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Fusion Food & Cocktail Bar

🌶️ Spicy Dish

★ Chef's Recommendation

🌿 Vegetarian Option Available on Request

🥜 Contain Nuts

🐷 Contain Pork

🍷 Contain Alcohol

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

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SPECIAL TAPAS



SHRIMP POPCORN

250

MINCED LAMB SKEWERS

250



CALAMARI FRITTERS

210

HOT CHICKEN WINGS

250

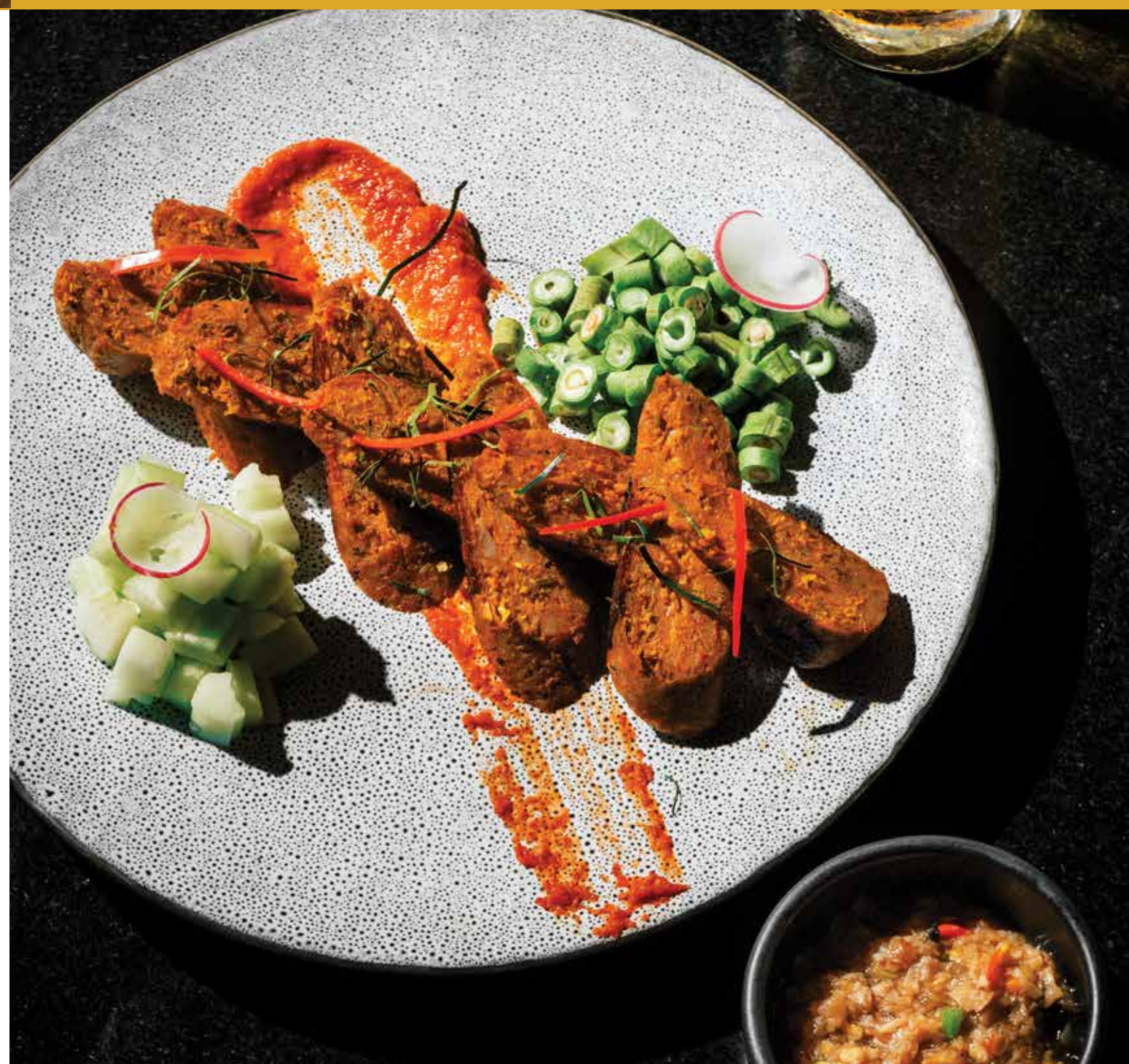


SEABASS FISH FINGERS

250

CHIANG MAI SAUSAGE

210



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SANDWICHES & BURGERS

MADE USING OUR OWN IN-HOUSE FRESHLY BAKED BREADS,
SERVED WITH HAND-CUT POTATO WEDGES AND CHOICE OF SAUCE



THE INDULGE CLUB

PARIS HAM, CRISPY BACON, SOUS VIDE CHICKEN BREAST, BOILED EGG, TOMATO, CHEESE AND LIGHT MAYONNAISE. SERVED WITH HOME-MADE POTATO WEDGES

340



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



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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

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CHEESE & CHARCUTERIE

CAREFULLY SOURCED FINE CHEESES AND CHARCUTERIE
BOARDS, SERVED WITH HOME-MADE BREAD



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



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WESTERN SALADS

RAW AND LOCALLY-SOURCED GREEN LEAFY VEGETABLES, PAIRED WITH PREMIUM
IMPORTED CHEESES AND CONDIMENTS, AND WESTERN-STYLE DRESSINGS



CLASSIC CAESAR

200 BACON ONLY

260 CHICKEN

320 PRAWN

380 SALMON



FRESH BURRATA & TOMATO

CREAMY BURRATA WITH TOMATOES, PESTO & BALSAMIC REDUCTION

380



CHARGRILLED VEGETABLE SALAD

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

220

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ASIAN SALADS

TRADITIONAL THAI SALADS PACKED WITH FLAVORFUL SPICES, HERBS,
AND FRESH LOCALLY SOURCED GREEN LEAFY VEGETABLES



SPICY SEAFOOD SALAD

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

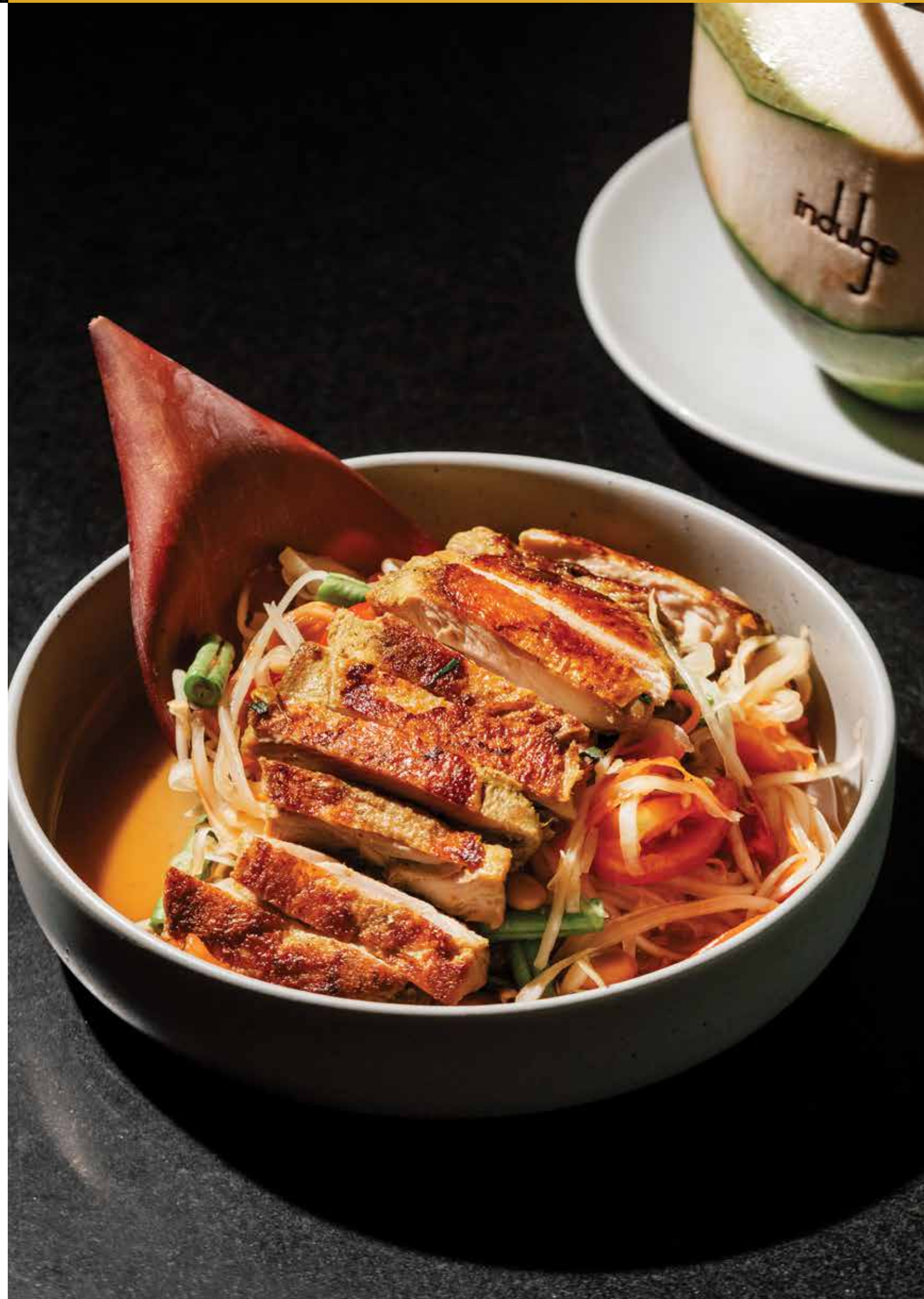
320



RAW PAPAYA SOM TUM WITH GRILLED CHICKEN

SPICY RAW PAPAYA WITH PEANUTS, TOMATOES, AND MARINATED CHICKEN

260





SPICY AUSTRALIAN RIBEYE BEEF SALAD

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

450



YUM SALMON

SPICY THAI SALMON SALAD WITH FRESH VEGETABLES

450



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WESTERN STARTERS

EXPERIENCE THE HARMONIOUS MARRIAGE OF WESTERN COOKING
TECHNIQUES AND THE AROMATIC ESSENCE OF THAILAND



SALMON TARTARE

COCONUT SMOKED ATLANTIC SALMON
WITH CITRUS, MANGO & BASIL DRESSING

310

GREEN APPLE CRAB

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

310



PAN SEARED PORK MEAT BALLS

WITH TOMATO & WHITE WINE GRAVY SERVED
WITH GARLIC BREAD

290



SPICY CHORIZO

CHORIZO, LABNEH, CRISP BREAD & KALE

290



FRENCH STYLE STEAK TARTARE

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

650

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ASIAN STARTERS

A FLAVORFUL INTRODUCTION TO THAI CUISINE, CAREFULLY CRAFTED TO
SHOWCASE THE BOLD FLAVORS AND AROMATIC SPICES THAT DEFINE THAILAND



LARB SALMON

RAW ATLANTIC SALMON WITH
THAI HERBS & CHILI

310



CRAB BOMB

CRAB MEAT IN BLACK PEPPERCORN, ONIONS & PEPPERS

310





GRILLED PORK NECK

WITH THAI CHILI DIPPING SAUCE, FRESH SALAD AND PICKLES

290



TAMARIND CHORIZO D.I.Y WRAP

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

300



THAI STYLE STEAK TARTARE

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

650



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SOUPS & CURRIES



VELVETY TOMATO & GOAT CHEESE

240



CREAMY BUTTERNUT PUMPKIN

240





SHRIMP TOM YUM

290



GREEN CURRY CHICKEN

280



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STEAKS

PREMIUM PRIME CUTS GRAIN FED BEEF IMPORT FROM AUSTRALIA,
SERVED WITH POTATO GRATIN AND 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

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PASTAS

ALL OF OUR PASTAS COMBINE TRADITIONAL WESTERN CREAM
SAUCES WITH HOME-MADE FETTUCCHINE, CONTAINS EGG



CARBONARA

WITH CHOICE OF CREAM OR ORIGINAL SAUCE

280



PESTO LASAGNA

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

290



CREAMY TRUFFLE MUSHROOM

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

320



BOLOGNESE

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

320



PESTO & CHORIZO

HOME MADE PESTO WITH SPICY SPANISH
CHORIZO

320



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NOODLES

UNLEASH YOUR TASTE BUDS WITH THE EXQUISITE FLAVORS OF STAPLE THAI NOODLE DISHES,
BLENDED WITH SPICY CURRIES PACKED WITH LOCAL HERBS AND VEGETABLES



PAD THAI PRAWNS

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

290



CHILLI GARLIC CHIANG MAI SAUSAGE

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

280





SPAGHETTI KHEEMAO

SEAFOOD

THAI STYLE SPICY STIR-FRIED NOODLES WITH PRAWNS, SQUID AND CLAMS

350



KHAO SOI

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

280



SPICY CRAB CURRY

W/ THAI RICE NOODLES

THAI RICE NOODLES WITH SPICY THAI CRAB RED CURRY WITH THAI CONDIMENTS, HERBS AND A MEDIUM BOILED EGG

320



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RISOTTOS

ORIGINATED IN ITALY, WITH A HOME-MADE TWIST, PREPARED BY SLOWLY ADDING WARM
BROTH TO HOME-MADE ARBORIO RICE GIVING IT A RICH AND CREAMY TEXTURE



ASPARAGUS GREEN PEA RISOTTO

ARBORIO WITH GARDEN PEAS, ASPARAGUS
BROCCOLI IN PESTO BROTH TOPPED WITH
PARMA HAM & PARMESAN

380



TRUFFLE MUSHROOM RISOTTO

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

360



PRAWN RISOTTO WITH CHORIZO

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

390



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RICE

STAPLE RICE DISHES COOKED WITH LOCAL SAUCES AND PREMIUM
QUALITY SEAFOOD AND POULTRY, SERVED WITH FRIED EG

CHICKEN CASHEW NUT

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

290



BASIL LEAF KRA PHAO

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



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WESTERN MAINS

PREMIUM MEATS MARINATED AND SLOW COOKED TO PERFECTION,
WITH WESTERN-INSPIRED SAUCES AND COOKING TECHNIQUES



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 SEABBASS FILLET BAKED WITH
TOMATO CONCAGE, LEMON BUTTER &
PESTO. SERVED WITH RATATOUILLE,
MASHED POTATO AND CREAMED SPINACH

420



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ASIAN MAINS

ALL OF OUR PASTAS COMBINE TRADITIONAL WESTERN CREAM
SAUCES WITH HOME-MADE FETTUCCINE, CONTAINS EGG

LEMONGRASS CHICKEN

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

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

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

780



LAMB SHANK MASSAMAN

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

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DESSERTS



PRINCESS HA-PUN-ZEL

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

380



DR. LEMON'S CURE

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

310





SIAM NAM-DOK-MAI

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

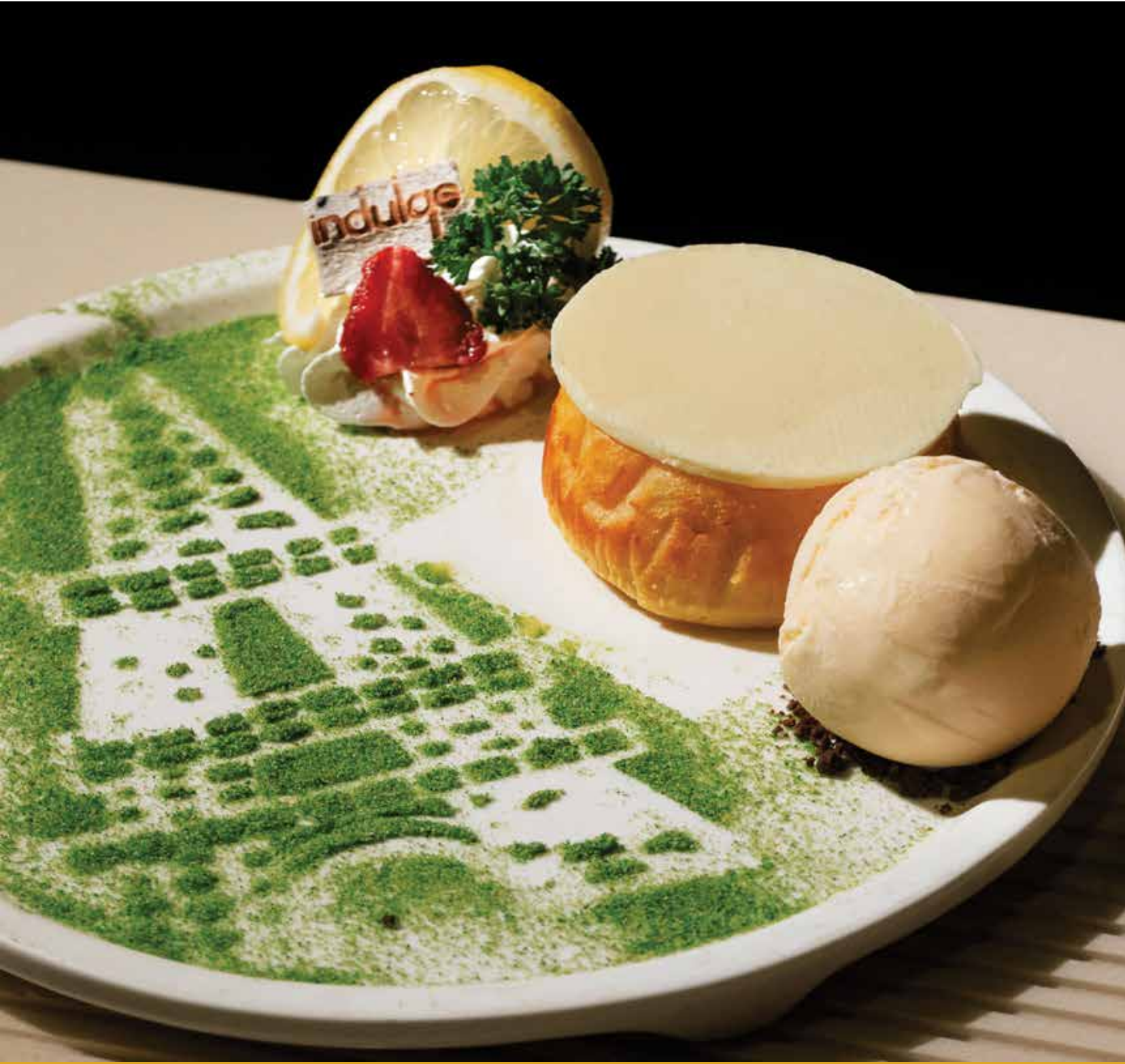
280



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

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

310



YOU'RE A LITTLE CHEESY

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

390

