

THE SIAM EASY WEEKEND

THE EASY SET
FAMILY SHARING STYLE
1800++ PER PERSON
— INCLUSIVE OF —
A GLASS OF SPARKLING ROSÉ
BOTTEGA ROSÉ BRUT, ITALY

#thesiameasyweekend 'SABAI SABAI' LAZY WEEKEND

SALADS

PLA SALMON SOD MAMOANG PRIEW 450

Raw salmon & spicy green mango salad with shallot, cashew nuts, coriander & fish sauce

SRIRACHA PRAWN SALAD 450

Mango, potatoes, tomatoes, walnuts & Ebiko roe

CRAB MEAT SALAD 450

Raspberry & cherry shrub topped with Avruga caviar

MIXED SEAFOOD SALAD 450

with pomegranate & Ebiko roe

SOUPS

PUMPKIN SOUP 450

served with crab meat & parsley

TOM SAAB SAN SEE KLONG 450

E-sarn spicy broth of slow-cooked Angus beef ribs & Thai herbs

KAO TOM KREUNG MOO SAI KHAI 290

Boil rice soup with pork, poached egg, spring onion & crispy garlic

GUOY TEOW TALAY 270

Wok-fried flat rice noodle, prawns, squid, bean sprout & soy sauce

EGGS & SANDWICHES

EGGS BENEDICT 430

Poached eggs on white toast, ham, asparagus, bacon, sun-dried tomatoes topped with hollandaise sauce

POACHED EGGS 350

served with wilted spinach, grilled asparagus, bacon, parsley, sun-dried tomatoes, balsamic dressing & parmesan

CROISSANT SANDWICH 430

Ham, spinach & gruyère, scrambled eggs on the side

ENGLISH MUFFIN SANDWICH 430

Fried egg, streaky bacon, gruyère & red pepper relish

NEW YORK LOX BAGEL 430

Homemade cured salmon, red onions, tomatoes, capers & cream cheese

BANANA PANCAKES 300

served with longan honey

CHOCOLATE FRENCH TOAST 300

THE EASY SET

EASY WEEKEND PRE-STARTERS

YUM TAKRAI HOISHELL

Pan-seared Hokkaido scallops with spicy lemongrass salad, shallot, fresh chili & mint leaves

SPICY SALMON & CRISPY WONTON

Raw Norwegian salmon salad served with crispy wontons

STARTERS

CRAB MEAT SALAD

Raspberry & cherry shrub topped with avruga caviar

PLA-SALMON SOD MAMOANG PIEW

Raw salmon & spicy green mango salad with shallot, cashew nuts, coriander & fish sauce

GINGER MISO PAN-SEARED SNOW FISH

Served with sautéed mushroom & snow pea

MAIN-COURSE

GOONG PHAD PRIK THAI DAM

Onion, red chili, black pepper, mushroom soy sauce & oyster sauce

GAI PING

E-Sarn style grilled marinated chicken served with spicy sauce & fresh vegetables

POACHED NORWEGIAN SALMON

served with fennel, red radish, asparagus, parsley, orange segment & salmon roe salad

BLACK ANGEL HAIR GARLIC MILK

Prawn, cherry tomatoes, poached egg, ebiko roe & garlic milk sauce

AUGUS BEEF SHORT RIBS RASPBERRY GRAVY

served with roasted potatoes, rosemary & breadcrumbs

DESSERT

JASMINE PANNA COTTA

served with passion fruit sauce

CHEF DAMRI'S SPECIALTIES

AUSTRALIAN LAMB SHANK STEW 850

with carrots, potatoes, black olives & red wine shallots

ANGUS BEEF SHORT RIBS WITH RASPBERRY GRAVY 980

with roasted potatoes, rosemary & breadcrumbs

DUCK CONFIT 680

with grilled pineapple, cos lettuce, red wine shallots & red pepper jam gravy

EXTRA VIRGIN OLIVE OIL POACHED NORWEGIAN SALMON 780

served with fennel, red radish, asparagus, parsley, orange segments & salmon roe salad

GINGER MISO PAN-SEARED SNOW FISH 880

served with sautéed mushrooms & snow peas

PARSLEY & BREADCRUMBS CRUSTED PAN-SEARED SEA BASS 620

served with baked creamy eggplant purée, grilled capsicum zucchini & homemade sun-dried tomatoes

MIXED GRILLED SEAFOOD 550

with tomatoes, capers & black olive coulis served with Avruga caviar in a mini parmesan cup

PLA NEUNG MANAO 450

Steamed fillet of sea bass with garlic, lime, chili & coriander

PANEANG AUSTRALIAN WAGYU BEEF CHEEK 780

Dried red curry with coconut milk, kaffir lime leaves, basil & chili

FOCCACIA PIZZA & HOMMADE CURED SALMON 350

Mozzarella cheese, Philadelphia cream cheese parmesan & rocket leaves

PASTA

SPAGHETTI CARBONARA 600

Onion, bacon, cream, egg & parmesan

FETTUCINI TOMATO 600

Olive oil, garlic, basil, grilled vegetables & tomatoes

SPAGHETTI BOLOGNESE 600

Braised wagyu beef & parmesan

SPAGHETTI PHAD KEE MAO 600

Green pepper corn, garlic, chili, holy basil & oyster sauce

BLACK ANGEL HAIR GARLIC MILK 600

Prawns, cherry tomatoes, poach egg, ebiko roe & garlic milk sauce

THAI DELICACIES

GAI PING 530

E-san style grilled marinated chicken served with spicy sauce & fresh vegetables

GOONG PHAD PRIK THAI DUM 530

Big red chili, onion, black pepper, oyster sauce

ANGUS BEEF PHAD MED MAMOANG 530

Onion, spring onion, capsicum, cashew nuts dry red chili, oyster sauce & mushroom soy sauce

GREEN CURRY AUSTRALIAN BEEF 600

Green curry paste, pea eggplants, palm sugar fish sauce, big chili & sweet basil

YELLOW CURRY MIXED VEGETABLES 400

Cumin powder, coconut milk, mixed vegetable, palm sugar, mushroom soy sauce & betel leaves

PHAD THAI TOFU 350

Wok-fried rice noodle with bean sprouts egg, tofu, peanuts & tamarind sauce

PHAD PAK TALAD 300

Wok-fried local vegetables with garlic chili & oyster sauce

DESSERTS

Chocolate Tart
400

Jasmine Panna Cotta
350

Mixed Local Fruits
300

Raspberry Cheese
Cake
350

Young Coconut Cake
350

ICE CREAM & SORBET

Lime
Mango
Passion Fruit
Raspberry
Rosella
Café Latte
Chocolate
Coconut
Jasmine Rice
Thai Tea
Vanilla
90 per scoop

SUNDAY HAPPIER HOUR

12:00 - 16:00 hrs.

BUY 1, GET 1 FREE OF SELECTED ITEMS

-EASY SUNDAY COCKTAILS-

MOJITO 390 Choice of guava | lychee mint | pineapple | watermelon white rum, brown sugar, fresh lime

JASMINE MELLOW 390 gin jasmine syrup, lychee, fresh lime

SIAM BLOODY MARY 390 vodka Thai chili, tomato juice, celery, fresh lime

PASSION & KAFFIR FIZZ 390 gin, passion fruit, kaffir lime leaves, fresh lime, soda

THE BANGKOK 490 vodka, watermelon sweet basil leave, ginger, fresh lime

-HOUSE SPIRITS-

Havana Club Silver Rum 410

Jack Daniel's Whiskey 420

Tanqueray Gin 440

Bombay Sapphire Gin 490

Ketel One Vodka 520

Patron Silver Tequila 530

-BUBBLYS BY GLASS-

Bottega Rosé Brut, Veneto, IT 600

Prosecco Brut, Zardetto, IT 725

-WINES BY GLASS-

Chardonnay, Terrazas, AG 600

Pinot Gris, Wairau River, NZ 620

Cabernet Sauvignon, Terrazas, AG 600

Shiraz-Cabernet, Penfolds, AU 630

-BEERS- 290 Chang | Heineken | Singha

-BOTANICALLY BREWED SOFT DRINKS-

FENTIMANS 290

Curiosity Cola

Ginger Beer

Rose Lemonade

Victorian Lemonade

Wild English Elderflower

*Prices are subject to 10% service charge & 7% VAT