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  340
Free-range poached egg, truffle polenta, asparagus and parmesan shavings

Eggs Any Style  280
Served with hash browns, cherry tomatoes, Cumberland sausage and bacon

Eggs Benedict  320
Two poached eggs, cured ham or smoked salmon, English muffin and hollandaise sauce

Khai Jiew Poo  280
Thai-style omelette with crabmeat served with steamed jasmine rice

Singaporean-style Noodles  280
Stir-fried vegetables, shrimp, spring onion and vermicelli rice noodles

Kouy Teaw Gai  180
Thai noodle soup with rice noodles, chicken breast and kale

Khao Tom Gai, Goong or Moo  240
Boiled rice, served with your choice of chicken, shrimp or pork

Stack of Pancakes or Waffles  260
Wild berry compote, maple syrup and icing sugar

Prices are subject to 10% service charge and 7% government tax.
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.

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

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:
• Smoked salmon
• Grilled shrimp
• Grilled chicken breast

Prices are subject to 10% service charge and 7% government tax.
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
Classic Thai coconut milk soup with chicken, galangal, kaffir lime and mushrooms

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

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

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

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

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

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

Prices are subject to 10% service charge and 7% government tax.
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’.

<table>
<thead>
<tr>
<th>Pizza</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Margherita Pizza</td>
<td>280</td>
</tr>
<tr>
<td>Hawaiian Pizza</td>
<td>360</td>
</tr>
<tr>
<td>Seafood Pizza</td>
<td>390</td>
</tr>
<tr>
<td>Bollywood Pizza</td>
<td>300</td>
</tr>
</tbody>
</table>

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.

<table>
<thead>
<tr>
<th>Pasta</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spaghetti Bolognaise</td>
<td>340</td>
</tr>
<tr>
<td>Penne Tomato</td>
<td>300</td>
</tr>
<tr>
<td>Fettuccine Carbonara</td>
<td>320</td>
</tr>
<tr>
<td>Spaghetti Riverside</td>
<td>420</td>
</tr>
</tbody>
</table>

Vegetarian options available.
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.

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

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

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

---

**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**  
Onion, capsicum, corn, mozzarella cheese, tomato salsa Mexicana and guacamole

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

---

**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.

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

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

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

**Phad Thai Goong**  
Stir-fried Chantaburi noodles with prawns, bean sprouts, chives, peanuts and shredded egg
MAIN DISHES


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

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

**US 150 Day Grain Fed Beef**
Grilled beef tenderloin, roasted root vegetables on truffle mash and gravy

**New Zealand Lamb**
Grilled lamb chops, potato-cheese mousse, marinated peppers and balsamic jus

**Vegan**

**Bangers and Mash**
Grilled pork sausage served over creamy potato and fragrant gravy

**Chicken Cordon Bleu**
Breaded chicken, rolled with chicken ham and cheese, pumpkin and tomato puree, edamame beans and jus

Prices are subject to 10% service charge and 7% government tax.
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.

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

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

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

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

Gaeng Kiew Wan
Royal-style Thai green curry with grilled chicken, green peas, eggplants and basil, served with steamed jasmine 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
Yoghurt and honey filling with mint gel

Chocolate Cake
Topped with berry compote

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

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

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

SELECTION OF ICE CREAM

120

15

Vegan

Mango Dark Chocolate
Vanilla Bean
Strawberry Chocolate
Raspberry Ripple

Vegetarian

Nuts

Spicy

Nuts • Spicy

Prices are subject to 10% service charge and 7% government tax.
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
Budweiser
Chang

Pint 250
¼ Pint 180
Pint 180
300 ml 140

BOTTLED BEER

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

WINE

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