



Ad Lib
BANGKOK

TO START & SHARE

CALAMARI RINGS 320

Squid rings in crispy tempura batter, served with kaffir lime dip and crispy chili

KLONG PHAI FARM HAT YAI WINGS 280

Free-range chicken wings, marinated with aromatic Thai spices and fried crisp in the classic Southern style



CRISPY SPRING ROLLS 280

Vietnamese-style rice paper rolls with minced pork, glass noodles and vegetables served with local herbs and palm sugar dipping sauce



CREATE YOUR EPICUREAN PLATTER

LOCAL ARTISANAL SELECTION

- Beef bresaola 8og	200
- Paris ham 8og	150
- Salami 8og	250
- Pepperoni 8og	150
- Guanciale 8og	180
- Pork pistachio mortadella 8og	200
- Khomanee cheese 8og	200
- Phanom yen cheese 8og	180

PREMIUM IMPORTED SELECTION

- Beef pastrami 8og	200
- Jamón serrano 8og	180
- Jamón ibérico 8og	250
- Chorizo 8og	180
- Brie cheese 8og	250
- Gorgonzola cheese 8og	180
- Truffle cheddar cheese 8og	180
- Manchego cheese 8og	180

The platter is served with fresh baked pizza bread, homemade pickles and dried fruits

Scan the QR for a visual menu with photos
and wine pairing recommendations

สแกนคิวอาร์โค้ดเพื่อดูภาพอาหารและเมนูภาษาไทย

扫描二维码查看菜品图片及中文菜单

(QR) امسح رمز الاستجابة السريعة
لعرض قائمة الطعام المصورة والترجمة العربية



Vegetarian | Spicy

Please inform our team if you have any dietary restrictions before ordering
All prices are quoted in Thai Baht and are subject to 10% service charge and 7% VAT

CHEF'S STYLE SALAD

AVOCADO & BELL PEPPER SYMPHONY 320

Yellow and red bell peppers, heirloom tomato, ripe avocado, fresh kale, cold-pressed avocado oil, butterfly pea-balsamic dressing

CAESAR SALAD 320

Crisp romaine lettuce with Caesar dressing, garlic croutons, smoked chicken breast, crispy bacon and onsen egg



PERSIAN SALAD

Fresh salad leaves with cucumber, capsicum, red onion, chickpea, dill and Za'atar dressing. served with choice of

 HOMEMADE FALAFEL 280

SEARED TUNA 320



FRESH & SPICY LOCAL FLAVOR

THAI-STYLE DUCK SALAD 280

Shredded confit duck with fresh herbs, toasted rice powder, roasted eggplant and spicy larb dressing



THAI BEEF SALAD 320

Grilled Australian grass-fed beef, tossed with shallot and tomato in a zesty, chili-lime dressing



THAI POMELO SALAD WITH PRAWN 380

Thai pomelo with baby mango, fresh herbs and spicy lime dressing, topped with grilled prawns

SOUP

ONION SOUP 280

Rich onion soup with beef stock served with crispy puff pastry and Gruyère sauce



CARROT GINGER SOUP 280

Carrot and ginger cream soup topped with chives and herb oil

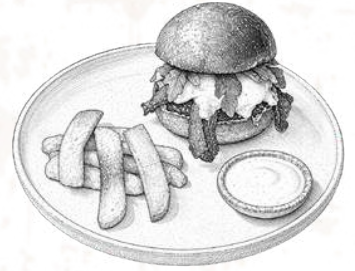
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SANDWICH

WAGYU BEEF BURGER 570

Beef patty in homemade brioche bun
with cheddar, bacon, wild rocket, served with fries
add fried egg +50



CLUB SANDWICH 370

Triple decker sandwich with smoked chicken, fried egg, bacon, cheddar and garlic aioli
add fries +100

HARISSA FALAFEL FLATBREAD 320

Homemade falafels served in a warm flatbread, with coleslaw and harissa sauce
add fries +100

PIZZA

MARGHERITA 370

Tomato sauce, mozzarella, bocconcini, sun-dried tomato, basil

PEPPERONI 450

Tomato sauce, pepperoni, mozzarella, parmesan

DIAVOLA 450

Tomato sauce, mozzarella, spicy salami, chili flakes

TRE FORMAGGI 400

Tomato sauce, ricotta, mozzarella,
gorgonzola, homemade pesto

BIANCA SERRANO 450

White sauce, Serrano ham, homemade pesto, pine nuts

CAPRICCIOSA 450

Tomato sauce, mozzarella, Paris ham,
mushroom, artichoke, black olives

ORTOLANA 390

Tomato sauce, mozzarella, zucchini,
eggplant, bell pepper, mushroom

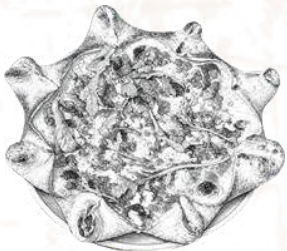
NORDIC SALMON 480

White sauce, smoked salmon, capers,
onion, black olives, dill

Let our team know if you have any special pizza requests

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PASTA

CHEF'S CREAMY PASTA 400

Linguini with creamy sauce and guanciale topped with bacon bits, parmesan and organic onsen egg



BOLOGNESE 420

Fettuccine with slow-braised beef ragù, tomato sauce, herbs and parmesan

PRAWN AGLIO E OLIO 370

Spaghetti with garlic, Thai chili flakes, olive oil and heirloom tomato topped with banana prawns

BASIL PESTO 370

Penne with homemade Thai basil pesto, pine nuts, and parmesan



SEAFOOD SPAGHETTI NERO 460

Homemade squid ink spaghetti tossed in spicy tomato bisque, served with fresh seafood of the day, basil and lemon zest

CHEF'S MAINS

KLONG PHAI FARM CHICKEN 650

Roasted boneless half spring chicken, served with salad, roasted corn and spicy Peri-peri sauce

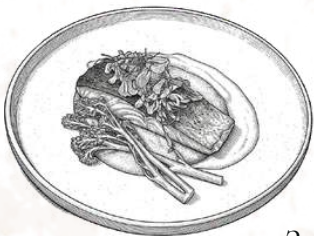


SONGKHLA POMFRET 650

Baked whole pomfret, served with seasonal vegetables, caper-garlic sauce

3-WATER SONGKHLA BARRAMUNDI 620

Charcoal grilled barramundi fillet served with saffron risotto, asparagus, clam butter



NORWEGIAN SALMON STEAK 750

Grilled salmon fillet, served with beetroot purée, tender broccolini, almond-turmeric sauce

3-WATER SONGKHLA FISH AND CHIPS 550

Fried sea bass fillet in batter, served with fries, tartar sauce and lemon

MISO-GLAZED EGGPLANT 350

served with edamame-capsicum relish, yuzu sesame sauce

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THAI MAINS

PHAD THAI WITH PRAWNS 580

Stir-fried rice noodles with prawns, tofu, egg and garlic
Topped with a river prawn and served with bean sprouts, chives, peanuts, lime

DEEP-FRIED ~~3-WATER~~ SONGKHLA SEA BASS 420

with Thai herbs and crispy garlic

GREEN CHICKEN CURRY 380

Chef's style green curry with zucchini, Thai eggplant and herb-grilled chicken
served with trio of Jasmine rice and specialty rice of the day

BEEF PANANG CURRY 550

Rich Panang-style curry with braised beef, kaffir lime leaves and roasted peanuts
served with trio of Jasmine rice and specialty rice of the day

TOM KHA GAI 330

Thai creamy soup with chicken, coconut milk, mushroom, galangal and Thai herbs
served with trio of Jasmine rice and specialty rice of the day

TOM YUM

Classic hot & sour soup with Thai herbs and protein of choice
served with trio of Jasmine rice and specialty rice of the day
choice of

PRAWNS 380

SEA BASS FILLET 360



CREATE YOUR OWN STIR-FRY



PAD KRA PAO

Spicy holy basil stir-fry with ingredient of your choice,
served with Jasmine rice and topped with a fried egg

THAI FRIED RICE

Thai-style fried rice with ingredient of your choice, topped with a fried egg

CHOICE OF

- Crispy pork belly	450	- Wagyu beef	550
- Pork	300	- Seafood	360
- Chicken	300	 - Vegetarian	260

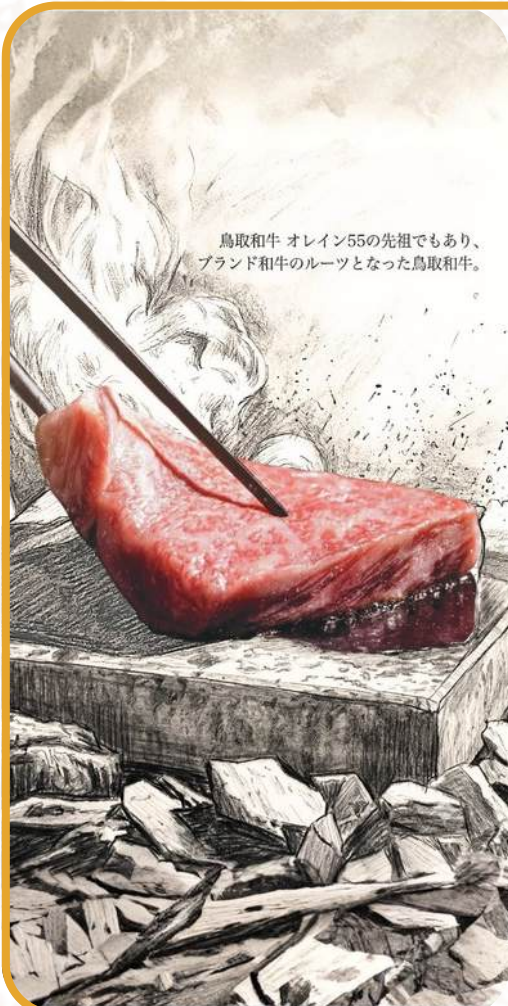


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鳥取和牛 オレイン55の先祖でもあり、
ブランド和牛のルーツとなった鳥取和牛。

JAPANESE TOTTORI WAGYU BEEF



MISUJI OYSTER BLADE 250G **2,100**

Wagyu steak served with grilled vegetables,
fries and ponzu sauce

KAINOMI FLAP MEAT 250G **2,250**

Wagyu steak served with grilled baby carrot,
bone marrow and entrecôte sauce

TOTTORI CONSOMMÉ **380**

Clear beef consommé, with thinly sliced beef,
grilled leek and crispy garlic

TOTTORI BEEF BURGER **750**

Grilled beef patty, shokupan bread,
balsamic caramelized onion, ebiko mayonnaise,
Japanese-style pickled cucumber,
served with sweet potato fries

FROM THE GRILL

CARRARA STRIPLOIN **1,650**

250g Australian Wagyu striploin steak

AMBASSADOR LAMB CHOP **1,550**

250g Australian lamb chop



Cooked to your preferred temperature and served with 2 sides and a sauce

SIDE DISHES

- French fries	150	- Garden salad	150
- Sweet potato fries	150	- Grilled seasonal vegetables	150
- Mashed potato	150	- Steamed Jasmine rice	50
- Garlic fried rice	150	- <u>Tubtim Chumphae rice</u>	100
<i>topped with cured organic egg yolk</i>			

SAUCE

- Red wine jus	- Chimichurri
- Peppercorn sauce	- Nam jim jeaw

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DELIGHTFUL DESSERTS

MOTHER'S APPLE PIE 285

Apple pie with light puff pastry, toasted meringue
served with cinnamon sauce

MADAGASCAR VANILLA EGG CUSTARD 285

with torched Italian meringue, fresh berries, almond tuile



MANGO STICKY RICE 260

Thai sweet mango served with duo of sticky rice and coconut cream

BASQUE CHEESECAKE 285

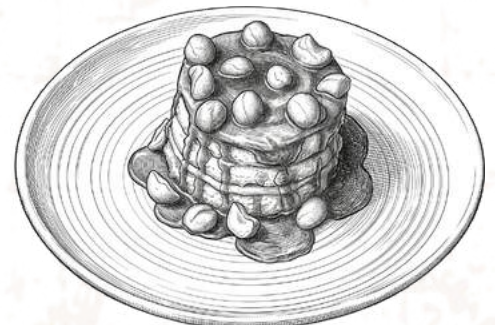
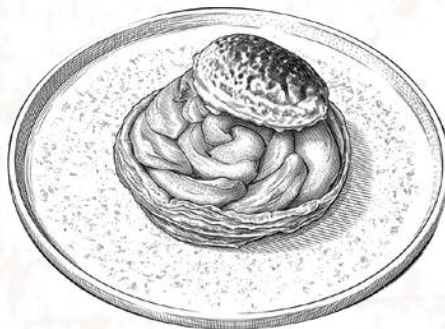
A crustless cheesecake with a caramelized top and creamy interior

CARAMEL MACADAMIA CAKE 285

Layers of homemade sponge cake and cream cheese,
topped with candied macadamia nuts and caramel sauce

CHOCOLATE FONDANT 290

70% dark chocolate fondant, raspberry compote, vanilla ice cream



ARTISANAL ICE CREAM & SORBET 150

by Jude's Journey Scoop

- Madagascar vanilla
- Belgian chocolate

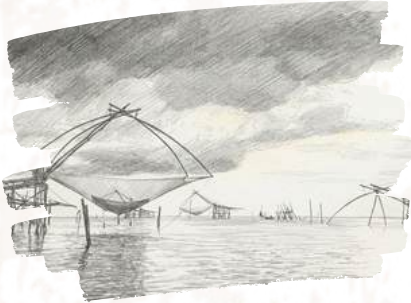
- Salted caramel
- Raspberry sorbet

- Seasonal selection of ice cream cups
ask our team for current selection

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KLONG PHAI FARM POULTRY

Sourced from the lush, open pastures of Khao Yai, Thailand, Klong Phai Farm is renowned for its ethical, free-range farming practices. Their poultry is raised entirely without hormones or antibiotics, resulting in naturally healthy, exceptionally tender meat with a rich, authentic flavor that mass-produced poultry simply cannot match.



3-WATER SONGKHLA FISH

Originating from Songkhla Lake in Southern Thailand, this prized fish is raised in a rare, natural lagoon system where fresh, brackish, and seawater converge. This unique "three-water" environment naturally cleanses the fish, giving it a remarkably firm, succulent texture and a sweet, clean flavor that is completely free of any earthy or muddy notes.

TOTTORI WAGYU BEEF

Hailing from Tottori Prefecture—the historic birthplace of Japan's Wagyu registry—this heritage beef is a true culinary treasure. It is celebrated for its exceptionally high levels of oleic acid, which lowers the melting point of the fat. This gives the beef its signature, melt-in-your-mouth tenderness and a deep, savory umami profile that feels rich but never heavy.



CARRARA WAGYU BEEF

An award-winning Australian Wagyu, this beef is named after premium Carrara marble due to its stunning, intricate marbling. Raised with meticulous care and specialized feeding programs in Australia, it delivers a buttery, decadent texture and a consistently rich flavor profile that rivals the best beef in the world.

AMBASSADOR LAMB

Sourced from pristine, open pastures in Australia, Ambassador Lamb represents the pinnacle of premium, free-range meat. Raised naturally on nutrient-rich grasses in Victoria, this lamb is considered among the finest in the world. It has exceptionally tender texture and a delicate, clean flavor profile that lacks the gaminess often associated with standard lamb.



TUBTIM CHUMPHAE RICE

Cultivated in the Khon Kaen province of Northeastern Thailand, this specialty "ruby" rice is a unique crossbreed of premium Thai jasmine strains. Beyond its beautiful, striking red hue, it is highly valued for its dense nutritional profile—packed with antioxidants—and a delightfully soft, slightly chewy texture that pairs beautifully with rich curries and savory dishes.