

# blunos

since 2017

## SNACKS & STARTERS

Spiced Roasted Peanuts 	100
Marinated Mixed Olives 	120
Chipped Potato Fries	110
Sweet Potato Fries	140
Potato Wedges	120
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	
Deli Cold Cuts Selection (To Share)	690
served with pickled and bread and toast	
Shellfish Bisque	360
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 	410
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 	370
with Wasabi mayo	
Smoking King Prawn Skewers	450
with Sriracha dip	
Crispy Battered Chicken Wings 	350
homemade teriyaki sauce and sushi rice	

## BURGER & ROLL

Lobster Roll 	Half 730	Whole 1,350
Canadian lobster in a garlic-buttered soft roll with shellfish oil and orange mayo		
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		

- All burgers served with your choices of fries  
(Chipped Potato Fries, Sweet Potato Fries or Potato Wedges) -

## SALADS

Super Salad 	360
quinoa, mango, edamame, coriander, baby romaine, toasted almonds and bean sprouts	
Blunos Organic Salad with Smoked Salmon	390
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 	390
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	490
spicy Italian sausage, forest mushrooms, mozzarella cheese and tomato sauce	
Peking Duck 	595
hoisin sauce, spring onion, cucumber and crispy duck skin	
Quattro Formaggi (Four Cheese Pizza)	570
mozzarella cheese, Parmigiano-Reggiano cheese, Cheddar cheese and blue cheese	

## PASTA & RISOTTO

Seafood Kee Mao 	460
Thai rice noodles with tiger prawns, mussels, squid and clams	
Carbonara	390
(with a choice of Soba noodles or Spaghetti) with pancetta and parmesan cheese - finished with egg yolk	
Truffle Fettucine 	600
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	
Pork Cheek Risotto 	530
slow-cooked pork cheek on a parmesan, red wine and saffron risotto	

- Additional freshly shaved black truffle flakes at market price  
(available for all dishes) -

## MAINS

Chicken Tikka Masala	470
basmati rice, papadom and naan bread served on the side - raw onion, cucumber, yoghurt raita, raw banana & mango chutney	
Lamb Shoulder 	920
¼ shoulder cooked long 'n' slow on the bone with garlic, lemon, rosemary and lamb fat cooked new potatoes	
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	680
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

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	290
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	250
various ice cream cornet flavors with sauce, nuts and garnish	
Apple Turnover, proper custard	360
compote of apple and cinnamon in a crescent of sugar crusted pastry	
Classic Tiramisu	290
classic Italian homemade tiramisu with ladyfingers, Kahlúa, mascarpone cheese, espresso coffee and chocolate	

Please scan for



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.