



weaver

## Thailand Flavors

### Appetiser

)	Ⓟ	Som Tum Thai Spicy Green Papaya Salad, Roasted Peanuts, Long Beans	180
		Chor Muang Crab and pork dumpling, mixed green	320
	Ⓟ	Deep-Fried Spring Rolls Thai Sweet and Sour Sauce	200
)		Yum Som O Pomelo, Dry Coconut Meat, Peanuts, Prawns, Chili Paste Dressing	300
		Thai Chicken Satay Marinated Chicken Thigh, Grilled Brioche, Peanut Sauce, Cucumber Relish	200
		Tod Mun Goong Fried Shrimp Cakes, Sweet Plum Sauce	260
)))		Pla Nua Yang Australian Rib Eye, Chilli, Garlic, Lime, Spicy Thai Chilli Paste	750

### Soup

)))		Tom Yum Goong Spicy Thai Herbs Broth, River Prawn, Mushroom, Cilantro	360
		Tom Kha Gai Chicken, Galangal, Fresh Coconut Cream	200
		Wonton Soup Egg Noodles Soup with Pork Wonton and BBQ Red Pork	320

## Main Course

)))	Thai Green Curry (Gai   Moo   Goong) Chicken Pork Prawn Eggplant, Basil, Coconut Cream	260   290   340
)))	Thai Red Curry Classic Thai Curry with Roasted Duck, Pineapple	420
)	Massaman Curry (Gai   Nua) Chicken Beef, Coconut Milk, Potato, Baby Onion, Peanuts	300   420
	Lon Poo Crab Meat, Fresh Coconut Milk, Fresh Vegetables	490
	Phad See Ew (Gai   Moo   Goong) Fried Flat Rice Noodles, Chicken Pork Prawn, Black Sweet Soy Sauce	260   280   380
)))	Phad Krapoa (Gai   Moo   Goong   Talay) Stir-Fried Chicken Pork Prawn Seafood, Chili, Hot Basil Leaf	290   310   320   350
	Khao Pad (Gai   Moo   Goong) Fried Rice Chicken Pork Prawn, Organic Egg, Spring onion	180   200   350
	Phad Thai Goong Rice Noodles, Shrimp, Peanuts, Tofu, Bean Sprouts, Chives	380

**Thai dishes can be made vegetarian**

## Side Dish



	Thai Omelette	120
	Fried Egg	50
)	Stir-Fried Morning Glory	120
	Stir-Fried Cabbage with Fish Sauce	120
	Chinese Kale with Oyster Sauce	120
	Jasmine Rice	50

## Indian Flavors

### Appetiser

	Papdi Chaat Crispy Whole Wheat Crackers, Served with Yoghurt, Tamarind and Mint Sauce	260
	Samosa Crispy Pastry Filled with a Savory Mixture of Spiced Potatoes and Peas	250
	Paneer Tikka Marinated Cottage Cheese, Grilled to Perfection	310
	Paani Poori Crispy Lentil Wafers, Boiled Potato, Spiced Chickpea, Mint Water, Tamarind Sauce	250
	Chicken Tikka Marinated Chicken Pieces Cooked in an Indian Clay Oven	360
	Murgh Malai Tikka Marinated Chicken Pieces Cooked in an Indian Clay Oven	360
	Fish Mahi Tikka Pickled Flavored Fish Cooked in Indian Clay Oven	380


### Main Course Lentils

	Dal Makhani Black Lentil and Kidney Beans Simmered Together with Aromatic Spices	320
	Dal Tadka Yellow Lentil Tempered with Aromatic Spices and Curry Leaves	280


## Curries

 Palak Paneer  
Indian Cottage Cheese Cooked in a Creamy Spinach Gravy 380

 Aloo Gobi  
Cauliflower and Potato cooked along with Indian spices and green chilies 380

 Butter Chicken  
Marinated Chicken Pieces Cooked in a Creamy Tomato Sauce, Enriched with Butter and Aromatic Spices 420

 Prawn Curry  
Prawn Cooked in Tangy and Spicy Gravy 500

 Mutton Rogan Josh  
Braised Mutton with a Gravy Flavoured with Garlic, Ginger and Aromatic Spices 550

## Rice

 Steamed Basmati Rice 150

 Jeera Rice  
Indian Basmati Rice Cooked with Cumin Seeds 160

Chicken Biryani  
Basmati Rice and Chicken Cooked in a Clay Pot with Aromatic Spices 350

## Breads

Roti  
Plain, Butter, Laccha Paratha 90

Naan  
Plain, Butter 70  
Garlic 80

## Dessert

Gulab Jamun (02 Pcs)  
Deep-Fried Milk Dumplings Soaked in Sugar Syrup Flavored with Rose and Cardamom 150

Kulfi  
Creamy Ice-Cream, Flavored with Nuts and Spices 120

## Western Flavors

### Appetiser and Salad

	Oyster Fine De Clair Chimichurri, Lemon	150 / Piece
	Tomato Bruschetta Baguette, Fresh Basil, Homemade Balsamic Reduction	350
	Beef Carpaccio Homemade Parmesan Mayonnaise, Parmesan Shaving, Crispy Capers	360
	Scallops in Guanciaie Pan Fried Garlic Spinach, Truffle Sauce	550
	Burrata Salad Burrata from Puglia, Basil, Balsamic Reduction, Basil Oil	400
	Beetroot Salad Beetroot, Goat cheese mousse, Beetroot jelly, Hazelnut praline	440
	Caesar Salad Chicken, Bacon, Quail Egg, Baby jam, Anchovy, Croutons, Caesar dressing	390
	Niçoise Salad Tuna Steak, Quail Egg, Baby Potato, Cherry Tomato, French Bean, Red Onion, French Vinaigrette	400

### Pasta and Soup

	Eggplant Parmigiana Tomato, Basil, Mozzarella, Smoked Scamorza	400
	Butternut squash Cream Soup Bread Croutons	390
	Pasta Con La Bottarga Spaghetti, Tuna Bottarga, Garlic, Chilli, Lemon Zest	590
	Pappardelle with Beef Ragù Classic Bolognese Sauce, Italian Black Angus	420
	Rigatoni Carbonara Organic Egg, Guanciaie, Parmigiano Reggiano, Pecorino Romano (Yes, It's Salty)	390
	Beef Lasagna Homemade Pasta, Italian Black Angus	450

(Please ask your server for a choice of pasta available)



## Main Course

Sea Bass Fillet Lemon Potato, Herbs Sauce, Clams, Asparagus	500
Roasted Chicken Chicken Breast, Potato Mille-Feuille, Red Wine and Miso Sauce	450
Black Angus Rib Eye (250 gms) Red Wine Glaze, Chimichurri Dressing, Smoked Bone Marrow, Mashed Potato	950


## Side Dish

Chips	120
Mashed Potato	150
Garlic Spinach	180
Green Salad with Lemon and Olive Oil Dressing	110




## Pizza

 Margherita Tomato Sauce, Mozzarella, Thai Basil	400
 Quattro Formaggi Parmesan, Gorgonzola, Scamorza, Mozzarella	600
Peperoni Tomato Sauce, Mozzarella, Milano Salami	580
Diavola Tomato Sauce, Mozzarella, Spianata Salami, Nduja, Red Onion	620

## Sandwich and Burger

	Black Angus Burger Homemade Brioche Bun, Bacon Jam and Burger Sauce	580
	Classic Club Sandwich Homemade Toasted Bread, Chicken, Bacon, Fried Egg, Mayonnaise, Lettuce, Tomato	420
	Mozzarella in Carrozza Mozzarella, Basil, Tomato Dip	310
	Parmraclette SILQ Signature Hot Baguette, Raclette Cheese, Parma Ham, Coppa, Homemade Potato Chips	480

## Dessert

	Fruit Platter 4 Different Seasonal Fruits	250
	Mango Sticky Rice (Seasonal) with Coconut Milk	260
	Classic Tiramisu Coffee-Soaked Ladyfingers, Mascarpone Cheese, Cocoa	300
	Panna Cotta Thai Basil, Kaffir Lime, Lemongrass, Mango Sauce	300
	Chocolate Mousse Crunchy Chocolate Dome, Pistachio, Nuts	300
	Fondant Chocolate Served with Homemade Vanilla Gelato	320
	Homemade Gelato (Per Scoop) Coconut   Chocolate   Vanilla	90
	Charcuterie and Cheese Board <b>Charcuterie</b> - Coppa, Speck, Mortadella, Parma Ham, Spianata, Nduja <b>Cheese</b> - Gorgonzola, Asiago, Parmesan, Brie For 2 (Choose any 3 Charcuterie and 2 Cheese)	950
	For 4 (Choose any 4 Charcuterie and 3 Cheese)	1,550
	For 5 (Selection of 5 Charcuterie and 4 Cheese)	1,850

Served with Fig Jam, Italian Fruit Mustard, Focaccia, Grissini and Brioche



## Beverage Selection

### Beer

Draft Singha Glass (35 cl.)	190
Chang Classic Btl (32 cl.)	110
Chang Cold Brew Btl (32 cl.)	110
Singha Btl (32 cl)	120
Corona Btl (33 cl)	210
Heineken Btl (32 cl)	160
Sapporo Btl (33 cl.)	180

### Aerated Beverage

Coke, Sprite, Tonic Water, Ginger Ale, Soda	90
Santa Vittoria Sparkling Water (100 cl)	140
Santa Vittoria Sparkling Water (50 cl)	80
Pink Grapefruit Soda Water	160
Indian Tonic Water	160
Rose Lemonade	160
Ginger Beer	160
Red Bull	150

### Still Water

Santa Vittoria Still Water (50 cl)   (100 cl)	80   140
Highland Spring, Scotland (33 cl)   (75 cl)	130   210
Namthip (35cl)	50

### Freshly Squeezed Juices

Orange Juice, Watermelon Juice, Fresh Tender Coconut Water	150
---	-----

### Selection of Tea

English Breakfast, Earl Grey, Sencha, Chamomile, Jasmine, Indian Masala Tea	140
Thai Iced Tea	150

### Coffee - SILQ Blend - Crafted by SARNIES

Cappuccino, Americano, Espresso, Latte, Mocha	150
Extra Shot of Coffee	50

Tea and Coffee is Served with Homemade Cookies  
Kindly ask Server for Availabl Lactose Free Milk Options