

## APPETIZERS and SALADS

---

-   **Vegetarian Chef's Salad** 460.-  
Assorted lettuce, asparagus tips, avocado, olives, tomato and parmesan shavings served with a garlic-ginger olive oil dressing
-  **The Oriental Crabmeat Salad** 500.-  
Ripe papaya topped with crab meat and asparagus
- The Oriental House-Smoked Salmon** 710.-  
Fresh Tasmanian smoked salmon served with horseradish cream fresh onion, capers and whole wheat toast
-  **Tuna Salad Niçoise** 490.-  
Seared black eye tuna, French beans, potatoes, tomatoes and boiled egg dressed with extra virgin olive oil, aged white wine vinegar and lemon
-  **Vegetable Spring Rolls** 500.-  
Golden fried vegetables, mung bean noodles, mushroom and bean curd spring rolls accompanied by a wild Asian apricot dip
-  **Burrata Cheese** 550.-  
Fresh burrata cheese with heirloom tomatoes and basil leaves
- The Oriental Caesar Salad** 500.-  
Crisp Cos lettuce with garlic croûtons, anchovy, freshly grated Parmigiano-Reggiano cheese dressed with our special Caesar dressing
- Choose one of your favourite toppings to add:** 80.-  
Grilled king prawn, Norwegian smoked salmon or slow-cooked chicken breast
-  **Arabian Cold Mezze** 460.-  
Hummus, tzatziki, fatush salad and eggplant dip with pita bread
- Deep-Fried Squid** 430.-  
With tartar sauce and fresh lemon

Dishes marked  Vegetarian dishes  Vegan  Mildly Spicy  Spicy  Gluten Free

Please advise on dietary requirements or allergies and our Chefs will be delighted to assist.

All prices are in Baht and subject to 10% service charge and applicable government tax.

## SOUPS

---

- ✿ Mushroom Soup 380.-  
Flavoured with white truffle oil and golden baguette croûton
- French Onion Soup 370.-  
Traditional onion soup topped with crusty farmhouse bread gratinated with Gruyère cheese
- ☒ Shellfish Bisque 400.-  
Aged brandy, whipped cream and lobster nuggets
- ☒ Double-Boiled Consommé 380.-  
Chicken consommé, garnished with vegetable dice, chicken julienne and aged sherry
- ✿ Gazpacho 370.-  
Chilled raw tomato, cucumber and capsicum soup blended with extra virgin olive oil and a dash of sherry vinegar

## PASTA

---

- Angel Hair Pasta with Seafood 650.-  
Shellfish, fresh tomato, chilli, garlic and fragrant herbs
- Pappardelle 490.-  
Large ribbon pasta with savoury meatballs in a pepper red wine sauce
- Traditional Lasagna 450.-  
Veal ragout, Castelmagno cheese and pioppini mushroom

Spaghetti, Penne, Tagliatelle Pasta  
with Carbonara, Bolognese, Pomodoro sauce, Aglio e olio  
490.-

Dishes marked ✿ Vegetarian dishes ✓ Vegan 🌶 Mildly Spicy 🌶 Spicy ☒ Gluten Free

Please advise on dietary requirements or allergies and our Chefs will be delighted to assist.

All prices are in Baht and subject to 10% service charge and applicable government tax.

## PIZZA

---

- ✿ Pizza Quattro formaggi 410.-  
Mozzarella, ricotta, gorgonzola, parmesan, tomato and thyme
- ✿ Pizza Margherita 380.-  
Tomato, mozzarella and oregano
- Pizza al prosciutto crudo e rucola 480.-  
Parma ham and rocket
- Pizza al Frutti di mare 420.-  
Prawns, squid, tomato, mozzarella

## SANDWICHES

---

- The Oriental Club Sandwich 490.-  
Cooked ham, roasted chicken breast, fried egg, bacon, tomato and lettuce layered between crispy toasted whole-wheat or white bread and french fries
- Steak Sandwich 650.-  
Pepper crusted Australian beef tenderloin with quick sautéed onions and tomato on toasted french baguette, accompanied by a mixed lettuce salad and fried potato skins
- Beef Burger 600.-  
Prime beef burger on toasted sesame seed bun served with french fries and condiments garnished with your choice of gruyère, blue or cheddar cheese, sautéed bell peppers, sautéed onions, mushroom, crisp bacon, tomato or grilled pineapple, fried egg
- ✿ Tonkatsu Tofu Burger 460.-  
Tonkatsu marinated tofu, shredded cabbage in a sesame toasted bun with french fries
- Cajun Spiced Prawn Wrap 630.-  
Peppers, avocado and rocket in grilled flour tortillas accompanied by a salad bouquet, pickles and french fries

Dishes marked ✿ Vegetarian dishes ♯ Vegan 🌶 Mildly Spicy 🌶🌶 Spicy 🚫 Gluten Free

Please advise on dietary requirements or allergies and our Chefs will be delighted to assist.

All prices are in Baht and subject to 10% service charge and applicable government tax.

## MAIN COURSES

---

<b>Black Cod Fish and Chips</b> Crumbed golden fried black cod with french fries, tartar sauce, malt vinegar and mashed garden greens	620.-
<b>Baby Chicken</b> Grilled whole corn-fed farmhouse chicken scented with fragrant herbs accompanied by fried potato skins, grilled tomato and mixed garden greens	690.-
<b>Grilled King Prawns</b> Sautéed potatoes with confit lemon and capers garlic butter sauce	760.-
<b>Pan Seared Salmon</b> Potato purée, young vegetables and pommery mustard sauce	650.-
<b>Fillet Mignon</b> Australian grain-fed beef tenderloin cooked to your liking, served with chard baby, asparagus, baked potato and peppercorn sauce or Béarnaise sauce	1,800.-
<b>Lamb Shank</b> Slow braised lamb shank, colcannon potato, roasted shallots and red wine sauce	690.-
<b>Chicken Cordon Bleu</b> Free range chicken breast, honey ham, gruyère cheese served with french beans and a dijon cream sauce	530.-
<b>Australian Prime Lamb Chops</b> Three lamb chops accompanied by roasted potatoes, confit Niçoise, spinach and apple sauce or mint sauce	1,000.-
<b>Fillet of Sea Bass “Belle Meunière”</b> Butter-fried fillet of white sea bass with sauce Belle Meunière, steamed potatoes and seasonal vegetables	710.-

Dishes marked  Vegetarian dishes  Vegan  Mildly Spicy  Spicy  Gluten Free

Please advise on dietary requirements or allergies and our Chefs will be delighted to assist.

All prices are in Baht and subject to 10% service charge and applicable government tax.

## DESSERTS

---

Selection of Seasonal Fresh Tropical Fruits	240.-
Traditional Tahitian Vanilla Crème Brulee Salted caramel ice cream	280.-
Blueberry Cream Cheese Linzer crumble, berries compote and yuzu sorbet	300.-
Fresh Passion Fruit Panna Cotta Passion coulis, crunchy quinoa tuile and Gavotte biscuit	280.-
Sweet Mango Sticky Rice Sweet and salty coconut sauce, crunchy mung bean	280.-
Crêpe Suzette Orange sauce, Grand Marnier ice cream	300.-
Dark Chocolate Palet Crunchy nuts tuile, orange gel, chocolate streusel and Tonka ice cream	300.-

### Home-made Ice Creams 90.- per scoop

#### Flavours

Banana	Vanilla
Pistachio	Chocolate
Coconut	Rum and Raisin

### Home-made Sorbets 90.- per scoop

#### Flavours

Lime	Hibiscus
Mango-Passion Fruit	Raspberry
	Pineapple

Dishes marked  Vegetarian dishes  Gluten Free

Please advise on dietary requirements or allergies and our Chefs will be delighted to assist.

All prices are in Baht and subject to 10% service charge and applicable government tax.

## DAILY CAKE SELECTION

Available between 10am-6pm



-  **Fruit Tart**  
ทาร์ตผลไม้  
seasonal fruits,  
light vanilla cream,  
almond cream  
and sable dough  
Baht 120.-



-  **Choco-Trio Cube**  
ช็อคโก ทรีโอ คิวบ์  
Dark, milk and  
white single origin  
chocolate mousse  
and crunchy feuillentine,  
Baht 160.-



-  **Mandarin Tonka and Yuzu**  
แมนดาริน ทองก้า และยuzu  
Tonka mascarpone mousse,  
Mandarin gel,  
yuzu glaze and jasmin sponge cake  
Baht 120.-



-  **Blueberry Cheese Cake**  
บลูเบอร์รี่เค้ก  
Baked cheese cake,  
blueberry jam  
Baht 145.-



-  **Strawberry short cake**  
สตอว์เบอร์รี่  
Vanilla mousse,  
white chocolate cremeux,  
raspberry compote,  
vanilla cream brulee and sable  
Baht 145.-



-  **Hazelnut Gianduja**  
เฮเซลนัทกาดูจา  
Milk chocolate mousse,  
hazelnut praline cream spiral and  
crunchy chocolate leave  
Baht 185.-

Dishes marked  Vegetarian dishes  Gluten Free

Please advise on dietary requirements or allergies and our Chefs will be delighted to assist.

All prices are in Baht and subject to 10% service charge and applicable government tax.



TERRAZZA