



### SOFT DRINK

<b>AQUA REFLECTION STILL</b>	<b>30</b>
<b>AQUA REFLECTION SPARKLING</b>	<b>30</b>
<b>COCA-COLA</b>	<b>30</b>
<b>SPRITE</b>	<b>30</b>

### FRESH JUICE

<b>HONEY DEW</b>	<b>40</b>
<b>WATERMELON</b>	<b>40</b>
<b>PAPAYA</b>	<b>40</b>

### FLAVORED TEA

<b>LYCHEE ICED TEA</b>	<b>40</b>
<b>PASSION FRUIT ICED TEA</b>	<b>40</b>
<b>THAI MILK ICED TEA</b>	<b>40</b>

### REFRESHMENT TEA

<b>BALI GREEN TEA</b>	<b>35</b>
<b>COLD RELIEF</b>	<b>35</b>
<b>TRADITIONAL MASALA CHAI</b>	<b>35</b>
<b>EARTHY GINGER</b>	<b>35</b>

### HOT/ICED COFFEE

<b>ESPRESSO</b>	<b>30</b>
<b>AMERICANO</b>	<b>30</b>
<b>MOCCACINO</b>	<b>35</b>
<b>CAPPUCCINO</b>	<b>35</b>
<b>CAFE LATTE</b>	<b>35</b>

### BEER

<b>BINTANG SMALL</b>	<b>55</b>
<b>BINTANG BUCKET (4 BOTTLES)</b>	<b>160</b>

### COCKTAILS

<b>STRAWBERRY DAIQUIRY</b>	<b>130</b>
<b>FROZEN/CLASSIC</b> Light Rum, Strawberry, lime juice	
<b>MARGARITA</b>	<b>130</b>
<b>FROZEN/CLASSIC</b> Tequila, triple sec, lime juice	
<b>STRAWBERRY MOJITO</b>	<b>130</b>
Light rum, sugar, Strawberry, lime, mint leaf, soda	

### MOCKTAILS

<b>MANGGO MULE</b>	<b>65</b>
Mango, cucumber, lime, honey, top with Ginger beer Foam	
<b>FRUITY LEMONADE</b>	<b>65</b>
Light Orange, pineapple, guava, and lime juice top with sprite	
<b>SOUR MASH</b>	<b>65</b>
Lime wedges, brown sugar, lime juice, top with sprite	
<b>ASIAN SPARKLER</b>	<b>65</b>
Passion fruit syrup, pineapple juice, lime juice	

### SIGNATURE COCKTAILS

<b>TIRAMIZU COCKTAIL</b>	<b>130</b>
Vodka, amaretto, baileys, cooking cream	
<b>STRAWBERRY BITTER SPLASH</b>	<b>130</b>
Gin, strawberry, orange, honey, top with ginger beer foam	
<b>PIRATES LOVE</b>	<b>130</b>
Refreshing balance with combination Spice Rum, Snake fruit shrub, Balinese spice syrup, lemon and Tonic water	
<b>PISANG RAI</b>	<b>130</b>
Rich and Fruity Cocktail by White Rum, banana liqueur, pandan syrup, lemon and pineapple juice	
<b>JALAPENO AGRIO</b>	<b>140</b>
The sovory of ingredient base on Tequila, triple sec, jalapeno, lime and pineapple juice	
<b>BUBBLE GUM CLUB</b>	<b>140</b>
Fruity Cocktail in a shake of Gin, Raspberry puree, bubble gum syrup, lemon juice and angostura bitter	

### RED WINE

<b>NAKED RANGE SHIRAZ</b>	<b>1150</b>
<b>HATTEN AGA RED</b>	<b>650</b>
<b>PLAGA CARBERBET SAUVGNON</b>	<b>500</b>
<b>SABABAY BLACK VELVET</b>	<b>450</b>
<b>TWO ISLAND CARBERNET MERLOT</b>	<b>1000</b>
<b>TWO ISLAND CARBERNET SAUVGNON</b>	<b>1000</b>

### WHITE WINE

<b>NAKED RANGE SAUVIGNON BLANC</b>	<b>1250</b>
<b>NAKED RANGE SPARKLING BRUT</b>	<b>850</b>
<b>NAKED RANGE CHARDONNAY</b>	<b>1250</b>

All price are subject to 21 % government tax & service charge



## CHEF SIGNATURE

**BONE MARROW** 150

## STARTER

Hoi Nang Rom Sot - หอยนางรมสด

**FRESH OYSTER** 110

4 pcs fresh oyster with Thai lemon dressing.

Tod Mun Pla - ทอดมันปลา

**THAI FISH CAKES** 95

Thai fish cake mixed with Thai red curry paste and served with sweet sour chili sauce.

Yum Pla Dook Foo - ยำปลาชุกฟู

**CRISPY FISH WITH MANGO SALAD** 85

Fluffy crispy fish served with Thai mango salad.

## NOODLE & RICE

Pad Thai Goong - ผัดไทยกุ้ง

**PAD THAI GOONG** 135

Wok fried flat rice noodles with prawns, bean sprouts, peanuts, fish sauce and lime.

Beef Pad See Ew - ผัดซีอิ๊วเนื้อ

**BEEF PAD SEE EW** 135

Wok fried kwetiau mixed with sliced tender beef baby kalia and light soy sauce.

Tom Yum Fried Rice - ข้าวผัดต้มยำกุ้ง

**TOM YUM FRIED RICE** 95

Wok fried rice mixed with prawn, mixed vegetables and chili paste.

Pork Fried Rice - ข้าวผัดหมู

**PORK FRIED RICE** 95

Wok fried rice mixed with minced pork young vegetables, sunny side up omega egg and Thai paste.

## SIDE DISH

**JASMINE RICE** 35 **FRESH SALAD** 35

**ONSEN EGG OMEGA** 35 **MANGO SALAD** 35

**FRIED EGG OMEGA** 35

## SOUP

Tom Yum Hot Pot - ต้มยำทะเลหม้อไฟ

**TOM YUM HOT POT** 130

Thai Famous spicy and sour soup with seafood and mushroom in spicy lemongrass broth.

Tom Kha Gai Hot Pot - ต้มขาไก่หม้อไฟ

**TOM KHA GAI HOT POT** 115

Thai chicken and mushroom in coconut milk with lemongrass, galangal and herbs.

## TO SHARE

Pla Krapong Neung Manao - ปลากระพงนึ่งซีอิ๊ว

**GAROUPA STEAM FISH** (300GR / 500GR) 135 / 210

Thai dish of steamed garoupa fish.

**THAI GARLIC CHILI PRAWN** 135

Sans Thai specialty of crispy prawn with shell, sauteed with our special garlic sauce topped with crispy garlic and black pepper.

Panang Neua - แกงเนื้อปีนัง

**PENANG BEEF CURRY** 125

Beef with Thai red curry paste and coconut milk with Thai basil, green zucchini, eggplant, green beans and organic lime leaf.

Gaeng Keow Waan Gai - แกงเขียวหวานไก่

**CHICKEN GREEN CURRY** 110

Assorted Thai chicken green curry with kermit eggplant, green tomato and Thai aubergines.

Pla Sam Rod - ปลาสามรส

**GAROUPA WITH SAM ROD SAUCE** (300GR / 500GR) 135 / 210

Fried garoupa fish served with crispy basil leave and sam rod sauce.

Pork Belly Cabai Garam - หมูสามชั้นพริกเกลือ

**PORK BELLY CABAI GARAM** 135

Chili salt pork belly topped with our amazing onsen egg.

Gai Yang - ไก่ย่าง

**THAI GRILLED CHICKEN** 115

Grilled marinated chicken leg boneless, served with sunny side up omega egg, pickled vegetables, with sweet and tangy sauce.

## DESSERT

Bua Loi with Banana Caramelized -

บัวลอยกล้วยคาราเมล

**BUA LOI WITH BANANA CARAMELIZED** 75

Classic Thai dessert served with banana caramelized.

Khao Niao Ma Muang - ข้าวเหนียวมะม่วง

**MANGO STICKY RICE** 75

Sweet sticky rice topped with mango slice and sweet

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