

DRINKS OF THE MONTHS



195++ Baht

CLASSIC CAIPIROSKA (COCKTAIL)

Bacardi Rum/Triple Sec/ Lime/Syrup/Peppermint



EASY LYCHEE SMOOTHIE (MOCKTAIL)

Lychee/Melon/ Honey/Green grenadine syrup



SICHUAN STYLE STIR-FRIED CHICKEN

Deep-fried chicken thighs and stir-fry until dry with spicy ingredients in Sichuan style and topped on crispy rice vermicelli



PORK TENDERLOIN & CHICKEN BREAST STEAK

Marinated pork tenderloin and chicken breast grilled, served with mashed potato and assorted vegetables in gravy sauce



HIYASHI CHUKA RAMEN

Japanese cold noodles mixed with soy sauce and topped with shrimp eggs, crab sticks, chashu pork, carrots, Japanese cucumbers and seaweed salad, served with fresh fruit



CHINESE HERBAL ABALONE SOUP

Abalone and conch steamed with black chicken, pork hip, chicken breast, shiitake mushroom, Yunnan ham and conpoy in Chinese herbs and Chinese wine



GRILLED SALMON IN MANGO SAUCE

Pan grilled salmon and boiled potato topped with the tasty mango sauce and served with vegetables salad in balsamic dressing



AUSTRALIAN WAGYU SHAKE MAKI

Cut rolls with vinegared rice and grilled shake with salt, wrapped with Australian wagyu and served with miso soup, fresh fruit