

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

BURRATA PUGLIESE Creamy mozzarella pocket, semi-dried tomatoes and toasted baguette 450

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

TAQUITOS Beef mince & Monterey jack cheese stuffed tortilla rolls served with avocado and sour cream dip. 290

WORLD'S BEST STEAK Jack's creek wagyu mbs 9 striploin, truffle mash potatoes, grilled vegetables, béarnaise sauce. 250gr 2,500

GRILLED TENDERLOIN New Zealand prime grass fed 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. Topped with cheddar, bacon, served with duck fat fries and coleslaw. 390

LAMB RACK 'Sous vide' Australian lamb, marinated in olive oil, garlic, rosemary, served with vegetable ratatouille, gratin potatoes, red wine jus. 790

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

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

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 chillies 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

BBQ PORK RIBS Smoked & braised low n' slow, Benny's special BBQ sauce, duck fat fries and coleslaw. 450

GRILLED CHICKEN TACOS marinated in shallot, paprika, cumin and lime. Cabbage, coriander, avocado crema, spicy salsa verde in corn tortilla (3 pieces) 420

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

BALI BARRAMUNDI Grilled, sustainably grown barramundi fillet, fennel & orange salad, citrus dressing. 520

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

Desserts

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