

# Sai Thong

## BEGIN

<b>Potato Bravas</b>	190
Piquant Spanish tapas with potatoes, spicy chorizo sausage, onion and egg baked in the oven	
<b>Caesar Salad</b>	400
Romaine lettuce with classic Caesar dressing, parmesan and bacon	
<b>Shrimp Cocktail</b>	390
Poached shrimp, mango and avocado with caramelized shallots	
<b>Vegetarian Samosas</b>	320
Deep-fried Indian pastry with vegetarian filling, served with tamarind chutney	
<b>Deep-fried Calamari Rings</b>	370
Served with fresh lemon wedges and aioli	
<b>Brie Cheese &amp; Caviar</b>	680
Melted brie and lumpfish caviar on toasted French bread with salad bouquet and balsamic truffle vinaigrette	

## NOSE TO TAIL

### PRIME CUTS

<b>Rib-Eye</b>	
Australian Grain Fed Beef 250 grams.	1,190
<b>USA Prime Dry Aged Beef</b> 250 grams.	1,790
<b>Tenderloin</b>	
<b>TAJIMA Wagyu Beef</b> 500 day grain-fed with marble score 4-5, 250 grams.	2,500
<b>Australian Prime Steer Beef</b> 180 grams.	850

## NOSE TO TAIL

<b>Pork Neck Steak</b> 220 grams.	410
<b>Chicken Breast</b> Wrapped in bacon	290
<b>Duck Breast</b> Marinated in honey and orange.	440
<b>New Zealand Lamb Chops</b> 3 pieces.	930
<b>BBQ Pork Ribs</b>	
Full slab 600 - 700 grams.	620
Half slab 350 gram.	390
<b>Burger</b>	
<b>Wagyu Burger</b>	550
Wagyu beef patty, gorgonzola cheese, sun-dried tomato chutney, red shallots and rocket leaves	
<b>Sausage</b>	
<b>German Bratwurst</b>	280
2 pieces - 300 grams (Pork).	
<b>Merguez Sausage</b>	450
2 pieces - 200 grams (Beef).	

## GATHERED FROM THE SEA

<b>Black Tiger Prawns</b>	1090
(large size) 3 whole 350 - 400 grams.	
<b>Whole Sea Bass</b>	450
1 whole - 500 grams.	
<b>Rock Lobster</b>	550
2 whole 280 - 320 grams.	
<b>Salmon Filet</b>	410
200 grams.	



Signature dish



Vegetarian Cuisine

ราคานี้ไม่รวมค่าบริการ 10% และภาษี

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**Flamed Seafood Wok** 2,290  
Big tiger prawns, lobster, salmon and sea bass  
(Recommended for sharing)

## HUNTED AND GATHERED

**Surf 'N' Turf Platter** 1,790  
Lobster, salmon, sea bass, marinated pork steak,  
German sausage and chicken breast in bacon  
wrap (Recommended for sharing)

### SKEWERED

**Lamb Kebab** 520  
Oriental spiced - 220 grams

**Chicken Kebab** 280  
Oriental spiced - 250 grams

### PICKED

**Grilled Portobello** 340  
Marinated mushroom with garlic and herbs

**Zucchini & Eggplant** 220  
With rosemary and thyme

### SAUCE (Choose one)

Home-made smoky BBQ sauce / Whiskey  
flamed pepper corn sauce / Café de Paris butter  
/ Pommery mustard /  
Thai chili lime sauce / Aioli / Chimichurri sauce

### FORAGED

 90/each

Baked potato with herbed sour cream / Garlic  
roasted pumpkin mash / French fries / Roasted  
vegetable / German Coleslaw / Mixed salad

### END

**Mango and Sticky Rice** 220  
Mango, sticky rice with coconut sauce.

**Lemon Tart** 210  
With raspberry sherbet.

**Cheesecake** 180  
With strawberry sauce.

**Tropical Fruit.** 140

### Vegetarian Dishes

**Paneer Tikka** 330  
Fresh cottage cheese, marinated in cream and  
Indian spices baked in the tandoor and served  
with mint chutney and onion salad

**Tandoori Malai Broccoli** 310  
Fresh broccoli marinated in cream and Indian  
spices baked in the tandoor and  
served with mint chutney and onion salad

**Hara Bhara Kebab** 240  
Deep fried spinach and cottage cheeses served  
with mint chutney and onion salad

### Non-Vegetarian Dishes

**Chicken Tikka** 280  
Marinate chicken breast with yoghurt and  
red chili baked in the tandoor served with  
mint chutney and onion salad

**Murgh Malai Kebab** 270  
Marinated boneless chicken with cream cheese  
and hung yoghurt baked in the tandoor  
served with mint chutney and onion salad

**Tandoor Jhinga prawns** 690  
Fresh jumbo prawns, marinate in flavorful  
Indian spices with yoghurt baked in the tandoor



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## Side Dishes

**Dal Tadka** 220

Split Bengal gram simmered with onions, tomatoes and flavorful Indian spices

**Mixed vegetable** 220

Cooked in spicy tomato stew

**Aloo Jeera** 50

Fried potatoes with roasted cumin seeds and coriander

**Rice Jeera** 50

coriander or plain rice

## Side Dishes

**Tandoori Roti** 40

Fresh from the charcoal fired tandoor oven

**Naan Bread plain or with garlic** 110

Fresh from the charcoal fired tandoor oven

**Mixed Vegetable Raita** 40

Yoghurt with chopped cucumber, onion and tomato

## Dessert

**Shahi Tukda** 250

Rich Indian bread pudding with dry fruits and the lovely flavor of saffron



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