

PASTAS

Tom Yum Fettuccine..... 470
Shrimp, Squid, Lemongrass, Chili and Lime

Spaghetti Kra-Pao..... 390
Minced Chicken with Thai Basil, Chili and Oysters Sauce

Spaghetti Bolognese..... 410
Rich Homemade Minced Beef Sauce with Tomato, Parmesan

 **Penne Arrabiata**..... 390
Spiced Tomato Sauce with Garlic and Chili

THAI SPECIALTIES

Tom Yum Goong..... 450
Spicy Seafood Soup, with Lemongrass and Lime

Tom Kha Gai..... 320
Coconut Soup with Chicken and Galangal

 **Yum Som-O**..... 290
Pomelo Salad with Prawns, Shallot and Tamarind

Yum Woon-Sen..... 350
Vermicelli Noodle Salad with Seafood and Chili

  **Larb Nam-Tok**..... 320
Spicy Minced Pork Salad with Herbs

 **Satay Ruam**..... 340
Mixed Satays – Pork, Beef and Chicken

Lobster Khao Soy..... 590
Northern-Style Curry with Boston Lobster

Massaman Nua..... 420
Massaman Curry with Beef

Gaeng Kiew Wan Gai..... 390
Chicken Green Curry

  **Gaeng Ped Pak Ruam**..... 290
Vegetable and Tofu Curry

 **Phad Thai Goong**..... 450
Sir-Fried Rice Noodles with Prawns, Egg and Beansprouts

 **Rad-Na Pla**..... 370
Rice Noodles , Fried Seabass, Soy Bean Sauce

Our Soups & Curries are Served with Steamed Thai Jasmine Rice.

BETWEEN BREAD

  **Classic Club Sandwich**..... 390
Chicken, Bacon, Lettuce, Tomato, Egg

Wagyu Cheese Burger..... 450
100% Beef Patty, Gruyere Cheese, Caramelised onions, Lettuce and Tomato
+ bacon 30
+ egg 30

Boston Lobster Roll..... 590
Lightly Spiced Cocktail Sauce

 **Croque Madame**..... 350
Baked Sandwich with Paris Ham, Mornay Sauce

Steak Sandwich..... 590
Australian Sirloin Steak, Sautéed Mushrooms, Tomato, Cheddar

  **Vegan Burger**..... 390
Black Beans, Avocado, Balsamic Onions

Served with Side Salad and French Fries.

SOUP

Cream of Tomato Soup..... 290 
Basil Oil and Crispy Bread

Classic French Onion Soup..... 320
Gruyere Cheese and Croutons

Mushroom Cappuccino..... 290  

APPETIZERS & SALADS

Classic Caesar Salad..... 380 
Homemade Dressing, Romaine Lettuce, Crispy Bacon, Parmesan
+ chicken 60

Quinoa Salad..... 290   

Mezze Plate..... 410  
Babaganoush, Creamy Hummus, Tzatziki , Feta Cheese, Olives and Pita Bread

Goat's Cheese Tart..... 350 
Puff Pastry, Caramelised Onions, Tomato and Olives

FROM THE GRILL

Australian Sirloin Steak (250g)..... 790

Corn Fed Chicken Breast..... 490

Norwegian Salmon Fillet..... 690 

Grilled Tiger Prawns (4pcs)..... 850

**Our Grilled Dishes are Served with Buttered Vegetables, Potatoes, House Salad,
and a Choice of the Following Sauces:
Lemon Caper / Dill Cream / Mustard / Red Wine**

3-COURSE SET LUNCH

699

Voilà! offers a seasonally designed menu
using the finest local produce.

Please ask a team member for this week's special.

DESSERTS

Madagascar Vanilla Crème Brulée..... 290 
Cream and Egg Yolk Custard, Vanilla Bean, Berries

“Le Macaron” Signature Lemon Cheese Cake..... 290
Cream Cheese, Fresh Lemon, Biscuit, Strawberry Sorbet

Trio of Banana, Coconut & Belgian Chocolate..... 290
Fresh Banana, Coconut, Dark Chocolate, Mango Ice Cream

Khao Niao Mamuang..... 290 
Mango – Sticky Rice

Ponlamai Ruam..... 290  
Tropical Fresh Fruits

Home Made Ice Cream..... 90 / scoop 
Vanilla, Chocolate, Honey, Coffee

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APÉRITIF

If your favorite is not listed please ask your waiter.

RICARD	France	240
CAMPARI	Italy	260
MARTINI BIANCO/ROSSO	Italy	240

WINE

SPARKLING WINE	GLS 150ml	BTL 750ml
BOTTEGA PROSECCO DOC BRUT NV Italy	360	1,800

WHITE	GLS 150ml	CARAFE 450ml	BTL 750ml
CRUSE CHARDONNNAY Pays d Oc Blanc, France	290	870	1,450
Craggy Range Wildrock Sauvignon Blanc Marlborough, New Zealand	300	900	1,500
VELENOSI PROPE IGT PASSERINA Abruzzo, Italy	300	900	1,500

RED	GLS 150ml	CARAFE 450ml	BTL 750ml
CRUSE CABERNET SAUVIGNON Pays d Oc Blanc, France	290	870	1,450
CALDORA MONTEPULCIANO D’ABRUZZO DOC Abruzzo, Italy	290	870	1,450
WHITEHAVEN PINOT NOIR Marlborough, New Zealand	430	1,290	2,100

ROSÉ	GLS 150ml	CARAFE 450ml	BTL 750ml
CA DEI FRATI ROSA DEI FRATI Lombardia, Italy	320	960	1,550

BEER

SINGHA (Thailand) Pale lager 5.0%	160
CHANG (Thailand) Pale lager 6.4%	160
ASAHI EXTRA DRY (Japan) Light pale lager 5.0%	160
HEINEKEN (Netherlands) Pale lager 5.0%	160
DUVEL (Belgium) Wit Bier 8.5%	350
HOEGAARDEN (Belgium)) Pale lager 5.0%	380
CORONA EXTRA DRY (Mexico) Pale lager 4.6%	380
CHALAWAN PALE ALE (Thailand) Craft beer	250
CHATRI IPA (Thailand) Craft beer	250

SHAKEN OR STIRRED

Classic Cocktails to enhance your dining experience.

MOJITO (White rum, sugar, lime juice, mint, soda)	280
MARGARITA (Tequila, lime juice, cointreau)	280
NEGRONI (Gin, campari, sweet vermouth)	280
BLOODY MARY (Vodka, tomato juice, lemon juice, worcestershire sauce, tabasco sauce, black pepper)	280
APEROL SPRITZ (Aperol, prosecco, orange wedge, soda)	390

WATER

PANNA Still (Acqua Panna, Italy)	500ml / 750ml	190 / 290
SAN PELLEGRINO Sparkling (San Pellegrino Terme, Italy)	500ml / 750ml	190 / 290
EVIAN Still (Évian-les-Bains, France)	330ml / 750ml	190 / 290
PERRIER Sparkling (Vergèze, France)	330ml / 750ml	190 / 290
BADOIT Sparkling (Saint Galmier, France)	750ml	280

SOFTDRINK

PEPSI, PEPSI MAX, MIRINDA ORANGE, 7UP, GINGER ALE, TONIC WATER, SODA WATER	140
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JUICES

APPLE, ORANGE, LIME, PINEAPPLE, MANGO, WATERMELON	210
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SMOOTHIES

FRUITS Apple, orange, lime, pineapple, mango, watermelon	270
DETOX Green apple, cantaloupe, lemon, mint leaf	270
ENERGY Banana, red apple	270
ANTI-AGING Passionfruit, pineapple, honey	270

SPIRITS

VODKA		
SMIRNOFF	RUSSIA	240
STOLICHNAYA	RUSSIA	240
BELVEDERE	POLAND	360
GIN		
GORDONS	ENGLAND	330
TANQUERAY	ENGLAND	350
BOMBAY SAPPHIRE	ENGLAND	350
RUM		
PAMPERO BLANCO	VENEZUELA	240
CHALONG BAY	THAILAND	240
CAPTAIN MORGAN	JAMAICA	260