

PLEASE ORDER YOUR FOOD AT THE CASHIER

# Open Kitchen

## SMALL PLATES

<b>TERIYAKI BEEF TARTAR</b> shoyu yolk, black garlic, ginger mayonaise	320
<b>PORK TERRINE</b> farm piccalilli, poached egg	280
<b>DUCK SCOTCH EGG</b> open kitchen mustard	320
<b>CHICKEN LIVER PATE</b> toast, mulberry, tamarind jam	280
<b>GRILLED ASPARAGUS</b> poached egg, lemon hollandaise	280
<b>FRIED WHITE BAIT</b> tartar, buttered brown bread	280

## SPECIAL PLATE OF THE DAY

### SATURDAY

- WHAT A LOAD OF CRAB
- CRAB FRIED RICE
  - CRAB OMELET
  - CRAB SALAD
  - CRAB CROQUETTES
  - SALAD

1,200  
FOR 2 PAX

### SUNDAY

- ROAST ORGANIC CHICKEN
- SEASONAL VEGETABLES
  - SAGE & ONION STUFFING
  - ROASTED POTATOES-MASH POTATOES
  - BACON & SAUSAGE
  - GRAVY

800  
FOR 2 PAX

## SHARING

<b>BAKERY BASKET</b> sundried tomatoes, balsamic	200
<b>MEZZE</b> hummus, nough, sobrasada-chorizo in oil, flat breads	300
<b>FRIED COTTAGE CHEESE</b> mango chutney	220

## FLORA AND FAUNA

<b>GRILLED SARDINE NICOISE SALAD</b> olive dressing	395	<b>KALE, SPINACH SALAD</b> cottage cheese, rye croutons	280
<b>LAMB GREEK SALAD</b> smoked garlic skordalia	425	<b>DUKKAH ROASTED CAULIFLOWER</b> garlic hummus, rocket	280
<b>RIBBONED CHEF SALAD</b> house dressing	250	<b>ROASTED TOMATO CAPRESSE</b> watercress pesto, balsamic	320

## FLOUR

ALL SERVED WITH DUKKAH FRIES - SUNDRIED TOMATO KETCHUP

<b>CORNED BEEF</b> peach chutney, horseradish	325	<b>POTATO WAFFLE</b> curds, bacon sambal, fried egg	325
<b>SMOKED SALMON SMORREBROD</b> goats cheese, grapes	295	<b>TURKISH GOZLEME</b> spinach, feta, lemon curd	250
<b>QUICHE LORRAINE</b> herb salad	295	<b>CROQUE MONSIEUR</b> mustard béchamel	280

## LARGE PLATES

<b>ROAST CHICKEN MUSHROOM PIE</b> liquor, mash, peas	350	<b>BRAISED FLANK STEAK POUTINE</b> gravy, chimichurri, curds	495
<b>BAKED CHIANG MAI SAUSAGE RAGOUT CANNELLONI</b> sun-dried tomatoes, parmesan crumb	430	<b>BULGOGI PORK SCHNITZEL</b> scrambled eggs, cucumber kimchi, potato salad	450
<b>ROASTED SEABASS FILLET</b> seasons greens, herb oil	450	<b>THE PLOUGHMAN'S BOARD</b> ham, cheese, piccalilli, pickled onion jelly, apple	425

## SWEETS

<b>STICKY TOFFEE FIG PUDDING</b> custard	175
<b>CHILLED HONEY RICE PUDDING</b> mango jam	175
<b>THE CHEESE MONGERS BOARD</b> fruits, nuts	175
<b>MULBERRY- ROSELLA CRUMBLE</b> yoghurt ice cream	175
<b>BANANNA TRIFLE</b> cherry syrup	175

## KID'S CORNER

KIDS UNDER 12 EAT FREE WITH TWO ADULTS MAIN COURSES

<b>PASTA TOMATO SAUCE</b>	140
<b>MINI CHICKEN PIES &amp; FRIES</b>	160
<b>CHEESE TOASTIES</b>	120
<b>CHEESY CHIPS</b>	120
<b>BROCCOLI &amp; CARROTS</b>	100

TO EAT IS EASY, TO EAT WELL IS HARD – OPEN KITCHEN – WHERE EVERYTHING MATTERS.

PRICES ARE IN THAI BAHT AND INCLUSIVE OF SERVICE CHARGE AND GOVERNMENT TAX

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## SOFT DRINKS & MIXERS

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GINGER BEER	80
SODA	80
TONIC	80
COKE	80
SPRITE	80
FRESH LEMONADE	80

## WATER

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EVIAN	120
SAN PELLEGRINO	140
MONT FLUER	120

## KOMBUCHA

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THAI THAI	180
SHISO PLUM	180
PASSION FRUIT TURMERIC	180
COFFEE	120
HONEY LEMON HOPS	180

## LOCAL BEER

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LEO	100
SINGHA	100
CHANG	100
GUEST DRAUGHT BEER BY "BEER VANA"	150 Small / 220 Large

## WINE LIST – RED – WHITE – FIZZY

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### BY BOTTLE

#### WHITE WINE

Chilano: Sauvignon Blanc 2019 - Chile 900

#### RED WINE

Reservado Concha y Toro: Cabernet Sauvignon - Chile 900

#### ROSE WINE

DB Bartoli Family: Rose - Australia 1,250

#### SPARKLING WINE

Zardetto - Italy 1,300

### BY GLASS (250 ML)

#### WHITE WINE

Moscatel: Sauvignon Blanc - Spain 180

Pinot Grigio - Italy 180

#### RED WINE

Tempranillo: Cabernet Sauvignon - Spain 180

Merlot - Italy 180

## COFFEE & TEA AT OUR COFFEE STATION

PRICES ARE IN THAI BAHT AND INCLUSIVE OF SERVICE CHARGE AND GOVERNMENT TAX