



OUR 4 PILLARS FOR GREAT FOOD

SUSTAINABILITY

Using sustainable local products and ensuring that our imported products are sustainable at their origins.

TRADITION TO CONTEMPORARY

Cuisine with a modern touch whilst respecting traditional recipes and flavors.

RESPECT THE PRODUCT

Always placing the main product front and center of each dish, celebrating its quality, taste and texture.

FARM TO TABLE

Supporting and partnering with our local producers, farmers and fishermen.



FLEXIBLE DINING

Indulge in wholesome dishes designed to nourish you any time of day. Our new Anytime Plates and Nourish Bowls offer diverse flavours and balanced nutrition across meal periods. Crafted with care using the freshest ingredients, these dishes provide flexible, delicious options to help you be at your best

GREEN ME UP

750

Green matcha tea powder, macrobiotic yogurt, kiwi, edamame beans, fresh soy sprout leaves and palm seeds marinated in green lemon

กรีนมีอัพ



KOHLRABI

650

Smoked kohlrabi, fennel salad, extra virgin olive oil, celery powder, organic herbs

กะหล่ำปมเสิร์ฟพร้อมสลัดยี่หระฝรั่ง



LOCAL SARDINES & FRESH TOMATO AND GARLIC

345

Spanish sardines, Chiang Mai heirloom tomatoes, black garlic and extra virgin olive oil

ปลาซาร์ดีนเสิร์ฟพร้อมมะเขือเทศและกระเทียม



SCALLOP TIRADITO WITH AJI AMARILLO

650

Fresh scallops cooked in lime juice, sweet potato and aji amarillo sauce

หอยเชลล์และซอสทิราดิโต้



Vegan



Vegetarian



Gluten Free



Contains Egg



Contains Beef



Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Alcohol



Sesame Seeds



Spicy



Contains soya

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BITES

ROSEMARY AND SEA SALT WHITE PIZZA BREAD Freshly wooden baked flat bread, sea salt, and rosemary แป้งพิซซากับโรสแมรี่และเกลือสมุทร	185
SEA SALTED EDAMAME Steamed green edamame, Maldon sea salt ถั่วแระญี่ปุ่นและเกลือสมุทร	125
FRIED LOCAL PEPPERS Fried and salted local peppers พริกสเปนทอด	360



HEALTHY AND DELICIOUS

BEETROOT Cream of beet, roasted beet, fresh mix lettuce, lemon dressing and goat's cheese สลัดบีทรูท	345
GRILLED CAESAR SALAD Lightly grilled hydroponic lettuce, Caesar dressing, croutons, aged Parmesan and anchovies สลัดซีซาร์	365
ORTIZ SARDINES & FRESH TOMATOES AND GARLIC Spanish sardines, Chiang Mai heirloom tomatoes, black garlic and extra virgin olive oil สลัดปลาซาร์ดีนกับมะเขือเทศสดและกระเทียม	345
CRUNCHY HEART SALAD Organic mixed lettuce, pine nuts, housemade ricotta cheese, sundried tomato and lemon dressing สลัดรวมเสิร์ฟพร้อมถั่วและริคอตต้าชีส	370
MEDITERANEAN GARDEN SALAD Mesclun greens, cherry tomatoes, cucumber, red onions, mozzarella cheese, olives, lemon dressing สลัดรวมและน้ำสลัดเลมอน	350
ADD ONS: Grilled chicken	160
ไคย่าง	
Grilled local fresh prawns	210
กุ้งย่าง	
Grilled tempeh	235
เทมเป้ย่าง	



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SMALL PLATES

SALMON SEMI CRUDO

690

Lightly cured salmon, extra virgin olive oil, sour cream, Hua Hin caviar, lime gel
แซลม่อนบ่มเกลือทะเล

CHARRED OCTOPUS

580

Black garlic, Escalivada and pimiento sauce
หนวดปลาหมึกย่าง

SICILIAN RED PRAWN

880

Lightly charred, shrimp head emulsion, Hua Hin sea asparagus, extra virgin olive oil
กุ้งย่างสไตส์ซีชีเลียน

FRESH BURRATA

580

Heirloom tomatoes, roasted pumpkin with herbs and extra virgin olive oil
บุรrataสด

CALAMARES CON CHORIZO

335

Seared calamari, Chorizo emulsion, pickled garlic, micro herbs
ปลาหมึกและไส้กรอก Chorizo

POTATO LEEK AND TRUFFLE

345

Burnt leek and smoked potato soup with fresh black truffle
ซูปมันฝรั่งและเห็ดทรัฟเฟิล

CHEESE AND COLD CUTS

CHARCUTERIE (50g)

315

Cured artisanal meat, homemade sweet and sour vegetable pickles
ชาร์คูเทอรี (50กรัม)

JAMON PATA NEGRA IBERICO DE BELLOTA (25/50g)

550/ 990

Tomato rollado, sourdough bread
แฮมไอบีเรียน

CHEESES (50g)

370

Artisanal farmhouse cheeses, fig jam, dried grapes, crackers
ชีส (50กรัม)

COLD CUTS

Assortment of cured meats, salami and artisanal farmhouse cheeses, homemade sweet and sour vegetable pickles, fig jam, dried grapes, crackers
โคลด์คัทส์

2 PERSONS สำหรับ 2 ท่าน

690

4 PERSONS สำหรับ 4 ท่าน

870

HOMEMADE COLD CUTS

HOMEMADE COLD CUTS

250

A selection of our homemade cold cuts, preserved vegetables and breads
โฮมเมด โคลด์คัทส์



Vegan



Vegetarian



Gluten Free



Contains Egg



Contains Beef



Seafood



Contains Nuts



Lactose Free



Dairy



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Alcohol



Sesame Seeds



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PIZZAS

BURRATA 540

Fresh tomato sauce, roasted tomatoes, sundried tomatoes, fresh basil & oregano

พิชซ่าบูรราต้า
 

PARMA HAM 495

Fresh tomato sauce Parma ham, rocket, Parmesan

พิชซ่าพาร์มาแฮม
 

BUFFALO 470

Fresh tomato sauce, fior di latte, buffalo mozzarella, basil leaves, extra virgin olive oil

พิชซ่าชีสบัฟฟาโล
 

VEGETARIAN 380

Fresh tomato sauce, fior di latte and local grown smoked vegetables

พิชซ่ามังสวิรัส
 

CLASSIC 380

Fresh tomato sauce, fior di latte, mozzarella, oregano and basil

พิชซ่าคลาสสิก
 

MEATBALL 365

Pork meat ball, fresh tomatoes sauce, oregano, basil, Parmesan, black pepper

พิชซ่ามีทบอล
 

TRUFFLE 690

Mozzarella, dried porcini, black truffle paste, Parmesan

พิชซ่าเห็ดทรัฟเฟิล
 

NAPOLI 380

Fresh tomato sauce, fior di latte, anchovies, capers, black olive

พิชชานาโปลี
 

FROMAGIE 510

Cream based, fior di latte, Taleggio, Gorgonzola, Parmesan, Scarmoza affumicato

พิชซ่าชีส
 

FUNGHI 485

Cream based, pesto sauce, fior di latte, mix mushrooms, Parmesan cheese

พิชซ่าเปสโตและเห็ดรวม
  



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PASTAS

FRESH SPAGHETTI 460

Handmade spaghetti, slow cooked beef Bolognese, fresh black truffle, Manchego cheese

พาสต้าเส้นสดซอสเนื้อโบโลเนส



LINGUINE VONGOLE & BOTTARGA 445

Leeks, parsley, cherry tomatoes, lemon zest, chili

พาสต้าเส้นแบนและหอยตลับ



ANDAMAN PRAWNS RAVIOLI 625

Fresh prawn ravioli, bisque and shellfish butter

พาสต้าราวิโอลีกุ้งลายเสือ



HOMEMADE TRUFFLE PASTA 695

Rustic butter, truffle paste, Parmesan cheese and fresh summer truffle

พาสต้าเส้นสดซอสเห็ดทรัฟเฟิล



TRENETTE NAPOLI 420

Tomato, caper, anchovie, Parmesan cheese, basil

พาสต้าเส้นแบนแอนโชวีรสไตส์นาโปลี



TAGLIATELLE E FUNGHI 415

Handmade tagliatelle, local mushrooms, porcini, pecorino romano

พาสต้าเส้นเตลยาเทลเลสตัดผัดเห็ด



SIDES

TRUFFLE MASHED POTATOES 340

มันบดเห็ดทรัฟเฟิล



TRUFFLE FRIES, PARMESAN 340

มันฝรั่งทอด



SKIN ON FRENCH FRIES 190

มันฝรั่งทอดพร้อมเปลือก



ROASTED LOCAL ROOTS 175

พืชตระกูลหัวอบ



HALF AVOCADO, CHILI FLAKES, SEA SALT 195

อโวคาโด



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LARGE PLATES

IBERICO PORK SECRETO

Smoked, roasted, shallot, baked “Ratte” potatoes, sour cream, pink salt
หมุดำสเปนไอบะริโก่ย่าง



970

SARASIN BRIDGE TIGER PRAWNS

Baby potato, charred broccoli, Pimento, organic leaves



800

LAMB CHOP

Roasted lamb chop, lentil salad, salsa verde, burnt onions



1,020

COD FISH

Grilled cod fish, romesco, extra virgin olive oil, heritage tomato salad



550

LOCAL RED SNAPPER

Chiang Mai heirloom tomato stew, pancetta, caper berries, local greens

ปลากระพงแดงและมะเขือเทศเชียงใหม่



410

BISTECCA A LA FIORENTINA (1.5 kg Porterhouse)

6,700

Chiang Rai black angus beef, local roots, black garlic, preserved vegetables, beurre blanc
(cooking time minimum 30 min)



TURBOT

1,300

Charred cauliflower purée, broccolini, artichoke, pine nut gremolata



T-BONE STEAK

1,150

Australian dry-aged T-bone steak, béarnaise, roasted roots, herb salad

สเต็กเนื้อออสเตรเลียเย็นที่บอน



FILETE DE TERNERA

1,100

Dry aged Wagyu rib eye, roasted cauliflower, fermented vegetable BBQ lettuce heart

สเต็กเนื้อวากิวริบอาย



ORGANIC HALF-CHICKEN

550

Organic marinated chicken, roasted roots and black garlic

ไก้อร์แกนิกย่าง



PAELLA DE LANGOSTA (cooking time 30 min)

1,140

Phuket lobster, Bomba rice, saffron, aioli

ข้าวอบบาสเปนและกุ้งมังกรภูเก็ต



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THAI SELECTIONS

KHAO PHAD GOONG Fried rice with prawn ข้าวผัดกุ้ง   	595	PHAD KA PAO GAI SAB KAI DOW Stir fired hot basil with garlic, chilli, fried egg and minced chicken served with rice ข้าวผัดกะเพราไก่สับไข่ดาว    	370
KHAO PHAD POO Fried rice with crab ข้าวผัดปู   	595	PHAD KA PAO TALAY KAI DOW Stir fried hot basil with garlic, chilli, fried egg and Andaman seafood ข้าวผัดกะเพราทะเลไข่ดาว    	645
KHAO PHAD PHAK Fried rice with carrot, onion, spring onion and kale ข้าวผัดผัก   	350	PHAD PHAK MIANG Stir fried Miang leave with egg and garlic ใบเหลียงผัดไข่   	405
PHAD KA PAO MOO SAB KAI DOW Stir fired hot basil with garlic, chilli, fried egg and minced pork served with rice ข้าวผัดกะเพราหมูสับไข่ดาว    	370	PHAD PHAK BUNG FAI DAENG Stir fried morning glory with oyster sauce ผัดผักบุ้งไฟแดง   	250



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THAI SELECTIONS

TOM YUM GOONG

Thailand’s famous hot and sour soup with Andaman king prawn, lemongrass, galangal and mushroom

ต้มยำกุ้ง



475

PHAD MEE SAPAM

Phuket stir fried yellow noodles, Chinese lettuce, carrot, egg, soy sauce, your choice of: chicken, pork or shrimps

ผัดหมี่สะปำ หมู,ไก่,กุ้ง



280

PHAD THAI GAI

Stir fried noodle with chicken, bean sprout, tofu, peanut and chive

ผัดไทยไก่



595

PHAD THAI TALAY

Stir fried noodle with Andaman shrimp, squid, mussel, bean sprout, tofu, peanut and chive

ผัดไทยทะเล



645

PHAD THAI GOONG

Stir fried noodle with prawn, bean sprout, tofu, peanut and chili

ผัดไทยกุ้ง



645

GEANG SOM PLA KRAPONG YOD MAPROW

Spicy & sour soup curry, fish filet, young coconut shoot

แกงส้มปลากะพงยอดมะพร้าว



480

KAENG JUEAD GAI SAP

Thai style clear soup with minced chicken, vegetables & tofu

แกงจืดไก่สับ



230

GAENG LUANG GAI

Coconut curry, chicken, pineapple, coconut milk

แกงเหลืองไก่



290



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VEGETARIAN

PLANT BASED

KOHLRABI Smoked kohlrabi, fennel salad, extra virgin olive oil, celery powder, organic herbs กะหล่ำปมเสิร์ฟพร้อมสลัดยี่หราฝรั่ง	650
CHARRED LEEKS & SHIITAKE Organic leaves, tofu & black garlic emulsion, umami powder ต้นหอมญี่ปุ่นและเห็ดหอมญี่ปุ่นย่าง	350
SWEET POTATO & COCO BUTTER Baked sweet potato, preserved mushroom, caramelized onion, coco butter มันม่วงและโกโก้บัตเตอร์	180
CAULIFLOWER STEAK Roasted cauliflower, romesco sauce, Escalivada, black garlic สเต็กกะหล่ำดอก	360

SOUP AND SALADS

POTATO LEEK AND TRUFFLE Burnt leek and smoked potato soup with fresh black truffle ซูปมันฝรั่งและเห็ดทรัฟเฟิล	345
BEETROOT Cream of beet, roasted beet, fresh mix lettuce, lemon dressing and goat's cheese สลัดบีทรูท	345
CRUNCHY HEART SALAD Organic mixed lettuce, pine nuts, housemade ricotta cheese, sun dried tomato and lemon dressing สลัดรวมเสิร์ฟพร้อมกับถั่วและรีคอตต้าชีส	365
MEDITERANEAN GARDEN SALAD Mesclun greens, cherry tomatoes, cucumber, red onions, mozzarella cheese, olives, lemon dressing สลัดรวมและน้ำสลัดเลมอน	350
Add on: Grilled tempeh เทมเป้ย่าง	235



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VEGETARIAN

PIZZAS

TRUFFLE 690

Mozzarella, dried porcini, black truffle paste, Parmesan and truffle
พิชซ่าเห็ดทรัฟเฟิล

VEGETARIAN 380

Fresh tomato sauce, fior di latte and local grown smoked vegetables
พิชซ้ามังสวิรัส

CLASSIC 370

Fresh tomato sauce, fior di latte, mozzarella, oregano and basil
พิชซ่าคลาสสิก

FUNGHI 485

Cream based, pesto sauce, fior di latte, mix mushrooms, Parmesan cheese
พิชซ่าเปลโต้และเห็ดรวม

PASTAS

TRUFFLE PASTA 695

Spaghetti rustic butter, truffle paste, Parmesan cheese and fresh summer truffle
พาสต้าเห็ดทรัฟเฟิล

PENNE E FUNGHI 420

Penne, local mushroom, porcini, Pecorino romano
พาสต้าเพนเนเห็ดรวม

PASTA POMODORO 420

Spaghetti, fresh tomato sauce, basil, Parmesan
พาสต้าเส้นสปาเกตตี้ซอสมะเขือเทศ

LINGUINE AGLIO OLIO E PEPPERONCINO 390

EVOO, garlic, chili, parsley, Parmesan
พาสต้าเส้นแบนผัดพริกกระเทียม

THAI SELECTIONS

TOM YUM MUSHROOM 420

Thailand's famous hot and sour soup with Local mushroom, lemongrass, galangal
ต้มยำเห็ด

PHAD THAI VEGETARIAN 420

Stir fried noodle, mixed vegetables, bean sprout, tofu, peanut, chili
ผัดไทยมังสวิรัส

KHAO PHAD PHAK VEGETARIAN 360

Fried rice with carrot, onion, spring onion and kale
ข้าวผัดผัก

GEANG KATI PHAK 350

Coconut curry, vegetables, coconut milk
แกงกะทิผัก



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SWEETS

DRUNKEN TIRAMISU 445

Mascarpone cheese, ladyfinger, coffee, alcohol, sugar, and bitter cocoa

ทiramisu

THE BABA 220

The Chalong bay rum baba, vanilla chantilly, fresh berries, orange zest

เดอะบาบ่า

LEMON CURD 290

Lemon curd, blood orange syrup, lemon zest crisp

เลมอนเคิร์ด

MANGO STICKY RICE 295

Fresh mango, sweet sticky rice, coconut milk, coconut ice cream

ข้าวเหนียวมะม่วง



MARKRIN CHOCOLATE 370

Thai chocolate mousse, butterscotch, hazelnut ice cream

ช็อกโกแลตมาร์คริน



PINEAPPLE CARPACCIO 225

Phuket pineapple compote infuse Chiang Rai vanilla stick, lime zest, lime juice, lemon snap

การบีบไซส์ปประด

HOMEMADE GELATO (per scoop) 95

Phuket coconut gelato

Markrin chocolate gelato

Strawberry gelato

Vanila gelato

ไอศกรีมเจลลาโต้ มะพร้าว, ช็อกโกแลต, สตอเบอร์รี่, วานิลลา



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PLANET TREKKERS

SMALL PLATES

VEGETABLES FRITTERS

Deep-fried sweet corn and broccoli served with tomato ketchup

ผักรวมชุบแป้งทอด



CUCUMBER SALAD

Sliced fresh cucumber, cherry tomatoes, avocado, green lettuce, cream, mint leaves and lime

สลัดแตงกวา



BIG PLATES

SEA BASS FILLET

Half-seared white snapper with steamed broccoli and carrot

เนื้อปลากะพง



SPAGHETTI MEAT BALLS

Spaghetti with beef dumpling in tomato sauce and Parmesan cheese

สปาเก็ตตี้ซอสเนื้อ



PHAD MEE LEUNG

Stir-fried yellow noodle with chicken, kale and soy sauce

ผัดหมี่เหลืองไก่



MINI BURGER

80g beef patties served with green salad and French fries

แฮมเบอร์เกอร์เนื้อ



KHAO PAD PHAK

Fried rice with vegetables and soy sauce

ข้าวผัดผัก



ADDITIONAL SIDE DISHES

Hash brown potato มันฝรั่งปั้นทอด



French fries เฟรนช์ฟรายส์



Steamed broccoli บล๊อคโคลี่



160

160

250

250

220

250

220

120

DESSERTS

WARM CHOCOLATE BROWNIE

With white chocolate crumble, fresh berries, vanilla ice cream and caramel sauce

ช็อกโกแลตบราวนี่



FRUITS PLATTER

Phuket seasonal mixed fruits

ผลไม้รวม

150

150

SMOOTHIES

PLAY ALL DAY เพลย์อัลเดย์

Strawberry, raspberry, cultivated banana, Phuket pineapple and orange juice
Get a kick-start for the day! This super energizing, vitamin packed smoothie is part of every enthusiastic player when they need to perform their best.

250

SUPER GREEN ซูเปอร์กรีน

Mint leaf, melon, Thai basil, cucumber, Thai mango, plain yoghurt and green apple juice super tasty and super healthy, this refreshing green smoothie is just great even just before a meal as it brings you to life without holding you back.

250

FUN IN THE GARDEN ฟันอินเดอะการ์เด้น

Carrot, ginger, avocado, cucumber, Kaffir lime leaf and Thai coconut water
This low-fat, sweet and spicy drink is ridiculously tasty and healthy, and a quick way to up your vegetable intake when you are feeling tired.

250

JUICES

ORANGE JUICE น้ำส้ม

160

WATERMELON JUICE น้ำแตงโม

160

APPLE JUICE น้ำแอปเปิ้ล

160



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WINES BY THE GLASS

		GLASS	BOTTLE
SPARKLING		125 ml.	750 ml.
NV	Villa Sandi Prosecco, Veneto, Italy	450	2,800
CHAMPAGNE			
NV	Nicolas Feuillatte , Brut Réserve	900	5,850
WHITE WINE		GLASS	BOTTLE
		150 ml.	750 ml.
2021	Chateau Roubie Picpoul De Pinet, Languedoc ,France	550	2,750
2021	Villa Sandi, Pinot Grigio, Veneto DOC Italy	450	2,200
2021	Alpaca, Sauvignon Blanc, Central Valley, Chile	390	1,850
2021	Vasse Felix, Chardonnay, Margaret River, Australi	660	3,300
2022	Uvas Felices 'Fenomenal' Verdejo, Rueda ,Spain	620	3,300

		GLASS	BOTTLE
ROSE WINE		150 ml.	750 ml.
2021	Planeta Rose Sicilia IGT, Sicily, Italy	450	2,200
RED WINE			
2021	Concha y Toro, Frontera, Cabernet Sauvignon, Chile	390	1,850
2020	Wither Hills, Pinot Noir, Marlborough, New Zealand	520	2,600
2021	Placido Chianti DOCG, Tuscany, Italy	450	2,250
2020	Niepoort Diálogo ,Tinto, Douro , Portugal	570	2,750

“Please ask the team for our full cellar selection”



WINES BY BOTTLE

CHAMPAGNE

		BOTTLE 750 ml.
NV	Nicolas Feuillatte, Brut Réserve	5,850
NV	Nicolas Feuillatte, Brut Rosé	6,500
2017	Nicolas Feuillatte, Blanc de Blancs Millésime	7,500
NV	Nicolas Feuillatte, Brut Reserve 1.5L Magnum	12,500
NV	Nicolas Feuillatte, Rosé Reserve 1.5L Magnum	13,500
2006	Nicolas Feuillatte, Cuvée Palmes d'Or Brut Millésime	17,500
NV	Nicolas Feuillatte, Brut Reserve 3L Double Magnum	26,000
NV	Nicolas Feuillatte, Brut Reserve 6L Methuselah	65,000
NV	Nicolas Feuillatte, Brut Reserve 9L Salmanazar	110,000
NV	Nicolas Feuillatte, Brut Reserve 12L Balthazar	145,000

CHAMPAGNE ROSE

NV	Lombard Extra Brut Premier Cru Rose	6,000
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SPARKLING WINE

ITALY

		BOTTLE 750 ml.
2021	Villa Sandi, Prosecco, Superiore Valdobbiadene Millesimato	3,000
NV	Ferrari, Maximum Brut, Trento DOC	3,850
NV	Berlucchi '61 Franciacorta Brut DOCG, Lombardy	3,500

ROSE WINE

ITALY

2021	Alie Rose Ammiraglia Tuscany IGT	3,450
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FRANCE

2021	Chateau d'Esclans, Whispering Angel Rose	3,300
2021	Miraval Rose, Cote de provencev	3,500

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WINES BY BOTTLE

WHITE WINE

ITALY

		BOTTLE 750 ml.
2017	La Guardiense "Janare" Greco Sannio D.O.C., Campania	2,400
2021	Moscato d'Asti DOCG Zagara, Marchesi di Barolo, Piedmont	3,100
2021	Marchesi di Barolo, Roero Arneis DOCG, Piedmont	2,750
2021	Talamonti, Trebbiano D'Abruzzo DOC	2,400
2021	Broglia Gavi "il Doge" DOCG, Piedmont	2,500
2021	Girlan Pinot Grigio Alto Adige - Sudtirol, Trentino-Alto Adige	3,100
2018	Benefizio Pomino Bianco Riserva	7,450
2020	Selida Gewürztraminer, Cantina Tramin, Alto Adige	4,200

FRANCE

2020	Pfaff Tradition Riesling Alsace AOC	2,500
2022	Maison Louis Jadot, Chablis	7,000
2021	Pascal Jolivet ,Sancerre Blanc	5,000

SPAIN

2021	Uvas Felices 'Fenomenal' Verdejo, Rueda	3,000
2021	Telmo Rodriguez ,Gaba do Xil O Barreiro,Galicia	3,950

CHILE

2022	Gran Valientte Superior Chardonnay	1,950
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NEW ZEALAND

2022	Koparepare Sauvignon Blanc, Marborough	2,500
2022	Whitehaven Sauvignon Blanc, Marborough	2,650

SOUTH AFRICA

2022	Two Oceans, Sauvignon Blanc	1,950
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WINES BY BOTTLE

RED WINE		BOTTLE 750 ml.	FRANCE		BOTTLE 750 ml.
ITALY					
2019	Speri, Ripasso Valpolicella Classico Superiore DOC	3,600	2020	Domaine Roche Audran ,Cotes du Rhone	2,750
2018	Nero d'Avola, Saia, Feudo Maccari IGT	4,550	2019	Domaine Chanson Cote De Nuits Villages AOC. Cote de Nuits	4,400
2016	Nipozzano Chinati Rufina Frescobaldi Riserva	3,200	2014	Chateau Confidences de Prieure-Lichine, AOP Margaux	6,900
2020	Franzhaas , Pinot Noir , Alto-adige	3,300	CHILE		
2016	Marchesi di Barolo, Barolo Sarmassa DOCG, Piedmont	7,850	2020	Casa Lapostolle Grand Selection Carménère, Rapel Valley	2,500
2015	Grattamacco, Frescobaldi Bolgheri Superiore, Tuscany	15,000	2020	Cono Sur, Pinot Noir, Single Vineyard	3,400
SPAIN			ARGENTINA		
2017	Enate Crianza ,Somontano	3,650	2021	Bodegas Salentein, Portillo Malbec	2,650
2015	Dominio de Pingus - Flor de Pingus , Ribera del Duero	12,500	2021	Malbec, Alamos, Mendoza	2,650
2020	Telmo Rodriguez Rioja ,Corriente	3,900	AUSTRALIA		
			2020	Stonefish, Shiraz ,Margaret River	2,450
			2019	Vasse Felix, Filius, Cabernet Sauvignon, Margaret River	3,300

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CRAFT COCKTAILS

INTERCONTINENTAL SPRITZ 450

Select aperitivo, boghetti espresso liqueur, mancino blanco, acid, prosecco

SOUTHERN ISLAND BIRD 450

Plantation original dark, tamarind syrup , pineapple juice, lime juice, lugano amaro

COCO RO-SE' 450

Mancino secco, coconut water, lemon juice, rose syrup, top sprite

TICKET TO DANW 450

Mancino bianco, lucano amaro, madame roselle, aromtic bitters

VENETIAN CUP 450

Select aperitivo, lemonade, green olive, orange peel

BEER

Singha 195

Chang 195

Chalawan Pale ale 295

Chatri IPA 295

Heineken 200

Heineken (Non Alcoholic) 200

Corona 295

Asahi 200

APERITIF

Select Apertivo 295

Amaro Montenegro 315

Pampelle Ruby 355

Manchino Rosso Amaranto 355

SPIRIT

Cenote Blanco Tequila 475

Cenote Anejo Tequila 715

Langley's London Dry Gin 395

Widges London Dry Gin 490

Hendrick's Gin 645

G'Vine June Pear Gin 625

Nusacana Tropical Island White Rum 355

Nusacana Spiced Rum 335

Dictador 12 YO Solera System Rum 495

Stolichnaya premium Vodka 355

Stolichnaya Elit Vodka 605

Tried and True Wheat Vodka 605

Ciroc Vodka 490

Greygoose Vodka 490

LIQUEUR & LIMONCELLO

Caffe Borghetti coffee 295

Bailey's 305

Frangelico 295

Pallini Limoncello 295



0% PROOF

HOMEMADE ITALIAN SPRITZ 250
Strawberry, peach, citric acid, rosemary, soda water

0 % PROOF SANGRIA 250
Red wine 0 % proof, grape juice, orange, mixed berries, cinnamon

MANGO & PASSION FRUIT AGUA FRESCA 250
Mango syrup, fresh passion fruit, fresh mint, fresh lime

NON-ALCOHOLIC DRINKS

JUICES 220
Apple, pineapple, orange, mango, fresh coconut, fresh watermelon

BLENDED / SMOOTHIES 245
Apple, watermelon, pineapple, orange, mango, fresh coconut, carrot

SOFT DRINKS 155
Sprite, tonic, ginger ale, soda water
coca-cola, coca-cola light, coca-cola zero

ARTESIAN SOFT DRINKS (FEVER TREE) 250
Indian tonic, Mediterranean tonic, elderflower tonic

BEANS & LEAVES

ILLY COFFEE
Americano / Black coffee 165
Espresso / Espresso double shot 165/195

HOT
Cappuccino – Latte – Lungo 200
Chocolate 200

ICED
Cappuccino – Latte – Lungo 200

BLENDED
Chocolate Milk Shake 250
Strawberry Milk Shake 250
Coffee Frappé 220

RONNEFELDT TEA 195
English Breakfast Ceylon Summer
Darjeeling Earl Grey Autumn
Green Leaf Darjeeling
Fruity Chamomile
Refreshing Mint
Rooibos Cream Orange

WATER

ACQUA PANNA 145 | 295
250ml | 750ml

SAN PELLEGRINO 145 | 295
250ml | 750ml



LATE NIGHT MENU

EGGS

PLAIN OMELETTE  **290**
2 eggs served with pork sausage, grilled tomato And crispy bacon

APPETIZER

GRILLED CAESAR SALAD    **365**
Lightly grilled hydroponic lettuce,caesar dressing, croutons, aged Parmesan and anchovies

Add-Ons:
Grilled Chicken **160**
Local Prawns **210**




SEA SALTED EDAMAME    **120**
Steamed green edamame, maldon seasalt

BEET ROOT SALAD    **345**
Cream of beet, roasted beet, fresh mix lettuce, lemon dressing and goat's cheese


LEEK AND POTATO SOUP   **335**
Onions, potatoes and leeks




VEGETARIAN SPRING ROLL  **210**
Deep fried vegetable spring rolls, chili sauce

SANDWICH

VEGETARIAN    **350**
Smokey vegetables, sundry tomatoes pesto, basil leaves, black pepper and EVOO, lime, mixed fresh salad

HOUSE CURED SALMON BAGEL   **370**
lime cream cheese, house cured salmon, avocado smash, tomatoes, rocket leaves

CLASSIC REUBEN    **410**
Rye bread, sliced beef pastrami, melted Swiss cheese, sourcroust, Russian dressing, Serve with garden salad

CLUB SANDWICH    **390**
White bread, grilled chicken, crispy bacon, fries egg, green lettuce, cheddar cheese, house made pickle and mayonnaise



Vegan



Vegetarian



Gluten Free



Contains Egg



Contains Beef



Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Alcohol



Sesame Seeds



Spicy



Contains soya

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LATE NIGHT MENU

FROM THE GRILLED

WAGYU BEEF BURGER     470

Scarmorza affumicato, crispy bacon, homemade pickles, lettuce tomato, homemade Sriracha aioli

GRILLED LOCAL RED SNAPPER      410

Chiang Mai Heirloom tomato stew, pancetta,caper berries, local greens.

ORGANIC ROASTED HALF CHICKEN     550

Organic marinated chicken, roasted roots and black garlic

CAULIFLOWER STEAK    450

Roasted cauliflower, romesco sauce, escalivada, black garlic

FRESH SPAGHETTI    460

Handmade spaghetti, slow cooked beef bolognese, fresh black truffle, manchego cheese

DESSERTS

SEASONAL FRUIT PLATTER   190

Seasonal of fresh cut fruits


MANGO STICKY RICE   295

Yellow mango, steam sticky rice, coconut sauce, mint leaves

DRUNKEN TIRAMISU   450

Mascarpone cheese, lady finger, coffee, alcohol, sugar,

THAI SELECTION

KHAO PHAD GAI   370

Fried rice with chicken

KHAO PHAD MOO    370

Fried rice with pork

KHAO PHAD TALAY    645

Fried rice with seafood

KHAO PAD PHAK    350

Fried rice with vegetable

PHAD KA PAO MOO SAB KAI DOW      370

Stir fired hot basil with garlic, chilli, fried egg and minced pork served with rice

PHAD KA PAO GAI SAB KAI DOW     370

Stir fired hot basil with garlic, chilli, fried egg and minced chicken served with rice

PHAD KA PAO TALAY KAI DOW     645

Stir fried hot basil with garlic, chilli, fried egg and Andaman seafood



Vegan



Vegetarian



Gluten Free



Contains Eggs



Contains Beef



Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Alcohol



Sesame Seeds



Spicy



Contains soya

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