






## 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