

# blunos

since 2017

## SNACKS & STARTERS

|   |     |
|---|-----|
| Spiced Roasted Peanuts           | 100 |
| Marinated Mixed Olives           | 120 |
| Chipped Potato Fries  | 110 |
| Sweet Potato Fries  | 130 |
| Potato Wedges   | 110 |
| Add creamy cheese & black truffle sauce to any potato dish  | 70  |
| Blunos Stone-Baked Bread Loaf   | 130 |
| olive oil, red wine vinegar and fresh garlic oil  |     |
| Oak-Smoked Salmon Mousse and Black Olive Granola  | 230 |
| Deli Cold Cuts Selection (To Share)   | 690 |
| served with pickled and bread and toast   |     |
| Shellfish Bisque  | 350 |
| prawn and lobster soup finished with brandy and cream   |     |
| Roasted Tomato Soup   | 370 |
| with truffle cream and freshly grated truffle croutons  |     |
| Cornish Fisherman's Broth        | 390 |
| mix of fish and seafood in a rich fish stock with tomato, potato & spinach  |     |
| Roast Potato Soup with Truffle Crisp Bread  | 370 |
| wagyu beef fat roast potato cream soup with crisp bread pieces & spring onion                                     |     |
| Crab Cakes                     | 350 |
| with Wasabi mayo  |     |
| Smoking King Prawn Skewers  | 450 |
| with Sriracha dip   |     |
| Crab in the Shell   | 430 |
| grilled blue swimmer crab meat with mozzarella cheese and sweet chilli mayo                                       |     |
| Crispy Battered Chicken Wings  | 330 |
| homemade teriyaki sauce and sushi rice  |     |

## BURGER & ROLL

|   |          |             |
|---|----------|-------------|
| Lobster Roll                           | Half 630 | Whole 1,150 |
| Canadian lobster in a garlic-battered soft roll with shellfish oil and orange mayo  |          |             |
| Blunos Club Sandwich  | 450      |             |
| sourdough bread with crisp crumbed chicken breast, pancetta, omelette, tomato relish and romaine lettuce and Caesar sauce |          |             |
| Triple BBBurger   | 550      |             |
| lean minced beef and bone marrow patty, shredded slow-cooked beef cheek on horseradish cream in a toasted sesame bun      |          |             |
| BBQ Pork Rib Burger   | 520      |             |
| Martin's BBQ sauce-cooked pork spare ribs, crunchy iceberg, onion, tomato and BBQ mayo in a sesame bun                    |          |             |
| <i>- All burgers served with your choices of fries (Chipped Potato Fries, Sweet Potato Fries or Potato Wedges) -</i>      |          |             |

## SALADS

|   |     |
|---|-----|
| Super Salad   | 350 |
| quinoa, mango, edamame, coriander, baby romaine, toasted almonds and bean sprouts   |     |
| Blunos Organic Salad with Smoked Salmon   | 380 |
| artichoke, cherry tomatoes, red onion, asparagus, avocado, olives and ikura salmon roe with a choice of toasted sesame vinaigrette or aged balsamic vinaigrette |     |
| Battered Soft-Shell Crab Salad  | 390 |
| fresh watermelon and mesclun salad with seafood dressing and lemon mayo   |     |
| Chicken Caesar Salad   | 390 |
| Romaine lettuce, rice crisped chicken breast and parmesan shavings  |     |

## PIZZA

|   |     |
|---|-----|
| Margherita                 | 370 |
| mozzarella cheese, fresh tomato sauce, spinach and oregano  |     |
| The Eastin Grande   | 490 |
| prosciutto, artichokes, dried tomatoes, avocado, spinach, mozzarella and feta cheese                        |     |
| Salsiccia è Funghi  | 480 |
| spicy Italian sausage, forest mushrooms, mozzarella cheese and tomato sauce                                 |     |
| Peking Duck             | 590 |
| hoisin sauce, spring onion, cucumber and crispy duck skin   |     |
| Pizza Pad Ka Prao Gai  | 420 |
| chicken, chilli, holy basil, mozzarella and tomato sauce  |     |

## PASTA & RISOTTO

|  |     |
|--|-----|
| Seafood Kee Mao   | 450 |
| Thai rice noodles with tiger prawns, mussels, squid and clams  |     |
| Carbonara  | 370 |
| (with a choice of Soba noodles or Spaghetti or Flat Rice noodle) with pancetta and parmesan cheese - finished with egg yolk                  |     |
| Truffle Fettucine                                       | 590 |
| fettuccini pasta with forest mushrooms, truffle cream, aged grana cheese and freshly shaved black truffle flakes - finished with truffle oil |     |
| Wagyu Beef Spaghetti                                    | 690 |
| spaghetti with wagyu beef strips, crispy garlic, dried chilli and white wine   |     |
| Risotto Tom Yum Koong                                   | 550 |
| tiger prawns tom yum risotto - finished with mushrooms, tomato and parmesan  |     |
| Pork Cheek Risotto                                      | 520 |
| slow-cooked pork cheek on a parmesan, red wine and saffron risotto   |     |
| <i>- Additional freshly shaved black truffle flakes at market price (available for all dishes) -</i>   |     |

## MAINS

|   |       |
|---|-------|
| Chicken Tikka Masala  | 450   |
| basmati rice, papadom and naan bread served on the side - raw onion, cucumber, yoghurt raita, raw banana & mango chutney              |       |
| Lamb Shoulder                                      | 900   |
| ¼ shoulder cooked long 'n' slow on the bone with garlic, lemon, rosemary and lamb fat cooked new potatoes                             |       |
| Lamb Farmer's Pie   | 490   |
| chunks of slow-cooked lamb shoulder topped with mint & garlic mashed potato   |       |
| Rack of Lamb  | 1,390 |
| roasted rack of lamb with basil, parsley and mustard crust served with carrots, mashed potato, roasted garlic and lamb gravy          |       |
| Scallops and King Prawns  | 890   |
| grilled Hokkaido scallops and garlic & lemon marinated king prawns with aromatic herb potato cream and sautéed porcini mushroom       |       |
| Sea Bass Phad Chaa (Chef Martin Iron Chef's menu)  | 590   |
| fillet of sea bass on plancha with aubergine, kaffir lime, "PHAD CHAA SAUCE" and steamed Riceberry rice                               |       |
| Salmon Fillet   | 670   |
| pan fried, with lemon and olive crushed potatoes, pickled cucumber and cucumber butter sauce  |       |
| Pork Belly   | 590   |
| braised long 'n' slow in apple juice, ginger and spices, and served with sticky chickpeas   |       |
| Seared Beef Flank Steak 200 gr  | 790   |
| served medium rare with poached Thai shallots, jim-jaew sauce, potato wedges and baby watercress                                      |       |
| Beef Short Ribs                                    | 790   |
| horseradish creamed potato and mixed leaf salad   |       |

### AUSTRALIAN GRAIN FED BEEF STEAK

|                                 |       |
|---------------------------------|-------|
| Rump Cap (Picanha) 200 gr       | 850   |
| Striploin 200 gr                | 950   |
| Rib Eye 250 gr                  | 1,200 |
| Wagyu Eye of Rump MB 4/5 200 gr | 1,200 |

*- All steaks served with Blunos butter, red wine gravy, jim-jaew, pan-roasted mushrooms, garlic, cherry tomatoes, watercress and potato fries -*

## SWEET TREATS

|   |     |
|---|-----|
| Sticky Toffee Pudding   | 280 |
| salted butterscotch sauce and whipped vanilla cream   |     |
| Milkberry Puff   | 290 |
| rich cream of 'Chitralada' milk tablet sweets, crispy puff pastry and tangy raspberry sauce, based on Martin's winning recipe from IRON CHEF THAILAND |     |
| Chocolate Roulette   | 290 |
| 6 choux pastry buns filled with different flavored chocolate ganache (one being chilli aka "the bullet")  |     |
| Every Day's a Sundae  | 240 |
| various ice cream cornet flavors with sauce, nuts and garnish   |     |
| Baked Banana  | 280 |
| Chalong Bay rum, roasted almonds, mixed berries and iced salted caramel   |     |
| Apple Turnover, proper custard  | 360 |
| compote of apple and cinnamon in a crescent of sugar crusted pastry   |     |
| Pineapple & Chilli Upside down Cake   | 290 |
| vanilla ice cream   |     |

Please scan for



Korean



Chinese



Photos

 - Signature

 - Vegetarian

 - Spicy

*If you have any dietary restrictions or food allergies please inform our staff. Prices are net and include 10% service charge and applicable government tax.*