

APPETIZERS

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| Goat Cheese & Sundried Tomato Quiche, served with Asparagus and Micro Cress Salad | 240 |
| Vietnamese Spring Rolls with Duck Confits & Mango | 250 |
| Vegetables Samosa with Mint Chutney | 220 |
| Cold Cuts Selection | 360 |
| Parma, Pork ham, Coppa, Salami, Duck-Pork Terrine Served Freshly Baked Bread, gherkins and cocktail onion | |

SALADS

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| Indigo Pearl Caesar Salad made with Romaine Lettuce & Choice of: | |
| • Natural | 210 |
| • Herbs Roast Chicken | 260 |
| • Roast Red Mullet with Caper Berries & Anchovy | 240 |
| • Garlic Marinated Prawn | 310 |

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| Indigo Garden Salad | 260 |
| With Mixed Leaves, Julienne of Vegetables, Cherry Tomatoes, Avocado, Asparagus, Coriander, Olive Oil & Balsamic Dressing | |
| Fresh Mozzarella Cheese | |
| Served with Beef Tomato Slice, Wild Rocket Leaves & Olive Oil-Aged Balsamic Vinegar | 240 |
| Seared Salmon with Shaved Fennel Tossed with Curry-Lime Dressing, Pink Grape Fruit & Snow Peas Salad | 380 |
| Saffron Potato Salad with Seared Black Pepper Tuna, Poached Egg, Grilled Artichoke & Wild Rocket Salad, Grilled Zucchini and Chipotle Chilli Dressing | 340 |

SANDWICHES & BURGERS

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| All Served with Indigo Pearl Side Salad / French Fries or Steak Fries | |
| Indigo Pearl Club | 280 |
| Choice of White or Brown Toast | |
| Grilled Chicken, Beef, Bacon, Ham, Tomato, Lettuce & Cheese | |
| Indigo Pearl Wagyu Beef or Chicken Burger (200g) | 360 |
| Served with on a Sesame Bun, Gherkins, Tomato, Spanish Onions and Lettuce | |
| Trio of Mini Burger | 475 |
| Minced Salmon Burger with Avocado Salsa / Chicken Burger with Bacon / Wagyu Beef Burger with Mushroom | |
| Served on Sesame Bun, Gherkins, Tomato, Spanish Onions, Lettuce, Mustard Dip, BBQ Salsa & Wasabi | |
| Australian Steak Sandwich | 390 |
| Beer & Black Pepper Baguette or French baguette with Onion Rings and Shallot Butter | |
| Minute Seared Tuna Sandwich | 340 |
| Sun Dried Tomato & Garlic Focaccia, Parsley-Anchovy Relish, Wild Rocket, Roast Bell Peppers, Served with Cherry Peppers & Caper Berries | |
| Chicken Tandoori | 320 |
| With Pita Bread, Vegetables Pakora, Mint Chutney & Mango Raita | |
| Toasted Red Onion Bagel with Smoked Salmon, Cucumber, Caper Berries & Chives Sour Cream | 340 |
| Grilled Ham and Cheese Sandwich | 300 |
| Your Choice of White or Brown Bread | |

SOUPS

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| Mushroom Soup | 190 |
| Onion Soup | 280 |

PASTA

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| You're Choice of Pasta and Sauce | |
| Spaghetti / Penne / Linguini / Tagliatelle | |
| • Creamy Carbonara | 320 |
| • Beef Bolognaise | 340 |
| • Olives, Asparagus, Cherry Tomato, Pine Seed, Arugula and Basil | 320 |
| • Arabiatta | 280 |

SIGNATURE HOMEMADE PASTA DISHES

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| • Pesto Linguini with Sautéed Shrimp and Arugula | 380 |
| • Baked Cannelloni with Ricotta and Spinach | 340 |
| • Traditional Rich Beef Lasagna Arugula and Basil | 360 |

MAINS

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| Grilled Catch of the Day | 450 |
| Saffron Risotto, Tomato Confit - Black Olive Salsa and Reduction of Red Wine Vinegar | |
| Seared Tuna with Kikkoman-Lemongrass Jus, Mango and Ginger Chutney | 420 |
| Duck Leg Confit | 450 |
| With Sautéed Potatoes, Green Beans, Mustard Seed Sauce and Green Salad. | |
| Butter Chicken Curry | 380 |
| Served with Basmati Rice & Papadum | |
| Stuffed Pork Loin with Sun Dried Tomato & Rosemary Pesto | 360 |
| Mash Potatoes, Sautéed Snow Peas and Asparagus and Black Pepper Sauce | |
| Grilled Lamb Chop | 850 |
| With Potato Fondant, Grilled Vegetables, Green Beans and Grain Mustard Sauce | |
| Grilled 240g Australian Beef Sirloin or Beef Ribeye | 750 |
| With Farmer Style Roasted Potatoes, Sautéed Mushrooms and Red Wine Jus | |
| Beer Batter Fish and Chips with Home Made Tartare Sauce, Malt Vinegar & Mushy Peas | 420 |

BREAKFAST

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| All Day Breakfast: 2 Eggs, Cooked any Style, with Bacon, Hash Brown, Grilled Tomato with Herbs Crust, Sautéed Mushroom, Pork or Veal Sausage | 340 |
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APPETIZERS (THAI DISHES)

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| Pan-Fried Spring Garlic Cake with Soy-Chilli Sauce | 160 |
| Deep Fried Chicken or Vegetable or Seafood Spring Roll | 180 |
| With Sweet Chilli Sauce & Plum Sauce | |
| Grill Chicken or Pork or Beef Satay | 245 |
| Served with Peanut Sauce & Cucumber Pickle | |

SALADS

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| Mango or Papaya Salad | 190 |
| Grilled Beef Salad | 280 |
| Glass Noodles Salad with Your Choice Minced Pork or Seafood | 260 |

SOUP

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| Spicy and Sour River Prawn Soup with Lemon Grass & Galangal | 240 |
| Prawn Wonton Noodles Soup with Asian Bok Choy and BBQ Pork | 280 |

MAIN COURSES**CURRY POTS**

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| All served with Jasmine Rice | |
| Braised Lamb with Massaman Curry & Pumpkin | 290 |
| Creamy Red Curry with Your Choice Beef Tenderloin or Chicken | 360 |
| Vegetables Green Curry with Tofu | 220 |
| Stir Fry Pork with Red Curry Paste & String Bean | 290 |
| Steam Grouper, Whole or Filleted with Spring Onion, Soy Sauce, Ginger and Sesame Oil | 550 |

NOODLES

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| Rad Na Seafood | 340 |
| Crispy Noodles with Seafood and Yellow Bean Gravy | |
| Pad Thai Goong | 300 |
| Wok Fried Rice Noodles with Prawn, Tofu, Bean Sprout and Vegetables Pickle & Chives | |
| Mee Sapam | 340 |
| Stir Fry Egg Noodles with Asian Bok Choy and with Your Choice of: Chicken or Pork or Beef Tenderloin | |

RICE

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| Kao Pad Gai / Nua / Talay | 290 |
| Stir Fry Rice with Your Choice Chicken, Beef Tenderloin or Seafood | |
| Kao Pad Nam Prik Takrai & Moo Thod | 240 |
| Stir Fry Rice with Spicy Lemon Grass-Shrimp Paste and Deep Fried Pork | |

WOK FRIED

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| All Served with Jasmine Rice | |
| Goong Pad Nam Prik Paow | 290 |
| Stir Fry Prawns with Chilli-Shrimp Paste, Mushroom & Baby Corn | |
| Pad Ka Paow Gai / Nua / Moo / Pla, Kai Daow | 260 |
| Your Choice of Wok Fried Chicken / Beef / Pork or Fish with Chilli & Basil, Served with Fried Egg | |
| Nua Pad King, Kale | 360 |
| Stir Beef Tenderloin with Ginger & Asian Bok Choy | |
| Gai Pad Med Mamuang | 220 |
| Stir Fry Chicken with Cashew Nut | |
| Kai Jiew Moo Saab / Poo | 190 |
| Thai Style Pork or Crab Meat Omelet | |
| Pad Pak Se Sahai | 175 |
| Stir Fry Vegetables with Mushroom & Garlic Sauce | |
| Pad Tua Ngok | 175 |
| Stir Fry Bean Sprout with Tofu & Chives | |
| Phad Yod Fugmaew | 175 |
| Stir Fry Chayote with Oyster Sauce | |
| Pad Pak Ruam Mit | 175 |
| Stir Fry Vegetables with Oyster Sauce | |
| Pad Pak Boong Fai Daeng | 175 |
| Stir Fry Morning Glory with Yellow Bean & Crushed Garlic | |

DESSERTS

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| Seasonal Fruit Platter | 160 |
| Caramelized Raspberry Parfait on Passion fruit Sauce and Exotic Fruits | 190 |
| Glazed Bittersweet Chocolate Tart with Gianduja Ice Cream | 220 |
| Butter Crumble Cheese Cake with Wild Berries Compote and Bourbon Vanilla Anglaise | 220 |
| Caramelized Pistachio Crème Brulee with Madeleine's | 220 |
| All Time favorite Sweet Mango with Sticky Rice | 160 |
| Thai Pumpkin Custard with Coconut Sauce | 160 |
| Deep Fried Banana in Coconut Batter and Local Honey and Indigo Pearl Ice Cream | 190 |
| Cheese Platter Served with Dried Fruits, Nuts and Crackers | 320 |

Vegetarian Menu Available on Request

All prices are subject to service charge and applicable government taxes.