

# BODEGA & GRILL

À LA CARTE MENU

LUNCH  
12:00 - 17:00 HRS.



# BODEGA & GRILL

## APPETISERS & SALADS

### CLASSIC GREEK SALAD

MIXED LETTUCE, KALAMATA OLIVES, CUCUMBER, TOMATOES, GREEN BEANS  
RED ONIONS, FETA CHEESE, BELL PEPPER, OREGANO & GREEK DRESSING

### GRILLED CAESAR SALAD

ROMAINE HEART, ANCHOVIES DRESSING, SMOKED STREAKY PORK BACON  
SHAVED PARMESAN & TOASTED SOURDOUGH BREAD

### TUNA NICOISE SALAD

SEARED SAKU TUNA, QUAIL EGGS, POTATOES, GREEN BEANS  
TOMATOES, KALAMATA OLIVES, ONIONS, LETTUCE & RED WINE VINAIGRETTE

### GRILLED HALLOUMI CHEESE SALAD

WATERCRESS, BABY SPINACH & ROCKET, AVOCADO  
PORTOBELLO MUSHROOMS, BLOOD ORANGE & SHERRY VINAIGRETTE

### LOCAL WILD GREEN ASPARAGUS TIMBALE

CACIOCAVALLO CHEESE-TRUFFLE SAUCE & CRISPY BEETROOT

### CALIFORNIA CHICKEN COB SANDWICH

ROASTED CHICKEN, AVOCADO, PORK BACON, CHEDDAR CHEESE, TOMATOES  
LETTUCE ON CRISPY SOUR DOUGH BREAD & SERVED WITH FRENCH FRIES

### SMOKED SALMON SANDWICH

SMOKED SALMON, SOUR CREAM, AVOCADO, CAPERS, PICKLE GHERKIN  
LETTUCE & FRESH DILL ON A CRISPY TOASTED BAGEL & SERVED WITH FRENCH FRIES

### SLOW POACHED SEAWEED & CITRUS NORWEGIAN SALMON

CUCUMBER GAZPACHO, WASABI-SOUR CREAM & FRESH DILL

### WAGYU BEEF TARTAR & CHAMPIGNON MUSHROOM SPHERE

POMMERY MUSTARD CREAM, YUZU CURED EGG YOLK & HERB OIL

## SOUP

### GREEN GODDESS SOUP

MIX GREEN VEGETABLE, SPINACH, ASPARAGUS, AVOCADO  
BROCCOLI, BASIL & SUNFLOWER SEED CROUTONS

### CREAMY ONION SOUP

VEGETABLE DUMPLINGS & BALSAMIC CAVIAR

### ANDAMAN SEAFOOD CHOWDER

STEWED MIXED SEAFOOD IN CREAMY FLAVORFUL BROTH, GARLIC CROUTONS

### PHUKET LOBSTER BISQUE

COCONUT CREAM FRAICHE & KAFFIR-LIME CROUTONS

ALL PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX.



VEG



VEGAN



SUSTAINABLE



CONTAINS  
EGG



CONTAINS  
SHELLFISH



CONTAINS  
DAIRY



CONTAINS  
NUTS



CONTAINS  
GLUTEN

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.  
PLEASE INQUIRE WITH SENIOR MANAGEMENT IF YOU HAVE ANY DIETARY RESTRICTIONS, ALLERGIES OR SPECIAL CONSIDERATIONS.




# BODEGA & GRILL


## MAIN COURSES

**BACON-ONION SAUTÉED FUSILLI PASTA**    
TOMATO SAUCE, PARMESAN CHEESE, PORK BACON

**CREAMY CEPE MUSHROOM SAUTÉED**     
PENNE & PARMESAN CHEESE

**MUSSAMAN CURRY**   
SLOW COOKED BEEF CHEEK TAGINE, RUBY POTATOES, CARROTS, BABY EGGPLANT & CRISPY SHALLOTS

**QUINOA CRUSTED NORWEGIAN SALMON**  
WILD FENNEL SALAD & SPICY ORANGE-MISO SAUCE

**GUND AGAI LAMB STRIPLOIN**   
ROASTED BEETROOT, VINE TOMATOES, HONEY-SEARED FIGS & MERLOT SAUCE

**SMOKY SPICE RUBBED & GRILLED ORGANIC SPATCHCOCK**   
CHICKEN, ROASTED FENNELS, CARAMELIZED PUMPKIN & CHIMICHURRI (IDEAL FOR 2 PEERS)

**SEARED SUSTAINABLE SEABASS**    
PAN SEARED SEABASS FILLET, LEMON PARMESAN CREAM AND BABY VEGETABLES

## FROM THE GRILL

GRASS-FED AUSTRALIAN EBONY PRIME BLACK ANGUS, MARBLING SCORE 4/5


### OUR BUTCHER SPECIALTIES

BEEF TENDERLOIN 200 GM.

BEEF RIB EYE 250 GM.

TASMANIAN DOUBLE LAMB CHOPS

WHITE SNAPPER 180 GM.





TIGER PRAWNS 200 GM. 

INCLUSIVE OF A SIDE DISH AND A SAUCE OF YOUR PREFERENCE.

### SAUCES


CHIMICHURRI  / RED WINE JUS  / GARLIC-BUTTER  / HERB BUTTER 

### SIDE DISHES



CREAMY SPINACH  / POTATO PUREE   
TRUFFLE SALT FRENCH FRIES   / ROSEMARY POTATOES  / MIXED GREEN SALAD 


## DESSERT

ORANGE CHOCOLATE DOME  

MIXED WILD BERRY PANACOTTA 

LEMON TART   

GREEN TEA CRÈME BRÛLÉE   

SELECTION OF ICE CREAM (1 SCOOP)   
VANILLA, HAZELNUT, CHOCOLATE, STRAWBERRY, MANGO & COCONUT

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# BODEGA & GRILL

À LA CARTE MENU

DINNER

17:00 - 22:30 HRS.



# BODEGA & GRILL

## APPETIZERS & SALADS

### CAESAR SALAD

ROMAINE HEART, ANCHOVIES DRESSING SMOKED STREAKY BACON  
SHAVED PARMESAN & TOASTED SOURDOUGH BREAD

### LOCAL WILD GREEN ASPARAGUS TIMBALE

CACIOCAVALLO CHEESE-TRUFFLE SAUCE & CRISPY BEETROOT

### HALLOUMI CHEESE SALAD

WATERCRESS, BABY SPINACH, ROCKET, AVOCADO PORTOBELLO MUSHROOMS  
BLOOD ORANGE & SHERRY VINAIGRETTE

### SLOW POACHED SEAWEED & CITRUS NORWEGIAN SALMON

CUCUMBER GAZPACHO, WASABI-SOUR CREAM & FRESH DILL

### WAGYU BEEF TARTAR & CHAMPIGNON MUSHROOM SPHERE

POMMERY MUSTARD CREAM, YUZU CURED EGG YOLK & HERB OIL

### SEAFOOD TOWER (IDEAL FOR 2 PEERS)

PHUKET LOBSTER TAILS, JAPANESE KING CRAB LEGS CHERRYSTONE CLAMS, FINE DE CLAIRE OYSTERS  
TIGER PRAWNS & NEW ZEALAND GREEN-LIPPED MUSSELS, MANGO NAM-JIM  
SHERRY VINEGAR MIGNONETTE, HORSERADISH-GIN COCKTAIL SAUCE

## SOUP

### CREAMY ONION SOUP

VEGETABLE DUMPLINGS & BALSAMIC CAVIAR

### PHUKET LOBSTER BISQUE

COCONUT CREAM FRAICHE & KAFFIR-LIME CROUTONS

## MAIN COURSES

### BACON-ONION SAUTÉED FUSILLI PASTA

TOMATO SAUCE & PARMESAN CHEESE, PORK BACON

### CREAMY CEPE MUSHROOM SAUTÉED

PENNE & PARMESAN CHEESE

### SOUS-VIDE DUCK BREAST

ENGLISH FETA CHEESE, BABY VEGETABLES, RASPBERRY BUTTER & COCOA DUST

### MUSSAMAN CURRY

SLOW COOKED BEEF CHEEK TAGINE, RUBY POTATOES, CARROTS, BABY EGGPLANT & CRISPY SHALLOTS

### QUINOA CRUSTED NORWEGIAN SALMON

WILD FENNEL SALAD & SPICY, ORANGE-MISO SAUCE

### GUND AGAI LAMB STRIPLAIN

ROASTED BEETROOT, VINE TOMATOES HONEY-SEARED FIGS, & MERLOT SAUCE

### SMOKY SPICE RUBBED & GRILLED ORGANIC SPATCHCOCK BABY CHICKEN (IDEAL FOR 2 PERSONS)

ROASTED FENNELS, CARAMELIZED PUMPKIN & CHIMICHURRI

### SEARED SUSTAINABLE SEABASS

PAN SEARED SEABASS FILLET, LEMON PARMESAN CREAM AND BABY VEGETABLES

### SMOKY PHUKET LOBSTER THERMIDOR

ASIAN MESCLUN SALAD

ALL PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX.



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# BODEGA & GRILL

## FROM THE GRILL

GRASS-FED AUSTRALIAN EBONY PRIME BLACK ANGUS, MARBLING SCORE 4/5

### OUR BUTCHER SPECIALTIES

WHITE SNAPPER 180 GM.

TIGER PRAWNS 200 GM. 

BEEF RIB EYE 250 GM.

TASMANIAN DOUBLE LAMB CHOPS

BEEF TENDERLOIN 200 GM.

TOMAHAWK (IDEAL 3 - 4 PERSONS)  
(PLEASE ALLOW 40 MINUTES)

INCLUSIVE OF A SIDE DISH AND A SAUCE OF YOUR PREFERENCE.

## GRILL SHARING

IDEAL FOR 2 PERSONS

### MEAT LOVERS

GRILLED TASMANIAN DOUBLE LAMB CHOP, BLACK ANGUS RIB EYE, HALF SPATCHCOCK  
BABY CHICKEN, SPICY PORK SAUSAGE & RED WINE JUS

### SEAFOOD LOVERS

GRILLED PHUKET LOBSTER, TIGER PRAWNS, WHITE SNAPPER, SPANISH OCTOPUS GARLIC BUTTER SAUCE

### SURF N TURF LOVERS







GRILLED PHUKET LOBSTER, TIGER PRAWNS, BLACK ANGUS RIB EYE, SPICY PORK SAUSAGE  
GARLIC BUTTER SAUCE & RED WINE JUS

INCLUSIVE OF A CHOICE OF TWO SIDES.



### SAUCES

CHIMICHURRI  / RED WINE JUS  / GARLIC-BUTTER  / HERB BUTTER 

### SIDE DISHES

CREAMY SPINACH  / POTATO PUREE   
TRUFFLE SALT FRENCH FRIES   / ROSEMARY POTATOES  / MIXED GREEN SALAD 


## DESSERT

SELECTION OF ICE CREAM (1 SCOOP)  

VANILLA, HAZELNUT, CHOCOLATE, STRAWBERRY, MANGO & COCONUT

GREEN TEA CRÈME BRÛLÉE   

LEMON TART   

MIXED WILD BERRY PANACOTTA 

ORANGE CHOCOLATE DOME  

ALL PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX.



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