



BREAKFAST WHEN YOU WANT



**ALL HAPPINESS
DEPENDS ON
A LEISURELY BREAKFAST.**



- | | Price |
|--|-------|
| NF 1. HANG OVER
bloody mary with a bacon, lettuce tomato and egg burger | 550 |
| NF 2. CIAO BABY FETA
poached eggs, feta, roast tomato with marinated capsicum on sour dough toast | 380 |
| NF 3. ARRIBA ARRIBA
chilli and corn fritters, stacked with avocado and sour cream | 250 |
| <ul style="list-style-type: none"> • add bacon +20 • add smoked salmon +50 | |
| NF 4. GO GREEN
poached eggs, avocado, pesto and spinach on sour dough toast | 380 |

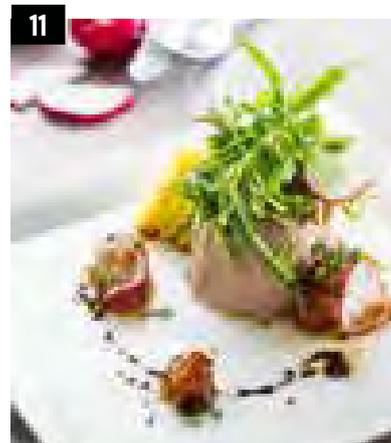
5. EGGS MY WAY
scrambled, fried, boiled or poached with toast, "sour dough, rye, gluten free or chai seed"

220

6. SWEET THING
toasted banana bread with macerated berries, golden syrup, vanilla ice cream

250

LET'S GET STARTED ELEMENTS



- | | Price |
|---|-------|
| GF 7. BEETS
beetroot, fig and goats curd with organic honey | 350 |
| H 8. TUNA AND SMOKED DUCK
soba noodles, quail egg, cress and sweet and sour dressing | 350 |
| NF H 9. TEMPURA PRAWN
andaman tiger prawns, spicy mango salsa and cucumber | 440 |
| NF H 10. THAI TUNA TACO
diced fresh tuna in crispy wonton skin with "e-san style" tomato dip | 350 |
| NF 11. SMASHED DUCK
duck pâté, fig, pickled shallot and brioche | 350 |
| NF GF 12. GRILLED SQUIDWARD
grilled squid, frisée and fennel salad with gribiche sauce | 320 |
| NF GF 13. LAND AND SEA
pork belly and scallop with celeriac, mushroom and pomegranate | 450 |
| NF GF H 14. QUINOA
quinoa salad with grilled haloumi, chilli and coriander dressing | 350 |
| H 15. RAW
soba noodles with raw vegetables and zesty tamari dressing | 280 |
| NF 16. CAESAR
cos lettuce, crisp pancetta, crouton, shaved parmesan, anchovies, caesar dressing | 350 |
| • add chicken | +60 |
| • add prawn | +90 |



17



LIQUID ELEMENT



COOKING WITH LOVE PROVIDES FOOD FOR THE SOUL.



18



GF 17. **TOM YUM GOONG**
H spicy shrimp soup with mushroom and thai herb

Price
300

NF 18. **TOMATO CREAM SOUP**
organic tomato cream soup with crispy bread jungle and drop of truffle oil"

250

NF 19. **MUSHROOM CREAM SOUP**
mushroom cream soup with bread jungle and drop of truffle oil

250

19



20



20. TOM KA GAI
coconut milk soup with chicken, mushroom and thai herb

NF
GF
H

250

21



21. LOBSTER BISQUE THAI STYLE
perfumed with thai rum

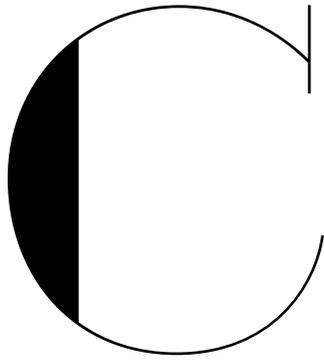
NF
GF

300

NF NUTS FREE **GF** GLUTEN FREE **H** H.E.R.B.

ALL PRICES ARE QUOTED IN THAI BAHT, SUBJECT TO 10% SERVICE CHARGE AND 7% VAT.

elements



COMFORT ELEMENT

NF 22. IN STYLE BURGER
100% beef, bacon, cheddar and gorgonzola, roquette, tomato relish with beer battered fries

Price
440



NF H 23. PULLMAN THAI BURGER
chicken breast burger, thai slaw, salad, avocado, fried egg, sriracha "hot chilli sauce" with beer battered fries

420

NF GF 24. BBQ RIBS
slow cooked pork ribs, house-made barbecue sauce

400



GF 25. GOATS CHEESE RISOTTO
arborio rice, goats cheese, asparagus and chives

350

NF GF 26. GRILLED SALMON
zucchini spaghetti with peppered pineapple and avocado salsa

450

NF 27. KIMCHI CHICKEN
fried baby chicken with kimchi mayonnaise beer battered fries

450

NF 28. SODA BATTERED FISH FILLET
asian slaw, gribiche sauce and beer battered fries

400

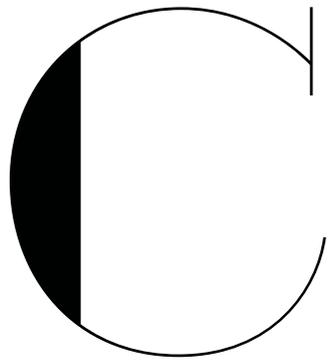


**PEOPLE WHO
LOVE TO EAT
ARE ALWAYS
THE BEST
PEOPLE.**

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elements



COMFORT ELEMENT



**FOOD ISN'T
MY PASSION
FOOD IS MY LIFE.**



- | | Price |
|---|-------|
| NF 29. NASI GORENG
indonesian style fried rice with fresh shrimps and chili paste served with chicken satay and shrimp crackers | 400 |
| NF 30. TUNA MELT
toasted tuna, shallot, mayo and cheddar cheese served with beer battered fries | 220 |
| NF 31. BAGEL SAL
sundried tomato bagel, smoked salmon, cream cheese, shallot and capers | 280 |
| NF 32. PITA PAT
braised lamb wrap, hummus, carrot, avocado, cucumber, onion, goats cheese with yogurt sauce | 500 |
| NF 33. ARCADIA CLUB
ciabatta toast, sliced chicken, triple brie, egg, bacon, tomato, cos lettuce with aioli sauce and beer battered fries | 380 |
| NF 34. WAGYU RUMP STEAK SANDWICH
wagyu rump, turkish bread, cheddar cheese, tomato, rocquette, horseradish mayonnaise & onion jam served with beer battered fries | 500 |
| 35. MR. SQUIDWARD
fried calamari, gribiche sauce and beer battered fries | 320 |



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THAI ELEMENT

FRESH

H **36. YUM POO NIM**
deep fried soft shell crab with green salad and mango salsa

Price
450

37. YUM HUA-PLEE
banana blossom salad with heart coconut and chili sauce

300

NF GF **38. YUM TALAY**
mixed seafood salad

360

GF **39. SOM-TUM TALAY**
spicy green papaya salad with seafood

360

NF **40. SURF & TURF**
grilled hok-kai-do scallop with sweet pork belly and chili lime sauce

550

NF GF H **41. SALMON CHAE NAMPLA**
fresh salmon and chili-lime sauce

360

NF GF H **42. LAAB**
northeast style minced chicken or pork salad with fresh herb

270



**GOOD THAI FOOD IS
A CROSS BETWEEN
A BOTANIST.
A HERBALIST.
A CONDUCTOR.
AND A
PASSIONATE CHEF.**

36



37



39



38



40



41



42



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elements

43



HAI ELEMENT

WOK FIRE

NF 43. **GAI PAD MED MAMUANG**
H stir-fried chicken with cashew nut

Price
320

NF 44. **PAD KAPOW**
H stir-fried minced chicken or beef with hot basil and fried egg

- chicken 310
- beef 330

NF 45. **PAD KA NA** 250
wok-fried hong kong kale with oyster sauce

NF 46. **PAD PAK RUAM MIT** 230
stir-fried mixed vegetables with oyster sauce

47. PAD THAI
traditional wok-fried rice noodles with tamarind sauce and shrimps

- chicken 320
- prawn 340

NF 48. **PAD SI-IEW**
thai-style wok-fried fat noodle with mixed vegetables

- chicken 300
- pork 320

NF 49. **RAD-NA** 360
flat noodles in thick gravy with mixed vegetables with seafood

45



44



47



46



48



49



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elements

HAI ELEMENT

SECRET

- | | Price |
|---|---------------------------------|
| NF GF H 50. GANG KEAW-WAN
green curry with eggplant, bell peppers and thai basil leaves <ul style="list-style-type: none"> • chicken • pork • beef | 300
320
340 |
| NF GF H 51. GANG PHED PED YANG
red curry with roast duck, lychee, eggplant, basil and pineapple | 350 |
| NF GF H 52. PANANG GOONG
red curry with shrimps and kaffir lime leaves | 420 |
| NF 53. KHAO PAD
thai-style fried rice with carrot, asparagus, onion and tomato <ul style="list-style-type: none"> • chicken • pork • beef • crab • shrimps | 320
340
360
400
400 |
| NF 54. KHAO PAD YANG CHOW
chinese-style fried rice with carrot, asparagus, onion, tomato and mushrooms with sweet chicken sausage | 320 |
| NF 55. KHAO PAD SAPPAROD
thai-style pineapple fried rice with shrimps, cashew nuts and raisins | 350 |
| NF H 56. GOONG PAD CHAR
wok-fried tiger prawn with thai herb and hot basil | 490 |
| NF 57. PAD PONG GA-REE TALAY
wok-fried seafood with turmeric powder, coconut milk and vegetables | 500 |
| NF GF 58. MEE-HOON GANG-POO
diamond of phuket yellow curry with crab meat and vermicelli noodle | 480 |



60



HEF SORN SIGNATURE ELEMENT

DINNER MENU ONLY

59



61



62



Price
1,200

**59. NUE SUN-SI-KLONG YANG
JIM JAW**

slow cooked beef short rib with ground dry fish and tamarind sauce

60. MASSAMAN GARE
slow cooked lamb shank with massaman curry

660

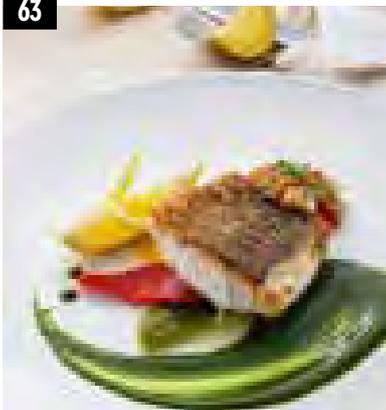
61. GAI YANG PHU KOW FAI
roasted half baby chicken flamed with thai rum

450

62. SMOKED PLA SALMON
smoked tasmanian salmon with penang curry

450

63



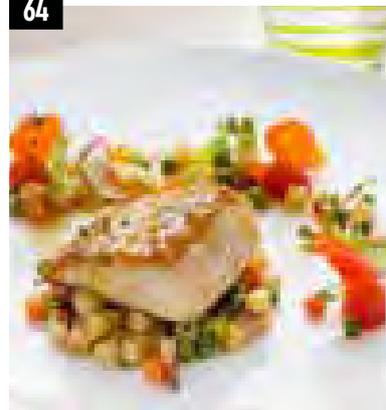
**63. ANDAMAN
SNAPPER**

grilled andaman snapper, burnt butter, capers, tomato and lemon

NF
GF

400

64



64. OCEAN COD
fillet of cod, confit lemon, pea, potato and pancetta

NF
GF

600

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MEAT

65. 1824 AUSTRALIAN PREMIUM BEEF	Price
• sirloin 250grms	850
• rib eye 350grms	1,300
• tenderloin 200grms	1,200
66. NEW ZEALAND LAMB CUTLETS	1,200
65. CHAR GRILLED FREE RANGE CHICKEN BREAST	550

YOUR CHOICE OF 1 SAUCE AND A SIDE DISH

SAUCES

- chimichurri
- creamy mushroom jus
- thai peppercorn jus
- shallot red wine
- mustard seed
- cream jus
- café de paris butter
- blue cheese

SIDE DISHES

- beer battered fries 100 each
- mash potato
- honey buttered green beans
- asparagus with garlic butter
- creamed spinach
- sautéed mushrooms with lemon confit
- steamed mixed garden vegetables

SIDE DISHES ARE AVAILABLE AS AN INDIVIDUAL PORTION

HAPPINESS IS THE FIRST BITE OF A WELL COOKED STEAK.



65. rib eye



65. sirloin



65. tenderlion



67

SWEET ELEMENT



“
LIFE
IS SHORT
EAT DESSERT
FIRST.”



68



69



70



71



72



73



74

68. COCONUT DREAM

coconut crème brûlée with coconut tuile and coconut ice cream

Price
180

69. THE BIG CHEESE

baked new york cheese cake with fresh mango, mango gel and sesame tuile

220

NF GF 70. FLOURLESS CHOCOLATE CAKE

honey comb, raspberry sauce and vanilla ice cream

220

NF 71. CHOCOLATE INDULGENCE

silky chocolate mousse with mango sauce, mango gel and fresh berry

180

72. SUNDAY FLOAT

chocolate stout brownie with salt butter caramel and hot fudge sauce

160

NF GF 73. KHAO NIEW MAMUANG

mango sticky rice

220

NF GF 74. KANOM THAI RUAM MID

assorted thai sweet

160

NF GF 75. KLUAY BUARD CHEE

banana in coconut milk

160