

SALADS & STARTERS

Caesar Salad with half-roasted chicken breast	350
Tomato with mozzarella, arugula greens, balsamic syrup and extra virgin olive oil 🌿	370
Cobb Salad romaine hearts, tomatoes, avocado, grilled chicken, quail egg, baby corn, Parma ham and ranch dressing	380
Japanese Inspired (S) 🌿 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 with iceberg lettuce, tomatoes, pickled vegetables, fried truffle egg, crispy bacon & Gruyère cheese	460
Veggie Burger 🌿 with grilled mixed vegetables, haloumi cheese and Sicilian basil pesto	340
Krapaow Burger 🌶️ spicy pork patty with holy basil, green lettuce, Thai style fried egg, crispy papaya, som tum sauce	400
Club Sandwich with grilled chicken, crispy bacon, fried egg, tomato & French fries	370

MAIN COURSES

Breaded Fish & Chips with tartar sauce and a gourmet mixed leaves salad	420
Teriyaki-Glazed Salmon Fillet with sautéed parsley-buttered new potatoes, shimeji mushrooms and edamame beans	550
Roasted Pork Chop with Café de Paris butter, black truffle French fries and a gourmet salad mix	500
Chicken Schnitzel with mashed potato, white truffle, lemon wedge with a side salad	440
Pearl Barley Risotto 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) 🌶️ a rich beef curry with potatoes and peanuts served with steamed jasmine rice	350
Gaeng Kiew Wan Gai, Moo, Nua 🌶️ green curry with chicken, pork or beef served with steamed jasmine rice	320
Phad Prew Wan Gai, Moo, Goong sweet and sour fried chicken, pork or shrimps served with steamed jasmine rice	320
Gai Phad Med Mamuang fried chicken with dried chili and cashew nuts served with steamed jasmine rice	320
Khao Phad Gai, Moo, Goong fried rice with chicken, pork or shrimps	280
Phad Thai Gai, Moo, Goong (S) stir-fried Thai noodles with chicken, pork or shrimps	300
Phad Krapow Moo, Gai 🌶️ 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 (vanilla, chocolate, Thai tea, cookies & cream, green tea)	one scoop 70/two scoops 120
A selection of sorbets (strawberry, lemongrass, passion fruit, lychee, coconut, lime, mango)	one scoop 70/two scoops 120

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