



MEDITERRANEAN MENU

VIEW ROOFTOP BANGKOK





SOIL OF THE EARTH/BREAD

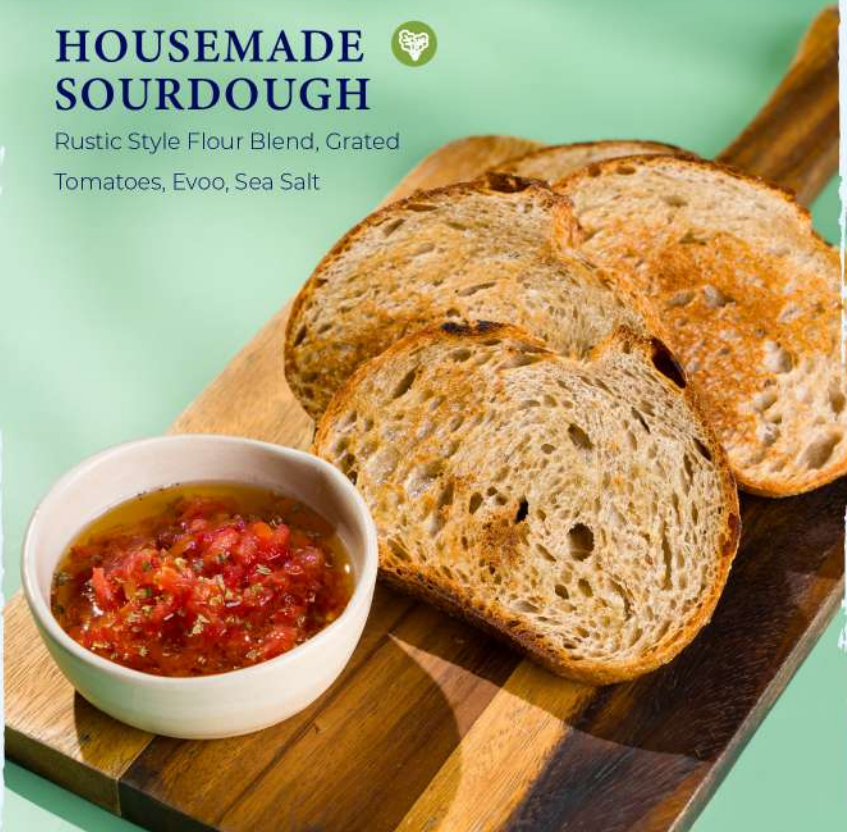
LAGANA

Yoghurt and Tahini Cream, Smoked Salmon,
dill, Sesame Seeds



HOUSEMADE SOURDOUGH

Rustic Style Flour Blend, Grated
Tomatoes, Evoo, Sea Salt





VIEW PITA



Classic View Style Charcoal
Grilled Pita Bread, Oregano, Olive Oil



FLATBREAD



48 Hour Matured Dough, Spinach Pie Filling,
Feta, Salsa Verde



KOULOURI ELIA



Mediterranean Bagel, Olive Paste,
Sundried Tomatoes





SALAD



BEETROOT

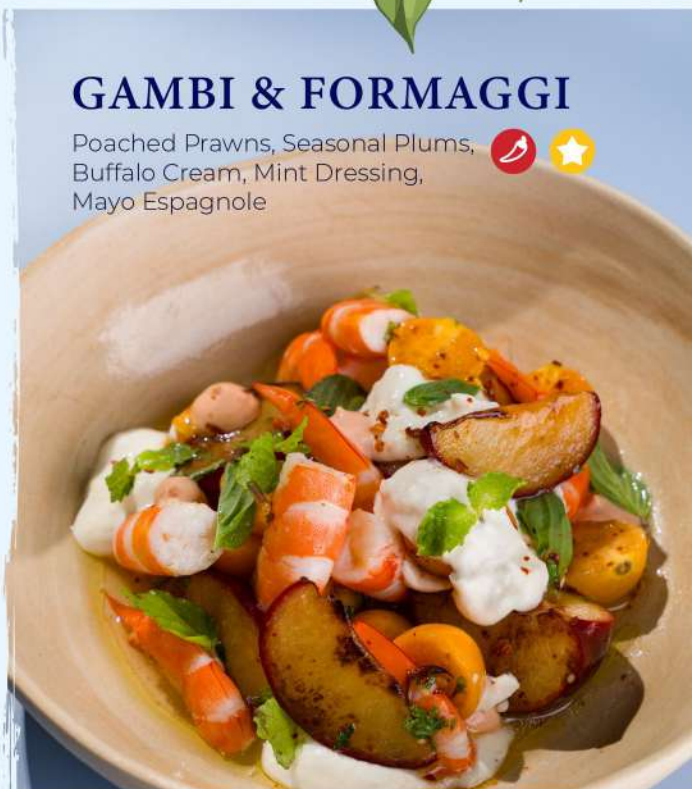


Salt Baked Beetroot,
Ricotta, Mixed Berries,
Basil Granita,
Toasted Granola



GAMBI & FORMAGGI

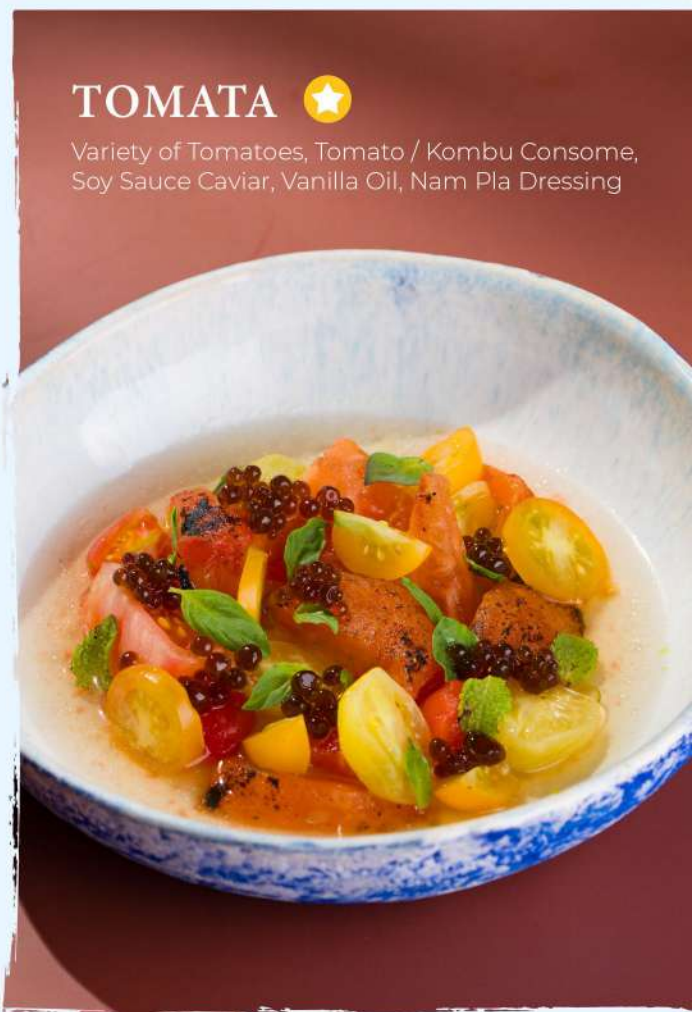
Poached Prawns, Seasonal Plums,
Buffalo Cream, Mint Dressing,
Mayo Espagnole



TOMATA



Variety of Tomatoes, Tomato / Kombu Consome,
Soy Sauce Caviar, Vanilla Oil, Nam Pla Dressing



DAKOS



Carob Husk, Tomatoes,
Citrus Dressing, Capers,
Spinach, Feta Cheese



TO SHARE



RICOTTA & HONEY

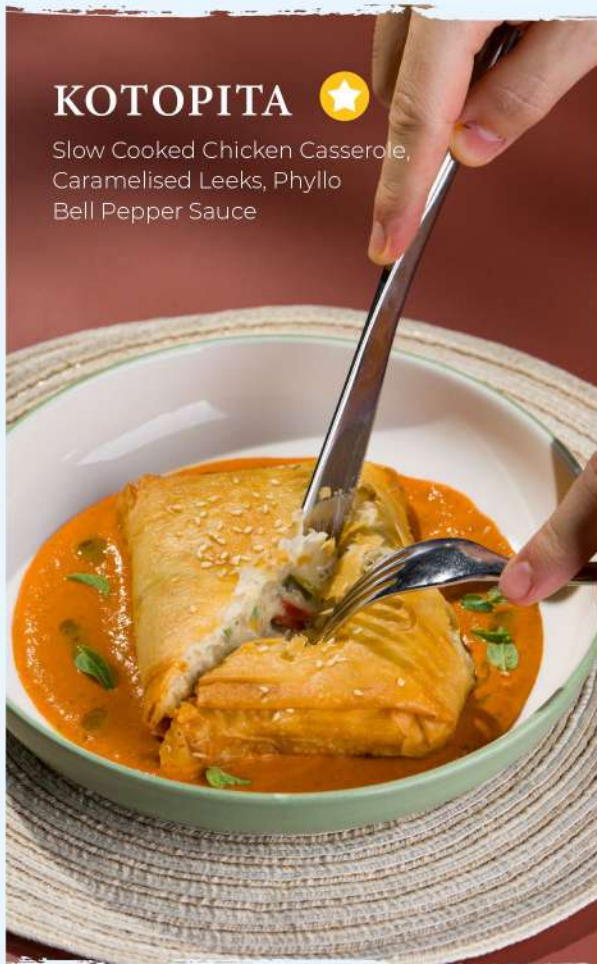
House Made Ricotta,
Chiang Mai Honeycomb, Herb oil,
Rosemary



KOTOPITA



Slow Cooked Chicken Casserole,
Caramelised Leeks, Phyllo
Bell Pepper Sauce



CALAMARI 3.0



Crispy Calamari, Black Garlic Emulsion,
Squid Ink, Fennel Textures



TO SHARE



CHICKEN SOUVLAKI



Marinated Chicken Skewer,
Tomato onion Salad, Tzatziki Sauce



VIEW PLATEAU



House Made Jams,
Preserved Fruits of The Season,
Local Cheese from Chiang Rai,
Sourdough Bread



ANTALYA BEEF



Beef Tenderloin, Bell Pepper,
Smoked Paprika, Labneh,
Spicy Tomato Sauce



DIPS & SIDES



HUMMUS



View Classic Hummus, Crispy Chickpeas, Caramelized Onions, Cumin



BABA GANOUSH



Roasted Eggplant, Tahini Sauce, Yoghurt Raita, Toasted Nuts, Pomegranate



TZATZIKI



Yoghurt, Cucumber & Zucchini, Fried Garlic, Raw Mango Pickle, Dill Oil



DIPS & SIDES



OVEN ROASTED VEGETABLES

Seasonal Vegetables,
Lemon Honey Marinade,
Mountain Oregano, Mustard



VIEW FRIES

Triple Cooked Potatoes,
Oregano, Feta Cream



MANITARI



Assorted Seasonal Mushrooms,
Truffle Orzo, Poached Egg,
Brown Butter Foam



PLANT FORWARD

CAULIFLOWER 2.0



Seared Cauliflower,
Spiced Yoghurt Sauce,
Lemon, Chimichurri
Candied Almonds



LEEKS



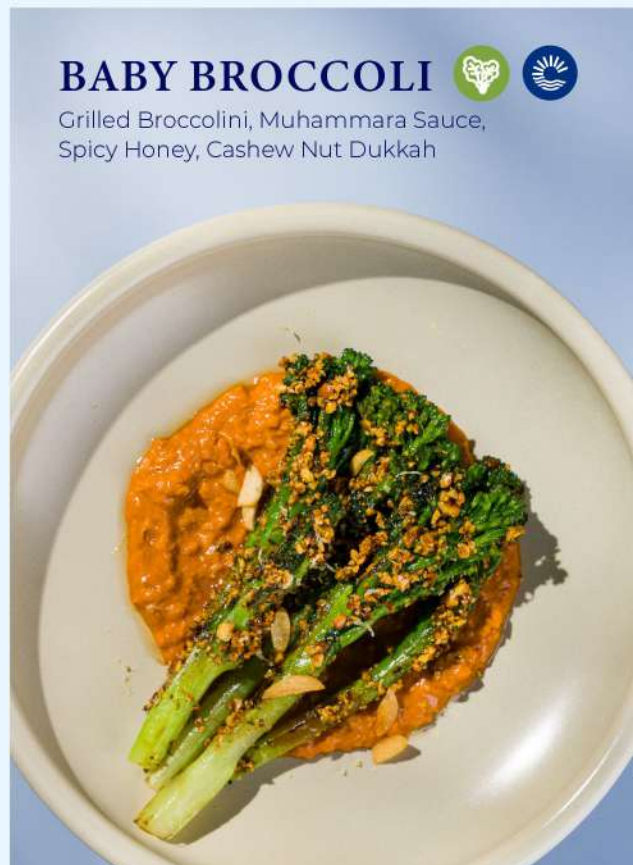
Charred Leeks,
Yeast Butter Sauce,
Sourdough Gratin,
Chives, Yuzu,
Hazelnuts

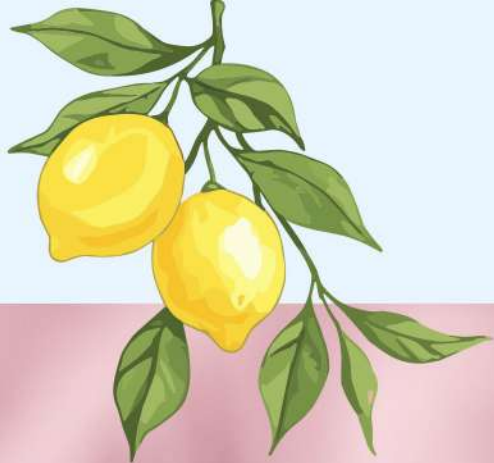


BABY BROCCOLI



Grilled Broccolini, Muhammara Sauce,
Spicy Honey, Cashew Nut Dukkah





AL DENTE

TAGLIOLINI ★

Lemongrass Bisque, Fennel,
Thai Prawns, Ricotta



RISOTTO DI ZUCCA



Butternut Squash, Sage,
Toasted Pumpkin Seeds,
Fontina Cheese (Add on Burrata)



LASAGNA ★

Duck White Ragu, Pesto,
Sauce Mornay,
Roasted Tomatoes





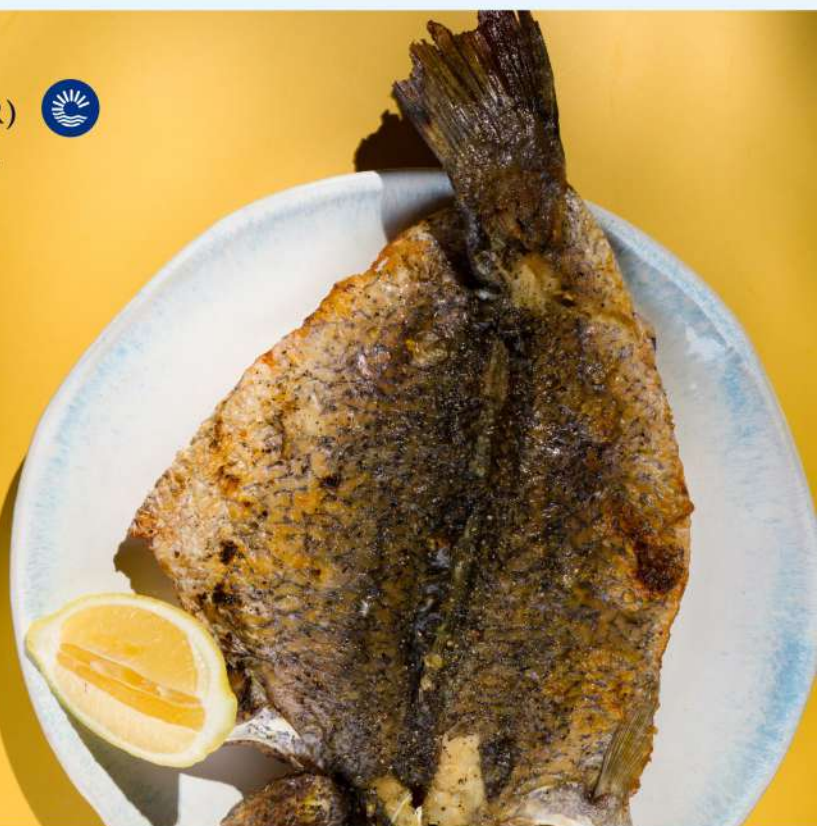
SEA



FISH OF THE DAY (PRICE/ 100 GR)



Charcoal Grilled Weekly Catch , Served with Salsa Verde,
Pil Pil Sauce and Roasted Vegetables



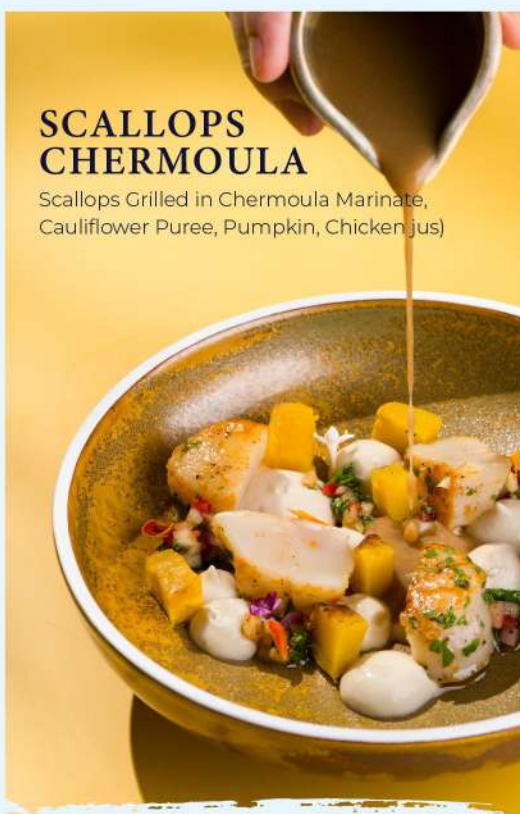
THON ET FRITES

Tuna Steak, Sweet Potato Fries,
Pink & Green Pepper Sauce



SCALLOPS CHERMOULA

Scallops Grilled in Chermoula Marinade,
Cauliflower Puree, Pumpkin, Chicken Jus)



SOUPIA

Stuffed Calamari, Rice Stuffing,
Pine Nuts and Raisin, Sauce Vierge,
Wild Greens



LAND

THE STRIPLOIN

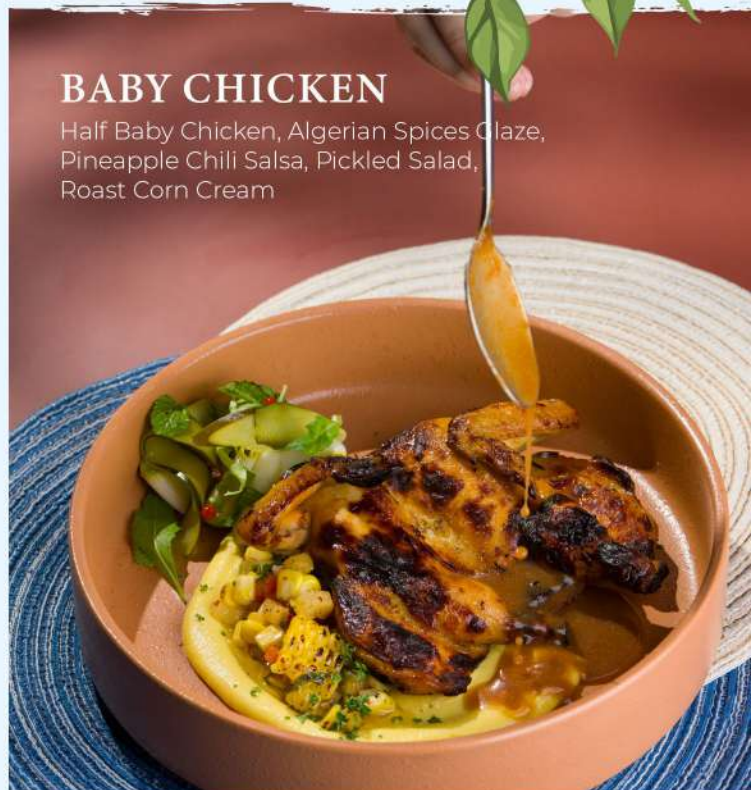


View Wagyu Sirloin, Bell Pepper Sauce,
Sweet Potato Fries



BABY CHICKEN

Half Baby Chicken, Algerian Spices Glaze,
Pineapple Chili Salsa, Pickled Salad,
Roast Corn Cream



PORK CHOP



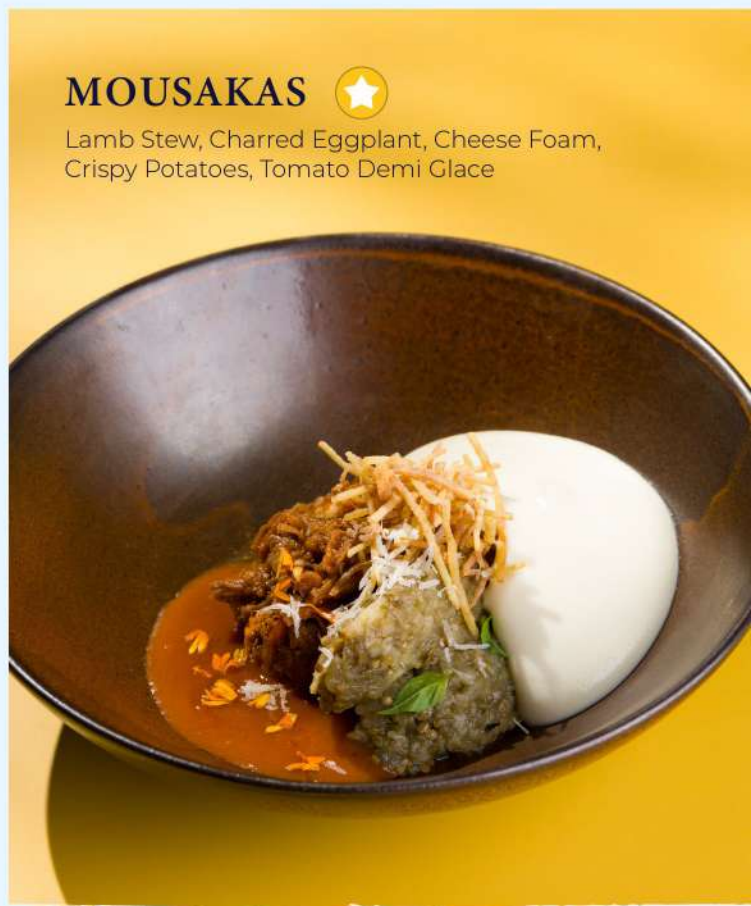
Kurobuta Pork, Black Garlic Emulsion,
Charred Leeks Salsa, Truffle Potato Puree



MOUSAKAS



Lamb Stew, Charred Eggplant, Cheese Foam,
Crispy Potatoes, Tomato Demi Glace





SWEET



TIRAMISU AL ARANCIA ★

Classic Tiramisu Base, Caramelized White Chocolate, Orange Zest, Kahlua Liqueur

THE CHOCOLATE MOUSSE ★

Dark Chocolate, Extra Virgin Olive Oil, Sea Salt, Toasted Nuts



STRAWBERRIES & BASIL

Grilled Strawberries, Basil Ganache, Pistachio I/C, White Chocolate Crumble, Fennel



MEDITERRANEAN CHEESECAKE

Baked Cheesecake, Ricotta, Feta, Greek Yogurt, Grapes, Honey



View

