

HONEST FRESH LOCALLY INSPIRED FOOD

Our vibrant service culture is steeped in the bedrock of hospitality traditions. It's a commitment we make to every guest, every single day. The small details count, and we know that.

Shared Passion for Sourcing and Sustainability
Just as our guests care about the origins of their
meals, so do we. Our menus reflect this shared
passion, sourcing locally, embracing sustainability,
and celebrating organic goodness.

Enjoy your meal!





SNACKS

POTATO & PANEER CROQUETTES # 0 8 5 Spicy Coriander Aioli	200
BUTTER CHICKEN TACOS & A Soft Shell Taco, Spiced Chicken, Coriander, Lime, Red Onion	290
SERRANO HAM CROQUETTES *0 1 8 Cheese Filling, Paprika & Garlic Dipping	350
CAULIFLOWER TEMPURA ** Vegan Mayonnaise	190

SOUPS

CLASSIC ONION SOUP # B 320
Beef Broth, Caramelised Onions, Gruyere Croutons

CREAMY MUSHROOM SOUP # B 290
Button & Portobello Mushrooms, Toasted Bread

SHRIMP WONTON SOUP # O P B 320
Bok Choy, Egg Noodle, Fragrant Broth







BURGERS &SANDWICHES

SERVED WITH FRENCH FRIES OR SALAD

WAGYU BEEF BURGER * O B * 500
Cheddar Cheese Sauce, Onion, Gherkin, Tomato

SALMON BURGER # 0 8 8 9

Charcoal Bun, Salsa Verde, Red Cabbage Pickled, Romaine

FRIED CHICKEN BRIOCHE 390 SANDWICH * 04 4 **

Crispy Crusted Chicken, Coleslaw, Spicy Aioli

WHOLE WHEAT CLUB SANDWICH ♦○ 1 ♥ 420

Fried Egg, Bacon, Chicken Breast, Lettuce, Tomato, Garlic Mayonnaise











soy

450

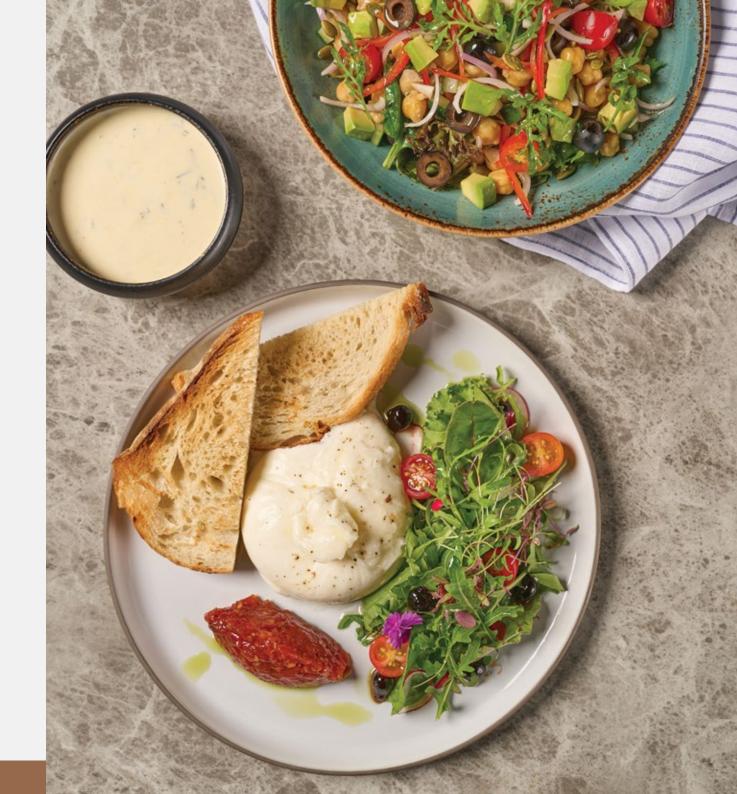
SALADS &GREENS

Cherry Tomato, Pumpkin Seeds, Romaine,

Cucumber, Ranch Dressing

HEALTHY POKE BOWL *** 290 Teriyaki Tofu, Carrot, Cucumber, Red Onion, Edamame, Toasted Sesame, Tempura Nori SALMON POKE BOWL @ *** 450 Spiced Salmon, Edamame, Cucumber, Pickled Cabbage, Pomegranate, Coriander, Rice, Sesame Dressing ASIAN CEASAR SALAD # 0 1 0 1 0 1 350 Grilled Chicken Breast, Romaine, Parmessan, Crispy Bacon, Wonton Crouton, Sesame, Sweet Miso Dressing ITALIAN BURRATA 🗷 🕸 🖟 550 Arugula, Sourdough Toast, Tomato Jam, Fig Balsamic Pearl 320 CHAMPION SALAD #8 Avocado, Chickpea, Red Onion, Arugula,







THAI FLAVORS

CHICKEN SATAY 8.2 Peanut Sauce, Cucumber Relish	280
SOM TUM POO NIM (1) > 9 9 Spicy Green Papaya Salad, Deep Fried Soft Shell	380
YUM WOON SEN TALEY 390 Glass Noodle Salad with Tiger Prawn & Squid	460
KHAO PAD Fried Rice with Egg TOFU **0* CHICKEN *0** PORK *0** TIGER PRAWN *0** BLACK ANGUS BEEF ***	260 280 320 430 550
PAD THAI Stir Fried Rice Noodles, Dried Shrimp, Tofu, Bean Sprouts TOFU 08 CHICKEN 08® PORK 08®® TIGER PRAWN 08®	260 280 320 430
PAD KRA PAO Stir Fried Holy Basil, Fried Egg served with Jasmine Rice TOFU (*) (*) (*) (*) CHICKEN *() (*) (*) PORK *() (*) (*) (*) TIGER PRAWN *() (*) (*) BLACK ANGUS FLANK *() (*) (*)	260 280 340 430 650









NUTS

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THAI FLAVORS

TOM YUM GOONG TIGER PRAWN 2000 Spicy Tiger Prawn Soup served with Jasmine Rice	450
GAENG KEOW WAN	
Green Curry, Thai Basil served with Jasmine Rice	
TOFU O 8 5	260
CHICKEN 8⊅®	280
PORK 8⊅®®	320
TIGER PRAWN 🗓 💆 ⊕	430
GAENG MASSAMAN NUA \$8₺₺®	490
Braised Wagyu Beef Curry, Coconut Milk	
served with Jasmine Rice	



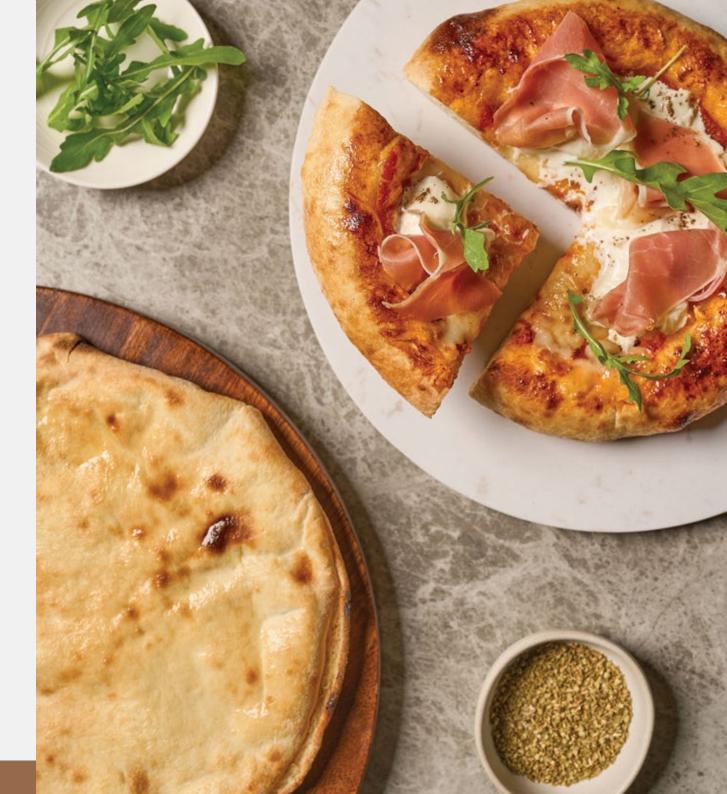




CARBS

RISOTTO BLACK INK & BABY SQUID & Demon Pearls, Mozzarella Cheese, Mascarpone, Parsley	520
WAGYU BEEF & PENNE # # # # 16-Hour Stew Beef Cheek, Red Wine Sauce, Parmesan	520
SUPERFOOD SPIRULINA PASTA ** * * * * * * * * * * * * * * * * *	360
TRADITIONAL ROMAN CARBONARA # 5 5 5 5 5 5 5 6 5 6 5 6 6 6 6 6 6 6 6	460

PIZZAS





MAIN COURSE

BLACK ANGUS BEEF FLANK 4 4 Slow Cooked, Mash Potato, Pickled Mustard Seeds, Citrus Gremolata	690
BAKED SEABASS (1) (2) (2) Mango Salsa, Purple Sweet Potato, Green Asparagus	480
GRILLED PORK CHOP & Truffle Mashed Potato, Creamy Cajun Spiced Sauce	580
CHICKEN JAPANESE CURRY # 8 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	450
ROASTED SALMON & PESTO SPAGHETTI * 0 8 8 9 "ORA" Salmon, Basil Pesto, Parmessan	580

SIDES

STEAMED RICE ₩	80
MASH POTATO 🛮 🗗	150
MIX GREEN SALAD №	150
SAUTEED VEGETABLES # 1	180
CREAMY SPINACH Ø∄	190
FRENCH FRIES \$ 8	190
TRUFFLE MASH POTATO Ø	250
TRUFFLE FRENCH FRIES ##	250



DESSERTS

MANGO STICKY RICE # 8

Classic Mango Sticky Rice, Sweetened Coconut Milk, Coconut Chips

CHURROS 🕬 🕒 200

Dulce De Leche and Chocolate Sauce

SOY PANNA COTTA 💝 🥖 190

Red Berries Coulis, Mint

DARK CHOCOLATE BROWNIE 🖋 🕸 🖰 🖁 8 280

Salted Caramel, Nuts, Vanilla Ice Cream

HOMEMADE ICE CREAM 100

& SORBET Ø (PER SCOOP)

Chocolate O 🖟

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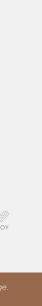
Strawberry

Cocondi O II (

Passion Fruit

FRUITS PLATTER * 220

Seasonal Assorted Fruits Selection



250



