

indulge

FUSION FOOD & COCKTAIL

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, CREAMED SPINACH WITH BREAD, HOMEMADE MARMALADE & BUTTER. INCLUDES FRESHLY BREWED COFFEE OR TEA.

275

EGGS BENEDICT

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

BACON ONLY 250, SMOKE SALMON 400

SALTED CARAMEL BANANA PANCAKE

BUTTERMILK PANCAKES WITH CARAMELIZED BANANA, WALNUT AND SALTED CARAMEL BUTTER.

250

★ SPICY CHICKEN & WAFFLE SLIDERS

CRISPY & FIERY RED CURRY CHICKEN ON FLUFFY HOMEMADE WAFFLES.

SERVED WITH ORGANIC MAPLE SYRUP.

250

MIXED BERRIES FRENCH TOAST

PAN SEARED THICK BREAD IN CINNAMON AND VANILLA EGG MIXTURE.

SERVED WITH MIXED BERRIES AND LIGHT WHIPPING CREAM.

250

RED SHASHOUKA / GREEN SHASHOUKA

TWO BAKED EGGS IN A SPICY TOMATO PUREE OR GREEN TOMATILLO, WITH FETA CHEESE AND HERBS.

SERVED WITH CHALLAH TOAST.

250

★ SPICY EGGS "CLIBIR"

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

250

•• TAPAS ••

AVAILABLE FROM 7AM - 7PM

ONE TAPAS.....130

TWO TAPAS.....230

THREE TAPAS.....330

Veggie
Veggie
Veggie

HOME MADE PURPLE CRISPS
BRUSCHETTA
SPICY MIXED NUTS

Veggie

CRISPY FRIED SPRINGROLLS
CHICKEN SATAY
SPICY RED CURRY CHICKEN CONFIT

Veggie

TRUFFLE OR TOM YUM FRIES
Veggie GARLIC BREAD
SPICY LARB MOO TORD

INDULGE SPECIAL TAPAS

SHRIMP POPCORN 250

MINCED LAMB SKEWERS 250

CALAMARI FRITTERS 210

NEW

SPICY HOT CHICKEN WINGS 250

NEW

SEABASS FISH FINGERS 250

NEW

SPICY CHIANG MAI SAUSAGE 190

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SANDWICHES & BURGER

SERVED WITH HOME-MADE POTATO WEDGES

THE INDULGE CLUB

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

340

★ Veggie **BUDDHA TRUFFLE BURGER**

SWEET POTATO & SMOKED CHICKPEA PATTY DRIZZLED WITH TRUFFLE SAUCE, SUNDRIED TOMATOES, LETTUCE, PICKLES AND CRISPY RAW LEMON SHALLOTS IN A HOME-MADE SESAME BUN.

340

KRAPHAO PORK BURGER

MARINATED PORK IN BASIL & SPICES WITH MEDIUM FRIED EGG TOPPED WITH BASIL SAUCE WITH HOME MADE SESAME BURGER BUN.

380

WAGYU BEEF BURGER

WITH CARAMALISED ONION, GRUYERE CHEESE, LETTUCE & TOMATO IN A HOME MADE SESAME BURGER BUN.

450

LAMB MASSAMAN BURGER

TENDER LAMB HASH IN MASSAMAN CURRY WITH PICKLE & CRISPY SHALLOTS IN HOME MADE SESAME BURGER BUN.

420

★ ★ **CHEESE & CHARCUTERIE** ★ ★

MEAT PLATTER

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

440

CHEESE PLATTER

A SELECTION OF CHEF'S SELECTED CHEESE.

440

MEAT & CHEESE PLATTER

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

740

SALADS

WESTERN STYLE

CLASSIC CAESAR

BACON ONLY 200 CHICKEN 260 PRAWNS 320
SALMON 380



FRESH BURRATA & TOMATO 380

CREAMY BURRATA WITH TOMATOES, PESTO & BALSAMIC REDUCTION.

CHARGRILLED VEGETABLE SALAD 220

GRILLED EGGPLANT, ZUCCHINI, PEPPER & TOMATO ON AN IRON GRIDDLE, DRESSED WITH BALSAMIC & OLIVE OIL.

RICE NOODLE & PRAWN SALAD ROLLS 280

FRESH VIETNAMESE RICE NOODLE WRAP WITH PRAWNS AND SALAD SERVED WITH HOMEMADE TOM YUM SAUCE.

SPICY ASIAN STYLE

SPICY SEAFOOD SALAD 320

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

RAW PAPAYA SOM TUM WITH GRILLED CHICKEN 260

SPICY RAW PAPAYA WITH PEANUTS, TOMATOES, AND SPICES MARINATED CHICKEN.
+ WITHOUT CHICKEN 180

SPICY AUSTRALIAN RIBEYE BEEF SALAD 450

GRILLED AUSTRALIAN RIBEYE ON TRADITIONAL THAI SPICY SALAD WITH CHILI & GARLIC DRESSING.

BANANA BLOSSOM & PRAWN SALAD 320

BANANA BLOSSOM SHALLOT, CHILI, CILANTRO & PAN SEARED PRAWNS WITH CHILI & COCONUT DRESSING.

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

•• STARTERS ••

SALMON TARTARE 310

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

GREEN APPLE CRAB 310

TENDER CRAB MEAT WITH CELERY AND GREEN APPLE MIXED IN A LIGHT CURRY DRESSING.

PAN SEARED PORK MEAT BALLS 290

WITH TOMATO & WHITE WINE GRAVY SERVED WITH GARLIC BREAD.

NEW SPICY SPICY CHORIZO 290

CHORIZO, LABNEH, CRISP BREAD & KALE.

FRENCH STYLE STEAK TARTARE 650

RAW AUSTRALIAN FRESHLY MINCED BEEF TENDERLOIN WITH PICKLES, SHALLOT, FRENCH DIJON AND TRADITIONAL DRESSING

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

LARB SALMON 310 SPICY

RAW ATLANTIC SALMON WITH THAI HERBS & CHILI.

CRAB BOMB 310

CRAB MEAT IN BLACK PEPPERCORN, ONIONS & PEPPERS.

GRILLED PORK NECK 290

WITH THAI CHILI DIPPING SAUCE, FRESH SALAD AND PICKLES.

TAMARIND CHORIZO D.I.Y WRAP 300 NEW SPICY

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

THAI STYLE STEAK TARTARE 650 SPICY

RAW AUSTRALIAN FRESHLY MINCED BEEF TENDERLOIN WITH THAI HERBS AND CHILI IN A LARB DRESSING.

+ THE MEAT IS FRESH AND NOT COOKED. +



SOUPS



★ Veggie

VELVETY TOMATO & GOAT CHEESE

240

Veggie

CREAMY BUTTERNUT PUMPKIN

240

SHRIMP TOM YUM 290 SPICY

+ CHICKEN-250; VEGETARIAN-200 +

GREEN CURRY CHICKEN 280 SPICY

+ VEGETARIAN 200 +



STEAKS



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

RIB EYE 220 GRAMS

CHOICE OF PEPPERCORN, MUSHROOM, OR RED WINE SAUCE.

1100

TENDERLOIN 220 GRAMS

CHOICE OF PEPPERCORN, MUSHROOM, OR RED WINE SAUCE.

1480

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

PASTAS & NOODLES

OUR PASTA IS HOME-MADE & FRESH FETTUCINE.

CARBONARA 280

EVERYONE'S FAVOURITE

COMFORT FOOD WITH BACON LADON.

*AVAILABLE BOTH ORIGINAL & CREAM SAUCE.



PESTO LASAGNA 290

FRESH LASAGNA LAYERED WITH HOUSE MADE PESTO, MOZZARELLA AND BECHAMEL. SERVED WITH GRILLED VEGETABLES & GARLIC BREAD.



CREAMY TRUFFLE MUSHROOM 320

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

BOLOGNESE 320

HOME-MADE BEEF MINCE IN A FLAVOURFUL TOMATO, RED WINE AND VEGETABLES SAUCE.

PESTO & CHORIZO 320

HOME MADE PESTO WITH SPICY SPANISH CHORIZO.
+ OR SHRIMP

PAD THAI PRAWNS 290

RICE NOODLES STIR FRIED WITH EGG IN A TAMARIND SAUCE, WITH BEAN SPROUTS & ROASTED PEANUTS.

- VEGETARIAN/ WITH TOFU-220 (PLEASE SPECIFY IF VEGETARIAN- WITHOUT EGG)

CHILLI GARLIC CHIANG MAI SAUSAGE 280 ★ SPICY

ANGEL HAIR STIR FRIED WITH GARLIC CHILLI & DRIED CHILLI WITH OUR CHIANG MAI SAUSAGE.

SPAGHETTI KHEEMAO SEAFOOD 350 SPICY

THAI STYLE SPICY STIR FRIED NOODLE WITH PRAWNS SQUID AND CLAMS.

KHAO SOI 280

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 A MEDIUM BOILED EGG.

RISOTTOS & RICE

ASPARAGUS GREEN PEA RISOTTO 380

ARBORIO WITH GARDEN PEAS, ASPARAGUS BROCCOLI IN PESTO BROTH TOPPED WITH PARMA HAM & PARMESAN.
+ (V) WITHOUT PARMA HAM 300



TRUFFLE MUSHROOM RISOTTO 360

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

PRAWN RISOTTO WITH CHORIZO 390

CREAMY ARBORIO RICE SLOW COOKED IN A BISQUE WITH TOMATO AND PRAWNS, CHORIZO & PARMESAN.

CHICKEN CASHEW NUT 290

CHICKEN DRIED CHILI, PEPPERS, WITH CASHEW NUTS SERVED WITH THAI JASMINE RICE & FRIED EGG

BASIL LEAF KRA PHAO SPICY

THAILAND'S FAVOURITE: STIR FRIED IN BASIL, GARLIC & CHILI. SERVED WITH RICE & FRIED EGG.

- AUSTRALIAN GRAIN FED RIB-EYE 450

- DUCK BREAST -380

- MUSHROOM VEGETARIAN-250

KHAO-PAD

CLASSIC WOK STIR FRIED RICE- SERVED WITH A FRIED EGG.

- SEAFOOD WITH PRAWN- 380

- CRAB- 320

- MUSHROOM OR VEGETARIAN - 250

MAINS

WESTERN STYLE

TENDER MUSHROOM CHICKEN

TENDER CHICKEN BREAST STUFFED WITH HERBS & MUSHROOMS,
IN A CREAMY TRUFFLE SAUCE, SERVED WITH MASHED POTATOES
360

★ COFFEE & LEMONGRASS PORK BELLY

MARINATED WITH COFFEE AND LEMON GRASS, COOKED FOR
HOURS TO PERFECTION IN A CIDER SAUCE
390

FRENCH RIVIERA SEA BASS

PAN SEARED FILLET IN BLACK OLIVES, TOMATO CONCASSE,
RATATOUILLE WITH CRISPY TAPENADE
420

SAFFLOWER SALMON FILLET

FRESH ATLANTIC SALMON FILLET ROASTED WITH A JULIENNE OF
VEGETABLES AND ASPARAGUS, IN A SAFFLOWER SAUCE
490

★ PINEAPPLE & FIG DUCK POLENTA

SUCCULENT DUCK BREAST ROSE WITH ROSEMARY POLENTA,
SERVED WITH PINEAPPLE & POACHED FIGS IN A RED WINE SAUCE
450

SHRIMP-LY GOOD

TENDER WILD-CAUGHT RIVER PRAWNS BAKED WITH BUTTON
MUSHROOMS AND A OLIVE CRUST IN A CHEESEY MUSTARD SAUCE
980

MEDITERRANEAN LAMB SHANK

BAKED FOR HOURS TO PERFECTION WITH ARABIAN SPICES,
COUS COUS, & VEGETABLES
580

★ HERB CRUSTED LAMB CHOPS

TENDER LAMB CHOPS WITH MUSTARD, 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 POTATOES
480

BAKED SEABASS TRIO SAUCE

FRESH SEABASS FILLET BAKED WITH TOMATO CONCASSE,
LEMON BUTTER & PESTO. SERVED WITH RATATOUILLE,
MASHED POTATO AND CREAMED SPINACH
420

ASIAN STYLE

LEMONGRASS CHICKEN ★ SPICY

PAN SEARED CHICKEN THIGH SERVED WITH
SPICY GREEN MANGO SALAD
360

RED CHILLI PORK BELLY

SEARED PORK BELLY IN THAI RED CHILI & COCONUT SAUCE
SERVED WITH SAUTEED FRENCH BEAN
390

SEA BASS IN BLACK PEPPERCORN ★ SPICY

FRIED FILLET THEN FINISHED IN BLACK PEPPERCORN SAUCE
WITH ONIONS & PEPPERS
390

PAPILLOTE SALMON

OVEN BAKED SALMON FILLET IN A TOM YUM BOUILLON WITH
TOMATO CONFIT, LOTUS SEED AND SPINACH
490

GREEN CURRY DUCK

GREEN COCONUT CURRY WITH BASIL FOAM DUCK BREAST
WITH EGGPLANT, CONFIT & POLENTA
420

RED CURRY RIVER PRAWN ★ SPICY

FRESH WILD-CATCH RIVER PRAWNS IN A SPICY THAI RED CURRY
WITH EGGPLANT, CONFIT & POLENTA
780

LAMB SHANK MASSAMAN ★ SPICY

NEW ZEALAND LAMB SHANK COOKED IN TRADITIONAL HERBS
AND SPICES. CONTAINS NUTS
580

ROASTED SPICES LAMB CHOPS

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.
480

PLA KAPAONG NEUNG MANAO

STEAMED BONELESS SEA BASS FILLET IN A LEMONY, CHILLI SOUP
WITH FRESH THAI HERBS - CILANTRO,
GARLIC CLOVES & LIME SLICES
480

★ ★ ★ DESSERT ★ ★ ★

★ PRINCESS HA-PUN-ZEL

A HOT CHOCOLATE LAVA CAKE WITH A MELTED HAZELNUT CENTER. SERVED WITH CARAMELIZED BANANA AND VANILLA BEAN ICE CREAM.

+ PLEASE ALLOW 15 MINUTES +

380

DR. LEMON'S CURE

WARM & LIGHT LEMON SOUFFLÉ WITH VANILLA BEAN ICE CREAM AND BERRY JELLY. JUST WHAT THE DOCTOR ORDERED!

+ PLEASE ALLOW 15 MINUTES +

310

SIAM NAM-DOK-MAI

FRESH THAI SWEET MANGO (NAM-DOK-MAI) WITH COCONUT & PANDAN STICKY RICE, CRISPY MUNG BEAN AND HOMEMADE COCONUT SAUCE.

280

COFFEE MARTINI TIRAMISU

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

330

EI-FEL FOR LEMON

WARM LEMON LAVA CAKE WITH A MELTED WHITE CHOCOLATE AND LEMON CENTER - SERVED WITH VANILLA BEAN ICE CREAM.

+PLEASE ALLOW 15 MINUTES+

360

PASSIONATE VANILLA

MELT-IN-YOUR-MOUTH VELVETY MANGO & PASSION FRUIT PANNA COTTA WITH HINTS OF COCONUT. SERVED WITH PASSION FRUIT CAKE, ALMOND SNAPS, AND MANGO SORBET.

310

YOU'RE A LITTLE CHEESY

A SPECIAL GRANA CHEESECAKE, COVERED IN CREAM CHEESE FROSTING SERVED WITH ALMOND SNAPS AND STRAWBERRY SORBET.

390

ICE CREAMS/ SORBETS - ALL 90

LEMON
STRAWBERRY

MANGO
VANILLA

CHOCOLATE
COCONUT

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

THE INSOMNIAC 320

A CREAMY-CHOCOALTY ESPRESSO MARTINI WITH ABSOLUT VODKA, KAHLUA, & ESPRESSO

THE IRISH COFFEE 300

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

TIPSY AFFOGATO 300

FRANGELICO, HOT ESPRESSO & VANILLA BEAN ICE CREAM