

# indulge

FUSION FOOD & COCKTAIL BAR

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

# BREAKFAST & BRUNCH

AVAILABLE FROM 7 AM - 4 PM

## FARMER'S BREAKFAST

TWO EGGS MADE TO YOUR CHOICE, FARMER'S SAUSAGE, GRILLED BACON, SAUTEED POTATOES, WITH THREE KINDS OF BREAD.  
INCLUDES FRESHLY BREWED COFFEE OR TEA.

250

## EGGS BENEDICT

POACHED EGGS WITH HOUSE MADE HOLLANDAISE SAUCE, GRILLED BACON  
AND CREAMY SPINACH ON AN ENGLISH MUFFIN.

220

## SALTED CARAMEL BANANA PANCAKE

BUTTERMILK PANCAKES WITH CANDIED WALNUTS, FRIED BANANAS AND SALTED CARAMEL BUTTER.

220

## ★ SPICY CHICKEN & WAFFLE SLIDERS

CRISPY & FIERY RED CURRY CHICKEN CONFIT, IN FLUFFY HOMEMADE WAFFLES.  
SERVED WITH ORGANIC MAPLE SYRUP.

220

## MIXED BERRIES FRENCH TOAST

PAN SEARED THICK WHITE BREAD IN CINNAMON AND VANILLA EGG MIXTURE.  
SERVED WITH MIXED BERRIES AND LIGHT WHIPPING CREAM.

220

## RED SHASHOUKA

TWO BAKED EGGS IN A RICH, SPICY TOMATO SAUCE WITH FETA CHEESE AND HERBS.  
SERVED WITH A CHALLAH TOAST.

220

## GREEN SHASHOUKA

TWO BAKED EGGS IN GREEN TOMATILLO AND HERBS, OUR CHEF'S SECRET RECIPE. SERVED WITH CHALLAH TOAST.

220

## ★ SPICY EGGS "CLIBIR"

TWO POACHED EGGS WITH YOGURT, SMOKED CHILLI OIL, AND SWEET POTATO HUMMUS. SERVED WITH CHALLAH TOAST.

220

# SANDWICHES

AVAILABLE FROM 7 AM - 4PM

## THE INDULGE CLUB

PARIS HAM, CRISPY BACON, SOUS VIDE CHICKEN BREAST, BOILED EGG, TOMATO, CHEESE AND LIGHT MAYONNAISE.

270

## THE BEST CROQUE! MONSIEUR

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

250

## THE HANGOVER CURE

THIN SLICED AUSTRALIAN RIB EYE STEAK, SLOW COOKED ONIONS & MUSHROOMS.

450

## NAUGHTY BUT NICE

MIXED MUSHROOMS IN A CREAMY WHITE SAUCE TOPPED WITH MELTED CHEESE, EGG & SPINACH IN A BREAD BOWL.

270

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# ★ ★ CHEESE & CHARCUTERIE ★ ★

## MEAT PLATTER

COPPA DI TESTA, PARIS HAM, CHORIZO, PARMA HAM & SALAMI.

350

## CHEESE PLATTER

A SELECTION OF CHEF'S SELECTED CHEESE.

380

## MEAT & CHEESE PLATTER

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

680

# ★ ★ TAPAS ★ ★

ONE TAPAS.....120

TWO TAPAS.....220

THREE TAPAS.....300

Veggie **HOME MADE PURPLE CRISPS**  
Veggie **BRUSCHETTA**  
**GRILLED GARLIC CLAMS**

Veggie **CRISPY FRIED SPRINGROLLS**  
**CHICKEN SATAY**  
SPICY **RED CURRY CHICKEN CONFIT**

Veggie **TOM YUM FRIES**  
Veggie **TRUFFLE FRIES**  
SPICY **LARB MOO TORD**

## INDULGE SPECIAL TAPAS

SHRIMP POPCORN 250

CALAMARI FRITTI 180

# SOUPS

★ Veggie **VELVETY TOMATO & GOAT CHEESE**  
220

**CREAMY BUTTERNUT PUMPKIN**  
240

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

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

# ◻ SALADS ◻

## WESTERN STYLE

### CLASSIC CAESAR

BACON ONLY 160 CHICKEN 220 PRAWNS 260

★ Veggie **FRESH BURRATA & TOMATO** 380  
CREAMY BURRATA WITH TOMATOES, 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.

**RAW PAPAYA SOM TUM FRESH PRAWNS** 260  
SPICY RAW PAPAYA WITH PEANUTS, TOMATOES, AND FRESH PRAWNS.  
+ WITHOUT SHRIMP 160

## •• STARTERS ••

### **SALMON TARTARE 280**

MUSTARD SMOKED ATLANTIC SALMON WITH CITRUS, MANGO & BASIL DRESSING.

+ PLEASE ALLOW 15 MINUTES +

### **GREEN APPLE CRAB 280**

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

### **PAN SEARED PORK MEAT BALLS 280**

WITH TOMATO & WHITE WINE GRAVY SERVED WITH GARLIC BREADS.

### **NEW SPICY SPICY CHORIZO 280**

CHORIZO, LABNEH, CRISP BREAD & KALE.

### **FRENCH STYLE STEAK TARTARE 650**

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

+ THIS IS A FRENCH SPECIALITY, THE MEAT IS FRESH AND NOT COOKED. +

### **LARB SALMON 280**

RAW ATLANTIC SALMON WITH SPICY THAI HERBS & SPICES.

### **CRAB BOMB 280 ★ SPICY**

CRAB MEAT IN BLACK PEPPERCORN, ONIONS & PEPPERS.

### **GRILLED PORK NECK 280 SPICY**

WITH THAI CHILLI DIPPING SAUCE, FRESH SALAD AND PICKLES.

### **TAMARIND CHORIZO D.I.Y WRAP 240 NEW SPICY**

ROMAIN LETTUCE, GINGER, CHILI, LIME, SHALLOTS, PEANUTS, CHORIZO & TAMARIND THAI DIP.

### **THAI STYLE STEAK TARTARE 650**

RAW AUSTRALIAN FRESHLY GROUNDED BEEF TENDERLOIN WITH THAI HERBS AND SPICES IN A LARB SAUCE.

+ THE MEAT IS FRESH AND NOT COOKED. +

## BURGERS

SERVED WITH A CHOICE OF FRIES **OR** HOUSE SALAD

### **★ SPICY KRAPAHO PORK BURGER**

PORK MARINATED IN THAI BASIL & SPICES, WITH HALF FRIED EGG & TOPPED WITH THAI BASIL SAUCE SERVED IN OUR HOMEMADE BURGER BUN. 380

### **WAGYU BEEF BURGER**

WITH CARAMELISED ONIONS, GRUYERE CHEESE, LETTUCE & TOMATO, IN A HOME-MADE BURGER BUN. 420



## STEAKS



ALL OF OUR BEEF ARE PREMIUM PRIME CUTS GRASS FED FROM AUSTRALIA.  
ALL STEAKS SERVED WITH POTATO GRATIN, CREAMED SPINACH.

### **RIB EYE 250 GRAMS**

CHOICE OF PEPPERCORN, MUSHROOM, OR RED WINE SAUCE. 980

### **TENDERLOIN 250 GRAMS**

CHOICE OF PEPPERCORN, MUSHROOM, OR RED WINE SAUCE. 1280

# PASTAS & NOODLES

OUR PASTA IS HOME-MADE & FRESH FETTUCINE.

## **CARBONARA** 260

EVERYONE'S FAVOURITE  
COMFORT FOOD WITH BACON LADON.

## ★ Veggie **PESTO LASAGNA** 270

FRESH LASAGNA LAYERED WITH HOUSE MADE PESTO, PARMIGIANO  
AND BECHAMEL. SERVED WITH A ROCKET SALAD IN BALSAMIC DRESSING.

## Veggie **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)

## **CHILLI GARLIC PRAWN ANGEL HAIR** 320 ★ SPICY

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

## **TOM YUM PRAWN VIETNAMESE SPRINGROLLS** 240

FRESH VIETNAMESE STYLE RICE NOODLE WRAP STUFFED WITH  
PRAWNS AND SALAD SERVED WITH HOME MADE TOM YUM SAUCE.

## **KHAO SOI** 240

NORTHERN THAI CHICKEN NOODLE CURRY SERVED WITH  
BEAN SPROUTS & THAI PICKLES.

## **SPICY CRAB CURRY W/ THAI RICE NOODLES** 320 SPICY

THAI RICE NOODLES WITH SPICY THAI CRAB 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 PARMA HAM & PARMESAN.  
+ (V) WITHOUT PARMA HAM 300

## ★ Veggie **TRUFFLE MUSHROOM RISOTTO** 360

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

## **PRAWN RISOTTO WITH CHORIZO** 390

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

## **CHICKEN CASHEW NUT** 240

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

## **BASIL LEAF KRA PHAO** 240 SPICY

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

## **CHOICE OF FRIED RICE** 240

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

# MAINS

## WESTERN STYLE

### TENDER MUSHROOM CHICKEN

TENDER CHICKEN BREAST STUFFED WITH HERBS & MUSHROOMS,  
IN A CREAMY TRUFFLE SAUCE, SERVED WITH MASHED POTATO  
340

### ★ COFFEE & LEMONGRASS PORK BELLY

MARINATED WITH COFFEE AND LEMON GRASS, COOKED FOR  
HOURS TO PERFECTION 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 ATLANTIC SALMON FILLET ROASTED WITH A JULIENNE OF  
VEGETABLES AND ASPARAGUS, IN A SAFFRON SAUCE  
480

### ★ PINEAPPLE & FIG DUCK POLENTA

SUCCULENT DUCK BREAST ROSE WITH PAN SEARED POLENTA,  
ROASTED ROSEMARY PINEAPPLE AND POACHED FIGS  
450

### GINGER BAKED MISO COD

COD FISH IN A MISO GINGER MARINADE SERVED WITH GARLIC RICE.  
480

### MEDITERRANEAN LAMB SHANK

BAKED FOR HOURS TO PERFECTION WITH ARABIAN SPICES,  
COUS COUS, & VEGETABLES.  
560

### HERB CRUSTED LAMB CHOPS

TENDER LAMB CHOPS WITH A MINT & PARSLEY HERB CRUST,  
SERVED WITH RATATOUILLE & RED WINE SAUCE  
980

### SALSA VERDE BABY CHICKEN

ROASTED ORGANIC BABY CHICKEN WITH HOME MADE SALSA VERDE.  
SERVED WITH CRISPY SAUTEED POTATO.  
370

### BAKED SEABASS TRIO SAUCE

FRESH SEABASS FILLET BAKED WITH TOMATO CONCASE,  
LEMON BUTTER & PESTO. SERVED WITH RATATOUILLE,  
MASHED POTATO AND CREAMED SPINACH.  
380 THB

## ASIAN STYLE

### LEMONGRASS CHICKEN <sup>SPICY</sup>

PAN SEARED CHICKEN SERVED WITH  
SPICY GREEN MANGO SALAD  
360

### RED CHILLI PORK BELLY

SEARED PORK BELLY IN THAI RED CHILLI & COCONUT SAUCE  
SERVED WITH SAUTEED FRENCH BEAN  
380

### SEA BASS IN BLACK PEPPERCORN ★ <sup>SPICY</sup>

SEA BASS IN SPICY BLACK PEPPERCORN,  
ONIONS & PEPPERS,  
360

### PAPILLOTE SALMON

OVEN BAKED SALMON FILLET IN A TOM YUM BOUILLON WITH  
TOMATO CONFIT, LOTUS SEED AND SPINACH  
480

### GREEN CURRY DUCK

GREEN COCONUT CURRY FOAM DUCK BREAST WITH EGGPLANT,  
BROCCOLI & POLENTA  
380

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

A MIXTURE OF SEAFOOD IN A SPICY RED CURRY SAUCE.  
380

### LAMB SHANK MASSAMAN ★ <sup>SPICY</sup>

NEW ZEALAND LAMB SHANK COOKED IN TRADITIONAL HERBS  
AND SPICES. CONTAINS NUTS  
520

### ROASTED SPICES LAMB CHOPS <sup>SPICY</sup>

TENDER LAMB COOKED TO PERFECTION IN A SATAY MARINADE  
SERVED WITH ZUCCHINI RELISH AND SPICY PEANUT SAUCE.  
980

### MISO BABY CHICKEN ★

OVEN BAKED MISO MARINATED ORGANIC BABY CHICKEN.  
SERVED WITH GARLIC FRIED RICE.  
370

### SALTED WHOLE SEABASS

( TO SHARE BETWEEN TWO PEOPLE )  
FRESH SEABASS BAKED IN SALT. SERVED WITH CHILI  
SEAFOOD SAUCE AND SPICY THAI MANGO SALSA.  
780

# ★ ★ ★ DESSERT ★ ★ ★

## MANGO & COCONUT MOUSSE CAKE

INSPIRED BY THE THAI MANGO STICKY RICE FLAVOURS. LAYERED MANGO COCONUT MOUSSE. FRUITY & EXOTIC.  
240

## ★ ROSEMARY CHOCOLAT FONDANT

HOT CHOCOLATE FONDANT WITH ORANGE ZEST AND ROSEMARY. SERVED WITH VANILLA BEAN ICE CREAM.  
+ PLEASE ALLOW 15 MINUTES +  
240

## LEMON SOUFFLÉ

WARM & LIGHT LEMON SOUFFLÉ WITH VANILLA BEAN ICE CREAM.  
+ PLEASE ALLOW 20 MINUTES +  
240

## MANGO STICKY RICE

FRESH THAI SWEET MANGO WITH COCONUT STICKY RICE.  
240

## TIRAMISU

INDULGE STYLE TIRAMISU WITH LAYERS OF MASCARPONE, COFFEE, AMARETTO AND SPONGE CAKE.  
280

## LEMON LAVA CAKE

WARM LEMON SPONGE CAKE WITH A MELTED CENTER SERVED WITH VANILLA BEAN ICE CREAM  
+PLEASE ALLOW 15 MINUTES+  
280

## PASSIONATE VANILLA LAVA

MELT-IN-YOUR-MOUTH VELVETY VANILLA BEAN PANNA COTTA WITH A PASSIONATE CENTER.  
220

## NUTELLA POACHED PEAR

CINNAMON POACHED PEAR STUFFED WITH NUTELLA AND BAKED IN PUFF PASTRY WITH VANILLA BEAN ICE CREAM.  
+PLEASE ALLOW 20 MINUTES+  
280

## CREME BRULEE CHEESECAKE

NEW YORK STYLE BAKED CHEESECAKE TOPPED WITH CARAMELIZED SUGAR  
180

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ICE CREAMS/ SORBETS - ALL 70  
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**CHOCOLATE  
COCONUT**

**RASPBERRY  
VANILLA**

**LEMON  
STRAWBERRY**

## TAKE YOUR DESSERT FURTHER WITH...

### SPATLESE CUVÉE, KRACHER, BURGENLAND, AUSTRIA, NEUSIEDLERSEE, 2013 - 270/ 2100

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

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

### THE INSOMNIAC 280

A CREAMY-CHOCOLATEY ESPRESSO MARTINI WITH ABSOLUT VODKA, KAH-LUA, & ESPRESSO

### THE IRISH COFFEE 280

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

### TIPSY AFFOGATO 280

FRANGELICO, HOT ESPRESSO & VANILLA BEAN ICE CREAM

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