

THE GRILL

Appetizers

SOUP OF THE DAY please ask our staff. 190

COLD CUTS BOARD creamy French brie cheese accompanied by a selection of three cold cuts, pickles, toasted baguette slices 590

CLASSIC CAESAR SALAD Made table side as per tradition 350

GOAT CHEESE SALAD Pan fried goat cheese, green leaves, pomegranate, pear, walnuts, wild honey-lemon vinaigrette. 235

BEEF CARPACCIO thin slices of tenderloin, rocket salad & parmesan 390

TUNA TARTARE Hand chopped sashimi grade tuna Saku blended with chilli, capers, dill, spring onion, onions and gherkins. 250

BEEF TARTARE Made table side with hand chopped New Zealand beef tenderloin, served with duck fat fries. 850

GRILLED TENDERLOIN New Zealand prime grass fed beef, served with béarnaise & peppercorn sauce, house salad and duck fat fries or mash. 200gr 870/ 250gr 1,090/ 300gr 1,290

GRILLED RIBEYE Australian grain-fed beef, served with béarnaise & peppercorn sauce, house salad and duck fat fries or mash. 200gr 790/ 250gr 980/ 300gr 1,180

FLAT IRON STEAK Juicy and tender Australian Black Angus beef, roast potatoes, sautéed spinach and béarnaise sauce. 250gr 820

BEEF CHEESE BURGER Grilled on our fire barbecue. Topped with cheddar, bacon, served with duck fat fries and coleslaw. 420

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

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

GUACAMOLE Avocado and tomato dip with crispy tortilla chips. 310

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

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. 190

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

Mains

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

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

CHICKEN CONFIT 12 hours cooked, fall off the bone chicken leg, sautéed spinach, garlic mash, orange gravy. 450

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

SOLE MEUNIÈRE Whole grilled Pacific sole, lemon, capers and butter sauce. Steamed potatoes. 500gr 520

AHI TUNA STEAK Grilled sashimi grade yellowfin tuna, lemon sauce and summer quinoa salad. 200gr 590

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