

Rooftop Bar Menu

Grilled



BBQ pork spare ribs 405

Succulent pork ribs slow cooked for 18 hours then finished with our homemade BBQ sauce

Tom yum prawn skewers 355

White vannamei prawns, marinated with authentic tom yum herbs and spices then grilled to perfection

Forest mushrooms 325

Grilled with crystal salt flakes and olive oil, then served with creamy sundried tomato pesto

Chicken satay 305

Free range chicken, marinated in turmeric, mild curry paste and coconut milk, served with peanut sauce

Wagyu beef skewers 790

180g wagyu beef sirloin, infused with the traditional Thai flavors of "laab" including kaffir lime and chili

Muu ping 295

Thai-style chargrilled pork skewers with smoked chili relish and pickled vegetables

Burgers



Beef burger 450

Australian Angus beef patty, topped with cheddar cheese, Thai shallots and crisp iceberg lettuce

Fish burger 405

Lightly crumbed and fried dory fish, iceberg lettuce and fresh sliced tomato, topped with homemade tartare sauce

Pork rib burger 440

BBQ pork rib and belly with caramelised onions, served on a freshly toasted bun

Crispy Fried



Fish 'n chips 330

Tempura battered white ocean fish, deep-fried and served with classic tartare sauce and lemon wedges

Pepper squid 310

Fresh squid rings, dusted in seasoned flour and cooked until golden, served with sweet chili aioli

French fries 150

Dutch-style fries served with ketchup and garlic mayo

Nachos 305

Crispy corn nachos served with kimchi salsa and green curry baba ghanoush

Flatbreads



All our flatbreads are baked with Taleggio cheese, oven roasted tomatoes, fresh herbs and garlic, then served with a choice of toppings

Tofu and mushroom laab 605

Thailand's vibrant salad with kaffir lime leaves, chili and lime dressing, plus toasted rice powder

Chicken chimichurri 685

Sous-vide chicken breast with fresh Argentinian flavors, topped with arugula and crisp lettuce

Smoked salmon 775

Atlantic smoked salmon with capers and mascarpone

Olives & Cheese



Kalamata olives 345

With lemongrass and kaffir lime leaves

Manchego cheese 395

Enhanced with orange and lemon zest