

PLATINUM

RESTAURANT & LOUNGE

OPENING HOURS:
EVERY DAY | 6 – 11 PM



CHEF'S SIGNATURE MENU	Price
HOKKAIDO SCALLOPS With Asparagus, Green Beans, Garlic and Butter	270
LIGHTLY PAN SEARED TUNA With Pork Cutlet and Tamarind Sauce	320
MANILA CLAMS With White Wine and Saffron Sauce	260
DEEP FRIED TIGER PRAWNS With Chili & Salt	320
RIBEYE STEAK With Garlic Mashed Potatoes, Asparagus, and Glazed Carrots	
RED WINE SAUCE	790
MUSHROOM SAUCE	790
PEPPER SAUCE	760

APPETIZERS	Price
SMOKED SALMON SALAD With Green Asparagus, Rocket Salad and Balsamic Reduction	180
CAESAR SALAD With Anchovy, Garlic and Parmesan Crème Dressing, Crispy Bacon and Croutons with Grilled Chicken or Prawns	240
CLASSIC FRENCH ONION SOUP With Cheese Crouton	160
MUSHROOM SOUP Flavored with Sour Cream and Chives	180
VIETNAMESE FRESH SPRING ROLLS (V)	140
DOZEN KOREAN OYSTERS Korean Oysters, served in fresh natural, kilpatrick and mornay style	490
DOZEN THAI OYSTERS Surat Thani Oysters, served in fresh natural, kilpatrick and mornay style	920
CALAMARI Tempura Squid Fried, served with Tartare Sauce	380
ANTIPASTO BOARD With Cheese: Smoked, Edam, Emmental, Blue, Brie, Goat cheese, Salami, Chicken Bologna, Ham Bologna Pork, Parma Ham, Dried Apricot, Dried Kiwi, Black Raisin, Yellow Raisin, Dried Banana with honey, Almonds, Cracker	650
CHARCUTERIE BOARD 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
CHEESE BOARD 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
KING CRAB LEGS WITH BUTTER DIPPING SAUCE King Crab, Butter, Garlic, Garlic Bread, Vinegar Wine	600
ASSORTED SASHIMI Salmon, Tuna, Crab stick, Sushi EBI, Tamago, Wasabi Paste, Pickled Ginger	450
YASAI MAKI Japanese Rice, Cucumber, Carrot, Cabbage, Sesame, Nori	160
PIZZA (Thick base)	
PIZZA PROSCIUTTO DI PARMA	210
PIZZA HAWAIIAN	190
PIZZA FORMAGGI	210
PIZZA MARGHERITA (V)	180

MAIN COURSES	Price
PLATINUM SIGNATURE BURGER Made of premium Grounded Beef, served with Crispy Bacon, Cheddar Cheese and Steak House Fries	240
CRISPY PAN-FRIED SEA BASS Served with Saffron Risotto, Red Capsicum Sauce and Herbal Salad Bouquet	310
GRILLED SALMON On Lemon Mascarpone Risotto and Parmesan Cannelloni	340
SEAFOOD TOWER With Salmon, NZ Mussel, King Crab, Scallops, Mussel, Black Tiger Prawn, River Prawn, served with seafood sauce	700
SPANISH WHOLE MUSSELS WITH TOMATO BROTH	310
ROASTED GARLIC PORK CHOP With Rosemary Potatoes, Finger Glazed Carrots and Balsamic Mustard Jus	500
GRILLED SALMON STEAK With Grilled Mediterranean Vegetables	290
LEMON INFUSED CHICKEN With Sautéed Spinach, Tomato and Coriander Salsa	220
PASTA Choice of: Spaghetti, Fettuccine, Penne and Tagliatelle	
ARRABIATA Sun-dried Tomato, Chili, Garlic and Tomato Sauce	180
AGLIO OLIO Spaghetti, Bacon, Black Olive, Garlic Bread and Parmesan Cheese	180
CARBONARA Crispy Bacon, Cream, Egg Yolk and Parmesan Cheese	190
PESTO Basil, Pine Nuts and Parmesan Cheese	180
BOLOGNESE Tomato and Ground Beef	210
BEEF LASAGNA Layer with a Tomato Meat Ricotta Sauce and Mozzarella Cheese	270
VEGETARIAN LASAGNA (V) Fresh Tomato, Mushroom, Mozzarella Cheese, Pesto and Fresh Baby Spinach	220
DESSERT	
ICE CREAM (per 2 scoops) Your choice of Chocolate, Coconut or Strawberry	90
THAI STYLE "KANOM" DESSERT TOWER 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
MANGO STICKY RICE Thai Sweet Sticky Rice with Ripe Mango and Coconut Cream	170
CLASSIC CRÈME BRÛLÉE With Cherry Compote and Biscotto	190
CARAMEL CRUNCH CAKE With Strawberry Coulis and Vanilla Ice cream	190
WARM APPLE TARTE Crispy Puff Pastry with Cinnamon, Caramel Sauce and Vanilla Ice cream	180
CHOCOLATE LOVER'S Creamy and Rich Chocolate Mousse Cake	190