATRICIANA**   **THB 625**
Spaghetti with a sauce of tomato, crispy Pancetta, ripped basil and finished with Pecorino Romano cheese
- SAN MARZANO TOMATO RISOTTO**   **THB 725**
Aged Reggiano Parmesan, slow roasted green garden tomatoes and torn Burrata cheese







SANDWICHES AND BURGERS

- CLUB SANDWICH**    **THB 525**
Smoked streaky bacon, free range chicken breast, hard-boiled egg, tomato, lettuce with mustard mayonnaise on white or brown toast
- HAM AND CHEESE PANINI**   **THB 475**
Finely sliced Paris ham with Wykes Cheddar cheese, Mozzarella cheese, sliced tomato and black pepper on white or wholemeal Panini and toasted in the Panini grill
- CAJUN FRIED CHICKEN & BLUE CHEESE BURGER**   **THB 650**
Signature fried free range chicken breast in a Cajun breading with a ranch style blue cheese dressing, spicy jalapeno, iceberg lettuce, red onion and homemade zucchini pickles
- ROYAL WITH CHEESE BURGER**  **THB 750**
Hand ground blend of Angus beef cuts, cooked on the flat grill & paired with both slices of Swiss and American cheese, beef fat cooked onion, thick sliced pickles and special burger sauce
- FLANK STEAK CIABATTA**  **THB 950**
Cooked medium rare with caramelised onions, rocket, truffle mayonnaise, and Parmesan French fries








* All sandwiches and burgers are served with french fries and salad garnish

The prices include 10% service charge and applicable government tax

VEGAN CUISINE

- FALAFEL**   **THB 500**
Pan roasted falafel scented with cumin and fresh mint, with a green tahini sauce, and fresh garden salad with pomegranate and tomato
- RED LENTIL RAGU**   **THB 640**
Ragu of red lentils and tomato passata with a linguini of zucchini and fresh basil
- PUMPKIN CUMIN AND CORIANDER VELOUTE**   **THB 375**
Topped with coconut cream and toasted pumpkin seeds

PIZZA







- MARGHERITA**   **THB 475**
San Marzano Tomato, aged Parmesan, Fior di latte cheese, Italian basil & extra virgin olive oil
- PROSCIUTTO PIZZA**   **THB 630**
San Marzano Tomato, aged Parmesan, Fior di latte cheese, Italian basil, oven baked and finished with finely sliced Prosciutto, rocket, extra virgin olive oil and fresh grated Parmigiano Reggiano
- SPICY SALAMI PIZZA**    **THB 575**
San Marzano Tomato, aged Parmesan, Fior di latte cheese, topped with Pepperoni and a tiny pinch of dry chili flakes

SIDES AND EXTRAS

- PANACHE OF GREEN VEGETABLES**  **THB 220**
- FRENCH FRIES**   **THB 195**
- GARDEN SALAD**   **THB 195**
- STEAMED JASMINE RICE** **THB 100**

For each dish indicated with  we will donate THB 30 towards our charity of choice, the Phuket Sunshine Village Foundation

ALLERGEN INFORMATION
We prepare our dishes with products that may contain allergens. The most common ones are indicated in this menu. Should you wish to see a complete guide to allergens please ask our host.

-  Contains gluten  Suitable for Vegan  Contains pork
 Spicy  Suitable for Vegetarians  Nuts

The prices include 10% service charge and applicable government tax