

BEVERAGE - NON ALCOHOLIC

MINERAL WATER

Acqua Panna Still (500ml / 750ml)	6.5 / 9.5
San Pellegrino Sparkling (500ml / 750ml)	6.5 / 9.5

SOFT DRINKS

100plus	5.5
Coke	5.5
Coke Zero	5.5
7up	5.5
Ginger Ale	5.5

FRESHLY SQUEEZED JUICE

Orange	9
Apple	9
Carrot	9
Watermelon	9

LOCAL AND THAI SPECIALITY

Fresh Tender Coconut	7
Nam Takrai Bai Toey Lemongrass Pandan Tea (available hot or cold)	8
Cha Yen Paradise Thai Iced Tea	8
Cha Manao Thai Iced Lime Tea	8
Gafae Yen Thai Iced Coffee	8

HEALTH & WELLNESS

Detox Red Apple, Pineapple, Lemon, Turmeric	12
Energiser Banana, Strawberry, Orange	12
Laguna Cooler Cucumber, Apple, Lemon Juice, Honey	12

LAVAZZA COFFEE

Long Black	6
Espresso	6
Latte	6
Cappuccino	6
Double Espresso	9

RONNEFELDT TEA

English Breakfast	6
Earl Grey	6
Darjeeling	6
Peppermint	6
Chamomile	6
Classic Green	6

OTHERS

Milk	6
Hot Chocolate (Valrhona Dark)	8

SMOOTHIES
MADE WITH PLAIN OR LOW FAT YOGURT

Banana	12
Mango	12
Pineapple	12
Mixed Berries	12

MOCKTAILS

Virgin Thai Basil Mojito Lime Juice, Thai Basil, Mint Leaves	12
Pandan Lemonade Pandan Syrup, Lime Juice, Lemonade	12
Mango Tango Mango Juice, Calamansi, Coconut Milk	12

BEVERAGE - ALCOHOLIC

DRAFT BEER

Heineken (250ml / 500ml)	10 / 14
Asahi (250ml / 500ml)	12 / 16
Singha (250ml / 500ml)	12 / 16

BOTTLED BEER

Sapporo	13
Magners Cider	15
Brewlander Love - IPA	15
Brewlander Respect - Porter	15

SPARKLING WINE

Zonin Prosecco Special Cuvée Brut (Glass / Bottle)	18 / 88
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ROSÉ

M de Minuty Côtes de Provence Rosé, France (Glass / Bottle)	20 / 98
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CHAMPAGNE

Billecart-Salmon Brut Réserve	32 / 168
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WHITE WINE

Domaine Régis Jouan Sancerre, Loire Valley, France (Glass / Bottle)	20 / 98
Zenato Soave Classico DOC, Veneto, Italy (Glass / Bottle)	20 / 98
Miles From Nowhere Estate Series Chardonnay, Margaret River, Australia (Glass / Bottle)	20 / 98

RED WINE

Moulins de Citran, Haut-Médoc, France (Glass / Bottle)	20 / 98
Mas Andes Merlot, Maipo, Chile (Glass / Bottle)	20 / 98
Richard Hamilton Colton's G.S.M, McLaren Vale, Australia (Glass / Bottle)	20 / 98

GIN (PER SHOT)

Widges London Dry	13
Citadelle Original	16
Iron Balls	20
Monkey 47 Sloe	27

RUM (PER SHOT)

Plantation 3 Stars White Rum	14
Plantation Barbados 5 years	16
Six Saints Caribbean Rum-Oloroso	22
Ron Zacapa Centenario 23 years	23

VODKA

Tried & True	14
Black Cow Pure Milk	20
St. Geogre California Citrus	19
Reyka	22

WHISKEY (PER SHOT)

Mackintosh Blended Malt	17
The Lost Distillery Co. Jericho Archivist	31
Laphroaig 10 Years	23
Nikka 12 Years	31





APPETISERS

Bread Basket	4
✦ House smoked ocean trout chioggia fennel crème fraîche fresh horseradish	26
Italian Cold Cuts – Capocollo Parma ham (cured 24 months) Mortadella	35
Artisan Cheese crisp bread crackers Murray River muscatels	37
✓ ⊗ Minestrone Toscana – rich tomato broth spring vegetables baby spinach	16
⊗ Caesar Salad – Cos lettuce special low calorie Caesar dressing beef jerky parmesan crisp Add: Grilled chicken, salmon or prawns 12 14 16	16
✓ ⊗ Burratini – Cameron Highlands heirloom tomatoes 'Puglia' burratini blood orange arugula virgin olive oil green olive dust	33





PIZZAS

12:00 – 14:30, 18:00 – 21:30

Napoli – tomato mozzarella capers	24
Diavola – tomato mozzarella beef pepperoni chilli flakes	26
✦ V Porcini mushroom truffle fontina	26
V Margherita – heirloom tomato buffalo mozzarella basil	26
🌶️ Tandoori – spicy clay oven roasted chicken red chilli onion coriander yogurt	26
V Burrata datterino sauce heirloom tomatoes basil	28
Frutti di Mare – oregano assorted seafood	28
🐷 Prosciutto ham rucola	28

PASTAS

V ⊗ Risotto – carnaroli rice cèpes mushrooms truffle butter parmesan	22
V Sun Dried Tomato and Ricotta Ravioli – lime and basil cream sauce	23
🐷 Bucatini Carbonara – thick spaghetti “a la carbonara” pancetta pecorino	24

A selection of Pasta and Sauces – choice of spaghetti, penne, fettuccine and gluten free options.
Served with a choice of sauces: tomato basil, arrabbiata, bolognese, pesto





LAVA STONE CHAR GRILL

You may request for your steaks to be served on Himalayan salt board.

Signature Black Angus 150 days grain fed

Rib-eye 300 grams	65
Tenderloin 250 grams	65

Sanchoku Wagyu 300 days grain fed

Tomahawk MS 4/5 1.2kg	198
✦ Sirloin MS 6/7	86

V ⊗ Sides

Steamed Jasmine Rice	3
Steamed Organic Vegetables	6
Wok fried Vegetables	6
Creamy Mashed Désirée Potatoes	7
Gratin Dauphinoise	7
Roasted Baby Potatoes	7
Garden Salad	8
Truffle Fries	12





THAI KITCHEN

12:00 – 14:30, 18:00 – 21:30




- V ⊗ Phad Pak Ruam – wok fried vegetables with fried garlic | chilli | fried enoki mushroom 16
- V ⊗ Massaman Curry – fragrant Thai sweet potato curry | peanuts | coconut | shallots 18
- ☞ Tom Yum Goong – spicy broth of river prawn | galangal | lemongrass 24
- ☞ Gaeng Kiaow Waan Gai – spicy green coconut curry chicken | Thai eggplant | basil 25
- ☞ ⊗ Phad Thai / Goong / Gai / Phak – stir fried rice noodles | prawns, chicken or vegetarian | tamarind sauce 26
- ☞ ⊗ Pla Gapong Nueng – steamed barramundi fillet | ▲ spicy green chilli | garlic | lime sauce 29













CHINESE KITCHEN

12:00 – 14:30, 18:00 – 21:30

-  Cantonese fried rice | sakura shrimp | char siew 29
-  Crispy sweet and sour Kurobuta pork collar | bell peppers | longan fruit 30
-  Wok fried tiger prawns | salted egg yolk 48

INDIAN KITCHEN

12:00 – 14:30, 18:00 – 21:30

- Choice of butter or garlic naan | house chutneys | raita 10
-   Aloo Gobi – cauliflower | potatoes | steamed rice | vegetable pickles 18
-   Paneer Tikka – cottage cheese | capsicum | onion | house chutney | raita 32
-   Tandoori Malai Heirloom Cauliflower – cauliflower | capsicum | onion | house chutneys | raita 32
-  Murgh Malai Kebab – chicken | yoghurt | cream cheese | house chutneys | raita 34
-  Corn Fed Coquelet Tandoori – chicken | house chutneys | raita 36





**JAPANESE KITCHEN –
BINCHOTAN ROBATA**

12:00 – 14:30, 18:00 – 21:30

Hokkaido scallops	29
Sanchoku Wagyu beef MS 6/7	38

SUSTAINABLE SEAFOOD

Market oysters on ice mignonette dressing tabasco lemon	9 (per pc)
Grilled Canadian Live Lobster 500 grams – Thermidor	98





WESTERN KITCHEN

- ▲ Red Snapper – pan seared fillet | sautéed Asian greens | green tea noodles | miso broth 26
- ⊗ Salmon – char grilled | creamy potato and celeriac mash | sugar snap peas | pink pepper and dill 28
- ⊗ Pan Roasted Corn Fed French Chicken – truffle scented | vitelotte potatoes | asparagus | wild mushroom cream 29
- ⊗ Roast Australian Loin of Lamb – green pea herb risotto | braised shallots | confit tomatoes | sun dried tomato tapenade | lamb jus 36
- 🐔 Smoked Salmon BLT Wrap – soft flour tortilla | smoked salmon | avocado | pork bacon | lettuce | tomato | lemon and herb aioli 24
- Barramundi Burger – grilled fillet | brioche sesame bun | roasted red bell pepper | caper rémoulade 25
- 🐔 Laguna Beef Burger – 200 grams ground Wagyu brisket | aged cheddar cheese | caramelised onions | grilled applewood pork bacon | beefeater tomato | brioche bun | pickles | green tomato relish 27

All burgers and wrap are served with shoestring fries or potato wedges.





LOCAL FAVOURITES

- 🐷 Char Kway Teow – wok fried flat rice noodles | prawns | Chinese sausage | chilli paste | bean sprouts | cockles 18
- 🐷 Wonton Mee Soup – shrimp | pork wonton noodles | flavourful broth 18
- ✓ Mee Goreng – Indonesian vegetarian fried noodles topped with fried egg 18
- 🐷 Satay – one dozen chicken, beef or lamb skewers | spicy peanut sauce | onions | cucumbers | rice cake 19
- Singapore Laksa – spicy coconut broth | prawns | vermicelli | fish cake | fried bean curd | egg | bean sprouts | cockles 22





DESSERT

Ice Cream (per cup 100ml) Chocolate vanilla coconut ondeh ondeh	7
▲ ⊗ Lemongrass and pandan panna cotta pomelo dragon fruit passion fruit foam vitelotte crisp	12
Coconut crème brûlée rich vanilla bean coconut custard 'burnt' palm sugar	14
✦ Khao Niao Mamuang – Thai mango sticky rice	14
▲ ⊗ Tropical Fruit Plate – seasonal selection of sliced tropical fruit and berries	15
Warm Valrhona chocolate fondant fleur de sel caramel Madagascar vanilla bean ice cream	16
Cheese Plate – selection of fine new world and old world cheese quince jam muscatels French bread crackers	26





FOR THE YOUNG ONES

V Cheese and Tomato Pizza	14
🥜 Fried Rice with Chicken Satay	14
Mini Cheese Burger	15
Spaghetti with Bolognaise	15
🥜 Tempura Fish and Chips	18
Steamed Seabass with Cream Sauce and Seasonal Vegetables	18
Sous Vide Chicken Breast with Chicken Jus and Spring Vegetables	16