### **BREAKFAST**

• Varuna Breakfast 240 THB

A traditional English breakfast featuring 2 Cumberland sausages, fried bacon, 2 fried eggs, 1 hash brown, grilled tomatoes, baked beans, and two pieces of toast. Served with a regular cup of hot coffee or tea. – Add 20 THB for a Latte or Cappuccino.

Continental Breakfast

300 THB

Parma ham, honey-roasted ham, salami, fried egg, croissant with butter & jam, fresh fruit, tea or coffee.

• Eggs Benedict – Served with Béarnaise sauce

A. Bacon / Ham	230 THB
B. Spinach	220 THB
C. Smoked Salmon	300 THB
D. Mashed Avocado	230 THB

• Avocado & Salmon 300 THB

Poached eggs, smoked salmon, avocado mash on English muffin.

• Scrambled Eggs & Smoked Salmon 220 THB

Served on wholewheat toast or English muffin.

• Three-Eggs Omelet 190 THB

Choose 2 fillings: Cheese, Bacon, Tomato, Ham, Onion. Served with toast.

• Bacon or Cumberland Sandwich 190 THB

Served on wholewheat toast or English muffin.

• Pancakes 70 THB

With lime and maple syrup.

• French Toast 70 THB

Pan-fried egg-dipped bread with maple syrup.

• Fresh Fruit Salad with Greek Yoghurt 100 THB

A vibrant mix of fresh seasonal fruits, smothered in our creamy homemade Greek yoghurt.

#### **BAKERY & CEREAL**

• Bakery- A choice of bakery served with butter and Jam.

240 THB

A) Croissant 120 THB
B) Baquette 80 THB

B) Baguette 80 THB
C) Whole meal Toast (2 pcs) 70 THB

• Cereals - served with cold whole milk. 75 / 60 THB

Koko Krunch or Cornflakes

• Swiss Muesli 110 THB

Authentic muesli, served with cold whole milk.

Swiss Muesli with Greek Yoghurt

110 THB

Crunchy, fruity authentic Swiss muesli drizzled in natural Greek yoghurt.

Sasi's Lovemade Granola

190THB

Mango & Coconut, Apple & Cinnamon, Berry Crunch, Banana Choco

#### THAI BREAKFAST

Khao Thom / Jok Chicken or Pork

120 / 140 THB

Pad Graprao

Stir Stir-fried with fragrant Thai holy basil and fresh chilies, delivering a bold, peppery heat.

Choose your protein: chicken, pork, beef, or tofu.

A. Pork or Chicken 130 THB
B. Beef 150 THB

• Khao Pad 120 THB

Thai-style egg fried rice, cooked with fragrant jasmine rice.

- A) Chicken
- B) Pork
- C) Tofu
- D) Vegetarian



# **APPETIZERS & SNACKS**

Bruschetta  Tomato & Basil / Mushroom & Tarragon / Avocado, Red Onion & Tomato	150 THB
• Calamari Fresh local squid, battered and deep-fried, served with a zesty lime sauce.	150 THB
• Spiced Cashew Nuts Roasted cashew nuts with fresh chilies & chopped spring onion.	150 THB
Chicken Satay Indonesia  Marinated chicken skewers served with peanut sauce & toasted bread.	140THB
Chicken Wings  Served with sweet spicy sauce Thai style.	150THB
• Gambas Pil Pil Sizzling garlic prawns.	270THB
CBuffalo Wings  Marinated chicken skewers served with peanut sauce & toasted bread.	180THB

# **SOUPS**

• Tomato Soup	150THB
Soup Of The Day (Weekends Only)	150THB



## **KIDS MENU**

Chicken Nuggets	140 THB
Served with French fries and tender garden peas.	
<ul> <li>Hot Dog – perfectly sized for little appetites.</li> </ul>	140 THB
A classic hotdog in a soft bun, served with golden French fries.	
Mini Burger – perfectly portioned for young diners.	130 THB
A mini beef patty in a soft bun, served with golden French fries.	
Fish Fingers – an all-time favorite for young diners.	170 THB
Crispy golden fish fingers served with French fries.	1701110
Kid's Pasta – perfect for smaller appetites.	140 THB

# **SIDES**

Choose from our selection of pasta dishes served in a kid's size portion

• Steak Fries	65 / 90 THB
Grilled Vegetables	80 THB
• Creamy Spinach	60 THB
• Coleslaw	30 THB

### **SALADS**

Mixed Salad – Main / Side

130 / 90 THB

Tomato & Basil / Mushroom & Tarragon / Avocado, Red Onion & Tomato

Greek Salad – Main / Side

180 / 130 THB

Feta Cheese, Cucumber, Tomato and basil with an Oregano Vinaigrette.

Tuna Niçoise – Main / Side

180 / 130 THB

Classic French salad of tomatoes, green beans, hard boiled eggs and Tuna flakes.

Caesar Salad – Main / Side

180 / 130 THB

Lettuce anchovies, bacon and Parmesan Cheese in a Caesar Dressing Add Chicken – 70 / 50 THB | Prawns – 70 / 50 THB | Smoked Salmon – 80 / 60 THB

## **QUINOA SALADS**

• Grilled Chicken - Main / Side

200 / 150 THB

Grilled Chicken breast with red quinoa, Spinach, Roasted pumpkin, Feta cheese, Balsamic dressing and Pumpkin seeds.

Sesame Salmon – Main / Side

210 / 160 THB

Grilled Samon, Red Cabbage, Asparagus, Cucumber, Imported avocado, Radish, Sesame dressing.

• Green Salad - Main / Side

200 / 150 THB

Baby spinach, Broccoli, Asparagus and Imported avocado with Sesame dressing.

Mixed Salad Bowl – Main / Side

200 / 150 THB

Imported avocado, Baby spinach, Red quinoa, Radish, Green peas, Roasted Pumpkin, Cauliflower and Tomatoes topped with balsamic glaze and Olive oil.

## **MAIN COURSE**

• Battered Fish & Chips 300 THB

Served with garden peas and classic tartar sauce.

• Salmon Teriyaki 380 THB

Served with steamed jasmine rice and topped with crispy seaweed for added texture and flavor.

• Salmon Steak 440 THB

Served with butter tarragon sauce, your choice of salad or seasonal vegetables, and potato or steamed rice.

• Captain's Burger 280 THB

Your choice of beef or chicken patty, served in a toasted bun with tomato, lettuce, and onion. Accompanied by steak fries and creamy coleslaw. Add-ons:

Egg – 20 THB

Avocado, Bacon, Cheese, or Blue Cheese – 60 THB each

• Schnitzel (Pork/Chicken) 280 THB

Served with mixed rocket leaves, French fries, marquise potatoes, and spinach gratin, finished with a rich butter tarragon sauce.

• Nasi Goreng 190 THB

Indonesian-style fried rice served with a fluffy omelet, tender chicken satay, crispy prawn crackers, and rich satay peanut sauce.

• Spaghetti Bolognese 190 THB

Classic Italian-style pasta topped with rich minced beef and tomato sauce, slow-cooked with herbs and garlic.

• Spaghetti Carbonara 190 THB

A rich, velvety cream sauce studded with crispy bacon bits.

• Fajitas – Chicken / Beef 320 / 380 THB

Sizzling strips of marinated chicken or beef, served with sautéed bell peppers and onions. Accompanied by warm tortillas, fresh salsa, sour cream, and guacamole.

### THAI NOODLES

Khao Soey – fragrant, creamy, and gently spiced.

150 THB

Your choice of crispy yellow noodles and soft pasta noodles, served with a mild coconut red curry.

• Pad Thai- Chicken or Seafood

120 / 180 THB

Stir-fried rice noodles with tender chicken, bean sprouts, Chinese chives, and a savory tamarind-based sauce. Served with crushed peanuts & lime.

• Pad See-Ew – a comforting Thai-Chinese classic. Chicken, Pork or Seafood

120 / 180 THB

Wok-tossed noodles with tender pork slices or seafood, Chinese kale, and savory soy-based seasoning

• Guay Tiew Kua Gai – A comforting Thai street food favorite.

120 THB

Wok-fried rice noodles with tender chicken, lightly seasoned and served with crispy lettuce and a touch of soy.

Guay Tiew Soup

120 THB

Thai-style noodle soup with your choice of chicken, pork, or beef. Served in a clear, fragrant broth with rice noodles, fresh herbs, and crispy garlic.

#### **THAI SOUPS & CURRIES**

• Tom Yum – Choice of Pork, Chicken, or Seafood.

140 / 180 THB

Thailand's famous spicy and sour soup, infused with lemongrass, kaffir lime leaves, galangal, and fresh herbs. A bold, aromatic broth that awakens the senses.

• Tom Kha Gai or Seafood – Comforting, aromatic, and delicately spiced.

140 / 180 THB

A rich and creamy coconut soup with tender chicken, infused with lemongrass, galangal, kaffir lime leaves, and fresh coriander.

Tom Jued Moo Sarb / Tofu – Mild and satisfying.

150 THB

A gentle, comforting glass noodle soup with tender minced pork, served in a clear, savory broth with garlic, coriander, and a touch of white pepper

Green Curry Vegetable / Chicken / Tofu or Seafood

150 / 180 THB

A rich and aromatic coconut soup infused with green curry paste, tender eggplant, and Thai herbs. Creamy, gently spiced, and full of vibrant flavor.

## THAI STIR-FRIED DISHES

• Pad Graprao – -fried with peppery basil & fresh chillis

130 / 180 THB

Stir Stir-fried with fragrant Thai holy basil and fresh chilies, delivering a bold, peppery heat. Choose your protein: chicken, pork, beef, seafood or tofu.

• Pad Pak Ruam Mit

A colorful medley of seasonal vegetables, wok-tossed with garlic and light soy sauce. Simple, wholesome, and full of natural flavor.

Pad Pak Boong – A simple yet flavorful Thai favorite.

110 THB

Stir-fried Chinese morning glory with garlic, fresh chilies, and soybean paste, flash-fried over high heat for a smoky aroma.

Pad King Sod – Pork or Chicken

150 THB

Fresh ginger stir-fried in savory oyster sauce with onions, mushrooms, and spring onions. A warming, aromatic dish with classic Thai-Chinese flavor.

• Pad Priew Wan – Pork, Chicken or Fish

150 / 250 THB

Stir-fried with your choice of pork, chicken or fish in a vibrant sweet and sour sauce, with bell peppers, onions, pineapple, and tomatoes. A colorful, tangy favorite that balances savory and fruity notes.ed Sweet and Sour.

Pad Prik Gaeng – Pork, Chicken Or Seafood

150 / 180 THB

Stir-fried red curry paste with your choice of pork or chicken, wok-tossed with long beans and kaffir lime leaves. Bold, aromatic, and richly spiced with classic Thai flavor.

#### RICE DISHES

Khao Pad – choice of pork or chicken / Seafood

120 / 170 THB

Classic Thai-style stir-fried rice, cooked with fragrant jasmine rice, egg.

• Khao Pad Pla Salid -

180 THB

Thai-style stir-fried rice with crispy Gourami fish for a savory, satisfying crunch.

White / Sticky Rice

**30 THB** 

Brown Rice

40 THB

Riceberry

### THAI SALADS

#### Yam Woonsen – Minced Pork / Shrimp

140 / 180 THB

A vibrant Thai salad of glass noodles tossed with chili-lime dressing, fresh herbs, onions, and a spicy kick. Light, tangy, and full of flavor.

• Yum Pla Salid 180 THB

Thai-style spicy salad topped with crispy fried Gourami fish, tossed with fresh herbs, onions, chili, and lime dressing. A bold blend of textures and flavors.

## **ISAN-STYLE DISHES**

• Moo Daed Dieow 130 THB

Stir-fried Chinese morning glory with garlic, fresh chilies, and soybean paste, flash-fried over high heat for a smoky aroma.

• Nuea Daed Dieow 160 THB

Fresh ginger stir-fried in savory oyster sauce with onions, mushrooms, and spring onions. A warming, aromatic dish with classic Thai-Chinese flavor.

#### • Som Tum Thai / Pla Ra

A zesty Thai green papaya salad tossed with chili, lime, fish sauce, garlic, and palm sugar. Bursting with bold flavors—sweet, sour, salty, and spicy in every bite.

Optional: Fermented fish sauce (Pla Ra) for authentic Isaan taste (+30 THB)

#### Larb Moo / Tuna – (Northern Style)

130 / 150 THB

Stir-fri Stir-fried with your choice of pork or chicken in a vibrant sweet and sour sauce, with bell peppers, onions, pineapple, and tomatoes. A colorful, tangy favorite that balances savory and fruity notes.ed Sweet and Sour.

• Nam Tok 150 THB

Stir-fried red curry paste with your choice of pork or chicken, wok-tossed with long beans and kaffir lime leaves. Bold, aromatic, and richly spiced with classic Thai flavor.

### A TASTE OF INDIA

 Chicken Tikka Masala 280 THB Grilled chicken in a rich tomato and cream-based curry, infused with garam masala and fresh coriander. Prawn Tikka Masala 300 THB Juicy prawns in a bold, spiced tomato curry with a creamy finish. 360 THB Lamb Rogan Josh Set Aromatic Kashmiri-style lamb curry served with basmati rice and naan. Chicken Makhani with Rice 260 THB Also known as Butter Chicken-tender chicken in a smooth, buttery tomato sauce, served with basmati rice. Prawn Makhani with Rice 300 THB Prawns simmered in a creamy butter curry, paired with fragrant basmati rice. **VEGETARIAN DISHES**  Yellow Dal Tadka 140 THB Slow-cooked yellow lentils tempered with garlic, cumin, and mustard seeds. 120 THB Vegetarian Samosas Crispy pastry filled with spiced potatoes and peas. Served with tamarind chutney. Onion Bhaji 160 THB Deep-fried onion fritters with Indian spices. Crispy, savory, and perfect for sharing. SIDES Naan **50 THB** Soft, fluffy Indian flatbread—perfect for scooping up curry. Basmati Rice **40 THB** 

Steamed long-grain rice with a delicate aroma.

#### **PIZZA**

#### FRIDAY, SATURDAY & SUNDAY ONLY

• Margherita 200 THB

Classic Italian pizza topped with rich tomato sauce and creamy mozzarella cheese, baked to golden perfection.

• Marinara 220 THB

Traditional Italian Mariner's pizza topped with anchovy-infused tomato sauce, garlic, oregano, and a touch of olive oil. A bold, savory classic from the southern coast.

• Quattro Fromage 300 THB

Served with butter tarragon sauce, your choice of salad or seasonal vegetables, and potato or steamed rice.

• Garlic Pizza 150 THB

Handcrafted with our house-style dough, infused with mixed herbs and chef's seasoning blend. A flavorful foundation for any topping combination.

• Build Your Own Pizza –Please see ingredients board and customize your pizza.

# **BAGUETTE SANDWHICHES**

A) Bacon, Lettuce, Tomato	180 THB
B) Rocket, Tomato, Bacon, Camembert	250 THB
C) Insalata Caprese, Avocado, Rocket, Pasto, Tomato, Mozzarella	280 THB
D) Chicken or Salmon Caesar	220 THB
E) Ploughman's Baguette	280 THB
With Cheddar cheese, Rocket salad, Branston pickles and apples.	
F) Fish & Chips with Minted mashed peas.	240 THB
•Grilled Chicken & Avocado Baguette	250 THB
• Spiced Chicken Baguette	220 THB