GREEN HOUSE

Restaurant & Terrace

MENU

Modern Thai Eatery

All Day Breakfast

American Fried Rice
ข้าวผัดอเมริกัน
250

Pan-Fried Egg with Chinese Sausage
and Minced Pork
ไข่กระทะ
180

American Breakfast
Scrambled, sunny side up, over easy,
omelette or boiled served with chicken sausage,
bacon, saute mushroom, grilled tomato,
roasted potato
ชุดอาหารเช้าสไตล์อเมริกัน
280

Boiled Rice with Chicken or Pork
ข้าวต้มไก่หรือหมู
220

Boiled Rice with Seabass or Shrimp
ข้าวต้มปลากะพงหรือกุ้ง
280

Chef's Recommend · Egg · Seafood · Nuts · Spicy · Soybean · Vegetarian · Gluten · Sesame

First Bite

1. Watermelon with Dried Fish
   แตงโมหน้าปลาแห้ง
   150
2. Shrimp Fresh Spring Roll
   ปอเปี๊ยะสดไส้กุ้ง
   220
3. Deep-Fried Pork Ball with Thai Herbs and Roasted Rice
   ลาบหมูทอด
   280
4. Deep-Fried Sun-Dried Pork with Thai Herbs
   หมูทอดแดดเดียว
   260
5. Fried Chicken Wings with Herbs
   ปีกไก่กรอบคั่วสมุนไพร
   220
6. Crispy Shrimp Pancake with Mango Plum Sauce
   กุ้งกระเบื้องกับซอสบ๊วยมะม่วง
   250
7. Fried Taro with Palm Sugar Peanut Sauce
   เผือกทอดกับน้ำจิ้มถั่ว
   150

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Yum Yum

* 8. River Prawn Salad with Thai Herbs
พล่ากุ้งแม่น้ำ
590

9. Deep-Fried Salmon Sashimi with Spicy Salad
ยำแซลมอนแซ่บคัตสึ
350

10. Spicy Salmon Salad with Apple and Corn
ยำแซลมอนกับแอปเปิ้ลและข้าวโพด
290

11. Yellow Mango Salad with Shrimp
ยำมะม่วงน้ำดอกไม้กุ้งสด
320

12. Vermicelli Salad with Minced Pork and Seafood
ยำวุ้นเส้นโบราณทะเลหมูสับ
290

* 13. Grilled Beef Salad with Thai Herbs
พล่าเนื้อย่าง
450

14. Pomelo Salad with Grilled Prawn
ยำส้มโอกุ้งย่าง
420

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Noodles

15. Phad Thai Goong
Fried noodles in Phad Thai sauce with shrimp and pork crackling
ผัดไทยกุ้งสดกากหมู
350

16. Wagyu Beef Thai Boat Noodles
ก๋วยเตี๋ยวเรือเนื้อวากิว
290

17. Fried Flat Noodles with Crispy Seabass in Lava Egg Gravy
ราดหน้าเส้นกรอบปลากระพงไข่เยิ้ม
250

18. Stir-Fried Vermicelli with Shrimp and Acacia
ผัดวุ้นเส้นชะอมกุ้ง
300

19. Northern Thai Curry Noodles with Grilled Pork Neck
ข้าวซอยคอหมูย่าง
260

20. Stir-Fried Flat Noodles with Chicken
ก๋วยเตี๋ยวคั่วไก่
250

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Homey Comfort

* 21.	Thai Omelette with Crab Meat ไข่เจียวปู	490
22.	Homey Thai Fried Rice with Pork and Fried Egg ข้าวผัดรถไฟหมูไข่ดาว	250
23.	Stir-Fried Macaroni with Egg and Fried Egg ผัดมักกะโรนีกุ้งใส่ไข่	300
24.	Stir-Fried Noodles with Seafood มาม่าผัดขี้เมาทะเล	280
25.	Thai Omelette with Minced Pork ไข่เจียวหมูสับ	200

Rice

* 26.	Thai Chilli Paste Fried Rice with Salted Egg and Sweet Pork Belly ข้าวผัดน้ำพริกลงเรือหมูหวาน	280
* 27.	Shrimp Paste Fried Rice with Mala Chilli and Spice-Marinated Beef ข้าวผัดกะปิเนื้อวัวย่างหม่าล่า	390
28.	Wagyu Beef Basil Fried Rice with Lava Egg ข้าวคลุกกะเพราเนื้อวากิวไข่ดาว	320
29.	Stir-Fried Pork Neck with Chilli, Hot Basil, and Fried Duck Egg ผัดกะเพราคอหมูกับไข่เป็ดดาว	250
30.	Pineapple Fried Rice with Ham, Shrimp, and Pork Floss ข้าวผัดสับปะรด	350

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Curry & Soup

✻ 31. Massaman Chicken with Mashed Potato
มัสมั่นไก่กับมันฝรั่งบด
250

32. Tom Yum Goong
Spicy and sour shrimp herbal soup
ต้มยำกุ้ง
380

33. Chicken Green Curry
แกงเขียวหวานไก่
250

✻ 34. Crab Meat and Betel Leaf Curry with Butterfly Pea Rice Noodles
แกงปูใบชะพลูกับเส้นหมี่อัญชัน
400

35. Tom Kha Gai
Chicken in coconut milk soup
ต้มข่าไก่
250

36. Duck Red Curry with Lychee and Grape
แกงเผ็ดเป็ดย่าง
280

37. Egg Tofu and Minced Pork Clear Soup
แกงจืดเต้าหู้ไข่หมูสับ
250

38. Panang Curry with Duck Confit
เป็ดทอดซอสพะแนง
300
ADD FRIED ROTI 50

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Fish

* 40. Whole Fried Snapper with Chilli and Basil
ปลากะพงทอดราดพริกโหระพา
790

* 39. Whole Fried Snapper with Fish Sauce and Fresh Mango Salsa
ปลากะพงทอดน้ำปลากับยำมะม่วง
790

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Sea

41. Stir-Fried Shrimp with Red Curry and Egg
    กุ้งแชบ๊วยผัดพริกแกงใส่ไข่
    320

42. Stir-Fried Seafood with Chilli, Basil, and Thai Herbs
    ทะเลรวมผัดฉ่า
    350

✻ 43. Stir-Fried Soft-Shell Crab with Chilli and Garlic
    ปูนิ่มคั่วพริกเกลือ
    300

44. Crispy Prawn with Shallot and Tamarind Sauce
    กุ้งทอดซอสมะขาม
    350

✻ 45. Stir-Fried Squid with Salted Egg
    ปลาหมึกผัดไข่เค็ม
    350

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Land

46. Grilled Wagyu Beef with Thai Spicy Dip
เนื้อวากิวย่างจิ้มแจ่ว
320

47. Grilled Chicken with Sticky Rice
ไก่ย่างหนังกรอบกับข้าวเหนียว
250

48. Stir-Fried Chicken With Cashew Nut and Ginkgo
ไก่ผัดเม็ดมะม่วงหิมพานต์กับแปะก๊วย
250

49. Duck confit with spicy Thai herb salad
สลัดเป็ดทอดสมุนไพร
280

50. Phuket Pork Stew with Fried Golden Bun
หมูฮ้องกับหมั่นโถทอด
350

51. Grilled Pork with Thai Spicy Dip
หมูย่างจิ้มแจ่ว
250

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Chilli Paste

53. Thai Chilli Paste Dipping sauce
with Vegetables
น้ำพริกลงเรือกับผักสด
220

* 52. Thai Crab Meat Dipping Sauce
with Vegetables
หลนปูม้ากับผักสด
380

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Greens

54. Stir-Fried Baegu Leaves with Egg and Dried Shrimp
ผักเหลียงผัดไข่กุ้งเสียบ
260

55. Stir-Fried Broccoli with Shrimp
บร็อคโคลี่กุ้งผัดน้ำมันหอย
260

56. Sauteed Seasonal Vegetables
ผัดผักรวม
220

57. Hong Kong Kale in Shitake Sauce
คะน้าฮ่องกงน้ำแดงกับเห็ดหอม
220

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Vegetarian

Pineapple Fried Rice
ข้าวผัดสับปะรด
220

Tofu Green Curry
แกงเขียวหวานเต้าหู้
250

Tom Yam Hed
Spicy and sour mushroom and vegetables herbal soup
ต้มยำเห็ด
220

Fried Flat Noodles in Gravy Soup with Tofu Skin
ราดหน้าฟองเต้าหู้ทอด
220

Egg Tofu and Chinese Cabbage in Clear Soup
แกงจืดเต้าหู้ไข่ผักกาดขาว
220

Fried Tofu in Gravy Sauce
เต้าหู้ทรงเครื่อง
200

Fried Taro with Palm Sugar and Peanut Sauce
เผือกทอดพร้อมน้ำจิ้มถั่ว
150

Hong Kong Kale in Shitake Sauce
คะน้าฮ่องกงน้ำแดงกับเห็ดหอม
220

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Western Kitchen

SOUP

Creamy Truffle Mushroom Soup — 220
Truffle mushroom, cream cheese, truffle toast

Corn Soup — 160
Corn, feta cheese, whipping cream, cream cheese toast

Carrot Soup — 180
Carrot, crispy carrot, feta cheese, whipping cream, chilli flakes, cream cheese toast

APPETISER & SNACK

Fish & Chip — 260
Fried breaded fish stick, French fries, tartar dip

Bruschetta (3 pcs) — 220
Cherry tomato, Manchego cheese

Trio Fries — 250
Curly fries, house fries, sweet potato fries, ketchup, garlic aioli, wasabi mayo

Beef Nachos — 300
Nacho chips, Mexican beef sauce, mozzarella cheese, sour cream, tomato salsa, guacamole

SANDWICH

Club Sandwich — 320
Grilled chicken, fried egg, bacon, cheddar, tomato, green leaves serve with French fries

Tuna Melt — 220
Tuna salad, toasted bread, cheddar cheese, house fries

Chicken Caesar Wrap — 350
Tortilla, crispy chicken, Caesar dressing, Parmesan cheese, romaine lettuce, Mexican cheese dip, chef's salad

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Salad

✻ 58. Tomato Beetroot Burrata Salad
Burrata cheese, yellow tomato, beetroot, basil, poached pear, apple vinaigrette, balsamic reduction
480

59. Grilled Prawn Salad with Lemon Garlic
Mixed greens, croutons, radicchio, tomato, grilled prawns, persimmon
380

60. Classic Ceasar Salad
Romaine lettuce, crispy bacon, anchovies, parmesan
220

Classic Ceasar Salad
61. ,, ,, add Grilled Chicken +50
62. ,, ,, add Grilled Prawns +200
63. ,, ,, add Smoked Salmon +230

64. Smoked Salmon Salad
Cold smoked Atlantic salmon, boiled egg, mixed greens, caper berry's, cucumber, Grape tomatoes, radishes, honey Dijon mustard dressing
290

✻ 65. Tuna Quinoa Salad
Quinoa, radicchio, mixed greens, yellow tomato, sesame-crusted tuna, strawberry, cucumber, micro sunflower, ikura, fresh tuna chilli mayo, croutons, apple vinaigrette
420

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Pasta

✻ 66. Stir-Fried Seafood Hot Basil Risotto with Onsen Egg
Risotto, basil sauce, onsen egg, squid, prawn, scallop, crispy basil
350

67. Spaghetti Tom Yum Seafood
Prawn, mussel and squid, creamy Tom Yam sauce
350

68. Spaghetti Italian Chipolata Aglio e olio
Italian Chipolata sausage, spaghetti, basil, dried chilli, garlic, tomato, Parmesan cheese, mushroom
280

✻ 69. Spaghetti Marinara with Prawn
Prawn, spaghetti, chilli flakes, tomato sauce, basil
320

✻ 70. Linguine Scallop
Cream of truffle, scallop, lemon zest
420

71. Fettuccine Bolognese
Pork and beef Bolognese sauce, parmesan
280

72. Gnocchi Pesto
Sauteed potato gnocchi, sun dried tomatoes, basil pesto, nuts, Parmesan
280

Pasta Choices: Spaghetti, Linguini, Gnocchi, Penne, Fettuccine

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Pizza

73. Frutti di Mare — 320
Mixed seafood, mozzarella

74. Pepperoni — 300
Pepperoni, mozzarella

75. Hawaiian — 290
Ham, pineapple, mozzarella

76. Margherita — 280
Mozzarella, basil, Cherry tomato

Burger

77. Fish Burger
Seabass, burger bun, cheddar cheese, tartar sauce, green oak lettuce, sweet potato fries
350

78. Wagyu Beef Burger
Grilled Wagyu beef patties, cheddar, caramelised onion, tomato, Dijon mustard mayo served with mixed fries
430

79. Crunchy Korean Chicken Burger
Korean honey spicy sauce, coleslaw, pickles, lettuce
320

80. Beyond Burger
Roasted mushroom and beyond meat patty, tomato, lettuce, caramerised onion serve with French fries
290

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Main Dish

81. Grilled Salmon
Creamy spinach, butter mash potatoes, lemon cream sauce
420

82. Steak Frites
Grilled Australian Black Angus rib-eye, Café de Paris butter, sweet potato fries, garden salad
790

83. Kurobuta Pork Tenderloin Mushroom Sauce
Roasted Kurobuta pork, baked potato, grilled vegetables, creamy mushroom sauce
280

84. Grilled Atlantic Seabass
Creamy spinach, butter mash potatoes, lemon cream sauce
350

85. Duck Confit with Corn Purée and Berry Sauce
Duck confit, corn purée, berry sauce, chef's salad
320

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Dessert

* 86.	Deep Fried Puffed Rice with Coconut Ice Cream ข้าวเม่าทอดกับไอศกรีมกะทิสด	150
87.	Banana Split with Ice Cream ไอศกรีมบานานาสปลิท	290
* 88.	Mango and Sticky Rice with Coconut Ice Cream ข้าวเหนียวมะม่วงไอศกรีมกะทิ	160
89.	Honey Toast with Thai Tea Ice Cream ฮันนี่โทสต์กับไอศกรีมรสชาไทย	160
90.	Thai Tea Mousse มูสชาไทย	200
91.	Tiramisu ทีรามิสุ	200
92.	Mousse au Chocolate with Berry Ragout มูสช็อกโกแลตกับซอสเบอร์รี	290
93.	Seasonal Fresh Fruits ผลไม้สดตามฤดูกาล	150
94.	Ice cream *Vanilla, Belgian Chocolate, Strawberry, Thai Tea, Salted Caramel, Rum Raisin, Turkish Coffee*	95

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Beverage List

FRESH JUICES

Orange, Watermelon, Pineapple	120
Coconut (whole)	180

SOFT DRINKS

Coke, Coke Zero, Sprite, Fanta Orange, Rock soda, Tonic water	100

MOCKTAILS

220

Virgin Mojito
Lime juice, brown sugar, mint leaves, lime wedge

Fruit Punch
Orange juice, pineapple juice, lime juice, Grenadine

Virgin Piña Colada
Coconut syrup, pineapple juice, fresh milk

IMPORTED WATER

Acqua Panna, Italy (500 ml.)	230
San Pellegrino, Italy (500 ml.)	230

LOCAL WATER

Chang	80
Chang Mineral (350 ml.)	120
Chang Sparkling (350 ml.)	160

BREWED BEANS

Americano, Single Espresso, Espresso Macchiato, Mocha, Hot Chocolate	120
Double Espresso, Café Latte, Cappuccino, Espresso Orange, Espresso Coconut, Thai Milk Tea, Thai Tea Coconut, Matcha Latte	150

TEA

Flavored Tea	120

BEER

	Bottle
Chang Classic, Singha (320 ml.)	200
Heineken (320 ml.), San Miguel Light (330 ml.)	220
Hoegarden Rose Beer (248 ml.)	330

THAI CRAFT BEER

	Bottle
Kwai Beer Pale Ale, Kwai Beer Witbier (330 ml.)	300

DRAUGHT BEER

	1/2 Pint	Pint
Chang	150	250

SIGNATURE COCKTAILS 380

Bangkok Bliss
Chalong Bay Coconut, Muskmelon coconut milk certified

Terrace Midnight
Johnnie Walker Black Label De Hojicha, Martini Rosso, lime juice, maple syrup, bamboo charcoal, ginger ale

Greenhouse G&T
Terrace Gin homemade, Terrace Tonic homemade

THAI COCKTAILS 250

Thai Sabai
Mekhong, Ginger Ale, lime juice, basil & soda water

Phraya Heat
Phraya rum, Dry Vermouth, cranberry juice & lime juice

Ertha
Phraya rum, Thai-tea, lime juice & fresh pineapple juice

Mantra
Mekhong, Ginger Ale

CLASSIC COCKTAILS 250

Blue Hawaii
Rum, Blue Curacao, pineapple juice & lime juice

Caipirinha
Cachaça, fresh lime, brown sugar & syrup

Cosmopolitan
Vodka, Triple Sec, cranberry juice & lime juice

Daiquiri
Rum, lime juice & syrup

Dry Martini
Gin & Dry Vermouth

Mai Tai
White rum, dark rum, Triple sec, pineapple juice & orange juice

Margarita
Tequila, Triple Sec, lime juice

Mojito
Rum, brown sugar, fresh lime mint & soda water

Negroni
Gin, Martini Rosso & Campari

Old Fashioned
Bourbon Whiskey, Angostura Bitter & syrup

Pina Colada
Rum, Malibu, pineapple juice & coconut milk

Sex on the Beach
Vodka, cranberry juice, orange juice & syrup

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Beverage List

SPIRIT

WHISKEY

Scotch Single Malt	Glass	Bottle
Glenmoreangie Original	300	4,900
Glenfiddich 12 Years Old	350	5,200

Scotch Blended Malt	Glass	Bottle
Ballantine's 12 Year Old	250	4,000
Johnnie Walker Red Label 12 Year Old	220	3,000
Johnnie Walker Black Label 12 Year Old	280	4,200
Chivas Regal 12 Year Old	280	3,650
Chivas Regal 18 Year Old	390	7,500

American & Canadian	Glass	Bottle
Canadian Club	220	3,500
Jim Beam	220	2,800
Jack Daniel's	230	3500

Irish	Glass	Bottle
John Jameson	230	3,000

GIN	Glass	Bottle
Bombay Sapphire	250	3,300
Gordon	230	2,800
Tanqueray London Dry	240	3,200
Hendrick's	350	4,800
Iron Ball	300	4,900
Roku	350	5,900

VODKA	Glass	Bottle
Smirnoff Red	200	2,800
Belvedere	320	4,800
Absolute	220	3,200

RUM	Glass	Bottle
Captain Morgan's Spiced	200	2,000
Havana Gold 3 Year Old, Chalong Bay Original	200	2,800

TEQUILA	Glass	Bottle
Silver Jose Cuervo, Gold Jose Cuervo	220	2,800

APERITIF	Glass	Bottle
Campari	220	3,500
Pimm's No.1	200	3,200
Aperol	220	3,200
Martini Bianco, Martini Extra Dry, Martini Rosso	200	3,000

LIQUEUR	Glass	Bottle
Malibu	220	2,800
Jagermeister	220	3,200

COGNAC / ARMAGNAC	Glass	Bottle
Henessy V.S.	280	4,500

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CHAMPAGNE

		Bottle
Ernest Rapeneau, Brut, Epernay, Nv, France		3,850
Billecart Salmon, Reserve, Brut, Nv, France		7,850

SPARKLING WINE

	Glass	Bottle
Spumante, Brut, Zarlion, Italy	290	1,800
Chandon, Brut, NV, Yarra Valley's,Australia		2,600

WHITE WINE

	Glass	Bottle
Birchgrove Bird's Block Cuvee - Elegant White, Chardonnay, Australia	250	1,500
Monsoon Valley, Colombard, Premium Range, Thailand 2022	350	1,900
Sileni, Sauvignon Blanc, Marlborough, New Zealand 2022	380	2,000
Sensi, Pinot Grigio, Collezione, Italy 2021	380	2,250
Domaine Long Depaquit, Chablis, AOC, Burgundy, France 2017		6,800

RED WINE

	Glass	Bottle
Birchgrove Bird's Block Cuvee - Inspiring Red, Cabernet Sauvignon, Australia	250	1,500
Familia Correa Lisoni, Merlot, D.O., Central Valley, Australia	280	1,600
Diggins Estate, Shiraz, South Eastern, Australia 2021	320	1,750
Monsoon Valley, Shiraz, Premium Range, Thailand 2022	350	1,900
Yalumba, Cabernet Sauvignon, Coonawarra, Australia 2019		2,000
Matua Valley, Pinot Noir, Marlborough, New Zealand 2021	380	2,100
Château Puy Favereau Bordeaux Supérieur AOC 2019, France	370	2,100
Graca 28 Reserva Douro DOC 2020,Portugal	370	2,100
Chateau L'Eglise, Bordeaux, AOP, France 2020		2,100
Morgan Bay Cellar, Cabernet Sauvignon, California, U.S.A. 2021	450	2,450
Cartlidge & Browne, Cabernet Sauvignon, California, USA 2021		2,800

ROSE WINE

	Glass	Bottle
Exhib' Cap d'Agde Rosé,Côtes de Thau, France 2022	300	1,650
Santa Cristina Giardino Rose, Toscana, IGT, Italy 2021	350	1,900
Chateau D'Esclans, Whispering Angel Provence, France 2021		2,800

** Vintages subject to change based on market availability.

AVANI

Sukhumvit Bangkok

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