

Sai Thong

STARTER & SALADS

Potato Bravas 210
Piquant Spanish tapas with potatoes, spicy chorizo sausage, onion and egg baked in the oven

Caesar Salad 380
Romaine lettuce with classic Caesar dressing, parmesan and bacon

★ **Shrimp Cocktail** 410
Poached shrimp, mango and avocado with caramelized shallots

🌊★ **Mixed Seafood** 390
Deep-fried in crispy spiced lemon batter and served with aioli

🥬 **Mexican Salad** 380
Chopped lettuce, beans, avocado, jack cheese, chunky tomato salsa, sour cream and crispy corn chips

PRIME BEEF CUTS

Rib-eye - 300 grams 1,890
US dry aged prime beef rib-eye steak

Striploin - 250 grams 890
Australian Meltique beef (marble score 4)

Tenderloin - 220 grams 850
Australian grass fed beef

PORK, POULTRY, BEEF & LAMB

Pork Neck Steak 390
250 grams

Chicken Breast 350
wrapped in bacon

Duck Leg 410
Orange ginger spiced

★ Signature Dish 🥬 Vegetarian 🌊 Gluten free 🥜 Contains Nuts 🌶️ Medium Spicy

ราคานี้ไม่รวมค่าบริการ 10% และภาษีที่รัฐบาลเรียกเก็บ 7%

All prices are in Thai Baht and subject to 10% service charge and 7% government tax.

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PORK, POULTRY, BEEF & LAMB		FISH & SEAFOOD	
Braised Tender Lamb Shoulder 250 grams	450	Black Tiger Prawns 420 - 460 grams	950
★ BBQ Pork Ribs 500 grams	590	Whole Sea Bass around 500 grams	480
Chicken Thigh - 250 grams marinated in fragrant Thai spices	280	Rock Lobster 400 - 450 grams	630
SKEWERED		Salmon Filet 200 grams	440
Lamb Kebab Oriental spiced - 250 grams	490	★ Flamed Seafood Wok Tiger prawns, spiny lobster, rock lobster, salmon and sea bass (Recommended for sharing)	2,290
Chicken Kebab - 250 grams Oriental spiced	310		
BURGER		LAND & SEA	
★ Wagyu Burger Australian wagyu beef patty, gorgonzola cheese, sun-dried tomato chutney, red shallots and rocket leaves	550	★ Surf 'N' Turf Platter Rock lobster, salmon, sea bass, marinated pork steak, German sausage and chicken breast wrapped in bacon	1,890

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VEGETARIAN

 **Zucchini & Eggplant**
with rosemary and thyme

250

SAUCE (Choose one)

Home-made smoky BBQ sauce / Whiskey flamed
pepper corn sauce / Café de Paris butter /
Pommery mustard / Thai chili lime sauce /
Aioli / Chimichurri sauce

SIDES

Baked potato with herbed sour cream / Garlic roasted
pumpkin mash / French fries / Roasted vegetable /
Brazilian bean stew / Coleslaw / Mixed salad

90/each

SPECIALS

Mixed Sausage Platter

Bratwurst, Cheese Krainer and Nuernberger on
sauerkraut and mash potatoes

580

Half Spiny Lobster

On mixed home-grown lettuce and
Dijon mustard dressing


650

INDIAN TANDOOR


Cooked in a traditional charcoal fired Indian clay oven

 **Paneer Tikka** 440
fresh cottage cheese, marinated in cream and Indian spices

 **Malai Broccoli** 420
broccoli marinated in cream and Indian spices

 **Tandoori Salad** 340
mixed vegetables, cottage cheese and pineapple seasoned
with Indian spices

  **Mushroom Tikka** 450
fresh Portobello marinated in cream and Indian spices

 **Chicken Tikka** 310
marinated chicken with yoghurt and red chili

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INDIAN TANDOOR

Methi Macchi 470
barracuda fillet marinated in flavorful Indian spices and yoghurt


Lamb 550
marinated in flavorful Indian spices and yoghurt

 **Mixed Platter** 590
with chicken, lamb, barracuda, paneer and broccoli

All tandoor dishes served with chutneys, raita, papad, biriyani rice and salad

INDIAN BREAD

  **Tandoori Roti** 50
fresh from the charcoal fired tandoor oven

  **Naan Bread plain or with garlic** 60
fresh from the charcoal fired tandoor oven

  **Papad** 70
with 3 assortments of chutneys

SWEETS

Mango and Sticky Rice 220
with coconut sauce

 **Old fashioned pecan pie** 270
with vanilla ice cream

Black & white chocolate mousse 250
with rum berry compote

Tropical Fresh Fruit Platter 140

Ice Cream per scoop 75
Chocolate, Vanilla, Mango, Tiramisu, Hazelnut and Thai Tea

Sherbet per scoop 75
Raspberry, Passion fruit, Strawberry, Lemongrass and Young Coconut

★ Table Side Desserts

The trilogy of crème brûlée 280
Classic vanilla beans, sweet chocolate, tropical passionfruit coconut
Torched at your table

★ Table Side Desserts

The melting chocolate ball 390
Chocolate ball with vanilla ice cream, raspberry, roasted macadamia nuts and caramel cream

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