

## A Great start

### CALAMARI - 330

Deep fried squid, tartar sauce, chilli pickles, micro herbs

### FRESH BURRATA - 450

Heirloom tomatoes, roasted pumpkin with herbs,  
extra virgin olive oil

### TUNA CEVICHE - 325

Tuna tartar, house made berries vinegar, organic herbs,  
avocado salsa

### SEABASS CEVICHE - 275

Fresh caught local fish, lemon juice, chili, herbs and  
coriander mango salsa

### CRISPY PORK & SCALLION PANCAKE - 325

Crispy pork belly, Banh Mi style slaw, preserved  
vegetables, nuoc cham, black garlic

## Bites

### SMOKED OLIVES - 195

Castelvetrano and Kalamata olives, house  
smoked, tamarind wood chips

### ROSEMARY AND SEA SALT

### WHITE PIZZA BREAD - 155

Freshly wooden baked flat bread, sea salt,  
rosemary

### TRUFFLE FRIES WITH PARMESAN - 320

### TRUFFLE - 660

Mozzarella, dry porcini, black truffle  
paste, Parmesan

### VEGETARIAN - 360

Fresh tomato sauce, fior di latte,  
local grown smoked vegetables

### SEAFOOD - 455

Fresh caught local seafood, fresh  
tomato sauce, roasted tomato, chili  
flakes, local rocket lettuce

### CLASSIC - 325

Fresh tomato sauce, fior di latte,  
mozzarella, oregano, basil

## Healthy and Delicious

### BEET ROOT - 315

Cream of beet, roasted beet, fresh mix lettuce, lemon  
dressing, goat's cheese

### CRUNCHY HEART SALAD - 325

Organic mixed lettuce, pine nuts, house made ricotta  
cheese, sun dried tomato, lemon dressing

### LABNEH & QUINOA - 400

Roasted beetroot, pickled tomatoes, Chiang Mai  
tomatoes, pine nut pure, Sumac, Olive oil

## Japanese specials

### UNAGI DON - 450

Japanese sea eel, teriyaki sauce, pickled ginger,  
kochihikari rice, sansho pepper

### STEAK DON - 550

Australian aged beef 100 gram, teriyaki sauce,  
moshiro salt, white onion, mushroom, koshihikari rice

### CHICKEN TERIYAKI DON - 375

Organic chicken, koshihikari rice, house made teriyaki  
sauce

## From the Grill

### WAGYU BEEF BURGER - 425

Scarmorza affumicato, crispy bacon, homemade pickles,  
lettuce, tomato, homemade sriracha aioli

### SOFTSHELL CRAB BURGER - 395

Organic kale chimichurri, pickled fennel, lime & preserved  
lemon mayonnaise

### LOCAL CATCH OF THE DAY - 430

Local grown roasted roots and lemon wedge

## Pizzas

### BRESAOLA - 410

House cured bresaola, fresh rocket,  
parmesan cheese, tomato sauce

### BURRATA - 510

Fresh tomato sauce, roasted  
tomatoes, sundried tomatoes, fresh  
basil & oregano

### PIZZA OF THE DAY - 395

Ask our team for the daily special

### NAPOLI - 445

Fresh tomato sauce, fior de latte,  
anchovies, capers, black olive.

### FROMAGIE - 495

Cream base, fior de latte, Taleggio,  
Gorgonzola, Parmesan, Scarmoza  
affumicato

### FUNGHI - 485

Cream base, pesto sauce, fior de latte,  
mix mushrooms, parmesan cheese

# Thai selection

## KHAO PHAD PHAK - 350

Fried rice with carrot, onion, spring onion, kale  
ข้าวผัดผัก

## KHAO PHAD

Thai Fried rice with selection of  
ข้าวผัด

Prawn กุ้ง - 595

Crab ปู - 595

## PHAD KA PAO KAI DOW

Stir fired hot basil with garlic, chili, fried egg served  
with rice

ผัดกะเพราไข่ดาว

Minced pork หมูสับ - 370

Minced chicken ไก่สับ - 370

Seafood ทะเล - 645

## PHAD THAI

Stir fried noodle with tamarind sauce, bean sprout,  
tofu, peanut, chives

ผัดไทย

Chicken ไก่ - 370

Seafood ทะเล - 645

Prawn กุ้ง - 595

## PHAD PAK MIANG - 395

Stir-fried Miang leaves with egg, garlic

ผัดผักเหียง

## TOM YUM GOONG - 445

Thailand's famous hot and sour soup with  
Andaman king prawn, lemongrass, galangal,  
mushroom

ต้มยำกุ้ง

## PLA KRAPONG TOM SOM - 410

Southern clear soup, white snapper, shallot,  
lemongrass, turmeric, spring onion

ต้มส้มปลากะพง

## PLA NUENG MA NOW - 650

Steamed white snapper, lemongrass,  
galangal, bok choy, spicy lime dressing  
ปลาึ่งมะนาว

# Sweets

## MANGO PASSION FRUIT MOUSSE - 250

Pistachio financier, black berry jelly,  
coconut sponge, almond candy

## DRUNKEN TIRAMISU - 420

Mascarpone cheese, lady finger, coffee,  
alcohol, sugar

## COCONUT PANNA COTTA - 260

Strawberry, Yuzu soup, orange syrup,  
Parmesan crispy

## SEASONAL FRUIT PLATTER - 170

Selection of fresh cut fruits

## NUTELLA PIZZA - 325

The dream of all Nutella lovers

## AFFOGATO - 210

Shot of espresso, homemade  
coconut ice-cream

## HOUSE MADE GELATO - 55 PER SCOOP

Mark Rin chocolate | Coconut  
Gelato of the day

## WINES BY THE GLASS

### CHAMPAGNE

NV Louis Roederer Brut, France

### SPARKLING

NV Veuve Du vernay Brut , Burgundy, France

### SPARKLING ROSE

NV Louis Perdrier Rose ,Bourgogne, France

### WHITE WINE

2020 Alpaca , Sauvignon blanc, Central Valley, Chile

2020 Villa Sandi, Pinot Grigio, Veneto DOC Italy

2018 Vasse Felix Filius range Chardonnay Australia

2020 Chateau Roubie Picpoul de Pinet, France

### ROSE WINE

2019 Planeta Rose Sicilia IGT, Sicily, Italy

### RED WINE

2020 Cabernet Sauvignon, Concha y ToroReservado Chile

2019 Anakena, Merlot, Central Valley, Chile

2017 Wither Hills Pinot Noir, Marlborough New Zealand

*"Please ask the team for our full cellar selection"*

## NON-ALCOHOLIC DRINKS

### JUICES

Apple, watermelon, pineapple, orange, mango, fresh coconut

### ARTESIAN SOFT DRINKS (FEVERTREE)

Indian tonic, mediterranean tonic, elderflower tonic, soda water

### SOFT DRINKS

Coca-Cola, Coca-Cola Light, Coca-Cola Zero, Sprite, Ginger Ale

## HOMEMADE BREWS

### GINGER BEER

Elegance spicy with its own unique kind of burning heat.

### LEMONADE

Natural, fermented lemon soda and lovely floral sweetness

## CIGARS

Montecristo #4

Partagas Chicos Cello

Cohiba Siglo III

Cohiba Siglo VI

Partagas Serie D No 4

Montecristo Open Eagle

Hoyo de Monterrey Coronations

H.Upmann Coronations Minor

Romeo Y Julieta No 1

Romeo y Juleta No 3

Guantanamera Cristales

Romeo y Julieta churchills

H. Upmann 50 AT Magnum

GLASS BOTTLE

125ml 750ml

1,350 6,300

415 2,500

450 2,500

GLASS BOTTLE

150ml 750ml

390 1,850

430 2,100

660 3,300

475 2,350

450 2,200

390 1,850

470 2,300

520 2,500

## CRAFT COCKTAILS - 450

### PINE STIGGINS

Aged rum infused pineapple, coconut rum, banana liqueur, almond, demerara, pineapple, coconut, malic acid, milk, seltzer

### STRAWBERRY HIBISCUS MARGARITA

Reposado tequila, strawberry & orange zest liqueur, citrus, spiced hibiscus pomegranate, saline

### THE INTERCONTINENTAL NEGRONI

Campari, vermouth bianco Infused green jasmine tea, vermouth rosso infused coffee bean, stranger & sons gin, olive brine, orange & chocolate bitters

### THE LAST SAMURAI

Japanese craft gin, sake, pomelo, tartaric, cucumber bitter, yuzu tonic, shiso leaf

### TORN WEDDING DRESS

Iron ball gin, Jasmine sweetness, lemon, prosecco sparkling wine

### CBD MARTINI

Broker's gin, la quintinye rouge, CBD tea, olive brine

## SPIRITS

Broken's London dry Gin 395

Cenote blanco tequila 395

Nusa Cana tropical island white rum 355

Dictador 12 YO rum 495

Grant triple wood whiskey 355

Stolichanaya 355

Stoli elit ultra luxury vodka 605

Camus V.S.O.P 605

*"Please ask the team for our full spirits selection"*

## WATER

Acqua Panna 250ml | 750ml 135 | 290

San Pellegrino 250ml | 750ml 135 | 290

### NUSA CANA SPECIAL

#### INDO HIGBALL

Spiced Rum, Falernum, Tonic



#### OLDFASHION TRIBE

Spiced Rum, Peanut butter, pineapple, ginger, mango, Orange and Angostura bitter

### NO MONKEY BUSINESS

Monkey Shoulder, Select Aperitivo, Amaro Montenegro, Orange vermouth

### CARIBBEAN SPICED

Venezuelan aged rum, Amaretto Disaronno, Pere' Magloire V.S. calvados, lemon, spiced demerara, aromatic bitter, Shichimi Togarashi

### HONEY BEES

Demonio De Los Andes Pisco, lemon juice, Sugar syrup, Matcha powder, Basil, Egg White

## BEER

Singha 170

Chang 170

Chalawan IPA 295

Chatri 295

Draft Bussaba 295

Corona 295

Asahi 170

Heineken 170

Heineken (Non Alcoholic) 170

## BEANS & LEAVES

### ILLY COFFEE

Single shot 165

Double shot 195

Espresso - Latte - Cappuccino - Lungo

### RONNEFELDT TEA

English Breakfast - Earl Grey - Darjeeling 185

Chamomile - Peppermint - green tea

## 0% Proof

### GREEN ELEXIR

CBD tea, jasmine tea, lemon grass, cinnamon syrup 250

### PINE HONEY BASIL

Phuket pineapple, Thai basil, lime, wild flower honey 220

### FRESCO

Passion fruit, mint leaf, lemongrass, lime, vanilla bourbon , 220

homemade ginger ale

### COFFEE OR ME

Cold brew coffee, cinnamon, rosella, citrus, Valencia orange infused lemongrass tonic 250