



SKYLINE



DINING MENU

*Our Honest Food -
made from the heart, good for the soul
and perfectly balanced.*



HONEST FOOD

Honest-to-goodness food - simply plated, authentically scrumptious. AVANI is all about putting fuss-free, health-centric meals front and centre. Tasty and packed with vital energy, our cuisine focuses on seasonal, local produce - food that's good for you and kind to our planet, too. And when we say local, we mean it. You'll even see fresh ingredients from our hydroponic riverside garden on the menu.

Some other things you'll love: Hearty comfort foods.
Veggie and vegan dishes chock-full of natural flavour.

All-day breakfast featuring all your favourites.

Classic Thai dishes with an AVANI twist,
from Southern Thai curry to som tum salad from The Northeast.

Whatever you crave: simple, satisfying and soul-good.

BOUNTIFUL BREAKFAST

Why limit breakfast to mornings? At AVANI, you can chow down on your choice of 'breakfasts' at any time of day. Fresh noodles. Eggs cooked to your desires. Gourmet sausages, crispy bacon, pancakes drenched in maple syrup. The perfect way to start or end the day.

AVANI Signature Egg

Free-range poached egg, truffle polenta, asparagus and parmesan shavings



340 Eggs Any Style

Served with hash browns, cherry tomatoes, Cumberland sausage and bacon



Eggs Benedict

Two poached eggs, cured ham or smoked salmon, English muffin and hollandaise sauce

320

Khao Jiew Poo

Thai-style omelette with crabmeat served with steamed jasmine rice

280



Singaporean-style Noodles

Stir-fried vegetables, shrimp, spring onion and vermicelli rice noodles

280

Kouy Teaw Gai

Thai noodle soup with rice noodles, chicken breast and kale

180



Khao Tom Gai, Goong or Moo

Boiled rice, served with your choice of chicken, shrimp or pork

240

Stack of Pancakes or Waffles

Wild berry compote, maple syrup and icing sugar

260



TO START

Soups, garden-fresh salads and appetising bites. Start with something light, order a bunch for the whole group to share, indulge your inner gourmet with an AVANI signature dish. You can't go wrong with this top selection.

Vegetarian



Roasted Tomato Soup 160
Riverside hydroponic basil, herb crostini



Shrimp and Corn Soup 220
Served with garlic croutons



Signature Salmon 380
Slow-cooked salmon, crab, fennel and apple relish, fresh radish and guacamole quenelle



AVANI Prawn Salad 360
Grilled Andaman prawns, riverside hydroponic greens, mango, avocado, and coriander and lime dressing



Vegan

Roasted Beetroot Salad 320
Rocket leaves, avocado, orange, walnut and mulberry vinaigrette



Caesar Salad 340
Romaine lettuce, anchovies, croutons, parmesan shavings and bacon tossed in a creamy dressing

Add something extra to your salad: 390
• Smoked salmon
• Grilled shrimp
• Grilled chicken breast

LOCAL FLAVOUR

Tempt your taste buds with our Thai-style appetisers. From sweet-sour-spicy som tum to creamy tom kha gai, these shareable dishes are perfect for family-style dining.

Tom Kha Gai 260
Classic Thai coconut milk soup with chicken, galangal, kaffir lime and mushrooms



Spicy

Tom Yum Goong 300
The famous Thai spicy prawn soup with galangal, lemongrass, kaffir lime, chilies and mushrooms



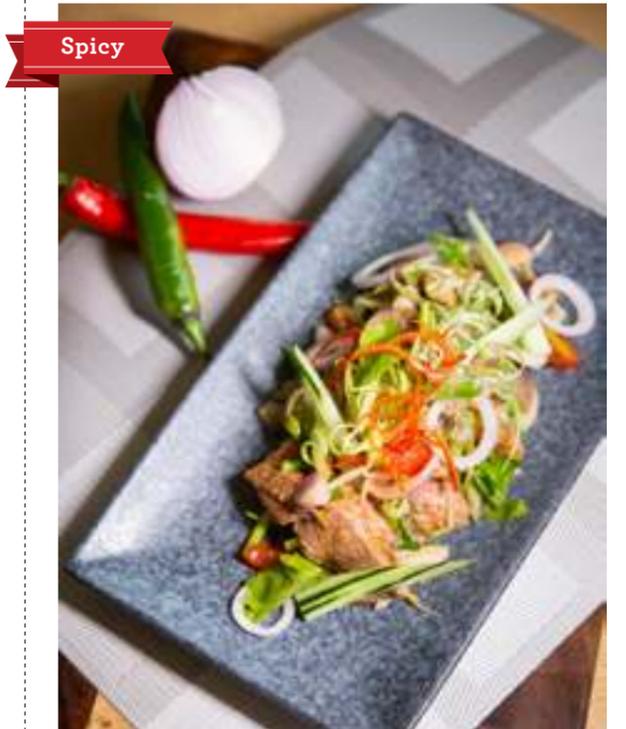
Spicy

Por Pia Tod (8 pieces) 190
Deep-fried Thai vegetable spring rolls served with sweet plum sauce



Vegetarian

Yum Nuea Yang 320
Thai grilled-beef salad with onion, tomato, cucumber and lime dressing



Spicy

Som Tum Thai 250
Green papaya salad with Thai chilies, tomato, peanuts, yardlong beans and boiled shrimp



Spicy • Nuts

Yum Pla Tod 280
Spicy deep-fried sea bass salad with green mango, shallot, cashew nuts, coriander and lime dressing



Spicy • Nuts

PIZZAS

Hot, crispy and comforting - our pizza selection focuses on classics.... with a Bollywood edge. Ideal for casual lunches and late-night snacks, they're what we're talking about when we say 'honestly delicious'.

Margherita Pizza
Sundried tomatoes, basil and mozzarella

280 **Hawaiian Pizza**
Ham and pineapple **360**



Vegetarian



Seafood Pizza
Shrimp, squid, mussels, bell pepper and onion **390**



Bollywood Pizza
Chicken tikka, yoghurt and fresh coriander **300**



Vegetarian

Penne Tomato
Our homemade tomato sauce **300**



Spaghetti Bolognese
Braised beef and tomato sauce **340**

PASTAS

Italian favourites - simple, homemade goodness. Opt for your go-to sauce or try our special Spaghetti Riverside with plump tiger prawns - a popular local twist on pasta. Sprinkle chili flakes on top for a true Thai dining experience.



Fettuccine Carbonara
Classic bacon and cream sauce **320**



Spaghetti Riverside
Grilled tiger prawns on piquant red capsicum sauce and fresh rocket leaves **420**

COMFORT FOOD

Western mainstays reinterpreted with AVANI flair. Every dish served with greens from our own hydroponic riverside garden. Super-fresh, perfectly balanced and intensely hearty.



Chicken/Vegetable Quesadilla 300
Onion, capsicum, corn, mozzarella cheese, tomato salsa Mexicana and guacamole



Classic Club Sandwich 340
Grilled chicken, crispy bacon, fried egg, lettuce, tomato, mayonnaise



AVANI Beef Burger 380
Homemade beef burger, riverside hydroponic greens, tomato, bacon, onion and cheddar cheese

All served with French fries and riverside hydroponic mixed salad

Pad Kra Pao
Stir-fried hot basil leaves with chicken, beef, pork or seafood served with a crispy fried egg over steamed jasmine rice



280 Praew Wan Goong 320
Stir-fried prawns in sweet-and-sour sauce with onions, capsicum and pineapple, served with steamed jasmine rice



THAI FLAVOUR

Go on a spice-infused adventure through the country. These standout dishes give you an authentic taste of local cuisine, using all the best local ingredients for extra flavour. Feel free to add a liberal dose of chili - you're in Thailand, after all.



Khao Pad 280
Original Thai-style fried rice with chicken, beef, pork or seafood with a crispy fried egg



280 Phad Thai Goong 350
Stir-fried Chantaburi noodles with prawns, bean sprouts, chives, peanuts and shredded egg

MAIN DISHES

International dishes, just the way you like them. Imported salmon, pan-fried to perfection.

New Zealand lamb with a moreish potato mousse. Grain-fed beef tenderloin with truffle mash. Decisions, decisions.

Bean Curd 250

Fried bean curd in tomato and basil sauce with boiled potato and French green beans.



US 150 Day Grain Fed Beef 750

Grilled beef tenderloin, roasted root vegetables on truffle mash and gravy



Norwegian Salmon 460

Pan-fried salmon, tender leek, Kalamata olives, tomato salsa and zucchini coulis



New Zealand Lamb 790

Grilled lamb chops, potato-cheese mousse, marinated peppers and balsamic jus



Chicken Cordon Bleu 420

Breaded chicken, rolled with chicken ham and cheese, pumpkin and tomato puree, edamame beans and jus



Bangers and Mash 280

Grilled pork sausage served over creamy potato and fragrant gravy



CURRY DELIGHTS

Because nothing warms the heart quite like a curry. These palate-pleasing dishes span Thailand and India. Fragrant, rich and delicately spicy – perfect for sharing, quite acceptable for keeping to yourself.



Vegetarian

Dal Makhani 280
Lentil curry with kidney beans, garlic, ginger, tomato paste, fenugreek leaf and cream, served with Indian naan bread or basmati rice



Lamb Rogan Josh 350
Traditional Indian lamb curry with fried shallots, tomato and fresh herbs and coriander, served with Indian naan bread or basmati rice



Nuts

Massaman Nuea 300
Southern Thai beef curry with potato and fried shallot, served with steamed jasmine rice



Nuts • Spicy

Butter Chicken 320
Marinated Tandoori chicken curry with fresh tomato, cashew nuts, cream and butter, served with Indian naan bread or basmati rice



Spicy

Gaeng Kiew Wan Gai Yang 280
Royal-style Thai green curry with grilled chicken, green peas, eggplants and basil, served with steamed jasmine rice



Indian naan bread



Basmati rice

SWEETS

Subtly sweet or indulgently decadent? We've got your sweet-tooth covered. Choose from fresh tropical fruits, homemade ice cream, irresistible sticky rice and mango. Or go for our signature creation, 'The Apple'. Or try everything – we won't judge.



Raspberry Mousse 230
Yoghurt and honey filling with mint gel



Vegan

Chocolate Cake 230
Topped with berry compote



Tiramisu 250
Fluffy mascarpone, coffee-dipped lady fingers and cocoa dust



'The Apple' 230
Apple mousse, white chocolate, sable and yoghurt sponge



Sticky Rice and Mango 200
Fresh mango served with sticky rice and coconut milk



Seasonal Fruit Platter 180

SELECTION OF ICE CREAM

120

Strawberry

Thai Cha Yen

Mango

Vanilla Bean

Dark Belgian Chocolate

Salted Caramel

BEVERAGES

NON - ALCOHOLIC

Acqua Panna 250 ml. / 1L	145 / 280
San Pellegrino 250 ml. / 1L	145 / 280
Pepsi / Coke / Coke Light / 7Up / Sprite / Miranda	110
Apple / Orange / Pineapple Juice	140
Young Coconut	165
AVANI Iced Tea - Velvety smooth Thai iced tea with a hint of coconut	150
Espresso	90
Double Espresso / Macchiato / Cappuccino / Café Latte / American	130
Iced Coffee / Iced Latte / Iced Cappuccino / Iced Mocha / Iced Chocolate	150

DRAFT BEER

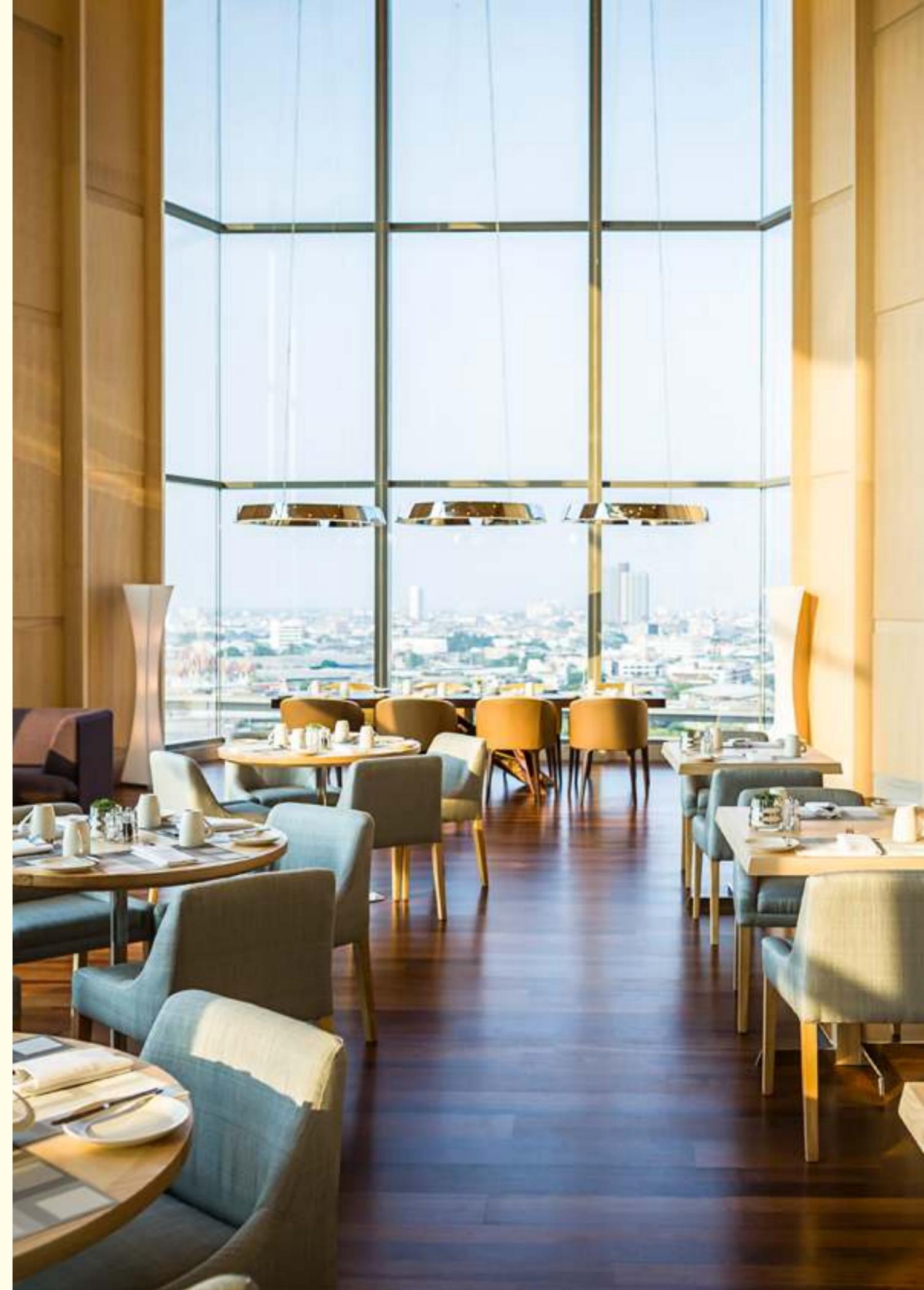
Hoegaarden	Pint	250
	½ Pint	180
Budweiser	Pint	180
Chang	300 ml.	140

BOTTLED BEER

Aspall Premier Cru Cider, UK	380
Hoegaarden	280
Corona	280
Heineken	180
Asahi	180
Chang	160
Singha	160

WINE

	Glass	Bottle
White		
Sileni Sauvignon Blanc Marlborough, New Zealand	390	1,850
Mezzacorona IGT Pinot Grigio Veneto, Italy	280	1,350
Mont Gras Estate Chardonnay, Chile	220	1,000
Red		
Hugo Casanova Cabernet Sauvignon Reserve Maule Valley, Chile	360	1,700
Little Yering Pinot Noir Station Victoria, Australia	280	1,350
Mont Gras Estate Merlot, Chile	220	1,000
Sparkling		
7Cascine Prosecco, Brut, NV, Veneto, Italy	320	1,700



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