

# PLATINUM

RESTAURANT & LOUNGE

OPENING HOURS:  
EVERY DAY | 11 AM – 5 PM





APPETIZERS	Price	MAIN COURSES	Price
<b>SMOKED SALMON SALAD</b> With green asparagus, rocket salad and balsamic reduction	180	<b>PLATINUM SIGNATURE CLUB SANDWICH</b> Toasted bread with grilled chicken, crispy bacon, fried egg, tomato, served with steak house fries	170
<b>CAESAR SALAD</b> With anchovy, garlic and parmesan cre'me dressing, crispy bacon and croutons with grilled chicken or prawns	240	<b>PLATINUM SIGNATURE BURGER</b> Made of premium grounded beef, served with crispy bacon, cheddar cheese and steak house fries	240
<b>CLASSIC FRENCH ONION SOUP</b> With cheese crouton	160	<b>CRISPY PAN-FRIED SEA BASS</b> Served with saffron risotto, red capsicum sauce and herbal salad bouquet	310
<b>MUSHROOM SOUP</b> Flavored with Sour Cream and Chives	180	<b>GRILLED SALMON</b> On lemon mascarpone risotto and parmesan cannelloni	340
<b>VIETNAMESE FRESH SPRING ROLLS (V)</b> Served with sweet peanut sauce	140	<b>DOZEN KOREAN OYSTERS</b> Korean Oysters, served in fresh natural, kilpatrick and mornay style	490
<b>CALIFORNIA ROLLS</b> With crabstick, tamago, nori and sushi EBI	140	<b>DOZEN THAI OYSTERS</b> Surat Thani Oysters, served in fresh natural, kilpatrick and mornay style	920
<b>MANILA CLAMS WITH WHITE WINE AND SAFFRON SAUCE</b> Manila Clams, Butter, Vinegar Wine, Garlic, Parmesan Cheese	260	<b>CALAMARI</b> Tempura squid fried, served with tartare sauce	380
<b>CHARCUTERIE BOARD</b> With Salami, chicken bologna, ham bologna pork, parma ham, dried sweet taro, dried kiwi, black olive, dried apricot, sun-dried tomato, almond, bread stick	350	<b>SEAFOOD TOWER</b> With salmon, NZ mussel, king crab, scallops, mussel, black tiger prawn, river prawn, served with seafood sauce	700
<b>CHEESE BOARD</b> With smoked cheese, edam cheese, blue cheese, emmental cheese, brie cheese, goat cheese, dried banana with honey, dried kiwi, dried apricot, black raisin, yellow raisin, grape, cracker, almond, bread stick	650	<b>PIZZA (Thick base)</b>	
<b>PASTA</b> Choice of: Spaghetti, Fettuccine, Penne and Tagliatelle		<b>PIZZA PROSCIUTTO DI PARMA</b> Fresh tomato, mushroom, Prosciutto ham, mozzarella cheese and fresh rocket	210
<b>ARRABIATA</b> Sun-dried tomato, chili, garlic and tomato sauce	180	<b>PIZZA HAWAIIAN</b> Fresh tomato, pineapple, ham and mozzarella cheese	190
<b>AGLIO OLIO</b> Spaghetti, Bacon, Black Olive, Garlic Bread and Parmesan Cheese	180	<b>PIZZA FORMAGGI</b> Fresh tomato, gorgonzola cheese, parmesan cheese, mozzarella cheese and goat cheese	210
<b>CARBONARA</b> Crispy bacon, cream, egg yolk and Parmesan Cheese	190	<b>PIZZA MARGHERITA (V)</b> Fresh tomato salsa, mozzarella cheese, fresh basil and pesto	180
<b>PESTO</b> Basil, pine nuts and parmesan cheese	180	<b>DESSERT</b>	
<b>BOLOGNESE</b> Tomato and ground beef	210	<b>ICE CREAM (per 2 scoops)</b> Your choice of Chocolate, Coconut or Strawberry	90
<b>BEEF LASAGNA</b> Layer with a tomato meat ricotta sauce and mozzarella cheese	270	<b>CHOCOLATE SUNDAE</b> Co ol and creamy vanilla dairy ice cream with a chocolate swirl	180
<b>VEGETARIAN LASAGNA (V)</b> Fresh tomato , mushroom, mozzarella cheese, pesto and fresh baby spinach	220	<b>THAI STYLE "KANOM" DESSERT TOWER</b> Pha Ka Krong, Pinched Egg Yolks Thread, Gold Egg Yolks Drops, Sweet Shredded Egg Yolk, Med Kanon, Banana Kai In Syrup, Thai Tea Cake, Thai Layer Dessert	280
		<b>MANGO STICKY RICE</b> Thai sweet sticky rice with ripe mango and coconut cream	170
		<b>PREMIUM CRÈME BRÛLÉE</b> With cherry compote and biscotto	190