

INTRO

-  **Cesar salad** 350
Heart of romaine, crispy pancetta, toasted rye bread, shaved Grana Padano and garlic chips with **grilled chicken or salmon** 470
-  **Tomatoes & Mozzarella, basil, oregano, extra virgin olive oil** 450
-  **Greens medley, semi dried tomatoes, bell peppers and cucumber** 350
Your choice of lemon grass dressing
-  **Giant "salade gourmande" mesclum, artichoke, tomato** 450
served with parma ham and warm goat cheese

SOUPS

- Gratinated onions soup** 280
- Seafood lobster bisque, with croutons** 360
- Tom Kha Gai** 310
Chicken in coconut soup with galangal and lemongrass
-  **Tom Yam Goong** 350
Spicy hot & sour soup with prawns, galangal, lemongrass and kaffir lime

MAIN COURSES

- Pla Kapong Laad Prik** 390
Deep fried fillet of seabass with sweet chili sauce
- Gaeng Keaw Waan Gai** 290
Thai green chicken curry
- Gai Phad Med Mamuang** 290
Wok-fried diced chicken with cashew nuts and dried chili

NOODLES & RICE

- Phad Thai Gai** 300
Fried rice noodles, chicken, bean sprouts, and ground peanuts
- Phad Si-ew Gai** 290
Wok-fried rice noodles, chicken, kale & egg
- Crab Laksa** 340
Yellow egg noodles, prawns, tofu, fresh coriander, spicy coconut gravy
- Salmon Soba** 350
Teriyaki salmon with soba noodles and nori
-  **Phad Kra Prow Moo, Khai Dao** 250
Stir-fried minced pork with hot basil and chili served with steamed rice and a fried egg

THAI & ASIAN CUISINE

- Laab Gai** 260
Spicy minced chicken salad
- Poh Pia Tord** 240
Crispy prawn and pork spring roll, snake beans, white cabbage & plum sauce
-  **Yam Woon Sen Talay** 280
Spicy glass noodle and seafood salad



Vegetarian



Pork



Spicy

All prices are subject to 10% service charge and applicable government tax.

BETWEEN DOUGH

All sandwiches are served with your choice of: Thick fries, mixed green salad with balsamic dressing or potato and grainy mustard salad

Grilled grain-fed Angus beef burger in a sesame bun, 420
your choice of Cheddar cheese, fried free range egg, bacon or mushrooms

Toasted white bread club sandwich filled with fried free range egg, 370
crispy bacon, chicken breast, iceberg lettuce, tomatoes, mayonnaise

Focaccia sandwich with grilled vegetables, avocado and crunchy iceberg 300

Please select from the "Atelier's" range of premium Italian pasta

- Angel hair, linguini, spaghetti, penne, farfelle, gnocchi- Prepared to your liking:

Al Pesto 340

Virgin olive oil, fresh basil, pine nuts, Parmesan, garlic

All' arrabiata 330

Dried chili, garlic, spicy tomato sauce and fresh basil

 **Alla Carbonara** 350

Bacon, onion, garlic, white wine, fresh cream, Parmesan cream cheese

Alla Bolognese 350

Premium beef and tomato ragout with garlic and fresh basil

MEAT & POULTRY

Roasted chicken breast filled with Mozzarella and sun dried tomato 750
French beans, lyonnaise potatoes, shallot and tarragon sauce

Char grilled New Zealand lamb chops, pan fried polenta, mini ratatouille and basil oil 980

FISH & SEAFOOD

Crispy skin seabass, sautéed spinach, roasted potato, Ebiko red butter 830

Roasted king prawns wrapped in bacon, saffron basmati rice 970

Seared salmon steak, potato gnocchi, tomato and avocado salsa 820

Breaded fish and chip sea bass fillet, served with French fries, mayonnaise, vinegar and lemon wedge 770

FROM THE GRILL

Grain-fed Australian Angus beef tenderloin 200g 1,150

Grain-fed Australian Angus beef sirloin 250g 970

Tender New Zealand lamb chops 250g 940

Black sea bass 160g 850

Fresh tiger prawns 950

All are accompanied with your choice of red wine, Pepper, mushroom sauce or a range of mustards,
Served with steamed vegetables and your choice of Seasoned steak fries or mash potato

ON THE SIDE

Seasoned steak fries 160

Mash potato 160

Steamed vegetables 160

Stir-fried garlic broccoli 160

Grilled tomatoes 160

Sautéed vegetables 160

Jasmine rice 160

Sautéed spinach 160

THE END

White chocolate cheesecake with vanilla sauce 290

Mont-Blanc light chestnuts cream and meringue 280

Vanilla bean and aged rum crème brûlée 280

Young coconut ice cream with pandan cake and Twix chocolate 210

Ice cream cup (100 ml) 220

Cheese platter with fruits and nuts 490

Seasonal fruit platter 250



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Spicy