# me n u



Jummy tummy

# **KIDS MENU**

CHICKEN NOODLE SOUP กวยเตี๋ยวไก	220
© PORK SKEWER WITH STICKY RICE ขาวเหนียวหมูปั้ง	220
EGG & VEGETABLE FRIED RICE ข้าวผัดไข และผัก	220
Option of fried rice  Bacon IUADU Chicken In	250
SPAGHETTI TOMATO SAUCE สปาเก็ตตี้ ซอสมะเขือเทศ	220
PIZZA MARGHERITA พิชชามาร์การิตา	220
FISH & CHIPS ปลาชุบแป <sup>้</sup> งทอด และมันฝรั่งทอด	250
CHICKEN BURGER WITH FRENCH FRIES เบอร์เกอร์ไก่กับเฟรนซ์ฟรายส์	270
Try Mis	
SALMON TERIYAKI แซลมอนเทอริยากิ	270









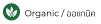




Healthy food is my choice

# **APPETIZERS & SALADS**

© CAESAR SALAD ซีซาร์สลัด With anchovy, garlic, and parmesan caesar dressing, crispy bacon, croutons	
CLASSIC CHICKEN PORK SALMON	250 320 320 380
SMOKED SALMON แชลมอนรมควัน With green asparagus, rocket salad and balsamic reduction	320
● TOMATO CAPRESE SALAD สลัดมะเขือเทศมอสเซเรลลาชีส Tomatoes and mozzarella cheese served with extra virgin olive oil and pesto sauce	270
TUNA NICOISE SALAD ทูน่านิชัวสลัดกับชอสมะนาส Seared tuna, lettuce, potato, cherry tomato, green pea olive and lemon dressing	320
Try This	
🗘 QUINOA SALAD สลัดควินัว	320
Quinoa, pomegranate, shallot, cherry tomato with lemon dressing	
Quinoa, pomegranate, shallot, cherry tomato with lemon dressing  CRISPY CALAMARI ปลาหมึกชุปเกล็ดขนมปังกอด Breaded calamari with tartar sauce	260
CRISPY CALAMARI ปลาหมึกชุปเกล็ดขนมปังทอด	260 280
CRISPY CALAMARI ปลาหมึกซุปเกล็ดขนมบังทอด Breaded calamari with tartar sauce CHICKEN WING ปิกไททอด	
CRISPY CALAMARI ปลาหมึกชุปเกล็ดขนมบังกอด Breaded calamari with tartar sauce  CHICKEN WING ปีกไกทอด Deep-fried chicken with sweet chili sauce  HUMMUS WITH PITA BREAD ฮุมมุส	280
CRISPY CALAMARI ปลาหมึกชุปเกล็ดขนมบังกอด Breaded calamari with tartar sauce  CHICKEN WING ปีกไกทอด Deep-fried chicken with sweet chili sauce  HUMMUS WITH PITA BREAD สุมมุส Chickpea, tahini sauce, lemon juice, olive oil served with pita bread  HOMEMADE FALAFEL ฟาลาเฟล Chickpea patty with onion, cumin, garlic and tahini sauce	280
CRISPY CALAMARI ปลาหมีกซุปเกล็ดขนมบังกอด Breaded calamari with tartar sauce  CHICKEN WING ปีกไก่ทอด Deep-fried chicken with sweet chili sauce  HUMMUS WITH PITA BREAD ฮุมบุส Chickpea, tahini sauce, lemon juice, olive oil served with pita bread  HOMEMADE FALAFEL ฟาลาเฟล	280
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Tasty In Part Every Part

# **BURGERS & SANDWICHES**

Try This

# CHEF'S HOMEMADE BURGER

420

เซฟเบอร์เกอร์

Made of premium grounded beef served with crispy bacon, cheddar cheese and French fries

## JOIN THE CLUB

320

คลับแซน**ว**ิช

Toasted bread, grilled chicken, crispy bacon, fried egg, tomato and French fries

### **CHICKEN FAJITAS**

420

ฟาฮิต้าไก

Tortilla flour wrapped with paprika flavored sautéed, chicken strip, guacamole and sour cream and French fries

### **VEGGIE SANDWICH**

280

คลับแซนวิชผัก

Toasted bread served with zucchini, eggplant, tomato, lettuce, avocado and French fries

# **W** CHICKEN WRAP

350

แรปไก

Tortilla wrapped with grilled chicken breast, cucumber, green bell pepper, carrot, lettuce, cheddar cheese and French fries









Meat Loven

# FROM THE GRILL

ROASTED GARLIC PORK CHOP สเต็กหมูพอร์คชอปอบกระเทียม		580
♥ CHICKEN BREAST อกไก่ยาง		420
Try This		
🗘 BEEF TENDERLOIN สเต็กเนื้อ		1,350
<b>GRILLED SALMON</b> สเต็กแซลมอน		590
CRISPY PAN-FRIED SEA BASS สเต็กปลากะพง		480
CHOICE OF SIDE DISH	— CHOICE OF SAUCE	
<ul> <li>STEAMED VEGGIES</li> <li>FRENCH FRIES</li> <li>MASHED POTATO</li> <li>ASPARAGUS</li> <li>SAUTEED MUSHROOM</li> <li>ROASTED POTATOES</li> </ul>	- PEPPERCORN SAUCE - MUSHROOM SAUCE - RED WINE - BEURRE BLANC	



**ADDITIONAL SIDE** 











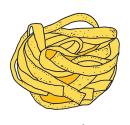
50

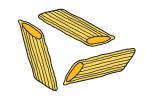


Italian Pasta

# **PASTA SELECTION**









Fettuccine

Penne

Spaghetti Squid Ink

ARRABIATA อาราเบียตต้า Sundried tomato, chili, garlic and tomato sauce

250

CARBONARA คาโบนารา Crispy bacon, cream, egg yolk and parmesan cheese

290

250 PESTO

เพสโต้

Basil, pine nuts and parmesan cheese

BOLOGNESE โบโลเนส

320

Tomato and ground beef

280

AGLIO OLIO

Olive oil, garlic, dried chili, tomato cherry, olive, parsley and parmesan cheese

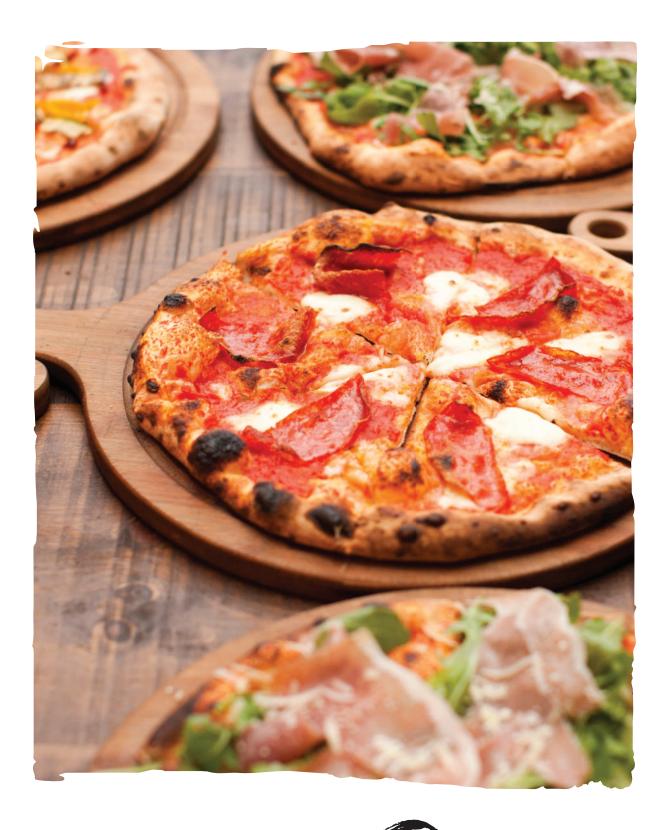












From the Over

# **PIZZA**

	<b>MARGHERITA</b> พิชชามาร์การิตา Homemade tomato sauce, mozzarella cheese and basil	280
	<b>HAWAIIAN</b> พิชชาฮาวาเอี้ยน Homemade tomato sauce, pineapple, ham and mozzarella cheese	300
	QUATRO FORMAGGI พิชชาโฟร์มาจกี้ Homemade tomato sauce, gorgonzola cheese, parmesan cheese, mozzarella cheese and goat cheese	320
	Try This	
•	E-SAAN SAUSAGE พิชชาไสกรอกอีสาน Homemade tomato sauce, E-SAAN style pork sausage and mozzarella cheese	340
<b>Ø</b>	<b>KRA PAO GAI</b> พิชชากระเพราไก Homemade tomato sauce, fried chicken with garlic, chili and hot basil	320
<b>Ø</b>	พืชชากระเพราไก	320 390
	พืชชากระเพราไก่ Homemade tomato sauce, fried chicken with garlic, chili and hot basil SEAFOOD พิชชาชีฟู้ด	

Recommended / เมนูแนะนำ 🚷 Organic / ออแกนิค 🕟 Pork / หมู 💗 Veggi / เมนูผัก 💋 Spicy / เห็ด 🕼 Contains Nuts / มีถั่วเป็นส่วนประกอบ



ASTAN Favorite

# **APPETIZERS & SALADS**

	MOO/ GAI/ NUA SATAY สะเตะหมู ไก หรือ เนื้อ Served with cucumber relish and peanut sauce Pork / Chicken / Beef Satay	220
	FRESH VIETNAMESE SPRING ROLL ปอเบี้ยะสดเวียดนาม Fresh spring roll-wrapped prawns and vegetables with sweet & sour sauce	250
	FROM THE WOK	
	PINEAPPLE FRIED RICE ข้าวผัดสัปปะรถ Sweet and savory fried rice with pineapple, peas, green onion, eggs and shrimps	280
0	Try This  NASI GORENG นาซีโกเรง Indonesian fried rice with chicken and prawn	350
Ø	<b>KHAO MOO KROB</b> ขาวหมูกรอบ Crispy pork belly with steamed rice	250
	<b>KHAO NA PED</b> ขาวหนาเป็ด Roasted duck with steamed rice	280
	<b>HAINANESE CHICKEN RICE</b> ขาวมันไกไห่หนาน Poached chicken and seasoned rice, served with chilli and ginger sauce	350
<b>③</b>	<b>KHAO PHAD NAM LEAB MOO SUB</b> ขาวผัดหนำเลี้ยบหมูสับ Fried rice with minced pork and Chinese black olive	280
	<b>GOV SEE MEE GAI</b> โกยชีหมี่ไก่ Crispy egg noodles with chicken gravy	280













Taste India

# **INDIAN**

**SAMOSA** 240 ซาโมซ<sup>่</sup>าผักเสริฟพร<sup>้</sup>อมซอสมะขาม

Try This

MURGH TIKKA MAKHINI

350

แกงไก่แบบอินเดีย Boneless chicken, spices, tomato, cashew nut, butter and cream curry

Vegetable samosa with tamarind chutney

ODAL MAKHINI 350 แกงถั่วแบบอินเดีย

Three kind's lentils with buttercream and fresh tomato

350 **ALOO GOBHI** 

แกงมันฝรั่งและดอกกระหล่ำแบบอินเดีย Potato cauliflower mixed with onion, tomato and lemon juice

**NAAN BREAD** 140 แป้งนาน

### Your choice of Naan bread

- Plain
- Butter
- Garlic















Sweets weet

# **DESSERT**

## **ICE CREAM (2 SCOOPS)** ไอศครีม 2 ลูก

190

Choice of: Coconut, chocolate, vanilla, strawberries and lemon sorbet

Try This

# C KHAO NIEW MA MUANG

220

ข้าวเหนียวมะมวง

Thai sweet sticky rice with mango and coconut cream

### CLASSIC CRÈME BRULE

220

แครมบรูว์เล

Served with tulles and soft biscuit

### **BLUEBERRY CHEESECAKE**

280

บลูเบอร์รี่ซีสเค้ก

Cheesecake with ultimate blueberry

# **CHOCOLATE BROWNIE LOVER**

250

เค้กซ็อกโกแลตบราวนี่

Chocolate brownie with rich chocolate sauce and fresh strawberry











Act with thirst

# **BEVERAGE**

SOFT DRINKS  Coke, Coke Zero, Sprite, Ginger Ale, Fanta Orange, Tonic Water, Soda Water		120	
MINERAL WATER Evian 330 ML Evian 750 ML		200 270	
SPARKLING WATER Perrier 330 ML Perrier 750 ML		200 270	
COFFEE  Americano Espresso Cappuccino Café latte Double Espresso Mocha Cocoa	Hot 120 120 140 140 160 160	Iced 140 140 160 160 180 180 180	
TEA SELECTION  English Breakfast Earl Grey Sencha Shizouka Summer Superior Jasmine Chamomile Peppermint		140 140 140 140 140 140	
ICED TEA Iced Green Tea Cha Yen (Thai Ice Tea)		160 160	
JUICE Apple Mango Pineapple Lemon Orange Young Coconut		160 160 160 160 160 220	
BLENDED Pineapple Mango Watermelon		180 180 180	
Try This			,   '
COCKTAIL			
Tom Collins Gin Fizz Whiskey Sour Margarita Tequila Sunrise Screw Driver Bay Breeze Moscow Mule Cuba Libre Mai Tai		300	

APERITIFS		
	Glass	Bottle
Aperol Campari	250 250	2,800 2,800
Ricard	250	2,800
<b>6</b> 11.1		
GIN	Glass	Bottle
Hendricks Tangueray	390 350	4,500 3,500
Bombay Sapphire	300	3,200
RUM	Glass	Bottle
Havana Club 7 Year	350	3,900
Havana Club 3 Year Captain Morgan Dark	300 300	3,500 2,900
Captain Morgan Bark	300	2,500
VODKA	Glass	Bottle
Grey Goose	450	5,500
Ketel one	350	3,500
Absolute Flavors Smirnoff	300 250	2,900 2,500
		_,000
TEQUILA	Glass	Bottle
Don Julio	500	6,900
Olmeca Equil G.	300	2,900
HOHEHD		
LIQUEUR	Glass	Bottle
Baileys Kahlua	290 290	3,200 3,200
Amaretto	250	2,900
Malibu Sambuca	250	2,900
Sambuca	250	2,900
WHISKEY	Glass	Bottle
JW Gold Label	500	5,900
JW Black Label	350	3,500
Jack Daniel	350	3,500
JW Red	250	2,900
SINGLE MALT		
	Glass	Bottle
Glenlivet 15 years Glenfiddich 15 years	720 590	7,500 7,300
Glenfiddich 12 years	520	5,900
COGNAC	Glass	Bottle
Remy Martin VSOP	600	6,800
Calvados Maitre Pierre	400	3,900
BEER		
		100
Singha Asahi		160 190
Heineken		190
Corona		350
Hoegaarden		350
Leffe		350



We can tailor made our dishes to vegetarian option. Please do not hesitate to inform our team for your preferences or dietary requirements.

A Culinary Journey from Farm to Table. Every bite speaks of our commitment to providing you with not just a meal, but also serve organic ingredients sourced from local supplier to support community and sustainability.

### **Organic Chicken**

We use organic chicken raised without the use of antibiotics or hormones with the freedom to explore open spaces.

### **Cage Free Eggs**

All dishes are made with cage free eggs containing high-protein and vitamins.

### **Organic Vegetables**

Our vegetables are sourced from organic farm nearby Bangkok to support local community.



