

DINE IN OR AL FRESCO AND EXPLORE THE MENU DESIGNED BY CHEF AJ FEATURING FRESHLY BAKED CAKES, PASTRIES AND BREAD, AS WELL AS ICE CREAM, MILKSHAKES AND A RANGE OF HEALTHY OPTIONS INCLUDING BUILD-YOUR OWN SALADS. SIP CAREFULLY CRAFTED COFFEE OR ARTISANAL TIPPLES AND GIVE IN TO YOUR CRAVINGS ANY TIME OF DAY.

MOCHA & MUFFINS

SOUPS		SANDWICHES	
FRENCH ONION SOUP	170	BURRATA V	320
(cheese crouton)		(romaine lettuce, Parma ham, heirloom tomato, olive oil, pesto mayo & balsamic reduce sauce)	
SOUP OF THE DAY	170	BEEF CARPACCIO	300
		(rocket, red onion, tomato, Parmesan cheese, truffle mayo & mustard mayo)	
QUICHES		SMOKED SALMON S	270
Served with a mixed salad		(lettuce, tomato, poached egg, avocado, red onion, chive & cream cheese)	
LORRAINE	180	SEARED TUNA S	240
(bacon bits, leek, crème fraiche and Gruyère cheese)		(lettuce, tomato, red onion, capers, chive, mustard dressing, red radish & mustard mayo)	
SMOKED SALMON	200	ROAST CHICKEN	230
(smoked salmon, chive, crème fraiche and cheese)		(baby spinach, hummus, beetroot moutable, pomegranate, tomato, fried onion & tikka mayonnaise)	
VEGETARIAN	160	GRILLED VEGETABLES V	220
(leek, broccoli, spinach chive, crème fraiche and cheese)		(lettuce, bell pepper, eggplant, zucchini, sundried tomato, mozzarella, pesto sauce & pesto mayo)	
BAKERY		NEW YORK BOMBER	260
MUFFINS	85	(homemade pork sausage, sauerkraut, bacon, cheddar cheese, cucumber, tomato, ketchup & dijon mustard)	
(blueberry, apple, lemon poppy seed, chocolate chip)		ROCK LOBSTER	250
CROISSANTS	90	(lettuce, tomato, red radish, cucumber, capsicum salsa, cream cheese & dijon mustard)	
(plain or whole wheat)		LARB-SATAY GAI	220
SAUSAGE ROLL	100	(iceberg, shallot, spring onion, coriander saw, mint leaves, Thai spicy chicken Satay, crispy rice, mayonnaise & Satay sauce)	
SAUSAGE FEUILLE	45		
(pork or chicken)			
PUFF PASTRY	85		
(chicken curry, chicken mushroom)			

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SALADS		BUILD YOUR OWN SALAD	
CAESAR SALAD 3 options: CLASSIC 260 CHICKEN 300 KING PRAWN 320 SMOKED SALMON S 320 BELLY Lettuce, red onion, caper, cherry tomato and ponzu dressing AVOCADO & SHRIMP S 280 SALAD Lettuce, heirloom tomato, avocado, bacon and balsamic dressing QUINOA SALAD V 260 Baby spinach, chick peas, cherry tomatoes, bell pepper, Parmesan cheese and lime juice ROASTED PUMPKIN V 230 SALAD Baby spinach, feta cheese, red onion, cherry tomatoes, chicken and balsamic dressing FRIED EGG SALAD THAI STYLE 180 Lettuce, cherry tomato, spring onion, shallot, Thai celery, fried egg, chicken or pork sausage and Thai spicy dressing		follow the 6 steps... 1. LETTUCE 95 Mixed lettuce, romaine cos, butter lettuce, Thai rocket, spinach 2. VEGGIES 40 Mushroom, broccoli, corn, radish, red onion, roast pumpkin, bell peppers, carrots, tomato, zucchini, beetroot, red cabbage, olives (green & black), capers, croutons 3. GRAINS 45 Quinoa, chickpeas, cous-cous 4. CHEESE Mozzarella 80 Goat 55 Brie 45 Parmesan 40 Cheddar 30 5. PROTEIN Parma ham 120 Smoked salmon, beef pastrami, seared tuna 90 Shrimp, roast chicken, avocado 80 Soft tofu, poached egg 40 Bacon bits 35 6. YOUR CHOICE OF DRESSING Caesar, balsamic, thousand islands, french, lemon, italian, pesto, yuzu, garlic aioli, ponzu	
CHICKEN ROTISSERIE 600 Herb marinated roast baby chicken served with garden salad & aioli			

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DRINKS

HEALTH DRINKS

Anantara ABC 230
(apple, beetroot and carrot)

Body Boost 230
(ginger, watermelon, orange, strawberry, basil seeds)

Freshly Squeezed Juice 230
Mandarin, Watermelon, Green apple, Mango

ICED TEA 180
Lemon, Thai, Sencha, Ceylon lavender lime, Oolong lychee lime

ICED COFFEE 220
Americano, Latte, Mocha, Cappuccino, Mocha frappe, Hazelnut frappe, Chocolate frappe

HOT COFFEE
Regular or decaffeinated
Americano, Espresso 160
Cappuccino, Café latte, Flat white, Mocha, Double espresso, Hot chocolate 180

DESIGNED TEA
Dilmah Exceptional 160
Elegant earl grey, English breakfast, Gentle minty green tea, Fragrant jasmine green tea, Chamomile, Peppermint, Sencha green tea, Rose with vanilla

WATER
Perrier (750ml.) 29
Perrier (350ml.) 160
Aqua panna (500ml.) 180
Sanpellegrino (500ml.) 180
Chang 75

SOFT DRINK 140
Thai cola with roselle

SMOOTHIES

Detox green 230
(kale, pear, ginger, apple)

Pick-Me-Up-Purple 240
(pineapple, blueberry, banana, soymilk)

Thai summer yellow 240
(mango, yogurt, coconut milk)

Red road runner 240
(beetroot, berries, apple, ginger)

BEER

Chalawan pale ale 290

Erdinger weissbrau 320

Corona 280

Heineken, Singha 200

Chang 190

FREAKY SHAKES 300
Chocolate or Strawberry

HOME-MADE ICE CREAM

Vanilla, chocolate, mixed berries, Thai tea, strawberry sherbet 60 per scoop

WAFER CONE 15

CHOCOLATE LAVA CAKE 280
served with vanilla bean ice cream

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WINES

	Glass	Bottle
WHITE WINE		
Chablis, France	550	2,800
Chardonnay, Argentina	450	2,200
Pinot grigio, Italy	450	2,200
Sauvignon blanc, Chili	290	1,500
Bordeaux blanc, France	390	1,950
RED WINE		
Cabernet Suavignon, USA	450	2,200
Shiraz, Australia	450	2,250
Morgon, France	420	2,100
Bordeaux rouge, France	480	2,400
Chianti, Italy	450	2,200
Merlot, Chili	290	1,500
ROSÉ		
Provence, France	480	2,450

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