

Sai Thong

SALAD

Garden greens from our hydroponic★ garden

Roasted Vegetable and Quinoa 290
Broccoli, bell pepper, carrot with lime and extra virgin olive oil dressing

Greek 🌿 390
Lettuce with feta cheese, sun-ripened cherry tomato, celery, cucumber, black olive, red onion, lemon juice and extra virgin olive oil

Caesar 390
Romaine lettuce tossed in a creamy anchovy dressing with bacon crisp, crunchy crouton and parmesan cheese

Top with curried chicken fillet 420

PIZZA

Margherita 🌿🍅 320
Mozzarella cheese with fresh tomato, Italian basil and pesto sauce

Hawaiian 390
Cooked ham with fresh pineapple, mozzarella cheese, tomato sauce and sprinkled chili powder

Diavola ★ 430
Salami with fennel seeds, chili, roasted onion, bell pepper, mozzarella cheese, tomato sauce and basil

LIGHT ELEMENT

Served with your choice of French fries, potato wedges or mix salad

Country Style Chicken 320
Deep fried breaded chicken pieces with BBQ and tartar sauce

Bacon Cheese Beef Burger ★ 460
Australian prime beef burger, melted Monterey Jack cheese, bacon, sun-ripened tomato, gherkin, iceberg lettuce and BBQ jalapeño relish

Ham and Cheese Sandwich ★ 360
Classic grilled white bread sandwich with paris ham and monterey jack cheese

UNDER FROM THE GRILL

Barracuda (200 grams) 380

Tiger prawns (2 pieces) 570

Squid (200 grams) 380

Pork neck steak (250 grams) 490

Beef tenderloin (180 grams) 990

Served with your choice of lemon butter sauce, BBQ sauce or garlic butter sauce and 1 side dish of your choice

SIDE DISHES

French or sweet potato fries regular 90 / large 160

Roasted vegetables 90

Con on the cob 90

Garden greens from our hydroponic garden, organic cherry tomatoes, cucumber with balsamic and extra virgin olive oil dressing 90

ENDING

Ice Cream cup 120
Vanilla, chocolate, salted caramel, thai tea, strawberry, mango, passion

🌿 Vegetarian ★ Signature Dish 🍄 Contains Nuts

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


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INDIAN FOOD


NON VEGETARIAN DISHES


Chicken Tikka Masala 260
BBQ chicken cooked in masala spiced, tomato and onion

Murgh Khurchan 240
Shredded tandoori chicken tossed in exotic Indian spice blend with capsicum, tomato and onion

Malai Mutton Methi  650
Cooked mutton in cashew nut sauce with Methi seeds and spicy curry mix

VEGETARIAN DISHES

Dal Makhani  220
Slow cooked urad lentils tomato, ginger and garlic

Palak Paneer  240
Homemade cottage cheese and spinach with ginger and garlic paste

Paneer Khurchan  320
Batons of homemade cottage cheese exotically spiced and tossed with capsicum, tomato and onion

SIDE DISHES

Rice 50
Jeera coriander or plain rice

Tawa Paratha 110
2 pieces of grilled Indian layered wheat flour bread

Mixed Vegetable Raita 40
Yoghurt with chopped cucumber, onion and tomato

FOR THE YOUNG ONE

Soup 70
Cream of fresh tomato soup

French fries 70

Ham and cheese sandwich 90
With french fries

Pizza with salami 120

Fruit salad 120

Spaghetti 90
With your choice of sauce:

Fresh tomato sauce or bolognaise meat

Ice cream cup 120
Vanilla, chocolate, salted caramel, thai tea, strawberry, mango, passion

Juice 60
Orange, pineapple, apple