

LOBBY BAR

TO START

TUNA TARTARE (sashimi grade) Served with Almond, Raisins, Avocado, Sesame Seeds, Bread Crackers	18
ROCK MELON Served with Parma Ham, Olive Oil, Maldon Salt and Balsamic Cream	18
BRUSCHETTA TOMATO Diced Italian Wine Tomato with Basil and Balsalmic Cream on Toasted Bread	14
INDIAN PLATTER (V) (serves 2) Punjabi Samosa, Vade and Mini Chutney	20
GRILLED SATAY Choice of Chicken or Beef Skewers, Ketupat (rice cakes), Cucumbers, Onions, Peanut Sauce	18
CHARCUTERIE CHEESE BOARD Proscuitto, Salami, Cheese, Vegetable Sticks, Dried Fruits, Nuts	48

TO COMPLEMENT

LINGUINE AGLIO OLIO (V) Served with Confit Garlic, Chili Padi, Button Mushroom, Parsley, Olive Oil ADD ON: Prawns, Scallops, Mussels	20 +6
ELEMENT WAGYU BURGER Brioche Bun, Wagyu Patty, Turkey Bacon, Lettuce, Sliced Tomato, Fries	28

PIZZA TO SHARE

MARGHERITA Tomato Sauce, Mozzarella Cheese, Cherry Tomato ADD ON: Burrata	20 +6
PROSCUITTO Parma Ham, Arugula, Tomato Sauce, Mozzarella Cheese	24
BIANCA Mozzarella & Camembert Cheese, Cream Sauce, Leek Confit, Boiled Potato, Rosemary, Honey	22

DESSERT

TIRAMISU Served with Raspberry Coulis, Fresh Berries	16
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THANYING

The last order from Thanying is at 2:15pm for lunch and 9:15pm for dinner

POO JA (2 PCS) Deep-fried Crab Meat mixed with Minced Chicken with Salted Egg Yolk	14
KHAO TANG NA TANG Mixed Minced Chicken and Prawn with Coconut Milk with Special Thai Rice Cracker	20
TAWD MUN GOONG (4 PCS) Deep-fried Minced Prawn kneaded with Chilli Paste, serve with Plum Sauce and black Vinegar	24
TAWD MUN PLA (4 PCS) Deep-fried minced "Plagrai" Fish with Chilli Paste served with cucumber and sweet sauce	24
PEEK GAI SOD SAI (4 PCS) Boneless Chicken Wing stuffed with Minced Chicken and Thai Herbs	24
PHAD THAI GOONG SOD Stir-fried Thai Rice Noodle with Prawn, Chicken and Egg in a Traditional Style	24

LOBBY BAR

SILKROAD TAPAS

SICHUAN BEEF BRISKET NOODLE	9.90
TRADITIONAL SICHUAN DICED SPICY CHICKEN	9.90
SUAN CAI FISH WITH PICKLES AND VERMICELLI 🍴	9.90
BOILED SLICED FISH WITH SPICY SICHUAN PEPPER SAUCE	9.90
BOILED SLICED BEEF IN SPICY SICHUAN PEPPER SAUCE	9.90
SICHUAN DOUBLE COOKED SLICED PORK WITH LEEKS IN SPECIAL BEAN SAUCE ✨	9.90
CHICKEN WITH SESAME IN SICHUAN STYLE 🍴	9.90
WOK FRIED FRENCH BEANS WITH MINCED PORK ✨	9.90
TRADITIONAL MAPO TOFU 🍴	9.90

WINE BY THE GLASS

LOUIS ROEDERER COLLECTION 245 BRUT MV Golden Yellow, Citrus, Fine Bubbles, Rich, Juicy and Concentrated Sensation	24
DOMAINES OTT CLOS MIREILLE ROSE DE GRAIN 2023 Crisp, Citrus, Medium body and Elegant with Fresh Summer Fruit Vibrancy	18
LES LEGENDES R BORDEAUX BLANC 2023 Aromatic, Floral Notes with Ripe Peach, Pineapple and Lychee aromas	18
TE MATA ESTATE SAUVIGNON BLANC 2023 Lime, Passionfruit, Guava, and Honeydew Melon Rich, Layered and Juicy	22
BILLAUD SIMON CHABLIS 2022 Citrus, White Fruits and Medium Weight Flavours	22
CHATEAU BOURGNEUF 2020 Lavender, Kirsch, Black Truffles and Cinnamon Toast over a core of Black-Berry	22
FAIVELEY MERCUREY VIELLES VIGNES 2023 Blend of 20 different plots. A wine of exceptional Argmatic Intensity	22
NITTARDI CASANUOVA DI NITTARDI CHIANTI CLASSICO VIGNA DOGHESSA 2020 Sangiovese. Medium-bodied Red with Sliced Black Cherry and Orange Peel Aromas	18
AMELIA PARK RESERVE SHIRAZ Rich & Spicy with Cherry, Mocha and Licorice. Palate is full of Plum and Berry Flavours	22

WHISKEY

GLASS

GLENFIDDICH 15 YEARS	20
GLENFIDDICH 18 YEARS	26
SUNTORY KAKUBIN	15
HIBIKI JAPANESE HARMONY	24
CHIVAS 18 YEARS	20

BOTTLED BEER

ASAHI SUPER DRY	15
HEINEKEN	15
TIGER	14

COFFEE

HOT ICED

ESPRESSO	6	
AMERICANO	6	7
CAPPUCCINO	8	9
LATTE	8	9
CARAMEL LATTE	9	10
MOCHA	8	9
ADD: ESPRESSO SHOT	+2	
REPLACE WITH OAT MILK	+2	

TWG TEA

Selection: 1837 Black Tea, Chamomile, Sencha Superior, French Earl Grey, Geisha Blossom, Imperial Oolong, Moroccan Mint, Silver Moon	12
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STILL & SPARKLING

ANTIPODES STILL (0.5L/1L)	9/12
ANTIPODES SPARKLING (0.5L/1L)	9/12