

A LA CARTE MENU

00	SALADS Classic Caesar Salad	280
•	Romain Lettuce, Crispy Bacon, Parmesan	. 300
M	Honey Roasted Pumpkin Salad Baby Spinach, Orzo, Ricotta Cheese, Balsamic Dressing	.350
	Yellowfin Tuna Niçoise Salad (320 kcal) Seared Tuna, Baby Gem, Potato, Olives, Anchovy, Beans	.420
	SOUP	
M	Cream of Tomato Soup Basil Oil and Crispy Bread	.290
	PASTA AND RISOTTO	
	Bisque Risotto Prawn, Fancy Tomatoes, Parmesan Cheese	.590
	Spaghetti Bolognaise	. 450
M	Spinach & Ricotta Tortellini Creamy Truffle Sauce, White Wine, Parmesan	. 390
	MAINS	
	Black Angus Sirloin Steak (280 g)	1,190
	Signature Black Angus Cheese Burger Brioche, Gruyeres, Caramelized Onion, Signature Sauce	490
	Australian Lamb Chops Quinoa, Piquillo Pepper Coulis, Rosemary Jus	1,090
	Corn Fed Chicken Breast Chasseur Sauce, Crushed Potato & Grilled Pumpkin	.490
₩ 🚔 🖨	Norwegian Salmon Fillet (430 kcal) Dill Cream, House Salad, Ratte Potatoes	.650

	THAI SPECIALTIES	
	Pad Kra Pao Moo / Gai Stir-fried Minced Pork or Chicken with Thai Basil.	. 390
	Chili and Oyster Sauce	
	Nam-Tok Moo Spicy Sliced Pork Salad with Herbs	320
	Gaeng Kiew Wan Gai Chicken Green Curry	. 390
	Yum Woonsen Spicy Vermicelli Noodle Salad with Seafood and Minced Pork	. 350
	Panaeng Beef	390
	Pad Thai Goong Stir fried Rice Noodle with Tiger Prawn & Tamarin Sauce	450
B	Po Pia Jae Deep Fried Vegetable Spring Rolls	290
	Pad Pak Ruam Wok-fried Vegetables with Oyster Sauce	. 290
	Tom Yum Goong Spicy Seafood Soup, with Lemongrass and Lime	. 450
	Our Soups & Curries are served with Thai Jasmine Rice.	
Φ.	DESSERTS	
	Madagascar Vanilla Creame Brulee	
	"Le Macaron" Signature Lemon Cheese Cake	_
2	Gateau Opera Cake Seasonal Fresh Fruits	
	Homemade Ice Cream	_
<u></u>	noncinose lee cicum	. 30 / 3coop

