

The image shows a modern, multi-level restaurant interior. The upper level is enclosed in glass, revealing a balcony area with a decorative lamp. The ground floor features a polished, reflective floor and several tables with chairs. A patterned armchair is visible in the foreground. The overall atmosphere is warm and sophisticated.

# eve

Mediterranean & Thai cuisine

# Mediterranean

## APPETIZER

### TASMANIAN SALMON CEVICHE

Avocado, wild salmon roe, vegetables chips  
350

---

### SEAFOOD SALAD

Squid, octopus, mussels, shrimp, extra virgin oil  
450

---

### WILD ARGENTINIAN PRAWNS

Grilled with garlic, Sloane's bacon,  
red pepper, basil, bisque

550

---

### PAN FRIED ALAIN FRANCOIS FOIE GRAS

Organic shallot puree, fruit & crispy raspberry,  
green leaves

950

---

### HANSAR ORGANIC SALAD

Artichokes, Capsicums, Cherry Tomatoes  
"Aceto di Balsamico" Dressing, Avocado  
or Burrata cheese

450

---

### TRADITIONAL CAESAR SALAD

Romaine Heart Lettuce, Crispy Pancetta,  
Sautéed Sea Prawns, Herb Croutons

490

---

### BEEF CONSOMME

Wild Mushroom ravioli, black truffle

250

---

### LOBSTER BISQUE

Lobster medallion, sea urchin foam

250

## PASTA & RISOTTO

### HOKKAIDO SEA SCALLOPS RISOTTO

Crab meat, herb emulsion

850

---

### ORECCHIETTE PASTA

Spicy lamb sausage, minted peas puree

400

## MAIN COURSE

### MEDITERRANEAN SEA BASS

A la plancha ratatouille, squid, olive

780

---

### TOOTH FISH

Mediterranean mussel & saffron, cauliflower puree

850

---

### PORK CHOP IBERICO

Cilantro marinated, capsicum stew,

Dijon mustard sauce

850

---

### AUSTRALIAN LAMB

Charcoal grilled chops, confit shallot,  
wild mushroom, green peas, lamb thyme jus

1,250

---

### AUSTRALIAN ANGUS BEEF TENDERLOIN

Morel mashed potatoes, vegetables,

red wine beef jus

1,200

---

### AUSTRALIAN TAJIMA BEEF RIBEYE

Green asparagus, corn puree, red wine beef jus

1,500

# Thai cuisine

## APPETIZER

### ส้มตำเอลเลฟิน SOM TAM ELEFIN

Spicy green papaya salad with dry shrimps,  
long beans, Thai chili, lime juice, tomato and peanuts  
250

---

### ยำส้มโอ YAM SOM O

Refreshing pomelo salad, mesclun salad, peanuts  
and roasted coconut  
290

---

### ปลาแซลมอนดิบนอร์เวย์

### SALMON CARPACCIO

Marinated with green spicy seafood sauce and  
coconut milk  
300

---

### ปอเปี๊ยะทอด POR PIA TOD

Deep fried shrimp spring rolls stuffed with  
glass noodle and mushrooms served with  
mix salad and sesame dressing  
300

---

### คอหมูย่าง KOR MOO YANG

Marinated neck pork BBQ served with chilli jam  
250

## SOUP & CURRY

### ต้มยำกุ้ง TOM YUM GOONG

Hot and sour soup simmered with prawns,  
mushroom, lemongrass, chili paste,  
kaffir lime leaves and cilantro  
350

---

### แกงเนื้อปูใบชะพลู

### YELLOW CURRY CRAB MEAT

Yellow curry with blue swimmer crab  
and betel leaves  
550

---

### แกงมัสมั่นแกะ MASSAMAN LAMB

Slow cooked lamb shank in massaman curry,  
coconut milk, onions, peanuts and potatoes  
850

Kindly note all prices are subject to 7% VAT and 10% service charge

## MAIN COURSE

พะเนียงแซลมอน PANAENG SALMON  
Grilled Norway salmon with red curry and  
coconut milk  
450

---

จู้จี้ก๊วยย่าง  
CHOO CHEE GOONG YANG  
Char-grilled Tiger prawns with red curry and  
coconut milk  
750

## SIDE DISH

ผัดผัก PAD PAK  
Mixed vegetable stir fried with cashew nuts  
and Thai basil  
200

---

ใบเหลียงผัดไข่ BAI LIANG PHAD KHAI  
Gnetum leaf sautéed with organic eggs  
300

---

ข้าวสวย KHAO SUAY  
Steamed rice free refill  
Brown/Jasmine  
50

## DESSERT

### WARM MELTED CHOCOLATE CAKE

Cocoa nib tuiles, "Cacao" Chocolate crumbles,  
Madagascar vanilla ice cream

240

---

### STRAWBERRY

Coconut delicacy, Rhubarb compote, Strawberry ice cream

220

---

### VANILLA ICE PARFAIT

Black chocolate, Mix berries, blood orange sherbet  
Orange butter sauce

220

---

### ICE CREAM

Coconut, vanilla, chocolate, strawberry

190

---

### SORBET

Passion fruit, Mango Jasmine, raspberry, mandarin  
Or lemon-honey

190



HANSAR

BANGKOK