

THAI SOUPS

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| Tom Yum Goong Maenam This classic soup is hot and spicy, sour and aromatic all the same time | 260.- |
| Tom Kha Gai This light, fragrant, creamy, with chicken, mushroom, tomatoes Lemongrass, galangal, coriander, fish sauce and lime juice | 240.- |
| Tom Kra Dook Moo Hed Hom Mor Din Pork Spare Ribs Soup with Shiitake mushrooms served hot | 240.- |
| Geang Jued Moo Sab Clear vegetable soup with minced pork, glass noodle, seaweed Garnished with celery, crispy garlic and spring onion | 220.- |

RICE AND NOODLES

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| Khao Pad Thai fried rice with pork, chicken, beef or prawn top with fried egg | 220.- |
| Pad Thai Goong or Gai Famous Thai fried noodles with choice of prawn or chicken | 220.- |
| Khao ob Sapparod Baked fried rice in pineapple with Chinese sausage, raisins, peas Cashew nuts and prawns | 220.- |
| Raad Nar Mee Grob Crispy yellow noodles top with chicken, pork, beef or seafood and vegetables | 220.- |

All prices are included 17% service charge and VAT

THAI APPETIZERS

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| Goong Sarong Deep fried prawns wrapped in vermicelli Served with sweet and chili sauce | 240.- |
| Gai Hor Bai Toey Deep fried marinated chicken wrapped in Pandanus leaf | 210.- |
| Crispy Calamari Deep fried calamari served with sweet and chili sauce | 180.- |
| Crabmeat in Crab shell Deep fried stuffed crabmeat with breadcrumbs in crab shell Served with sweet and chili sauce | 240.- |
| Mixed Satay Gai, Moo, Nue 6 sticks grilled marinated chicken, pork and beef Served with pickled vegetables and peanut sauce | 190.- |
| Poh Pia Tord Deep fried crispy vegetables spring rolls Served with sweet plum sauce | 160.- |
| Poh Pia Sod Fresh vegetables spring roll with smoked salmon Wrapped with rice noodle sheet Served with homemade peanut sauce | 220.- |
| Si Krong Moo Tod Deep fried pork spare ribs with crispy kaffir lime leaf Served with sweet and chili sauce | 180.- |

THAI SALADS

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| Yum Nue Yang Spicy grilled beef salad with lemon, chili and vegetables | 260.- |
| Plah Pran Talay Spicy salad of prawn, squid and fish with Thai herbs | 260.- |
| Yum Mamuang Poo Nim Soft crab with mango mild spicy salad | 260.- |
| Pomelo salad with prawn Pomelo and prawn salad with shallot, fresh chili, Kaffir lime leaf Roasted coconut, mixed with ground peanut and lime sauce | 220.- |
| Yum Hua Plee Goong Mild spicy Thai Banana blossom salad with minced pork and prawns | 240.- |
| Yum Pak Boong Grob Crispy morning glory salad with seafood, served with homemade sauce | 240.- |

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WESTERN KITCHEN

MAIN COURSES

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| Grilled Seabass Grilled fillet seabass, served with mashed potato And caper lime sauce | 320.- |
| Grilled Salmon Grilled fillet salmon, served with creamy spinach And vegetables ratatouille | 380.- |
| Seafood Stew Dry white wine with paprika and tomato sauce | 320.- |
| Australian Sirloin Steak or Tenderloin With seasonal vegetables and rosemary potato wedges | 900.- |
| Pork Chop Grilled pork chop with roasted potato wedges, sauteed vegetable And mushroom sauce | 330.- |
| Grilled Rack of Lamb With vegetable ratatouille and red wine sauce | 750.- |
| Grilled Chicken Breast Vegetable ratatouille, french fries and red wine sauce | 320.- |
| Chicken Cordon Bleu Stuffed fillet of chicken with ham, cheese Served with french fries, vegetable and brown sauce | 340.- |
| Chicken Masala Spicy chicken Masala curry served with Naan bread | 340.- |
| Pizza Margherita Tomato sauce, mozzarella, basil leaf with extra virgin olive oil | 250.- |
| Pizza Salmon With smoked salmon, tomato sauce, mozzarella cheese an olive oil | 280.- |
| Penne Served with Bolognese sauce | 280.- |
| Lasagna Au Gratin or Vegetarain Au Gratin Layer of pasta sheet with mozzarella cheese And your choice of ground Beef or Spinach | 280.- |

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WESTERN KITCHEN

APPETIZERS

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| Yellowfin Tuna Yellowfin tuna with mango and avocado with soya sauce and sesame seeds dressing | 240.- |
| Smoked Salmon Served with dill, capers and lime sauce | 240.- |
| Garlic Bread Toasted Baguette Bread with parsley, garlic butter and Parmesan cheese | 160.- |
| Bruschetta Baguette Bread with tomato, Feta cheese, garlic, basil leaf, olive oil Salt, Black Pepper and Balsamic | 190.- |
| Baked Mussel from New Zealand Imported Mussels with Spinach, creamy cheese | 220.- |

SALADS

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| Caesar Salad with Chicken Romaine lettuce tossed with parmesan, grilled chicken Caesar dressing. Served with crispy croutons | 240.- |
| Avocado and Mango Salad Iceburg salad with avocao and mango. Served with yoghurt dressing | 260.- |
| Smoked Salmon Salad Smoked Salmon with mango. Served with honey mustard dressing | 280.- |
| Fresh Garden Salad Freshly picked from our organic garden with poppy seed dressing | 180.- |

SOUPS

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| Onion soup | 180.- |
| Lobster Bisque soup | 180.- |
| Potato Cream soup | 180.- |
| Duo Cream soup | 180.- |

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SWEETS

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| Brownie Cake Served with vanilla ice cream | 180.- |
| Cheese Cake Served with vanilla ice cream | 180.- |
| Apple Pie Served with vanilla ice cream | 180.- |
| Coconut Creme Brulee Young coconut brulee served with seasonal fresh fruits | 180.- |
| Mango Panna Cotta Creamy dessert recipe made from mango puree | 160.- |
| Banana Fritter Served with vanilla ice cream | 160.- |
| The Bre-Eze Special Chilled tapioca in cantaloupe and young coconut | 180.- |
| Thai Treat Warm taro, chestnut, pumpkin dumplings in coconut milk | 160.- |
| Sweetened banana in coconut milk In sweet coconut milk flavored with pandanus | 160.- |
| Tropical Fruit Platter Fresh selection of seasonal and tropical fruits | 180.- |
| Ice cream (One Scoop) Chocolate, Vanilla, Strawberry, Coconut Ice cream or sherbet All prices are included 17% service charge and VAT | 80.- |

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THAICURRY AND MAIN COURSES

CURRIES & MAIN COURSES

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| Massaman Homemade Massaman chicken or beef with potatoes Shallot, star anise top with crispy shallot | 260.- |
| Gaeng Kiew Warn Homemade Thai green curry with chicken, pork or beef | 260.- |
| Gaeng Phed Ped Yang Roasted duck in homemade red curry with cherry tomatoes Pineapple and sweet basil. Also available with chicken, pork or beef | 240.- |
| Pa-Neang Gai Chicken breast pa-nang curry with homemade red curry paste | 220.- |
| Gaeng Kati Pla Curry fish with homemade yellow curry paste | 240.- |
| Goong Tod Ma Kham Deep fried tiger prawns with Tamarind sauce | 290.- |
| Goong Tod Kra-Tiem Prik Thai Deep fried tiger prawns with garlic and pepper | 290.- |
| Pla Kapong Nueng Khing Steamed fillet seabass with ginger and soya sauce | 310.- |
| Pla Yang Sa - Moon Prai Whole seabass wrapped in banana leaf with mixed Thai herbs Served with bbq sauce, tartar sauce and chili lime sauce | 390.- |
| Pla Tod Grob Deep fried whole seabass with salt and pepper With mango salad and cashew nuts | 390.- |
| Gai Pad Med Ma Muang Stir-fried chicken with cashew nuts and dried chili | 240.- |
| Gai or Moo Pad Prieu Warn Chicken or Pork with sweet and sour sauce | 240.- |
| Nue Pad Nam Man Hoy Stir-fried beef with oyster sauce and straw mushroom, spring onion | 240.- |
| Pad Pak Ruam Stir-fried mixed vegetables with oyster sauce | 200.- |
| Goong Pad Broccoli Stir-fried broccoli with prawns and sliced shitake mushroom | 240.- |

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