

RESTAURANT MENU

THAI FOOD








C = chicken, B = beef, P = pork,
S = seafood (+70 Baht)

Radna	250 Baht
Clear and dense soup with wide rice noodles, Thai vegetables and choice of C, P. Vegetarian option available	
Khao Pad 	280 Baht
Fried rice with egg and vegetables, choice of C, P. Vegetarian option 	
Pad Kapow	300 Baht
Fried minced C, B or P with Thai basil, garlic and chili	
Kang Kheaw Wan Gai 	340 Baht
Coconut milk soup with chicken, green curry and Thai vegetable	
Panaeng Gai	340 Baht
Shallow fried chicken with yellow curry and coconut milk	
Tom Kha Gai 	340 Baht
Refreshing chicken and coconut milk soup flavoured with zesty Thai herbs	
Pad Prew Wan Pla	340 Baht
Shallow fried seabass fillet and vegetables in a sweet and sour sauce	
Pad Thai Goong 	360 Baht
Stir fried flat noodles in tamarind sauce with prawns, peanuts and bean sprouts	
Gai Pad Med Ma Muang 	370 Baht
Stir fried chicken and fresh vegetables with cashew nuts	
Khao Aob Sapparot Goong 	370 Baht
Stir-fried rice in yellow curry with pineapple, cashew nuts, raisins and prawns served in a pineapple	
Vegetarian option without prawns 	270 Baht
Tom Yam Goong	370 Baht
Clear and spicy prawn soup flavoured with Thai herbs	

Poo Nim Pad Pong Curry	390 Baht
Deep fried soft shell crab in yellow curry with celery, spring onion, bell peppers and egg	
Massaman Curry 	390 Baht
Curried coconut milk, potato, onion and tomato soup C, B	
Gaeng Phed Ped Yang	410 Baht
Roasted duck served in a Thai red curry soup, sweetened with grapes and pineapple	
Pla Rad Prick	460 Baht
Deep fried seabass fillet served with a sweet and spicy pineapple, garlic and chilly sauce	
Tamarind Prawns	490 Baht
Deep fried tiger prawns served with tamarind sauce and green mango salsa	
Massaman Nong Gae 	590 Baht
Slowly braised lamb shank with Massaman curry and reduced coconut milk served on a turmeric spiced potato puree	

Most of the Thai dishes can be adapted for vegetarians and the spiciness can be adjusted to your liking. Please ask for no added MSG if required.

SALADS

Mixed Salad  	240 Baht
Green oak, red oak, rocket, cherry tomato, red onion, carrots, cucumber, balsamic dressing	
Quinoa Salad  	390 Baht
Cooked quinoa, chick peas, roasted pumpkin, beetroots, orange segments, feta cheese and pistachio nuts	
Blue Cheese Salad   	390 Baht
Danish blue cheese, green apple slices, nuts and salad leaves coated in raspberry dressing, served with thin crostini	
Chicken Caesar Salad 	410 Baht
Classic Caesar salad with chicken breast, crispy bacon, romaine lettuce, croutons, parmesan shavings and anchovy mayo	

STARTERS

Soup of the Day 	230 Baht
Your server will advise you about today's choice	
Garlic Prawns	250 Baht
Pan fried shrimps with garlic, white wine, sweet chilly, served on a bruschetta bread	
Soft Shell Crab	290 Baht
Deep fried Soft shell crab, spicy masago dressing, wasabi Mayonnaise	
Pork Spare Ribs 	330 Baht
'Berkshire Black' pork ribs, fat reduced, then slowly braised with a special blend of spices served with sweet potato fries	
Deep Fried Brie Cheese 	370 Baht
Breaded brie sliced, deep fried and served with red onion jam	
Charcuterie Board Ideal For Sharing	980 Baht
Mortadella, parma ham, salami finocchiona, speck, marinated grilled vegetables, olives, served with rustic breads. Extra mozzarella, brie cheese 200 Baht and blue cheese available	

MAINS

Chicken Breast Saltimbocca	470 Baht
Traditional Italian, chicken breast topped in parma ham and sage, served with spinach fondue and white wine sauce	
The Blue Mango Burger	490 Baht
6Oz Gram black angus beef burger with fried egg, blue cheese cream, salad, tomato, served in a bap with French fries	
Seabass Mediterranean 	530 Baht
Crispy skin pan fried seabass with caponata (Italian style ratatouille) and a Citrusy oil dressing	
Porchetta Blue Mango Style 	570 Baht
Slowly roasted Berkshire black pork belly with sage, rosemary, garlic, served with sweet potato puree, crackling, warm apple and almond barley salad	
Rib Eye Steak 	900 Baht
9 Oz. grassfed chargrilled rib eye steak, French fries and sauce of your choice	
Lamb Cutlets 	950 Baht
Chargrilled NZ lamb cuttlets, served with roasted mix vegetables and port wine sauce	
Beef Tenderloin 	990 Baht
7 Oz. grassfed Australian beef tenderloin, mustard mash potato and a sauce of your choice	
Selection of sauces: Mushroom, Green peppercorn or Blue cheese	

PASTA

Most of our pasta is proudly hand made in house.

 *Gluten free pasta available: penne, spaghetti (Extra +50 Baht)*

Spicy Chicken Penne	340 Baht
Penne pasta with spicy marinated chicken strips in a creamy tomato sauce	
Tortelloni with Pumpkin  	380 Baht
Pasta parcels filled with gently spiced roasted pumpkin, served with cheese fondue	
Lasagna 	390 Baht
Traditional lasagna with minced beef and pork topped with béchamel sauce	
Paccheri, Cozze e Fagioli	390 Baht
Large tube shaped pasta, cream of cannellini beans and mussels	
Risotto Pancetta, Piselli and Black Pudding	390 Baht
Arborio rice risotto, cream of garden peas, crispy pancetta, blackpudding	
Penne with Salmon	440 Baht
Penne pasta served with creamy smoked salmon sauce and dill	
Garganelli Sausages and Wild Mushrooms	450 Baht
Egg pasta tubular shaped, Italian sausages, wild mushrooms in a rich tomato sauce	
Risotto Seafood 	490 Baht
Arborio rice with selection of seafood	
Your choice of pasta with these classic sauces	
Aglio Olio Peperencino	250 Baht
Napoletana	260 Baht
Arrabbiata	260 Baht
Classic Carbonara	360 Baht
Bolognese	360 Baht

PIZZA

Garlic Pizza 	200 Baht
Tomato sauce and fresh garlic	
Margherita 	330 Baht
Tomato sauce, mozzarella and basil leaves	
Pesto Feta and Olives 	390 Baht
Tomato sauce, mozzarella, feta cheese, olives and pesto sauce	
Seafood	490 Baht
Tomato sauce, mozzarella and mixed seafood	
Parma Ham and Rocket	490 Baht
Tomato sauce, mozzarella, parma ham, fresh rocket leaves and parmesan shaving	
Meat lovers	490 Baht
Tomato sauce, mozzarella, bacon, ham, sausage, salami and BBQ sauce,	

SIDES

Roast potato wedges	
French fries	
Sweet potato fries	
Sauteé peas	
Potato purée	
Broccoli garlic and sweet chilly	
Roasted mix vegetables	
Extra bread basket for 2	60 Baht
Steamed Thai Rice	40 Baht

WINE LIST

WHITE WINES

House White: Chardonnay (Chile) 750 Baht/bttl

A Chardonnay wine blended with apple with 190 Baht/175ml depth and concentration. Notable flavours of burnt buttered toast, cream and bright citrus notes. Contains 4% apple juice

Le Rime Chardonnay & Pinot Grigio (Italy) 1,090 Baht

Grape: Blend of Chardonnay & Pinot Grigio

Tasting: Pale straw in color. Fresh bouquet with lemon and apple aromas. Dry and well balanced, with crisp apple and citrus notes.

Food Pairing: Pasta, Fish, Vegetables, Veal and Poultry.

Dogajolo Carpineto 1,120 Baht

Toscana (Italy)

Grape: Blend of Chardonnay, Grechetto & Sauvignon Blanc

Tasting: Pleasantly fruity, elegantly aromatic and harmonious. Medium body with agreeable acidity and dry, pleasantly velvety and soft finish.

Food Pairing: Excellent as an aperitif or with typical Mediterranean cuisine, Such as Salads, Pasta, Seafood and White Meats. Excellent also with flavourful, spicy Asian food.



Langmeil Live Wire Riesling (Australia) 1,150 Baht

Grape: Riesling

Tasting: Lifted bouquet of limes and apple. Juicy, refreshing and lively on the palate with a lovely spritz. Medium dry with natural grape sugars balancing with zingy, crisp acidity.

Food Pairing: Fresh Seafood, Sushi, Asian Salads & Apple Tartlet

Private Bin Villa Maria (New Zeland) 89 Points 1,190 Baht

Grape: Sauvignon Blanc

Tasting: This intense Sauvignon Blanc is alive with a myriad of flavours dominated by gooseberry, passion fruit, fresh citrus and Herbaceous aromas.

Food Pairing: Seafood & Poultry

Clarendelle Inspired by Haut Brion Bordeaux (France) 1,540 Baht

Grape: blend of Semillon, sauvignon blanc & muscadelle

Tasting: beautiful pale yellow color, very concentrated, round and rich Sauvignon blanc displays intense aromas of citrus, whereas Semillon and muscadelle show flora(rose) and fruity(peach)

Food pairing: Salads, Soups, White Fish & Chicken in White Sauce.

RED WINES

House Red: Cabernet Sauvignon (Chile) 750 Baht/bttl

On the nose notes of blackcurrant and hint of tobacco leaf, with a ripe rounded fruit character. Soft tannins and juicy finish. Contains 3% blackcurrant juice

Moulin de Gassac Syrah (France) 980 Baht

Grape: 100% Syraz

Tasting: Young wine with taste of berries and spices and touch of balsamic. Medium body and easy to drink.

Food Pairing: Lamb, Duck, Pate and Curries.

Nederburg Winemaster's Reserve (South Africa) 90 points 1,080 Baht

Grape: Pinotage

Tasting: A bounty of plums and prunes and some subtle oak spice. A full mouth feel with rich fruit flavors, soft tannins and a lingering aftertaste.

Food Pairing: Stews, Steak, Pasta, Pizza, Roast Lamb, Veal, Pork, Poultry & Chocolate.

Heathcote Windy Peak Shiraz de Bortoli (Australia) 1,150 Baht

Grape: Shiraz

Tasting: This award-winning Heathcote is spicy, savory, medium bodied and delightfully dark with fragrant fruit cake and fine grained tannins.

Food Pairing: Red Meats, Steak & Stews.

Catena Zapata Alamos Malbec (Argentina) 91 Points 1,290 Baht

Grape: Malbec

Tasting: Malbec offers bright black cherry aromas with floral notes and a touch of spice. The mouth feel is full yet soft and supple with raspberry and currant flavors and touch of leather. The finish is long and persistent.

Food Pairing: Beef, Lamb & Poultry.

Cannonau di Sardegna Costera Argiolas (Italy) 1,340 Baht

Grape: Cannonau

Tasting: Warm, well-rounded, well-structured and excellently balanced. Full bodied intense ruby red colour, intensely vinous, typical of Cannonau.

Food Pairing: Roast Pig & Lamb, Matured Cheese & Curries.

Valpolicella Superiore Ripasso (Italy) 90 Points 1,390 Baht

Grape: Blend of Corvina, Rondinella & Molinara.

Tasting: Intense ruby brightened; ample and remarkably complex. Well-defined scents of cherries, plum, fig with notes of violet, tobacco and dark chocolate.

Food Pairing: Roasted Meat, Steaks, Pastas with Tomato & Duck.

Concha y Toro Trio (Chile) 91 Points 1,460 Baht

Grape: Blend of Cabernet Sauvignon, Cabernet Frank & Shiraz.

Tasting: Tremendous body with notes of red fruit and blackcurrant, delicate aromas and smooth tannins of cherries, blackberries and spice.

Food Pairing: Pepper Steak, Stews, Stuffed Roasted Turkey & Lamb.

ROSÉ WINES

Gassier Esprit Cotes de Provence Rose (France) 1,270 Baht

Grape: Blend of Grenache, Cinsault, Syrah & Rolle.

Tasting: A very clear rose with shades of peach; floral nose with fruit notes of peach, apricot and pear. Round in the mouth and delicate note of mandarin.

Food Tasting: All tomato based dishes, Salmon, Tuna & Spice Asian Food.

SPARKLING WINES & CHAMPAGNE

Zonin Prosecco Brut (Italy) 1,290 Baht

Grape: 100 % Prosecco

Tasting: Pale straw color. Medium bodied with soft spritz, pear and melon flavors followed by lime flavor to finish.

Food Pairing: Caprese Salad, Crab Cakes, Salmon, Chicken, Pesto & Fine Desserts.

Bisol & Figli Jeio Cuvee Rose (Italy) 88 Points 1,390 Baht

Grape: Blend of Pinot Nero & Merlot.

Tasting: The color is a brilliant delicate pink.

The bouquet is elegant, intense hints of rose, fresh fruit, citrus and lysis. On the palate it is crisp with a dry long finish.

Food Pairing: Aperitif, Appetizers, Canapes, Pasta with Vegetables & Seafood.

Cava Codorniu Anna Blanc de Blancs Reserva Brut (Spain) 91 Points 1,900 Baht

Grape: Blend of Macabeo, Xarel-lo, Parellada & Chardonnay.

Tasting: Bright medium old gold color. Lively, fruity, toasty earthy aromas of ripe lemons, roasted turnips, mocha and pressed linen with an lively, finely carbonated, dryish full body and a tingling, intriguing, brisk finish with earthy, cottony tannins.

Food Pairing: Aperitif, Young Cheese and Smoked Products.

Champagne Ernest Rapeneau Brut (France) 4,500 Baht

Grape: Blend of Pinot Noir & Chardonnay.

Tasting: In the mouth this wine is straight and frank in which you can taste the floral nose. This wine is well-balanced.

Food Pairing: Aperitif, Pork, Rich Fish(salmon, tuna, lobster).

