

# 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* HOME MADE PURPLE CRISPS  
*Veggie* BRUSCHETTA  
*Veggie* 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
<b>NEW</b> <i>SPICY</i> HOT CHICKEN WINGS 250	<b>NEW</b> SEABASS FISH FINGERS 250	<b>NEW</b> <i>SPICY</i> CHIANG MAI SAUSAGE 190

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

# 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

### ★ Veggie **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

# PASTAS & NOODLES

OUR PASTA IS HOME-MADE & FRESH FETTUCINE.

## CARBONARA 280

EVERYONE'S FAVOURITE  
COMFORT FOOD WITH BACON LADON.  
\*AVAILABLE BOTH ORIGINAL & CREAM SAUCE.

## ★ Veggie PESTO LASAGNA 290

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

## Veggie 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

## ★ Veggie 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 BUTTERN 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