



# Appetizers & Snacks



**Chicken Satay and Peanut Sauce 110 ₪**

marinated chicken skewers with thick peanut dip

**Thai Spring Rolls 110 ₪**

fried and crispy rolls with vegetables & vermicelli

**Tempura Prawns 150 ₪**

fried prawns in sticks served with plum sauce & sweet chili sauce

**Vietnamese Fresh Spring Rolls with Prawns 150 ₪**

fresh rice paper rolls with prawns, vegetables and vermicelli

## Our Sauces

Ketchup - Homemade BBQ - Mayonnaise

Spicy Mayonnaise - Garlic Mayonnaise - Tartar sauce

Yellow Mustard - Wholegrain Mustard



**Garlic Bread 80 ₪**

**Bruschetta Tomato, Basil & Parmesan 120 ₪**

**Homemade Onion Rings & Tartar Sauce 80 ₪**

**Homemade Chicken Nuggets 110 ₪**

choose your favorite sauceS

**French Fries 80 ₪**

choose your favorite sauceS

**Combo Snack Plate 200 ₪**

nuggets  
onion rings  
French fries  
veggies  
choice of sauces



# Salads

served with a slice of rustic sourdough bread

## Salade Niçoise 320 ₺

tuna, anchovies, boiled egg  
tomatoes, green beans, shallots  
bell peppers & black olives  
with wholegrain mustard vinaigrette



## Greek Salad 210 ₺

feta, cucumber, tomatoes  
bell peppers, shallots & black olives  
olive oil and oregano

## Bistro Salad 250 ₺

grilled chicken, bacon  
lettuce, cherry tomatoes  
fresh sliced mushrooms & boiled egg  
with wholegrain mustard vinaigrette





## Baguette Sandwich

**Vietnamese Banh Mi Pork or Tofu 210 ₪**

marinated pork or tofu,  
pickled carrots and white radish, cucumber ribbons, lettuce,  
coriander & spicy mayonnaise

**Grilled Chicken & Cheddar Sandwich 180 ₪**

**Tuna-Mayo Sandwich 160 ₪**

## Pasta

spaghetti, penne or tagliatelle  
served with parmesan

**Tomato & Basil 120 ₪**

**Beef Bolognese 170 ₪**

**Seafood Pasta 300 ₪**

barracuda fillet, mussels & clams in a  
white wine, butter & garlic sauce



# Thai delights

## Salad

### Som Tam - Papaya Salad 110 ฿

shredded unripe green papaya salad that combines sour, spicy, sweet & salty flavors. Ask for your favorite level of spiciness

### Laab Moo (pork) - Laab Gai (chicken) 180 ฿

north-eastern meat (chicken or pork) salad flavored with lime, fish sauce, herbs & shallots and served with steamed rice

## Stir fry

chicken, pork or tofu / prawns + 40

฿

### Pad Thai 120 ฿

rice noodles stir-fried with egg, tofu & vegetables

### Fried Rice 120 ฿

thai white rice stir-fried with egg & vegetables

### Pineapple Fried Rice 170 ฿

fried rice with raisins, green peas, cashew nuts & pineapple chunks

### Sweet and Sour 180 ฿

stir fry with pineapple, tomato, cucumber & bell peppers, served with rice

### Garlic Pepper 160 ฿

saucy stir fry with garlic & black pepper served on a bed of cabbage with rice



**Our recommendation**  
**Chicken Cashew Nuts 180 ฿**

crispy chicken with bell peppers, mushrooms & spring onions

**Coconut milk curry**

chicken, pork or tofu / prawns + 40 ฿  
served with rice

**Green 210 ฿**

hot curry  
with brocolis, long beans & eggplants

**Red 210 ฿**

hot curry  
with long beans, cauliflower &  
eggplants

**Massaman 210 ฿**

southern thai mild curry  
with potatoes, peanuts,  
onions & cinnamon

**Panang 210 ฿**

malaysian inspired curry  
with kaffir lime leaves



**Soup**

chicken, pork or tofu / prawns + 40 ฿  
served with rice

**Tom Yam 220 ฿**

flavorful, spicy  
sour and fragrant

**Tom Kha 220 ฿**

sweet, creamy  
& flavored  
with galangal



# Burmese delights



## Salad / Thoke

### Lahpet Thoke 110 ₪

pickled tea leaf, shredded cabbage  
fried garlic, tomato & split peas



### Tha Yat Thee Thoke 220 ₪

grated green mango, carrots  
cabbage, fried onions & garlic  
sesame seeds & crushed peanuts



### Buu Thee Jo Thoke 220 ₪

Burmese bottle gourd fritters & bean sprouts  
smothered in a sour cherry dressing





### Ong Nho 210 ₪

Chicken in a rich & savory coconut milk broth.  
Egg noodles and Burmese bottle gourd fritters in a separate bowl.  
On the side, fresh lime, cilantro hard-boiled egg and shallots



### Bor Long Dee 220 ₪

Ground pork seasoned with ginger and garlic and stuffed in bite-sized firm Burmese long green squash served with steamed rice.



### Mohinga 280 ₪

National dish of Myanmar, enjoy the sweet, sour and salty notes of of this fish soup featuring crumbled king fish or barracuda, rice noodles, fresh herbs & boiled egg

### Wa Tang Na Sop 240 ₪

Ground pork and beef meatballs featuring sweet red chillis, coriander & turmeric, served over a bed of ginger & garlic stir fried rice noodle

### Bae Zong Hin 280 ₪

Sautéed prawns with fresh mango chunks served in sweet and savory sauce made from pureed mango, coconut milk, turmeric, lime and lemongrass

### Jia San Chet 180 ₪

Generous and aromatic vegetable and vermicelli soup  
Discover soya bean sticks (tek gah kee) along with carrots, eggplants & mushrooms



# world inspiration



## burgers

served with French fries and your choice of sauces

**190g tenderloin Ground Beef 290 ₪**

**Crispy Chicken 210 ₪**

**+ Cheddar 30 ₪**

**+ Bacon 30 ₪**

**+ Blue cheese 30 ₪**

**Mexican Beef & Cheese Quesadillas 220 ₪**

served with spicy salsa and sour cream

**British Fish and Chips 290 ₪**

barracuda - served with tartar sauce and French fries

**Vietnamese Beef Bo Bun 280 ₪**

Marinated tenderloin beef slices, nems  
pickled carrots and white radish  
vermicelli & lettuce, crushed peanuts





### **Mediterranean Plate 250 ₪**

homemade falafel & houmous  
cucumber yogourt sauce  
mixed salad & pita bread



### **Honey Chicken Kabobs 240 ₪**

chicken skewers marinated in honey and soy sauce with bell peppers  
& cherry tomatoes, purple potatoes, French fries & salad

### **Fresh Mango Chicken 210 ₪**

grilled chicken in a rich and savory sauce  
with mango chunks

### **Lamb Tikka Masala 350 ₪**

Indian flavored dish with tomato & yogourt sauce  
served with steamed rice & naan bread

### **Moroccan Meatballs 330 ₪**

seasoned beef meatballs simmered  
in an aromatic tomato & ras el hanout sauce,  
served with minty couscous



# fish and seafood

Salmon Fillet 420 ₪

King Fish\* Steak 350 ₪

Barracuda\* Fillet 290 ₪

**Seafood Basket 560 ₪**

king prawns, barracuda\* fillet,  
clams and mussels in white wine

All served with orange-glazed sweet potato dices,  
steamed rice & salad with balsamic vinaigrette

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**Seafood Pasta 300 ₪**

barracuda fillet, mussels & clams in a  
white wine, cream, butter & garlic sauce

\* wild caught local fish





## dessert

Chocolate Mousse 120 ₪

Mango with Sticky rice 110 ₪

Banana fritter 110 ₪

Fruit Salad 100 ₪



**Café gourmand 180 ₪**

Espresso & a selection of mignardises

## ice cream

**40 ₪ / scoop**

mango - passion fruit - banana M&Ms - raspberry yogourt  
strawberry - peach - yuzu - cherry - green apple

# ice cream desserts

150 ₪

## Mango Melba

mango and vanilla ice cream, mango chunks  
raspberry puree, Chantilly cream

## Banana Split

chocolate, vanilla & strawberry ice cream  
banana, chocolate coulis, Chantilly cream

## Pineapple Belle-Helene

vanilla ice cream, pineapple chunks  
chocolate coulis, Chantilly cream

## Cherry Berry

strawberry, raspberry yogourt & cherry ice cream  
cherry puree, Chantilly cream & Maraschino cherry

## Tropics

passion fruit, mango & yuzu ice cream, mango chunks  
passion fruit puree, Chantilly cream





Check our wine selection  
- wine by glass -

All Day Breakfast @ 250 ₪  
ask for our menu