



Our Mains

- Mussels & clams

Mussels, clams sautéed in tomato sauce, served with toasted bread
(can ask without bread)

400
- Garlic prawns

Seared prawn served with garlic sauce, toasted bread
(can ask without bread)

450
- Salmon honey glazed

Served with potato salad
(can ask without bread)

480
- Pork chop

Grilled pork chop, apple chutney, honey mustard
(can ask without bread)

480
- Seared picanha

Served with chimichurri and wedge potatoes
(can ask without bread)

580
- Flank steak

Seared flank steak, served with fancy tomatoes, rocket, parmesan, lemon dressing
(can ask without bread)

610



Asian Taste

- Marinated Paldang Squid Shot

320
- Mugyo-Dong Octopus Tortilla

320
- Korean Crab Paste Steamed Egg

320
- Chicken Wings

Deep fried chicken wings with lemongrass and chili

320
- Pla Muek Yang

grilled squid with spicy seafood sauce

350
- Chicken Satay

chicken with peanut sauce

350
- Pla Goong Chapu Tod

crispy betel leaves with chili, tamarind, prawn, lime, ginger

390
- Yum Salmon

fresh salmon, Thai spicy dressing

470
- Pha Scallop

spicy scallops, Thai herbs and chili

470
- Moo Yang

served sliced with Jaew sauce

540



Sharing

- House Fries

four cheese, truffle

300
- Popcorn Chicken

with salted egg chilli sauce

350
- Calamari & Aioli

fried calamari with aioli dip

380
- Seafood Ceviche

scallops, prawn, fish in lime, herbs and spices

450
- Never to Sweet
- Mango Sticky Rice

fresh mango, sticky rice, mango sauce

300
- Double Chocolate

chocolate brownie with berry and chocolate sauce

300



NON-ALCOHOLIC Cocktails

- Fine Bois VerG

apple juice, sweetened mango puree, monin spicy mango, lime, lemon, rosemary

250
- Grand Mojito VerG

watermelon, valencia orange, lime, sugar, ginger, mint leaves, soda
- Green & Citrus VerG

grapefruit juice, green apple, valencia orange, lime, lemon, soda
- Le Chanya VerG

passion fruit, coconut syrup, Phuket pineapple, sweetened strawberry puree, valencia orange, lime
- Seasons Change

pineapple, passion fruit, mint leaves, lime, vanilla syrup
- Aloe Ha

aloe vera juice, pomegranate, lime, lemon, rosemary, rose syrup
- Lychee Fizz

lychee in syrup, lime, elderflower syrup, jasmine syrup, soda, egg white

WINE SELECTION

Champagne & Sparkling

- Prosecco Rivani Spumante Extra Dry

460 / 2,200
- Chandon Brut

3,000
- Deutz "Classic" Brut NV (JS93, IWC92)

6,900
- Louis Roederer Brut Premier France 2012 (200ml)

9,000
- POL ROGER "Reserve" Brut NV (JS 92, RP 92, WS 92)

9,600

White Wine

- Masi Levarie Soave Classico Doc, Italy 2017

420 / 2,000
- Stone Bay Chardonnay (Gisborne) Marlborough, New Zealand

460 / 2,200
- Santa Carolina Sauvignon Blanc "Reserva" Chile (WS 92)

500 / 2,400

Red Wine

- Schild Estate Shiraz, Australia

460 / 2,200
- Grayson Cellar, Zinfandel, California USA

480 / 2,300
- Stone Bay Pinot Noir (Nelson) Marlborough, New Zealand

500 / 2,400



INSPIRED BY HER

- Jasmine

vodka, pineapple, passion fruits, lime, Midori, jasmine syrup

380
- Butterfly

gin, strawberry, lime juice, rosemary, cucumber, tonic, soda, pomegranate

380
- Smile

vodka, lychee liqueur, strawberry, syrup, lime, white sugar, grapefruit juice

380
- Coco Blanco Margarita

homemade white chocolate tequila, triple sec, fresh lime juice

420

BEER

- Local

225
- Singha / Asahi / Chang / Heineken

BEVERAGES

Mineral Waters

- Acqua Panna

(500ml) 210

(750ml) 300
- San Pellegrino

(250ml) 210

(750ml) 300

Chilled Juice

- 160

Grapefruit / Apple / Pineapple

Orange / Cranberry

Soft Drink

- Coke Original / Zero

130
- Sprite

130
- Red Bull

190
- Fever-Tree

190
- East Imperial

Yuzu 190

Allow us to fulfil your needs – please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances

Contains pork Vegetarian Gluten-free

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