

Dinnello MENU





Thai APPETISERS

ต้มข่าไก่โบราณ	
TOM KHA GAI	340
A vintage-inspired rendition of the classic Tom Kha Gai, prepared with freshly grated coconut milk and chicken stock. This soup features chicken breast, oyster mushrooms, and is seasoned with fresh tamarind and scorched chili for an added depth of flavour	
ຕ້ມຍຳກຸ້ນໂປ໊ະແຕກ	
TOM YAM GOONG "PO TAEK"	420
An aromatic and delicate rendition of Tom Yam Goong, infused with abundant fresh lemongrass and lime leaf, complemented by succulent ocean prawns	
ปอเบี๊ยะไส้ไก่	
CHICKEN CURRY SPRING ROLLS	290
Spring rolls filled with the comforting flavors of our homemade Thai chicken curry and fresh vegetables, elevated with a tangy tamarind & peanut and sweet chili dipping sauce	
ยำปลาแซลมอน	
YAM SALMON	490
Seared Norwegian salmon, accompanied by a vibrant salad of mixed coriander, crispy shallots, roasted cashews, and toasted coconut. Drizzled with a zesty chili & lime dressing and served alongside slices of crispy pork	
ยำปูนี่ม	
SOFT SHELL CRAB & GREEN MANGO SALAD	390
Tempura-fried soft shell crab and green mango salad tossed with roasted cashew nuts, Thai herbs, and a zesty chili & lime dressing	
คอหมูย่าง	
CHAR-GRILLED KUROBUTA GRILLED PORK JOWL	350
Succulent chargrilled marinated pork collar, accompanied by	

Succulent chargrilled marinated pork collar, accompanied by aromatic sticky rice and finished with a tantalising smoked chili dressing

International APPETISERS

บัตเตอร์นักสควอชชุป BUTTERNUT SQUASH SOUP A blend of butternut squash infused with local Thai herbs and topped with cream	320
กูน่ากัชปาโช TUNA SASHIMI GASPACHO Cured AAA Tuna with torched avocado and chilled watermelon gazpacho	520
ข้าวญี่ปุ่นทอดหน้าแซลมอนสไปซี่ SPICY SALMON CRISPY RICE Crispy salmon tartar sushi with wild betel leaf, pickled jalapeños and caviar	350
ปลาหมึกชุปแป้งกอด SALT "N" PEPPER SQUID Banana squid dusted with black pepper and crystal salt flakes then perfectly fried until golden, served with fresh lime and garlic aioli	350
สลัดเนื้อปู CRAB APPLE SALAD Blue swimmer crab meat, pomelo, yuzu pickled apple, dill and yuzu dressing	420
กรัฟเฟิลรีซอตโต TRUFFLE RISOTTO Carnaroli rice Truffle, parmesan, roasted chicken jus	650
ซีซาร์สลัดไก่ CHICKEN CAESAR SALAD Grilled chicken thigh with crisp lettuces, classic Caesar dressing, topped with quail's egg, bacon, white anchovies and parmesan cheese	420

Thai MAINS

ชู่ธีรวมบิตร CHUU CHEE OF FRESH SEAFOOD	790
An aromatic dry red chili curry of ocean prawns, market fish and mussels, with coconut cream and kaffir lime	730
ผัดไทยกุ้งแม่น้ำ	
PHAD THAI GOONG MAE NAM	1,750
Classic Thai dish of stir-fried rice noodles with fresh shrimp, roasted bean curd, tamarind sauce, beansprouts and roasted nuts, accompanied by +/- 350g giant Ayutthaya river prawn	
ปลาสามรส / ปลาทอดกระเทียมพริกไทย	
PLA SAM ROD / PLA KRATIEM PRIK THAI	620
Whole sea bass, fried in a golden crispy batter. Choice of caramelized garlic and chili, alongside sautéed onions, peppers, and coriander leaves, or garlic and black peppercorn sauce	
ปูนิ่มผัดผงกะหรึ่	400
SOFT SHELL CRAB - PHAD PONG KAREE	490
Stir-fried soft shell crab with yellow curry powder, white onions, coconut milk and Chinese celery	
มัสมั่นขาแกะ	
MASSAMAN BRAISED LAMB SHANK	690
A mildly spiced southern-style curry of slow-braised lamb shank with potatoes, shallots, roasted peanuts and a rich aromatic sauce	,
แกงเผ็ดเป็ดย่าง	
RED CURRY ROASTED DUCK	390
Local Thai duck roasted for four hours then sliced and cooked in a red curry coconut sauce with lychees, sweet basil and chili	

Thai MAINS

oyster sauce and chili, topped with crispy basil

แกงปูใบชะพลู	
CRAB COCONUT CURRY	695
A fragrant Southern crab meat coconut curry infused with wild pepper leaf with noodles and fresh organic vegetables	
ข้าวซอยไก่	
KAO SOI GAI	390
Delicately spiced soup featuring boneless chicken thighs and soft noodles, garnished with crispy noodles. Accompanied by four different condiments to enhance the taste, this dish originates from the northern city of Chiang Mai	
ผัดฟักแม้วกุ้งแห้ง	
WOK FRIED CHAYOTE VINE	220
Stir-fried chayote vine In oyster sauce with crispy garlic and dry shrimp floss	
ผัดผักรวม	
PHAD PAK RUAM	220
Stir-fried mixed vegetables in oyster sauce with crispy garlic	
กะเพราเนื้อวากิว	
WAGYU KRAPAO (300gr / 200gr) 129	90 / 890
Slices of Wagyu beef striploin MB5-6 stir-fried with hot basil,	

International MAINS

แซลมอนกงฟี	600
SALMON SUPREME CONFIT	690
Tender Scottish salmon lightly poached in Thyme and lemon infused olive oi, sour cream and caviar, peas, dill and lemon	
ล็อบสเตอร์ออเรคกิเอเต้	
LOBSTER TRUFFLE ORECCHIETTE	1,490
Main lobster & black truffle thermidor, orecchiette pasta in a creamy cheese sauce infused with tarragon	
หมูสามชั้นอบกรอบ	
CRISPY PORK BELLY	690
Roasted pork belly with crackling, butternut squash fondant with fresh herb, red wine braised cabbage apple cider reduction	
อกไก่ราดซอสเหล้าจีน	
CHICKEN TRUFFLE	590
Roasted chicken supreme with black truffle, cauliflower puree, "Hen of the woods" mushroom roasted in garlic and thyme butter, mash, Shaoxing chicken jus	
พาสต้าปู	
CRAB LINGUINI	490
Picked Blue swimmer Crab linguini with tarragon, dill, lemon zest and semi dried tomato and our own spicy brown crab hollandaise dressing.	
พาร์เมซานเพสโต	
PARMESAN PESTO	390
Traditional Italian sauce from Genoa tossed with spaghetti and sundried cherry tomato	

Thai SIDES

ORGANIC JASMINE	50
STICKY RICE	50

International SIDES

GRILLED ASPARAGUS	200
CREAMED SPINACH WITH PESTO INFUSED MASCARPONE	200
FRENCH FRIES WITH GARLIC AIOLI	180
PEPPERY ROCKET SALAD WITH SIGNATURE ONION DRESSING	200

Something SWEET

ทีราบิสุ TIRAMISU A classic Italian dessert made with whipped mascarpone, coffeesoaked ladyfinger biscuits (savioardi) and laced with a double espresso reduction	290
ชื่อกโกแลตเชอร์รี่ DARK CHOCOLATE & CHERRY Dark chocolate cremeaux with amerena cherry gel, served alongside a pistachio crispy cake and refreshing yogurt sorbet	320
nnśnayulws CITRUS TART Citrus brulee tart, infused with lemon and yuzu flavors, with Som Saa and kaffir lime zest. Served with a side of lemongrass gelato and garnished with fresh dill, mint, and sorrel	290
ข้าวเหนียวมะม่วง MANGO STICKY RICE Fresh mango, sticky rice, mango sorbet, toasted coconut, sweet coconut sauce, crispy mung beans and mango coconut macaron	350
พีนาโคลาดา BABY PINA COLADA Spiced Rum, roasted Phuket pineapple, pina colada cremeux, pineapple sorbet chia pudding	350

Something SWEET

ITALIAN GELATO (BY THE SCOOP)

TROPICAL FRUIT PLATE Freshly-cut tropical seasonal fruits, served with a wedge of fresh lime โอศกรีม

120

Vanilla

Chocolate

Fresh coconut

Mango

Strawberry

Pineapple

Lemongrass

Yogurt