

indulqe



### SHRIMP POPCORN 250

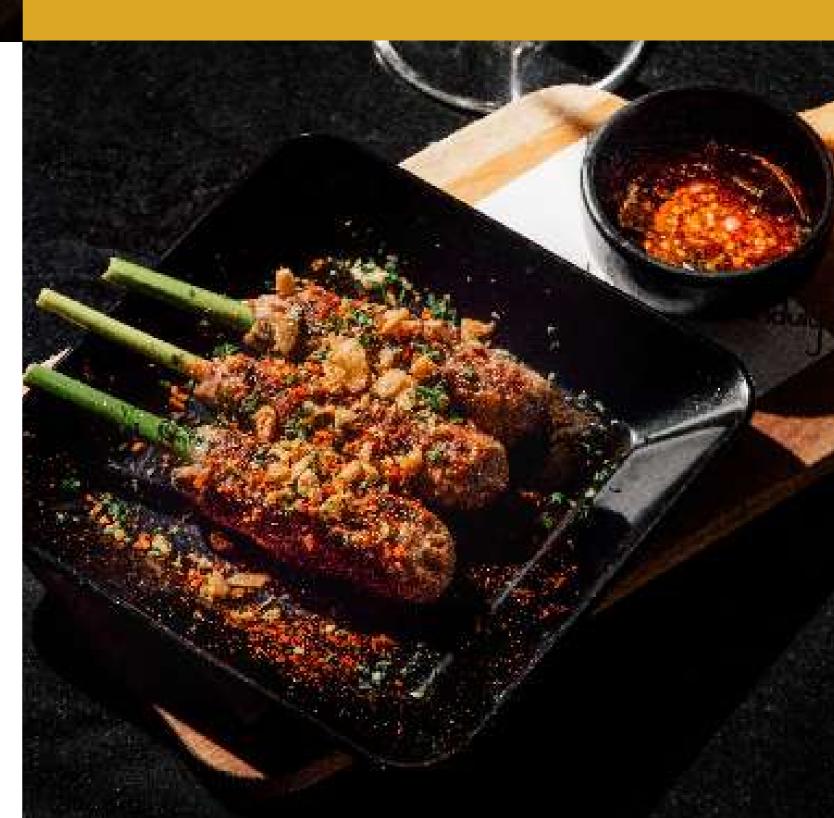
#### MINCED LAMB SKEWERS

250





CALAMARI FRITTERS
210



### **HOT CHICKEN WINGS**250





SEABASS FISH
FINGERS
250

CHIANG MAI SAUSAGE 210





# SANDUCHES SABURGERS

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







#### 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





# CHEESE & CHRCUTERIE

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





#### **CLASSIC CAESAR**

220 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

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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







# 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





# STERIS STERIS



#### **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



#### **SPICY CHORIZO**

CHORIZO, LABNEH, CRISP BREAD & KALE 290





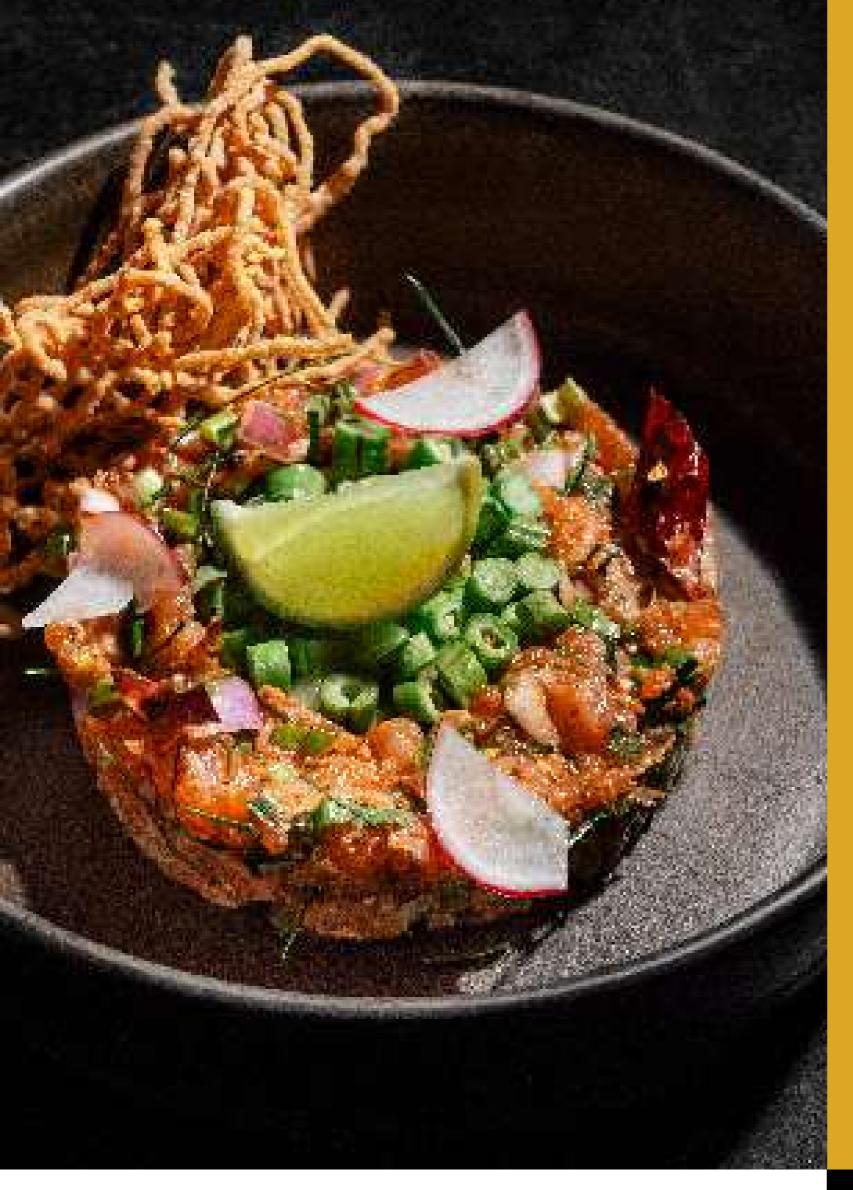


# FRENCH STYLE STEAK TARTARE

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

# SIRIS SIRIERS

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



# SOUPS E



# VELVETY TOMATO & GOAT CHEESE 240

**V** 

# CREAMY BUTTERNUT PUMPKIN







SHRIMP TOM YUM
290



GREEN CURRY CHICKEN
280





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



### CARBONARA WITH CHOICE OF CREAM OR ORIGINAL SAUCE

280



#### **LASAGNA**

FRESH LASAGNA LAYERED WITH CHOICE OF HOUSE MADE PESTO SAUCE OR MINCED LAMB MEAT WITH MOZZARELLA AND BECHAMEL. SERVED WITH GRILLED VEGETABLES & GARLIC BREAD.

290 VEGETERIAN PESTO400 MINCED LAMB







## 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



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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







### SPAGHETTI KHEEMAO SEAFOOD

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

350

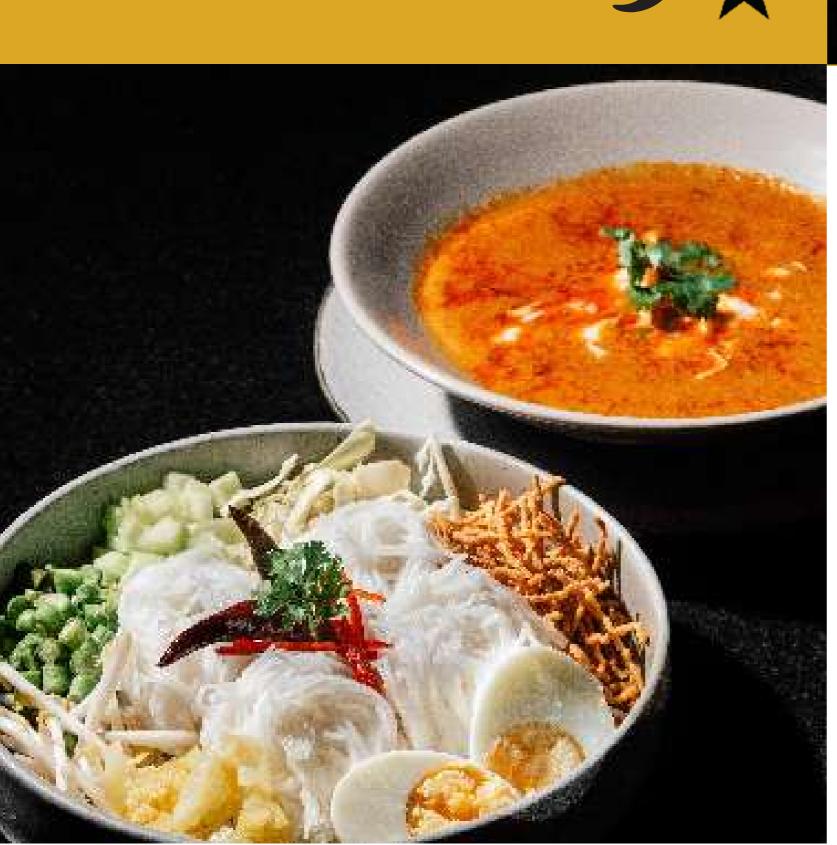


#### KHAO SOI

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



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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



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







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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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

## 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



#### 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







#### 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 CONCASE, LEMON BUTTER & PESTO. SERVED WITH RATATOUILLE, MASHED POTATO AND CREAMED SPINACH



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#### 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



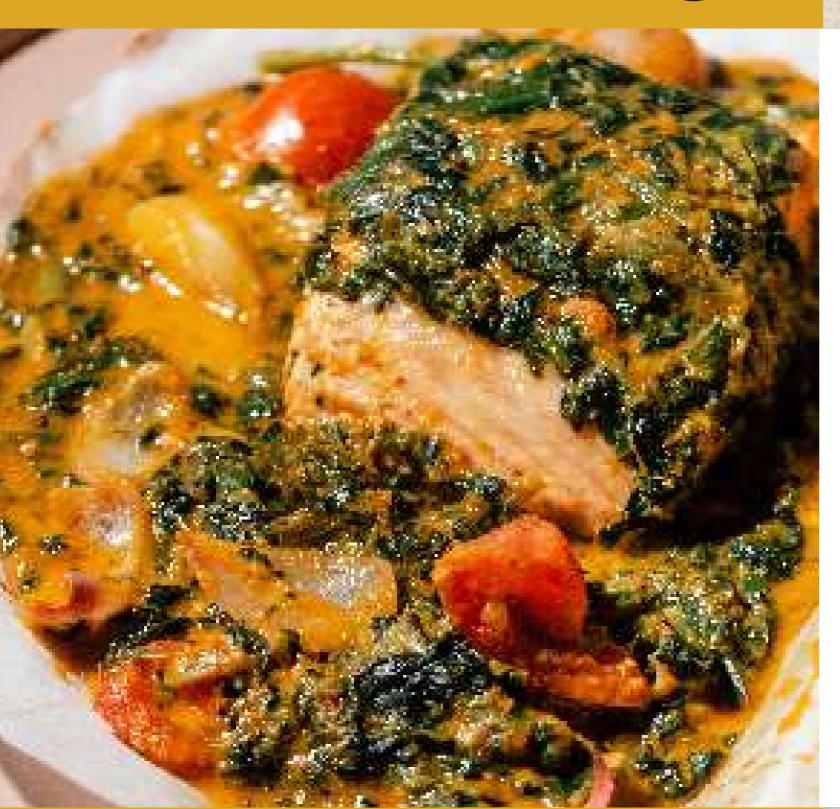


### SEA BASS IN BLACK PEPPERCORN

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 BASIAL FOAM DUCK BREAST WITH EGGPLANT CONFIT & POLENTA





### RED CURRY RIVER PRAWN

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

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



## 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

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#### 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!





#### 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



#### **PASSIONATE VANILLA**

MELT-IN-YOUR-MOUTH VELVETY MANGO & PASSSION 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

