

STARTERS.	SALADS AND	SOUPS
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THB

Tuna tartar 🍣 🍠 Shredded green papaya, avocado, spicy somtum dressing	
Salmon gravlax carpaccio Green apples, radishes, walnuts, ricotta and extra virgin olive oil	
Chorizo croquettes (2) 355 Bechamel potatoes filling, served with spicy tomato salsa	
Felicita salad 210 Tossed arugula salad with walnuts, preserved cherry tomatoes and rosemary melted cheese	
Blackened chicken caesar salad Romaine lettuce, garlic croutons, poached egg and home made caesar dressing	
Prawns casserole truly irresistible! 200 Garlicky shrimps, feta, basil leaves and virgin olive oil served with fresh sliced bread	
Mushroom cappuccino Thyme infused wild forrest mushrooms,	





whipped flavored cream and truffle oil







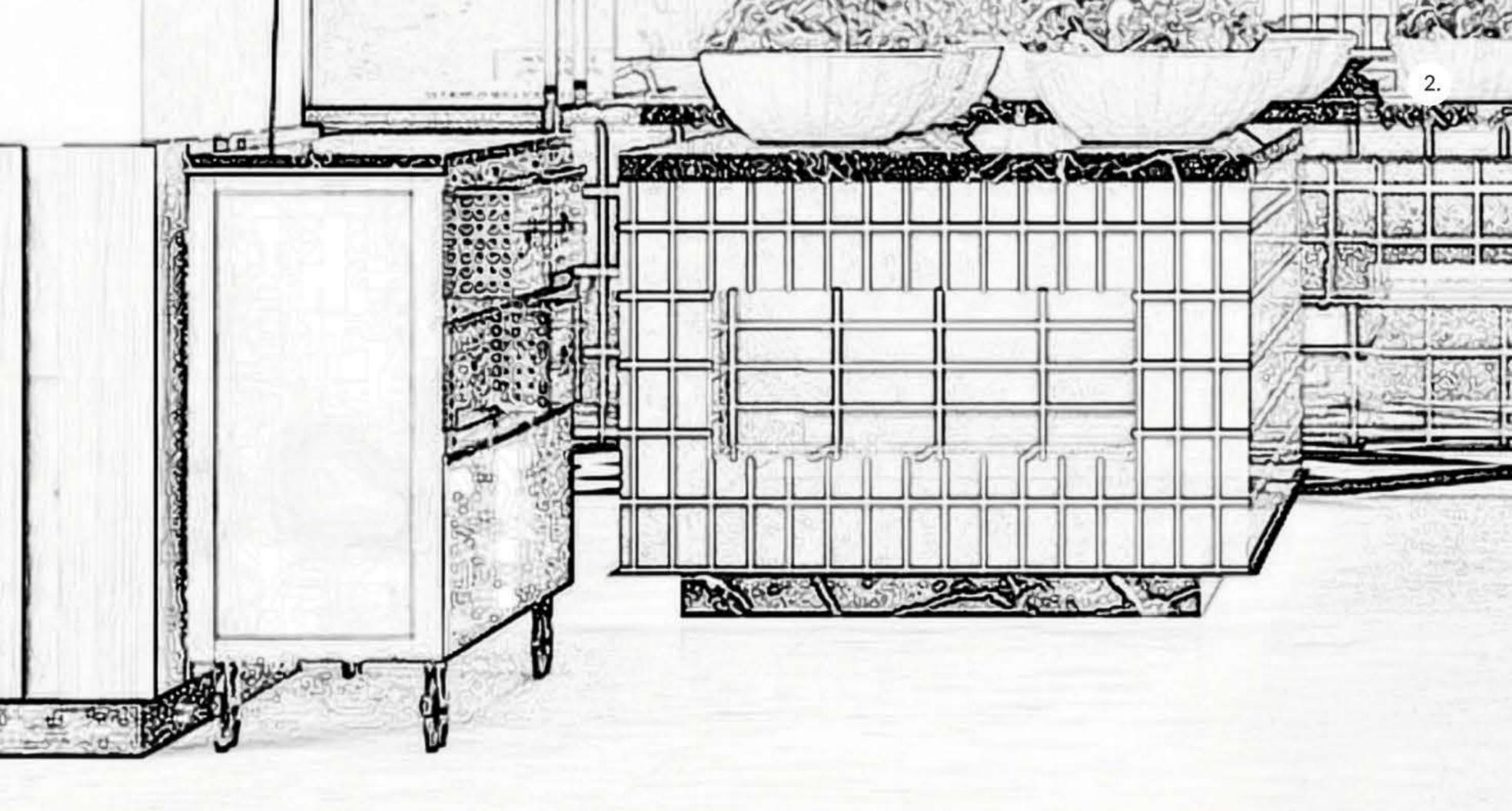
Provencale fish soup (2) 185
Slow-cooked mediterranean fish with roasted garlic and toasted rustic bread

🌶 spicy 🌱 vegetarian 👟 may contain nuts 🕍 signature dish



all prices are in thai baht subjected to 10% service charge and applicable government tax





FISH AND CHARCOAL

Black cod fillet 470

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Poached with vegetable julienne, grilled fennel, garlic mousse and glazed orange

490 Roasted sea bream fillet

With fragrant herb butter, served with zucchini, potatoes ratatouille

Chicken tikka 320 Tandoor roasted chicken finished in spicy tomato sauce

Chicken kebabs (3 pieces) 300

Minced chicken with ginger, green chilies, coriander, cumin and freshly ground indian spices

790 Herb-crusted rack of lamb Pistacchio parsley crust, served with roasted vegetables and sage gravy

190 (😭 🌶 🎑 Whole roasted lava cauliflower 390

Served with herbed pesto burrata

Jeanne Manchurian 290 Deep-fried, crispy paneer cubes with spicy indo-chinese sauce













signature dish





VEGETARIAN

THB



Asian tofu salad, High in Protein, Low-car	rb and Vegan 👟 270
Crunchy and colourful mix of beetroot, radishes and rocket leaves seasonned withmaple syrup dressing	(Kcal) 120
rocket leaves seasonned withmaple syrup dressing	3 120

Quinoa salad () 168 Roasted pumpkin, fennel, pomegranate, diced cucumber and feta with citrus cumin salad dressing	
Creamy roasted pumpkin soup (210 Served with "pepitas" green pumpkin seeds	210

Saag paneer (😭 190	290
Home made cottage cheese simmered with spinach	2/0
Home made collage cheese simmered with spinach	

Raw crispy lasagna 🤏 👺 270	350
Zucchini sheets, cashew nuts, cherry tomatoes and	
creamy cheese sauce	

Stir-fried cauliflower 🤏 👺 170	220
Sesame oil, mushrooms, red pepper, onions and radishes,	
served with peanut	

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