



## THAI

### COLD APPETIZER

- ส้มตำเอลเลฟิน.....160  
Spicy green papaya salad with dry prawns, long beans, Thai chili, lime juice, tomato and peanuts
- ลาบไก่.....180  
Minced chicken salad, cooked with lime dressing, red shallot, green onion and cilantro
-  ยำส้มโอ.....200  
Refreshing pomelo salad with grilled prawns, shredded chicken, dried chilies, peanuts and roasted coconut
- ยำวุ้นเส้น.....200  
Glass noodle salad with prawns, minced pork, onion, tomato, cilantro with spicy lime juice dressing
- ยำมะเขือยาว.....200  
Char-grilled eggplant salad with prawns and minced pork
-  ปลาแซลมอนดิบนอร์เวย์.....280  
Salmon carpaccio marinated with green spicy seafood sauce


### HOT APPETIZER

- ใบเหลียงผัดไข่.....120  
Gnetum leaf sautéed with organic eggs
- ไก่สะเต๊ะ.....180  
Char-grilled chicken satay marinated with Thai spices served with peanut sauce and cucumber relish
- ทอดมันกุ้ง.....200  
Deep fried prawn's cake served with spicy mayonnaise
- ปอเปี๊ยะทอด.....200  
Deep fried shrimp spring rolls stuffed with glass noodle and mushrooms served with mix salad and sesame dressing
-  หอยแมลงภู่มดิเตอร์เรเนียน.....450  
Mediterranean blue mussel with coconut milk, lemon grass, Kaffir lime, basil, and coriander

### CURRY AND SOUP

- ต้มยำกุ้ง.....280  
Hot and sour soup simmered with prawns, mushroom, lemongrass, chili paste, lime leaves and cilantro
-  แกงเขียวหวาน.....220  
Green curry with Free range Chicken and green eggplants
- แกงมัสมั่นเนื้อ.....330  
Slow cooked beef in massaman curry, coconut milk, onions, peanuts and potatoes
-  แกงเนื้อปูใบชะพลู.....550  
Yellow curry with blue swimmer crab, betel leaves
-  แกงมัสมั่นแกะ.....650  
Slow cooked lamb shank in massaman curry, coconut milk, onions, peanuts and potatoes
- แกงเผ็ดเปิด่าง.....250  
Roasted duck cooking in red curry and coconut milk with fruit

### NOODLE

- ผัดไทย.....260  
Stir-fried rice noodles with prawns, peanuts, bean sprouts and tamarind sauce  
Served with fresh lime and banana flower
-  ข้าวซอย.....250  
Northern Thai style yellow curry egg noodle with chicken, served with fresh lime, pickles and crunchy noodles
- ผัดซีอิ้ว.....250  
Stir-fried wide rice noodles with kale, carrot, and eggs with a choice of beef, chicken, or pork

### MAIN DISH

- กะเพราหมูสับ.....220  
Stir-fried minced pork with hot basil, vegetables, chili and oyster sauce served with fried egg
- ไก่ผัดเม็ดมะม่วงหิมพานต์.....260  
Stir-fried chicken with mixed nuts, roasted chili, bell peppers and onions
-  ซีโครงหมูตุ๋นย่างหมักเครื่องเทศ.....380  
Char-grilled free range pork ribs with herb relish
- พะแนงแซลมอน.....380  
Grilled Norway salmon with red curry and coconut milk
-  กุ้งย่าง.....650  
Char-grilled Tiger prawns with red curry and coconut milk
- แกงเนื้อแกะย่างสมุนไพร.....850  
Australian lamb chop char-grilled Southern Thai style marinated with cumin and coriander
- เนื้อย่าง.....950  
Australian Rib eye 150 days grain fed Char-grilled marinated with Thai herbs (250g.)

### SIDE DISH

FRIED RICE .....50  
vegetables, eggs  
crab+50

PAD PAK.....50  
mixed vegetable with  
cashew nuts and Thai basil

STEAMED RICE.....30  
brown/Jasmine

STICKY RICE.....30

HERBED FRENCH FRIES..50

EXTRA EGG  
ADDED ON ANY DISH...30

## INTERNATIONAL

### SANDWICHES & BURGER

- TUNA SANDWICH.....220  
Organic lettuce & tomatoes served on whole wheat toast, mix salad and French fries
- HANSAR CLUB.....280  
Grilled chicken breast, bacon, cheddar, egg, mixed lettuce served on whole wheat toast, mix salad and French fries
- WAGYU BURGER.....380  
Char-grilled Wagyu beef, cheddar cheese, avocado, bacon, sautéed onion and lettuce served with French fries

### SALAD

- CAESAR SALAD.....250  
Romaine lettuce, crispy bacon, parmesan, croutons and homemade dressing
- HANSAR ORGANIC SALAD.....280  
Mixed organic lettuce, artichokes, capsicums, cherry tomatoes, parmesan cheese, mozzarella and banyul vinegar dressing
- AVOCADO AND SHRIMP SALAD.....280  
Onion, cucumber, citrus dressing

### SOUP

- ONION SOUP.....180
- MUSHROOM SOUP.....180
- PUMPKIN SOUP.....180

### PASTA

- SPAGHETTI A LA CARBONARA.....330
- SPAGHETTI SEAFOOD AIOLI.....330
- SPAGHETTI BOLOGNAISE.....330

### GRILLED

- NORWAY SALMON.....380  
Grilled salmon, green peas and clam beurre blanc
- AUSTRALIAN BEEF RIB EYE.....950  
Char-grilled Australian Rib eye, red wine shallot sauce served with mix salad and French fries (250g)
- AUSTRALIAN LAMB CHOP.....850  
Char-grilled lamb with ratatouille petit farci, garlic confit and thyme lamb jus



## SPARKLING

	GLASS	BOTTLE
PROSECCO VAL D'OCA/Italy.....	280	1,400
BOLLINGER SPECIAL CUVÉE, AOC Champagne		3,900
MOËT & CHANDON CHAMPAGNE		8,000

## WHITE

DOMAINE DE LA CLAPIÈRE / Chardonnay / France.....	260	1,200
CLEAR WATER COVE / Sauvignon Blanc / NZ.....	300	1,400
MANON / Provincia Di Pavia/Pinot Grigio 2015/ Lombardy/Pavia/ Italy		1,600

## ROSE

GASSIER / Cote-de-Provence / France.....	300	1,400
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## RED

CRANSWICK LAKEFIELD / Shiraz / Australia.....	260	1,200
ROOT 1 / Cabernet sauvignon / Chile.....	300	1,400
SUSANA BALBO "signature " Malbec 2014 Argentina		1,900
CENERETO, Sangiovese, Montepulciano 2015/Lazio/ Viterbo/Italy		1,800

## COCKTAIL

SIGNATURE .....	300
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ROSELLE GARDEN tanqurray, roselle juice, Thai basil
SIAMITO havana 3 y., lemongrass syrup, Thai mint
WATER COOLER absolut, lychee liqueur, watermelon juice
TOMYAMTINI absolut, malibu, sugar, tomyam mix

CLASSICS.....	280
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COSMOPOLITAN sky vodka, triple sec, cranberry
NEGRONI befeater, campari, sweet martini
MANHATTAN jim beam, sweet martini, twist, cherry
WHISKEY SOUR jim beam, lemon, syrup
ESPRESSO MARTINI sky vodka, patron xo, espresso
TOM COLLINS befeater, lemon, soda
CLASSIC MARTINI befeater, dry martini, twist, olives
DAIQUIRI white rum, lime, sugar
MARGARITA tequila, triple sec, lime juice, sugar syrup
MOJITO white rum, lime wedge, mint leaves, brown sugar ontop soda water
PINA COLADA white rum, malibu, pineapple, creamed coconut
LONG ISLAND white rum, tequila, vodka, gin, triple sec, lime juice ontop coke

## BEER

SINGHA DRAFT.....	180
CHALAWAN PALE ALE.....	180
BUSSABA EX WIESSE.....	180

## WATER

HANSAR MINERAL WATER .....	50
EVIAN.....	150/250
PERRIER.....	150/250

## FRESH FRUITS JUICE.....90

From Local Farm

COCONUT+30
PINEAPPLE-GINGER
ORANGE
WATERMELON
CARROT-PASSION FRUIT

## MOCKTAILS.....220

COCO ANANAS fresh coconut, pineapple
LA MANGUE fresh mango, mango juice, yogurt

## TEA.....90

SENCHA GREEN TEA
EARL GREY TEA
ENGLISH BREAKFAST TEA
LEMONGRASS GINGER
PURE PEPPERMINT
PURE CHAMOMILE
THAI ICE TEA

## COFFEE

100% Arabica Farmer

ESPRESSO.....	85
AMERICANO.....	85
CAPPUCCINO.....	95
CAFÉ LATTE.....	95
COLD BREW.....	95

## DESSERT

THAI SUNDAE.....	120
MANGO STICKY RICE.....	120
6 <sup>th</sup> AVENUE CHEESE CAKE.....	180
PINEAPPLE LITCHI RAVIOLI WITH STRAWBERRY SOUP.....	120
BELGIUM CHOCOLATE CAKE CHILLI FLAVOUR.....	150
VANILLA & COCONUT CRÈME BRULÉE.....	120
ICE CREAM / SORBET .....	100

prices subject to 10% service and 7% vat

FOOD ALLERGIES & RESTRICTIONS; PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES.  
DIETARY RESTRICTIONS OR SPECIAL CONSIDERATIONS.  
WE WILL MAKE EVERY EFFORTS TO MEET YOUR SPECIFIC REQUIREMENTS.

HOWEVER. THERE IS NO GARANTEE THAT  
WE WILL BE ABLE TO ACCOMMODATE ALL FOOD INTOLERANCES OR SPECIAL DIETS.  
WE HOPE YOU HAVE A GREAT TIME HERE. WITH YOUR FRIENDS AND FAMILY!