



SALADS

- Classic Caesar** **330++**
Romaine hearts, herb croutons, Parmigiano Reggiano, Caesar dressing, bacon (shrimps + THB 50, chicken + THB 35)
- Tuna Niçoise** **380++**
Seared Ahi tuna, green beans, black olives, cherry tomatoes, boiled potatoes, quail egg
- Cobb** **320++**
Organic mixed greens, bacon, smoked chicken breast, quail egg, tomatoes, avocado and blue cheese crumble, buttermilk ranch dressing
- Tuscan Panzanella** **290++**
Garlic olive-oil-soaked bread, ripe tomatoes, cucumber, bell peppers, onion, basil, capers, olives



DE-LIGHT SELECTION



- Poda Buddha Bowl (240kcal)** **330++**
Chick peas, roasted pumpkin, beetroot, sliced cucumber, grated carrot, spinach, garlic tahini
- Tuna Tataki (300kcal)** **350++**
Fresh yellow fin tuna, pickled vegetables, citrus, marinated fennel, olive oil
- Coconut Ceviche (350kcal)** **380++**
Fresh salmon, chili, coriander, red onion, coconut milk, lemon, tortilla chips
- Tropical Smoothie Bowl (340kcal)** **320++**
Mango, banana, yoghurt, honey, granola, chia seeds, flax seeds, assorted nuts, coconut, goji berries
- Baja Fish Tacos (390kcal)** **350++**
Soft tortilla shells, crispy tempura fish, Pico de Gallo, guacamole, cilantro ranch dressing

LIGHT - BITES

- Seafood Fritto Misto** **320++**
Crispy seafood, home-made tartar sauce, lime
- Tempura Tiger Prawns** **350++**
Battered Andaman prawns, pickled vegetables, sweet chili sauce
- Street Satay** **280++**
Choice of beef or chicken skewers, pickled vegetables, peanut sauce
- Vegetable Samosas** **250++**
Indian spiced vegetable pockets, mint chutney
- Chili Cheese Fries** **350++**
Fries, chili con carne, cheese sauce, pickled jalapenos, cilantro
- Vietnamese Shrimp Cake** **290++**
Cucumber salad and spicy dip
- Spring Rolls** **250++**
Mixed vegetable spring rolls, sweet chili sauce



SANDWICHES

- Crispy Sea Bass Burger** **450++**
Batter fried sea bass fillet, freshly baked ciabatta bread, pickled cucumber, tomato, lettuce, tartar sauce, lemon, fries
- Angus Beef Burger** **550++**
100% black angus, gruyère cheese, crispy bacon, caramelized onion jam, tomato, pickled cucumber, brioche bun, dill aioli, fries
- Chef's Sri Lankan Curried Pork Roti Wrap** **420++**
Shane's family recipe, curried pork, sweet potato fries, curry mayo
- Steak Sandwich** **480++**
Grilled minute steak, caramelized onion, tomato, lettuce, anchovy butter, toasted multi grain bread
- Smoked Salmon Bagel** **440++**
Open smoked salmon bagel, cream cheese, chives, capers, red onion
- Sloppy Beef Quesadilla** **390++**
Ground beef, melted cheese, Pico de Gallo, guacamole, soft tortilla
- Crab and Prawn Roll** **520++**
Butter poached crab and prawn, dill aioli, lemon, chives, brioche roll



Ask our team for any special diet requirements and information about our fresh ingredients!

Gluten | Dairy | Pork | Seafood | Fish | Vegetarian | Nut | Sesame | Raw Food | Alcohol

ALL PRICES ARE IN THAI BAHT AND SUBJECT TO 17% GOVERNMENT TAX AND SERVICE CHARGE

MAINS

- Buta No Kakuni** 🐷🌿 450++
 Teriyaki glazed twice cooked pork belly, Japanese rice, pickled quail egg, miso soup
- Fish, Chips & Mushy Peas** 🐟🍷🌿 450++
 Beer battered sea bass, herb fries, tartar sauce, lemon wedge, mushy peas
- Murgh Makhani - Butter Chicken** 🍗🌿 380++
 Tender chicken thighs, rich tomato curry, roti
- Steak and Eggs** 🥩🍳 550++
 Pan-seared minute steak, eggs sunny side up, mushroom, gravy, sautéed spinach, fries



A TASTE OF THAI

- Yum Woon Sen Talay Salad** 🌿 320++
 Poached Andaman seafood, glass noodles, fresh tomatoes, chili dressing
- Phad Thai** 🍜🌿 310++
 Stir-fried rice noodles, tofu, tamarind sauce
 (Add chicken + THB 35 or prawn + THB 50)
- Northern Khao Soi** 🍜 340++
 Flat egg noodles, Chiang Mai curry broth, chicken thigh, crispy noodles
- Khao Phad** 🍜🌿 310++
 Fried rice with egg
 (Add chicken + THB 35 or seafood + THB 50)
- Phad Kaphrao** 🍜🌿 330++
 Stir-fried Thai basil with minced pork, chicken or beef



PASTA

- Spaghetti Bolognese** 🍝🌿 350++
 Slow braised Bolognese sauce, Parmigiano Reggiano, Extra Virgin Olive Oil, Italian basil
- Penne Pesto** 🍝🌿 330++
 Home made pesto sauce, Italian basil, bocconcini, sundried tomato, zucchini ribbons, Parmigiano Reggiano
- Spaghetti 'Carbonara'** 🍝🌿 370++
 Pancetta, olive oil, raw egg yolk, Pecorino cheese
- Spaghetti 'Frutti di Mare'** 🍝🌿 380++
 Coconut lobster bisque, fried prawns, poached calamari, chives, confit cherry tomatoes, Parmigiano Reggiano

ADD ONS

- 170++**
- Fries skin-on
- Sweet potato fries
- Parmesan fries
- Cherry tomato salad
- Mini-Caesar salad
- Garlic bread

SPECIAL PODA SET

- Delight Set:** Poda Buddha bowl + Tropical Smoothie bowl 🌿 590++
- Gourmet Set:** Classic Caesar Chicken Salad + Steak and Egg + Café Gourmand 🍷🌿 990++
- Thai Set:** Spring Rolls + Yum Woon Sen Talay Salad + Khao Phad Chicken 🍜 750++

DESSERTS

- Fresh Seasonal Fruits** 🍓 220++
- Chocolate Brownie** 🍫🌿 220++
- Blueberry Cheesecake** 🍰🌿 220++
- Café Gourmand** 🍷🌿 290++
 Selection of any one classic coffee, sweets from our chef



WINE LIST



EVENT CALENDAR



ORIGIN OF OUR INGREDIENTS



Ask our team for any special diet requirements and information about our fresh ingredients!

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 Dairy |
 Pork |
 Seafood |
 Fish |
 Vegetarian |
 Nut |
 Sesame |
 Raw Food |
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