

## SALADS & STARTERS

|  |     |
|--|-----|
| Caesar Salad<br>with half-roasted chicken breast   | 350 |
| Tomato with mozzarella, arugula greens, balsamic syrup and extra virgin olive oil 🌿  | 370 |
| Cobb Salad<br>romaine hearts, tomatoes, avocado, grilled chicken, quail egg, baby corn, Parma ham and ranch dressing                                       | 380 |
| Japanese Inspired (S) 🌿<br>salad leaves, cucumber ribbons, roasted dried tomatoes, soft boiled quail egg, sesame seeds, avocado, topped with Wafu dressing | 340 |

## SOUPS

|  |     |
|--|-----|
| Traditional Italian Roasted Tomato, Garlic and Basil Soup with herb croutons 🌿 | 260 |
| Lobster Bisque flambéed with aged Cognac                                       | 380 |

## BURGERS & SANDWICHES

|   |     |
|---|-----|
| 210gr Wagyu Beef Burger<br>with iceberg lettuce, tomatoes, pickled vegetables, fried truffle egg, crispy bacon & Gruyère cheese | 460 |
| Veggie Burger 🌿<br>with grilled mixed vegetables, haloumi cheese and Sicilian basil pesto                                       | 340 |
| Krapaow Burger 🌶️<br>spicy pork patty with holy basil, green lettuce, Thai style fried egg, crispy papaya, som tum sauce        | 400 |
| Club Sandwich<br>with grilled chicken, crispy bacon, fried egg, tomato & French fries   | 370 |

## MAIN COURSES

|  |     |
|--|-----|
| Breaded Fish & Chips<br>with tartar sauce and a gourmet mixed leaves salad                                       | 420 |
| Teriyaki-Glazed Salmon Fillet<br>with sautéed parsley-buttered new potatoes, shimeji mushrooms and edamame beans | 550 |
| Roasted Pork Chop<br>with Café de Paris butter, black truffle French fries and a gourmet salad mix               | 500 |
| Chicken Schnitzel<br>with mashed potato, white truffle, lemon wedge with a side salad                            | 440 |
| Pearl Barley Risotto<br>with fresh tiger prawns, crispy golden breadcrumbs & aged Parmigiano cheese              | 520 |

## PASTA CORNER

|  |     |
|--|-----|
| Your choice of spaghetti, fettuccine or penne served with freshly grated 24-month old Grana Padano cheese and garlic bread |     |
| Phad Kee Mao with mixed seafood, garlic, shallots, holy basil leaves and chili 🌶️  | 430 |
| Wagyu Beef Bolognese with tomato sauce or basil pesto  | 370 |
| Carbonara with bacon, mushrooms and roasted garlic in a white wine cream sauce   | 340 |
| Amatriciana with tomato sauce, pancetta, shallots, garlic, black olives, Pecorino cheese and Italian parsley               | 370 |

🌶️ Spicy 🌿 Vegetarian (S) Signature

*If you or any of your guests have an allergy or dietary restriction, please inform your server and our chefs will be happy to accommodate your needs*

Prices are net and inclusive of 10% service charge and applicable government tax

## PIZZAS

Please allow 20 minutes preparation time  
Pizzas are available from 12.00 - 23.00

|   |     |
|---|-----|
| Pizza Quattro Stagioni  | 430 |
| Parma ham, Spanish chorizo sausage, Kalamata olives, marinated artichokes, mozzarella and freshly-made tomato sauce topped with fresh basil |     |
| Pecking Duck (S)  | 590 |
| with hoisin sauce, shredded spring onions, buttons of cucumber and topped with crispy duck skin   |     |
| The Eastin Grande   | 490 |
| 36 month dry aged ham, artichokes, dried tomatoes, avocado, spinach, mozzarella and feta cheese   |     |
| Pizza Margherita 🌿  | 370 |
| fresh plum tomatoes, basil oil, fresh basil leaves, mozzarella and freshly-made tomato sauce  |     |
| Salsiccia è Funghi  | 480 |
| spiced Italian sausage, mushrooms, mozzarella and freshly-made tomato sauce   |     |

## ASIAN DISHES

|  |     |
|--|-----|
| Hong Kong-style Noodle Soup with prawn wonton, Chinese kale and char siu pork                      | 300 |
| Indian-style Vegetable Samosas with a mint yoghurt dip 🌿   | 180 |
| Stir-fried Mixed Asian Vegetables with fried garlic 🌿  | 210 |
| Indonesian Nasi Goreng   | 300 |
| fried rice with prawns, shrimp paste, sambal oelek, chicken skewers, fried egg and shrimp crackers |     |

## SNACKS

|   |     |
|---|-----|
| Chicken Satay with peanut sauce                                   | 200 |
| BBQ Chicken Wings with crudités and tartar salsa                  | 180 |
| Por Pia Thord   | 190 |
| deep-fried vegetable spring rolls with a plum dipping sauce 🌿     |     |
| Thord Mun Goong   | 260 |
| Thai-style shrimp fritters served with a plum dipping sauce       |     |
| Crispy Fried Squid Rings with wasabi mayo                         | 200 |
| Assorted Thai Snack Platter                                       | 280 |
| Chicken Satay, Vegetable Spring Rolls and Deep fried Shrimp Cakes |     |

## THAI SALAD AND SOUPS

|   |     |
|---|-----|
| Tom Yum Goong 🌶️🌶️  | 320 |
| sour and spicy river prawn soup with fresh straw mushrooms and lemongrass     |     |
| Tom Kha Gai   | 280 |
| chicken, coconut and galangal soup with lemongrass and kaffir lime leaves     |     |
| Som Tum 🌶️🌶️  | 220 |
| spicy green papaya salad with peanuts, dried shrimps, tomatoes and long beans |     |

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## CURRY POTS, STIR-FRIES & MAIN COURSES

|   |     |
|---|-----|
| Gaeng Massaman Nua (S) 🌶️<br>a rich beef curry with potatoes and peanuts served with steamed jasmine rice                                 | 350 |
| Gaeng Kiew Wan Gai, Moo, Nua 🌶️<br>green curry with chicken, pork or beef served with steamed jasmine rice                                | 320 |
| Phad Prew Wan Gai, Moo, Goong<br>sweet and sour fried chicken, pork or shrimps served with steamed jasmine rice                           | 320 |
| Gai Phad Med Mamuang<br>fried chicken with dried chili and cashew nuts served with steamed jasmine rice                                   | 320 |
| Khao Phad Gai, Moo, Goong<br>fried rice with chicken, pork or shrimps   | 280 |
| Phad Thai Gai, Moo, Goong (S)<br>stir-fried Thai noodles with chicken, pork or shrimps  | 300 |
| Phad Krapow Moo, Gai 🌶️<br>stir-fried minced pork or chicken with holy basil leaves, chili and fried egg served with steamed jasmine rice | 300 |

## SWEET FINALE

|   |                             |
|---|-----------------------------|
| Seasonal Tropical Fruit Platter   | 220                         |
| Crème Brulee, passion fruit, sable crisp (S)  | 220                         |
| German Quark Cheesecake with mixed berry salsa  | 220                         |
| Chocolate & Southern Peanut Praline   | 220                         |
| Mango and Sticky Rice with coconut cream  | 240                         |
| A selection of ice cream<br>(vanilla, chocolate, Thai tea, cookies & cream, green tea)          | one scoop 70/two scoops 120 |
| A selection of sorbets<br>(strawberry, lemongrass, passion fruit, lychee, coconut, lime, mango) | one scoop 70/two scoops 120 |

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