

#### **APPETIZERS & SOUPS**

Tea Smoked Duck Breast with tabbouleh salad and ovenroasted pine nut kernels 320

Crepes Florentine **?** Filled with spinach and ricotta cheese and set in our special béchamel and tomato sauce 270

Crisp Crab Samosa Golden-fried and served with a cumin & tomato dip 280

Roasted Vegetable Soup **P** topped with sour cream, black olive tapenade and fresh cilantro leave 250

Mediterranean Seafood Bouillabaisse with saffron pistils, herbs and vegetables served with garlic crostini 320

### SALADS

Salmon Salad Maple-baked salmon cubes on mesclun greens, with apple, candied walnuts, cherry tomato and herb vinaigrette 320

Oriental Chicken Salad Yoghurt-marinated shredded chicken in a grilled Mediterranean-style flat bread with tikka-battered onion rings and spicy fruit relish 300

Classic Caesar Salad Cos lettuce with creamy anchovy herb dressing, parmesan cheese, crisp bacon chips and garlic croutons 300

Garden Salad **?** Fresh seasonal garden greens with your choice of dressing 260

French Dressing Italian Vinaigrette Yoghurt Herb Dressing Raspberry Vinaigrette Herb Vinaigrette Balsamic Vinegar & Olive Oil



### **SANDWICHES & BURGERS**

All Sandwiches and Burgers are served with French fries or steak fries

Parma Ham Panini Grilled ciabatta with thinly sliced Parma ham, tomato and blue cheese 420

Grilled Vegetable Pita Bread Linseed pita bread filled with grilled vegetables, sun-dried tomato pesto and cottage cheese 320

Ham & Cheese Sandwich Grilled white toast bread filled with cooked ham and melted Cheddar cheese 290

Italian Pizza Focaccia Baked focaccia bread stuffed with tomato, ham, mushrooms and mozzarella cheese 340

Club Sandwich Triple-decker of grilled chicken breast, smoked bacon, fried egg, lettuce and tomato 300

#### Beef Burger

Homemade beef patty on a toasted sesame bun with tomato, lettuce, onion and pickles (Beef burgers prepared well done or to your liking upon request) 380

Add a topping of your choice: Fried egg 30 Grilled bacon 60 Emmental, Cheddar or Blue cheese 60

Blue Monkey Fish Burger Pan-seared fish fillet patty with lettuce, tomato slices and tartare sauce 360

### PASTA

Spaghetti, Fettuccine, Penne or Whole Wheat Pasta with your choice of: Classic Bolognese meat sauce Tomato basil sauce ? Carbonara sauce Basil pesto ? 340

Baked Whole Wheat Pasta with pumpkin cheese sauce, sautéed spinach and pine nuts 340

# **PIZZA TEMPTATION**

Pizza Frutti di Mare Tomato sauce, mozzarella cheese, sautéed seafood, and cherry tomato 380

Pizza Diavola Tomato sauce, mozzarella cheese, spicy chorizo sausage and green peppers 340

Pizza Trentina 🦻

Tomato sauce, mozzarella cheese, Blue cheese, walnut and apple 340

Pizza Margherita **?** Tomato sauce, mozzarella cheese, oregano, fresh basil 310

Add a topping of your choice 25 Smoked chicken, pepperoni, cooked ham, bacon, tuna, anchovies, sundried tomato Bell pepper, spinach, onion, garlic, cherry tomato, mushroom, pineapple, black olive, capers



### **FROM THE GRILL**

Australian Tenderloin 200g 780 Australian Sirloin Steak 250g 820 Australian Lamb Chops 3pcs 270g 650 Pork Loin Steak 200g 380 Marinated Chicken Breast 180g 320 Norwegian Salmon Steak 200g 540

with your choice of:

Green peppercorn sauce, red wine sauce, mushroom cream sauce, tomato basil sauce or lemon butter sauce

On the Side French Fries 80 Steak Fries 80 Mashed Potatoes 80 Fettuccini Pasta 80 Steamed Rice 80 Sautéed Seasonal Vegetables 80 Grilled Eggplant with Tomato Coulis 80 Creamed Forest Mushrooms 80 Green Salad with Balsamic Dressing 80

#### MAIN DISHES from Around the World

Roasted Lamb Cutlets

Olive tapenade basted lamb cutlets with oven-dried plum tomato, feta cheese and herb couscous 780

Hainanese Chicken Rice Boiled chicken breast with ginger fragrant rice, served with homemade chicken broth and a ginger, chili and soya dip 400

#### Nasi Goreng

Indonesian-style fried rice with chicken, shrimp and vegetables, topped with a fried egg and served with chicken and beef satay, prawn crackers and peanut sauce 450

Indian Chicken Curry Butter chicken simmered in light curry sauce with steamed rice and condiments 420

Cantonese-Style Braised Pork Spare Ribs with steamed rice and Chinese dough fritters 380

Sesame Seared Tuna served with soya pineapple ginger glaze and brown fried rice 480

Fish & Chips Battered and fried cod fillets with French fries, lemon and tartar sauce 420

Vegetarian Lettuce Rolls **P** Sautéed vegetables and mushrooms with soya sauce wrapped in lettuce leaves and served with a spicy peanut satay sauce 320

All-day Omelet Three egg omelet with grilled tomato and hash brown potato 320



# **FROM OUR THAI KITCHEN**

#### **APPETIZERS**

Aharn Waang Ruam Selection of Thai appetizers 380

Poo Kaam Tong Deep-fried crab claws wrapped in a crust of minced shrimp and bread crumbs 340

Tod Man Goong Shrimp patties served with plum sauce 320

Satay Gai, Moo, Nua Mixed char-grilled chicken, pork and beef satay with peanut sauce 320

Gai Hor Bai Toey Chicken marinated and fried in Pandan leaves served with sesame seed sauce 300

# **SPICY SALADS**

Yam Khong Talay Spicy seafood salad with tomato, celery and onion 380

Yam Woon Sen <br/>
Slightly spicy glass noodle salad<br/>
with minced pork and shrimp 320

Yam Mamuang Pla Sam Lee Daed Diew Spicy green mango salad with deep-fried cotton fish 380

Yam Som O > Pomelo and shrimp salad topped with toasted coconut flakes 320

## SOUPS

Tom Yum Goong > Spicy prawn soup with lemongrass, straw mushrooms, galangal and chili 320

Tom Kha Gai Chicken and coconut milk soup flavoured with galangal, lemongrass and kaffir lime leaves 300

Kaeng Jued Woon Sen Moo Sab Clear soup with rice vermicelli noodles and pork dumplings 280

### **CURRIES**

Kaeng Phed Gai, Nua, Moo Kap Normai Red curry with chicken, beef or pork with bamboo shoots 340

Kaeng Kiew Warn Gai, Moo, Nua Green curry with chicken, beef or pork in coconut milk 320

Massaman Gai, Nua Southern style curry with chicken or beef, potato, onion and peanuts 320

Panaeng Gai, Moo, Nua Sliced chicken, pork or beef in a thick creamy curry sauce 320



# MAIN DISHES

(Served with steamed rice)

Gai, Nua, Moo Pad Bai Kapraow Fried minced chicken, beef or pork with basil leaves, garlic and fresh chili 320

Priew Warn Sarm Sa Hai Sweet and sour shrimp, chicken or pork 340

Nua Pad Naam Mun Hoy Fried beef with oyster sauce 320

Gai Phad Med Mamuang Himmaparn > Fried chicken with cashew nuts and dried chili 340

Hoy Shell Pad Cha > Stir-fried scallops with galangal and fresh green peppercorns 390

Pla Kapong Nueng Manow Steamed fillet of seabass in lime, chili and garlic sauce 380

Pla Kao Pad Makham Wok-fried fillet of grouper topped with tamarind sauce 380

Goong Maenam Thod Krathiem Prik Thai Fried river prawns with garlic and pepper 450

Choo Chee Taohoo ?? Braised bean curd in red curry sauce with coconut milk 220

# NOODLES, RICE & VEGETABLES

Pad Thai Khai Hor Fried small rice noodles with prawns, bean sprouts and dried shrimps, wrapped in egg sheet 340

Kuay Tiew Pad Kee Mao Talay Stir-fried rice noodles with seafood, hot basil and chilli 380

Pad Mee Jae **P** Wok-fried Phuket style yellow noodles with vegetables 280

Kaow Ob Sabparod Baked yellow rice with curry powder, Chinese sausage and shrimps in pineapple shell 320

Kaow Pad Fried rice with chicken, beef, pork, shrimp or crab meat 300

Hoy Shell Pad Normai Farang Fried scallops with green asparagus 360

Pad Phak Ruam **?** Fried seasonal vegetables with garlic and soya sauce 190

Pad Kee Mao Hed Sod ? Stir-fried spicy mushrooms with bamboo shoots 260

Massaman Tao Hoo **?** Southern style tofu curry with potato, onions and peanuts 190



## **SWEET ENDINGS**

Caramelized Banana Tart with coconut sorbet 280

Espresso Crème Brulee Fudge chocolate cherry biscuits, Kahlua cream 280

Tropical Fresh Fruit Platter Sliced fresh seasonal fruits, accompanied by natural yoghurt and passion fruit sauce 240

### **THAI DESSERTS**

Sang Ka Ya Fak Tong Steamed pumpkin with coconut custard 180

Bualoy Nam Khing Warm black sesame flour dumplings in ginger syrup 180

Kluay Thod / Sabparod Thod Crispy fried banana or pineapple fritters accompanied with wild flower honey dip 180

# ICE CREAM

and Sherbet Selection

Ice Creams 90 per scoop Fresh vanilla bean Belgian dark chocolate Cookie & Cream Strawberry Salted caramel Tiramisu

Sherbet 90 per scoop Supreme mango Fresh lemongrass Young coconut Passionfruit