

SHARING is CARING

To share the dish but not the drink, we suggest craft beer Eleventh fort and Chattri, or an elegant choice of wine Pinot Noir or Voignien.

Baht

GYOZA PORK Seared pork dumpling with Japanese soy sauce	210
PRAWN SPRING ROLL Cabbage, carrot, mushroom served with plum sauce	240
CHILI GARLIC SHRIMP Sautéed Shrimp with chili garlic, olive oil served with toasted bread	240
THAI-STYLE DEEP FRIED CHICKEN WINGS Served with spicy dipping sauce	130
CHICKEN SATAY Served with peanut spicy sauce	140
CHEESE PLATTER Selection of cheese Brie, Manchego, Parmesan, Mozzarella pesto, garlic bread, marinate olive and Parma ham	500
FRIED SPRING ROLL (chicken or vegetable) Stuffed with vermicelli cabbage, green pea, carrot and served with plum sauce	300
BBQ GOURMET FRIED CHICKEN Served with Cheese finger, onion rings, french fries and a side of molten cheese	300
HOMEMADE LAMB SAMOSA Lamb Potatoes and peas cooked in a mixture of spices, onions, peppers, cilantro, and scallions	240
BEEF NACHOS Tortilla chips layered with beef, jalapeno, homemade guacamole, tomato salsa and melted cheddar cheese	380

SALAD

Baht

Make a simple salad more special with Chardonnay wine or choice of Lager, or a more fruity option as Pineapple cider.

GOURMETBAR CHICKEN CAESAR SALAD Classic: Romaine and lettuce, Parmesan, anchovy, bacon and Caesar dressing	250
AVOCADO&PUMPKIN SALAD Avocado, pumpkin, feta cheese with balsamic dressing	410
SPICY FRESH SALMON SALAD Thai style salmon salad, lime, garlic, coriander, mint and cabbage	250

A LITTLE EXTRA

Steamed Jasmine rice	80
French fries	120
Mixed green salad	80
Rocket salad with parmesan cheese	120

BURGER SANDWICHES

The fresh made bun can be complimented with a wheat beer as Hoegarden or St Bernadus or a refreshing Sauvignan blanc.

SPICY FLAMING CHICKEN BURGER Portuguese style spiced chicken, flame grilled and served in a soft burger bun with chargrilled pineapple & cheese	260
DOUBLE CHEESE BURGER Beef patty stuffed with cheese, caramelized onion, lettuce, bacon, egg and finished with truffle mayo	360
CLUB SANDWICH Lettuce, tomato, bacon, chicken breast and egg	260
GRILLED CHICKEN CAESAR WRAP Tortillas, grilled chicken, romaine leaves, bacon and Parmesan	240
OPEN SANDWICH Smoked salmon, lime cream cheese, capers, dill, poached egg	280
HAM & CHEESE PANINI Panini bread, ham, cheddar and fresh slice tomato	220

***all served with salad and fries

BIG BITES

It is a full meal, therefore a rich wine as Shiraz or Chianti would never go wrong

Baht

FRIED RICE FROM THE SEA Prawn or crab fried rice with prawn satay	330
FRIED RICE FROM THE LAND Pork or chicken fried rice with chicken satay	300
THAI GREEN CURRY Chicken breast, eggplant, basil, chili, kaffir lime, green curry paste coconut milk	260
BBQ PORK RIB Served with mashed potato, grilled corn on the cob and BBQ sauce	550
PAD KEE MAO TALAY Spicy stir-fried pasta with seafood, oyster sauce, basil, chili	280



NOODLE

A Sauvignon Blanc or Toffee Cider will blend perfectly with Asian flavors

Baht

VEGETARIAN PAD THAI Deep-fried tofu, rice noodles, peanut, bean sprout, chives, tamarind sauce	230
PRAWN PAD THAI River prawn, rice noodles, dried shrimp, peanut, egg, bean sprout, chives, tamarind sauce	300
DUCK NOODLES Chinese BBQ duck with egg noodles, Chinese vegetable	240



OKTOBERFEST MENU



40 THB
• Pretzels (pcs)



590 THB
• Crispy pork knuckle, blaukraut and potato dumpling (Sharing)



160 THB
• Knackwurst hot dog, mustard and sauerkraut



250 THB
• Bratwurst, bacon and apple sauerkraut



490 THB
• Roasted whole chicken (Sharing)



220 THB
• Currywurst, curry ketchup and french fries



290 THB
• Roasted half chicken

*served with potato salad and pretzel

POKE BOWL 330

A Hawaiian style rice base dish is a perfect match with Hoegarden or a St Bernadus or light sour and dry pinot Grigio

HEALTHY POKE Salmon, avocado, cucumber, wakame, carrot, quinoa, tobiko, edamame on mixed salad with sesame dressing	
SALMON POKE Smoked salmon, avocado, nori, wakame, cucumber, pickle, carrot, edamame on Japanese rice with wasabi and soya sauce	
TERIYAKI POKE Marinated salmon, ginger pickle, edamame, cherry tomato, avocado on mixed salad, Teriyaki rice with mayonnaise	

* The price includes VAT and service charge.

BREAKFAST

MENU

	THB
HEALTHY START	280
<i>Egg whites, grilled chicken, spinach, quinoa, Cheddar on English muffin</i>	
HEALTHY GRANOLA	220
<i>Granola bar served with plain yoghurt, banana and dried fruits</i>	
SMASHED AVO	240
<i>Fresh avocado on a toasted ciabatta finished with a soft poached egg</i>	
CORNY BREAKFAST	160
<i>Crisp Corn Fritter topped with crispy bacon finished with sour cream</i>	
SHRIMP DUMPLING SOUP	240
<i>Aromatic chicken clear soup and spring onion</i>	
THAI OMELET	200
<i>Thai style omelet with shrimps served with steamed rice</i>	
BANANA ROTI	180
<i>Roti, condensed milk, brown sugar on top with banana and whip cream</i>	
THE ULTIMATE	190
<i>Crispy bacon or ham with pan-fried egg and Cheddar on English muffin</i>	
EGGS BENEDICT	210
<i>Marinated salmon or ham with fresh dell poached eggs on English muffin with hollandaise sauce</i>	
CITY BREAKFAST	270
<i>Tea & coffee 1 glass, orange juice with 1 croissant, 1 danish and 1 fruit platter</i>	
YOUR WAY	300
<i>Pan-fried eggs, poached, boiled omelet or scrambled with spicy Italian pork sausage or fresh chicken sausage and bacon</i>	



A LITTLE EXTRA

	THB
Sauté mixed mushrooms	60
Spicy homemade baked beans	60
Homemade hash browns served with fresh spinach	60
Pan-fried tomatoes with shallot and basil	60
Sauté spinach	120





SWEET
BLOCK
BY GOURMETBAR



DESSERT

have a look on our new Sweetblock counter...

WAFFLE

HOMEMADE

WITH *Love*

charcoal



original



Purple sweet potato
Green tea



START FROM 50 BAHT

* The price includes VAT and service charge.