

BRUNCH

SHARED TABLE FEAST

THB 2,750++ PER PERSON

inclusive of NORDAQ premium filtered water
soft drinks, juices, tea & coffee

A LA CARTE PRICE

SNACKS - 2pcs each

Devilled Eggs	290
yellow curry mayo, ikura, chives	
Avocado Toasts	390
feta, pomegranate, sunflower seeds	
Sticky Rice "Sushi"	350
raw tuna, soy-mirin glaze	
Cheeseburger Spring Rolls	450
vintage beef, pickles, secret sauce	
Cantabrian Anchovies	390
fresh mozzarella, tomato jam, pesto	

SMALL PLATES

Chiang Mai Figs	450
jamon serrano, goats curd, basil, pomegranate	
Cured Salmon Gravlax	450
horseradish, red onion, dill pickles	
Smoked Bbq Eggplant	390
roast buckwheat, pickled red onions tahini yoghurt, spiced honey	
Slow Roasted Beetroot	390
soft feta, walnuts, zucchini	
Raw Tuna "Laab" Tartare	450
chili, lime, fish sauce, leaves herbs, rice paper	
Burnt Curly Kale Salad	390
roast pumpkin, soft feta, hazelnuts sunflower, honey mustard dressing	
Charred Sourdough	190
miso-seaweed butter, olive oil	

MEDIUM PLATES

Turkish Style Poached Eggs	550
chili-garlic butter, dill-garlic yoghurt, sourdough	
Cured Salmon "Croast"	690
grilled croissant, poached egg cured salmon avocado, rocket, parmesan, ikura	
Jumbo Crab Omelette	950
green onion, bean shoots sriracha, oyster sauce	
Waffle Benedict	490
poached eggs, leg ham, smoked bacon hollandaise, watermelon kimchi	
Truffle Pizzetta	450
black truffle paste, caramelized onion gorgonzola, mozzarella	
Chargrilled Pork Collar	690
dried shrimp jim jaew, pickled garlic, dill	
Harissa Spiced Uttaradit Spring Chicken	650
pistachio, garlic yoghurt, lemon	
Grilled Tiger Prawns	790
yellow curry paste, eggplant, kaffir lime	
Dry Aged Khao Yai Duck Breast	690
pumpkin puree, crisp noodles, quince jus	
Massamun Beef Short Rib Ragù	550
potato gnocchi, peanuts, crisp shallots	
Charred Broccolini	550
soft egg, parmesan, anchovy dressing	
Radicchio Salad	420
gorgonzola, fresh pear sourdough croutons, olive oil	
The Dessert Table	850
a cornucopia of delectable treats from our pastry kitchen Inclusive of tea & coffee	

**BEVERAGE PACKAGE
(3 HOURS)**
full package 2,300++ per person
a la carte price

WINES

BUBBLY

prosecco rose millesimato - 600
v8+, sior lele, veneto, brut
ITALY

ROSE

cabernet rose - 640
wynns reframed, coonawarra estate
AUSTRALIA, 2021

WHITES

gewürztraminer - 620
nollen erben, rheinhessen kabinet
GERMANY, 2021

pinot grigio - 640
wynns reframed, limestone coast
AUSTRALIA, 2021

REDS

cote du rhone rouge - 600
famille perrin, reserve
FRANCE, 2021

montepulciano d'abruzzo - 620
la piuma doc
ITALY, 2020

BEERS - 290

singha, heineken

OUR SLUSHIES - 390

espresso martini
espresso, vodka, sugar syrup

aperol spritz
aperol, white wine

COCKTAILS

crying tiger - 450
singha beer, sriracha hot sauce
sweet fish sauce, tomato

gin & tonic - 490
tanqueray original, tonic water

bramble - 490
gin, crème di cassis, lime

classic mojito - 490
rum, mint, lime, sugar, soda

moscow mule - 450
vodka, ginger beer

0% PROOF - 320
raspberry spritz
raspberry, rose, ginger beer

globe amaranth
watermelon, lychee, lemon, soda

coco - breeze
coconut, blue curacao, lime, soda

SOFTS - 190
coke, coke zero, sprite, ginger ale, soda

JUICES - 290
watermelon, pineapple, orange