

# indulge

FUSION FOOD & COCKTAIL BAR

# ★ ★ CHEESE & CHARCUTERIE ★ ★

## MEAT PLATTER

COPPA DI TESTA, PARIS HAM, CHORIZO, PARMA HAM  
380

## CHEESE PLATTER

A SELECTION OF CHEF'S SELECTED CHEESE  
350

## MEAT & CHEESE PLATTER

THE MEAT & CHEESE PLATTERS ABOVE COMBINED WITH OLIVES, APRICOT, DRIED FRUITS & WALNUTS  
680

## HOMEMADE TERRINE

180



## SOUPS

EUROPEAN

★ *Vegete* **VELVETY TOMATO & GOATS  
CHEESE**  
220

*Vegete* **MUSHROOM CAPPUCCINO  
PARMESAN FOAM**  
250

**PRAWN BISQUE WITH CRISPY  
AIOLI**  
250

THAI

**GREEN CURRY CHICKEN**  
250  
+ VEGETARIAN 200 +

**COCONUT TOM KHA CHICKEN**  
220  
+ SHRIMP-260; VEGETARIAN-200 +

*spicy* **SHRIMP TOM YUM**  
260  
+ CHICKEN-220; VEGETARIAN-200 +

## SALADS

### WESTERN STYLE

#### CLASSIC CAESAR

BACON ONLY 160 CHICKEN 220 PRAWNS 260

#### SWEET & SOUR ORANGE DUCK 280

SALAD TOSSED WITH TENDER DUCK LEG CONFIT WITH RED RADISH,  
LEMON AND ORANGE NAVELS IN AN ORANGE DRESSING

★ *Vegete* **FRESH BURRATA CAPRESE 380**

CREAMY BURRATA WITH CHERRY TOMATOES, ROCKET LEAVES,  
PESTO & BALSAMIC REDUCTION

### *spicy* ASIAN STYLE

#### SPICY SEAFOOD SALAD 280

SHRIMP, SQUID, CLAMS, IN A SPICY YUM STYLE SALAD WITH  
SHALLOTS, GARLIC, CORIANDER AND CHILLI

#### SPICY GLASS NOODLE SALAD 280

GLASS NOODLES IN A SPICY SOUR YUM WITH MINGED PORK &  
SHRIMP

#### RAW PAPAYA SOM TUM FRESH PRAWNS 260

SPICY RAW PAPAYA WITH PEANUTS, TOMATOES, AND FRESH  
PRAWNS  
+ WITHOUT SHRIMP 160

# PASTAS & NOODLES

OUR PASTA IS HOME-MADE & FRESH. CHOICE OF FETTUCINE OR TAGLIATELLE.

## **CARBONARA** 260

EVERYONE'S FAVOURITE COMFORT FOOD WITH PANCETTA

## ★ **AMATRICIANA VONGOLE** 320

IN A SPICY TOMATO SAUCE WITH IMPORTED PANCETTA WITH LITTLENECK CLAMS

## **CREAMY TRUFFLE MUSHROOM** 280

MIXED WILD MUSHROOM WITH TRUFFLE PASTE IN A CREAMY SAUCE TOPPED WITH PARMESAN CHEESE

## **BOLOGNESE** 300

HOME-MADE BEEF MINCE IN A FLAVOURFUL TOMATO AND RED WINE SAUCE WITH MINCED VEGETABLES

## **PESTO & CHORIZO** 320

HOME MADE ITALIAN PESTO WITH SPICY SPANISH CHORIZO + OR SHRIMP

## **PAD THAI WITH PRAWNS** 280

RICE NOODLES STIR FRIED WITH EGG IN A TAMARIND SAUCE, WITH BEAN SPROUTS & ROASTED PEANUTS + WITH TOFU-220 (PLEASE SPECIFY IF VEGETARIAN- WITHOUT EGG)

## ★<sup>spicy</sup> **CHILLI GARLIC PRAWN ANGEL HAIR** 320

ANGEL HAIR STIR FRIED WITH GARLIC CHILLI & DRIED CHILLI WITH TIGER PRAWNS

## <sup>spicy</sup> **SPAGHETTI PAD-KHEE MAO** 280

SPAGHETTI STIR FRIED WITH GARLIC, CHILLI & THAI BASIL WITH SEAFOOD

## **PAD SEE YEW** 240

STIR FRIED RICE NOODLES IN DARK SOY SAUCE WITH CHICKEN, EGG & CHINESE KALE

## **NOM JEEN NAM YA TUNA** 280

CAPELLINI WITH SPICY THAI TUNA FISH RED CURRY WITH THAI CONDIMENTS, HERBS AND VEGETABLES

# RISOTTOS & RICE

## **ASPARAGUS GREEN PEA RISOTTO** 320

RISOTTO WITH ZUCCHINI, GARDEN PEAS, IN AN ASPARAGUS BROTH TOPPED WITH CRISPY PARMA HAM & PARMESAN + (V) WITHOUT PARMA HAM 300

## **TRUFFLE MUSHROOM RISOTTO** 360

MIXED WILD MUSHROOM & TRUFFLE IN A CREAMY RISOTTO TOPPED WITH PARMESAN CHEESE FOAM

## ★ **PRAWN RISOTTO WITH CHORIZO** 380

CREAMY TOMATO RISOTTO SLOW COOKED IN A BISQUE WITH TIGER PRAWNS, CHORIZO & PARMESAN SHAVINGS

## **MILANESE CLAMS RISOTTO** 360

SLOW COOKED ARBORIO RICE IN A SAFFRON FISH STOCK WITH LITTLENECK CLAMS

## <sup>spicy</sup> **SHRIMP TOM YUM FRIED RICE** 280

STIR FRIED JASMINE RICE WITH TOM YUM HERBS AND SPICES WITH MUSHROOMS + WITH CHICKEN-240; VEGETARIAN-200

## <sup>spicy</sup> **BASIL LEAF KRA PHAO** 240

THAILAND'S FAVOURITE DISH: CHICKEN STIR FRIED IN BASIL, GARLIC & CHILLI. SERVED WITH RICE & FRIED EGG. + MUSHROOM VEGETARIAN-200

## **CHOICE OF FRIED RICE** 240

GREEN CURRY OR RED CURRY FLAVOURED FRIED RICE- OR CLASSIC FRIED RICE WITH CHICKEN OR PORK + VEGETARIAN-200 SHRIMP OR CRAB-280

## **CHICKEN CASHEW NUT** 240

CHICKEN DRIED CHILLI, PEPPERS, WITH CASHEW NUTS AND GINKGO NUTS SERVED WITH THAI JASMINE RICE

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE & 7% VAT

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# SANDWICHES & BURGERS

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SERVED WITH FRIES & HOUSE SALAD

## THE INDULGE CLUB

CRISPY BACON, SOUS VIDE CHICKEN BREAST, BOILED EGG, TOMATO, CHEESE AND LIGHT MAYONNAISE  
280

## THE BEST CROQUE! MONSIEUR

MELTED EMMENTAL CHEESE & HAM WITH BECHAMEL SAUCE. SERVED WITH ROCKET LEAVES  
250

## THE HANGOVER CURE

THIN SLIDED AUSTRALIAN RIB EYE STEAK, GRILLED PEPPERS, ONIONS & MUSHROOM, GRAVY & CHEDDAR  
380

## NAUGHTY BUT NICE

MIXED MUSHROOMS IN A CREAMY WHITE SAUCE TOPPED WITH MELTED CHEESE  
250

## ★ SPICY KRPAHO PORK BURGER

PORK MARINATED IN THAI BASIL & SPICES, WITH HALF FRIED EGG & TOPPED WITH THAI BASIL SAUCE SERVED IN OUR HOMEMADE BURGER BUN  
300

## WAGYU BEEF BURGER

WITH CARAMELISED ONIONS, GRUYERE CHEESE, & ROCKET IN A HOME-MADE BURGER BUN  
420

# STEAKS & TARTARE

ALL OF OUR BEEF ARE PREMIUM PRIME CUTS GRASS FED FROM AUSTRALIA. ALL STEAKS SERVED WITH FRIES OR MASHED POTATO AND HOUSE SALAD.

## RIB EYE 250 GRAMS

CHOICE OF PEPPERCORN, MUSHROOM, OR RED WINE SAUCE  
920

## TENDERLOIN 250 GRAMS

CHOICE OF PEPPERCORN, MUSHROOM, OR RED WINE SAUCE  
1120

## THAI STYLE STEAK TARTARE

RAW AUSTRALIAN FRESHLY GROUND BEEF TENDERLOIN WITH THAI HERBS AND SPICES IN A LARB SAUCE  
660

## ★ FRENCH STYLE STEAK TARTARE

RAW AUSTRALIAN FRESHLY GROUND BEEF TENDERLOIN WITH CAPERS, PICKLES, ONIONS, PARSLEY, FRENCH DIJON AND TRADITIONAL FRENCH SAUCE  
660

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE & 7% VAT

# •• STARTERS ••

## **SALMON TARTARE** 260

NORWEGIAN SALMON WITH A MIX OF CITRUS, MANGO AND BASIL DRESSING

## **GREEN APPLE CRAB** 280

TENDER CRAB MEAT WITH CELERY AND GREEN APPLE SERVED WITH A LIGHT MAYONNAISE AND CURRY DRESSING

## ★ **TRUFFLE FOIE GRAS SOUFFLÉ** 380

A SOFT MELT IN YOUR MOUTH SOUFFLÉ OF FOIE GRAS FROM FRANCE, WITH TRUFFLE CAPPUCINO

## **LARB SALMON** 260

RAW NORWEGIAN SALMON MIXED WITH SPICY THAI HERBS AND SPICES  
+ TOFU- 180

## ★ **SPICY CRAB BOMB** 280

TENDER CRAB MEAT STIR FIED IN SPICY BLACK PEPPERCORN, ONIONS & PEPPERS.

## **POSH TOM YUM FOIE GRAS** 380

FRENCH FOIE GRAS POACHED IN A TOM YUM BOUILLON WITH VEGETABLES

# == MAINS ==

## **TENDER MUSHROOM CHICKEN**

SUCCULENT SOUS VIDED CHICKEN BREAST STUFFED WITH HERBS & MUSHROOMS, TOPPED WITH CREAMY TRUFFLE SAUCE, SERVED ON A BED OF MASHED POTATO

340

## ★ **COFFEE & LEMONGRASS PORK BELLY**

MARINATED WITH COFFEE AND LEMON GRASS, COOKED FOR HOURS TO PERFECTION, WITH APPLE, SHALLOTS, ONION AND LEMON MARMALADE IN A CIDER SAUCE

380

## **FRENCH RIVIERA SEA BASS**

PAN SEARED FILLET IN BLACK OLIVES, TOMATO CONCASSE, RATATOUILLE WITH CRISPY TAPENADE

420

## **SAFFRON SALMON FILLET**

FRESH NORWEGIAN SALMON FILLET ROASTED WITH A JULIENNE OF VEGETABLES AND ASPARAGUS, IN A SAFFRON SAUCE

450

## ★ **PINEAPPLE & FIG DUCK POLENTA**

SUCCULENT DUCK BREAST ROSE WITH PAN SEARED POLENTA, ROASTED ROSEMARY PINEAPPLE AND POACHED FIGS

420

## <sup>SPICY</sup> **ORANGE SEAFOOD MELI MELO**

FRESH TIGER PRAWNS, CLAMS, AND SQUID SHELLS, IN A ORANGE FLAVOURED CARROT PUREE WITH BABY CARROTS IN A CORIANDER PESTO

420

## **MEDITERRANEAN LAMB SHANK**

BAKED FOR HOURS TO PERFECTION WITH ARABIAN SPICES, COUS COUS, VEGETABLES AND GINGKO NUTS

520

## **TOM-KHA CHICKEN STEAK**

SOUS-VIDE CHICKEN BREAST IN A TOM KHA REDUCTION WITH MUSHROOMS, TOMATO, AND ONIONS SERVED WITH A CAULIFLOWER PUREE WITH COCONUT MILK

340

## **FIVE SPICES PORK BELLY**

SOUS VIDE PORK BELLY IN TRADITIONAL THAI PA LO REDUCTION WITH GINGER, SERVED WITH RED ONIONS AND GREEN BELL PEPPER ON A BED OF KALE

380

## ★ **SPICY SEA BASS IN BLACK PEPPERCORN**

SEA BASS STIR FRIED IN SPICY BLACK PEPPERCORN, ONIONS & PEPPERS, SERVED WITH THAI JASMINE RICE

360

## **PAPILLOTE TOM YUM SALMON**

ROASTED SALMON FILLET IN A TOM YUM BOUILLON WITH TOMATO CONFIT, CANNELLINI BEANS AND SPINACH

450

## **GREEN CURRY DUCK**

ROASTED SUCCULENT DUCK BREAST WITH EGGPLANT, BROCCOLI, COCONUT MILK, IN A GREEN CURRY FOAM WITH POLENTA

380

+ -VEGETARIAN 280- +

## <sup>SPICY</sup> **MIXED SEAFOOD IN RED CURRY FOAM**

A MIXTURE OF FISH, TIGER PRAWNS, LITTLE NECK CLAMS & SQUID IN A SPICY RED CURRY SAUCE. SERVED WITH JASMINE RICE

380

+ -VEGETARIAN 280- +

## ★ **SPICY LAMB SHANK MASSAMAN**

NEW ZEALAND LAMB SHANK AND POTATO COOKED IN TRADITIONAL MASSAMAN HERBS AND SPICES. CONTAINS NUTS, SERVED WITH THAI JASMINE RICE

480

# ★ ★ ★ DESSERT ★ ★ ★

## ★ WARM CINNAMON SUGAR CHURROS

FRESHLY MADE LIGHT AND AIRY CINNAMON SUGAR DELIGHTS WITH CHOCOLATE SAUCE

180

+ PLEASE ALLOW 15 MINUTES +

## MANGO & COCONUT MOUSSE CAKE

LAYERED MANGO COCONUT MOUSSE. SERVED WITH COCONUT ICE CREAM. FRUITY & EXOTIC.

180

## LEMON SOUFFLÉ

WARM & LIGHT LEMON SOUFFLÉ WITH VANILLA BEAN ICE CREAM.

180

+ PLEASE ALLOW 20 MINUTES +

## CHOCOLATE PROFITEROLES

CREAMY PUFFS TOPPED WITH MILK CHOCOLATE. STUFFED WITH VANILLA BEAN ICE CREAM

180

## BANOFFEE TRIFLE

COOKIE CRUMBLES, BANANAS, SALTED CARAMEL AND CHOCOLATE DUSTING TOPPED WITH VANILLA BEAN ICE CREAM

180

## ★ ROSEMARY CHOCOLAT FONDANT

HOT CHOCOLATE FONDANT WITH ORANGE ZEST AND ROSEMARY. SERVED WITH VANILLA BEAN ICE CREAM

180

+ PLEASE ALLOW 15 MINUTES +

## MANGO STICKY RICE

FRESH THAI SWEET MANGO WITH COCONUT STICKY RICE SERVED WITH COCONUT ICE CREAM

180

## TIRAMISU

INDULGE STYLE TIRAMISU WITH LAYERS OF MASCARPONE, COFFEE, AMARETTO AND SPONGE CAKE

180

ICE CREAMS/ SORBETS- ALL 70

CHOCOLATE

COCONUT

RASPBERRY

VANILLA

LEMON

STRAWBERRY

## TAKE YOUR DESSERT FURTHER WITH...

### SPATLESE CUVÉE, KRACHER, NEUSIEDLERSEE, 2013, BURGENLAND, AUSTRIA 270/ 2240

ORGANIC. A CUVÉE OF PINOT GRIS, WELSH RIESLING, AND MUSCAT OTTONEL. NOTES OF GOLDEN APPLES, WET STONES, A MODERATE SWEETNESS WITH FLAVORS OF

### TAYLOR'S PORT, PORTUGAL 270/2200

FINE RUBY-A BLEND OF FULL BODIED WINES A GED FOR AROUND TWO YEARS IN LARGE OAK, WITH FIRM TANNINS AND CONCENTRATED FRUITINESS, LIKE ALL RED PORTS, MAKES AN EXCELLENT AFTER DINNER DRINK.

## TOO FULL? DON'T WORRY WE HAVE YOU COVERED!

### THE INSOMNIAC 280

A CREAMY-CHOCOLATEY ESPRESSO MARTINI WITH ABSOLUT VODKA, KAHLUA, & ILLY ESPRESSO

### THE IRISH COFFEE 280

HOT ILLY ESPRESSO WITH JAMESON WHISKEY, CARAMELISED BROWN SUGAR, THICK CREAM FOAM

### TIPSY AFFOGATO 280

FRANGELICO, HOT ILLY ESPRESSO & VANILLA BEAN ICE CREAM

### CAFÉ COGNAC 280

HOT ILLY ESPRESSO WITH REMY MARTIN VSOP COGNAC

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