

# GRILL

## Starters

**SOUP OF THE DAY** please ask our staff. 190

**GOAT CHEESE SALAD** Pan fried goat cheese, green leaves, pomegranate, pear, walnuts, wild honey citronette. 235

**TUNA TARTARE** Hand chopped sashimi grade tuna Saku blended with chilli, capers, dill, spring onion and gherkins. 230

**CALAMARI RINGS** Breaded tender squid rings with tartar sauce and spicy tomato sauce. 190

**CRAB CAKES** Blue swimmer crab chunks gently blended with Dijon, parsley, capers and spring onions. Dill mayonnaise. 255

**CHILI POPPERS** Breaded sweet chilies stuffed with cream cheese and cheddar, sour cream and lemon dip. 150

**LAAB MOO TOD** Annie's Isaan style meatballs of minced pork, mint, coriander, kaffir lime. 210

## Mains

**BBQ PORK RIBS** Smoked and steamed pork ribs, served with duck fat fries and coleslaw. 450

**GRILLED TENDERLOIN** Australian "A" grade beef, served with peppercorn sauce, house salad and duck fat fries or mash.  
200gr 850/ 250gr 1,080/ 300gr 1,270

**FLANK STEAK** 'sous vide' Australian prime grain fed beef, marinated in olive oil and rosemary. Duck fat fries, house salad and béarnaise sauce. 250gr 760

**BEEF CHEESE BURGER** Grilled on our fire barbecue grill topped with cheddar and bacon, served with duck fat fries and coleslaw. 390

**STEAK TARTARE & FRIES** Made table side the classic way with hand chopped Australian "A" grade beef tenderloin, served with duck fat fries. 850

**LAMB RACK** Grilled, marinated in olive oil, garlic, rosemary, served with ratatouille, Dauphinoise potatoes, red wine jus. 790

**ROAST HALF CHICKEN** with smoked paprika, garlic, thyme and rosemary, served with red wine gravy, mash potatoes, steamed vegetables. 390

**MUSHROOM RAVIOLI** Stuffed with shiitake, enoki and oyster mushrooms Cream and Parmesan Sauce. Medium 290/ Large 350

**LEMON SOLE MEUNIÈRE** grilled whole, served with lemon, capers and butter sauce. Steamed potatoes. 500gr 520

## Desserts

**ICE CREAM AND SORBET** Chocolate, Vanilla or Lemon, mango sorbet. 90 per scoop

**VANILLA CRÈME BRÛLÉE** Flamed at the table with dark rum. 170

**DARK CHOCOLATE MOUSSE** Amarena Cherry, whipping cream. 170

**BENNY'S AFFOGATO** Vanilla ice cream, shot of espresso and a shot of Amaretto. 230

All prices are Nett and include service charge.

Corkage fee per bottle is THB 700Nett. Only 'duty paid' bottles will be accepted as per Thai Law