

## PASTAS

Your choice of pasta and sauce:

Spaghetti, Penne, Linguini or Tagliatelle with

- Creamy carbonara 340
- Beef bolognese 355
- Olives, asparagus, cherry tomatoes, pine nuts, arugula and basil (V) 335
- Arrabiata (V) 290
- Sautéed shrimp and arugula 390

## SIGNATURE HOMEMADE PASTAS DISHES

- Traditional rich beef Lasagna arugula and basil 380
- Homemade ravioli filled with Italian sausage and ricotta with fresh tomato-wine sauce 335

## PIZZA & CALZONE

Spicy Pizza 290

tomato sauce, chorizo, Italian sausage, onions, olives, basil and bell peppers

Margarita 240

mozzarella cheese, tomatoes, olive oil, basil and parmesan

Olive Oil 260

olive oil, fresh garlic, tomatoes, red onions, and feta

Pesto Chicken Delight 330

pesto sauce, chicken, mushrooms, sun-dried tomatoes, basil and parmesan

Italian Calzone 320

with your choice of Italian sausage or pepperoni

## MAINS

Grilled Catch of the Day 570

saffron risotto, tomato confit- black olive salsa and reduction of red wine vinegar

Prawn and Fish Tikka Masala 430

served with cumin and green pea rice and papadum

Butter Chicken Curry 400

served with basmati rice and papadum

Grilled Pork Chop 380

mashed potatoes, sautéed snow peas, asparagus and black pepper sauce

Grilled Lamb Chops 870

with potato fondant, grilled vegetables, green beans and grain mustard sauce

Grilled 240g Australian beef sirloin or beef ribeye 770

with farmer style roasted potatoes, sautéed mushrooms and red wine jus

Beer Battered Fish and Chips 440

with homemade tartar sauce, malt vinegar and mushy peas

## BREAKFAST

All day breakfast: two eggs, cooked any style, with bacon, hash browns, 360

grilled tomato with herb crust, sautéed mushrooms and pork or veal sausages

All prices are subject to service charge and applicable government taxes

## INTERNATIONAL CUISINE

### APPETISERS

- Goat cheese and sun-dried tomato quiche served with asparagus and micro cress salad 260
- Vietnamese Spring Rolls with poached shrimps 270

### SALADS

- Indigo Pearl Caesar Salad made with romaine lettuce & choice of:  
• Natural 240  
• Herb roasted chicken 280
- Indigo Garden Salad 280  
With mixed leaves, julienne of vegetables, cherry tomatoes, avocado, Asparagus, coriander olive oil & balsamic dressing
- Fresh Mozzarella Salad 280  
served with sliced beef tomatoes and wild rocket leaves & olive oil and aged balsamic dressing

### SANDWICHES, BURGERS & WRAPS

(all served with Indigo Pearl side salad/ french fries or steak fries)

- Indigo Pearl Club 290  
your choice of white or brown toast, grilled chicken, beef, bacon, ham, tomato, lettuce and cheese
- Indigo Pearl wagyu beef or chicken burger 380  
served on a sesame bun, dill pickles, tomato, and lettuce
- Trio of Mini Burgers 490  
Minced salmon burger with avocado salsa/ chicken burger with bacon / Wagyu beef burger with mushrooms  
served on sesame bun, dill pickles, tomato, lettuce, mustard dip, B.B.Q. salsa and wasabi

- Australian Steak Sandwich 400  
Beef and black pepper baguette or French baguette with onion rings and shallot butter

- Chicken Tandoori 335  
With Pita bread, vegetables Pakora, Mint Chutney & Mango Raita

- Grilled ham and cheese sandwich 280  
your choice of white or brown bread

### SOUPS

- Mushroom Soup 210
- Chilled tomato consommé with cucumbers, poached prawns and avocado puree 340

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## HEALTHY SELECTIONS

Crab meat with spicy lime dressing analysis per serving: 80 calories, 50mg cholesterol, 1g fiber and 10g protein	330
Steamed grouper with watermelon and tamarind dressing analysis per serving: 160 calories, 20mg cholesterol, 1g fiber and 20g protein	250
Grilled Tiger Prawns with wok fried tofu and basil analysis per serving: 80 calories, 145mg cholesterol, 1g fiber and 16g protein	795
Baked Marinated Sea Bass with turmeric and spicy green mango relish analysis per serving: 170 calories, 35mg cholesterol, 1g fiber and 24g protein	570
Organic pasta with pesto, semi dried tomatoes, asparagus and wild rocket analysis per serving: 330 calories, 5mg cholesterol, 4g fiber and 11g protein	335

## APPETIZERS (THAI CUISINE)

### APPETISERS

Deep Fried chicken or vegetable or sea food spring roll with sweet chili sauce	195
Grilled chicken or pork or beef satay served with peanut sauce and pickled cucumbers	260

### SALADS

Mango or papaya salad	210
Grilled beef salad	290

### SOUPS

Spicy and sour river prawns soup with lemongrass and galangal	240
Prawn wonton noodle soup with Asian bok choy and BBQ pork	280

### MAINS COURSES

(all served with jasmine rice)	
Braised lamb with massaman curry and pumpkin	310
Creamy Red Curry with your choice of beef tenderloin or chicken	380
Steamed grouper, whole or filleted, with spring onions, soy sauce, ginger and sesame oil	580

### NOODLES

Rad Na Seafood crispy noodles with seafood and yellow bean gravy	360
Pad Thai Goong wok fried rice noodles with prawns, tofu, bean sprout and pickle vegetables & chives	380
Mee Sapam stir-fried egg noodles with Asian bok choy with your choice of chicken or pork or beef tenderloin	360

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## RICE

Kao Pad Gai / Nua / Talay 300  
stir-fried rice with your choice of chicken or beef tenderloin or seafood

Kao Pad Nam Prik Takrai and Moo Thod 260  
stir-fried rice with spicy lemongrass-shrimp paste and deep fried pork

## WOK-FRIED

(all served with jasmine rice)

Goong Pad Nam Prik Paow 310  
stir-fried prawns with spicy chilies, mushrooms and baby corn

Pad Ka Paow Gai / Nua / Moo / Pla 260  
your choice of wok-fried chicken, beef, pork or fish mixed with chilies and basil, served with a fried egg on top

Nua Pad King 380  
stir-fried beef tenderloin with ginger and Thai kale

Gai Pad Med Mamuang 240  
stir-fried chicken and cashew nuts with onions

Kai Jiew Moo Saab / Poo 210  
Thai style omelet with your choice of finely chopped pork or crab

Pad Pak Se Sahai 190  
stir-fried vegetables with mushrooms and garlic sauce

Pad Yod Fugmaew 190  
stir-fried chayote with oyster sauce

Pad Pak Boong Fai Daeng 190  
stir-fried morning glory with crushed garlic and yellow bean sauce

## VEGETARIAN

Vegetables samosa with mint chutney 235

Pan-fried spring garlic cake with soy-chilli sauce 180

Paneer & vegetable wrap 295  
served with vegetables pakoda and mint chutney

Vegetables green curry with tofu 240

Baked cannelloni with ricotta spinach 355

## DESSERTS

Seasonal Fruit Platter 180

Caramelized Raspberry Parfait served with passion fruit sauce and exotic fruits 200

Glazed bittersweet chocolate tart with gianduja ice cream 230

Butter crumble cheese cake served with wild berries compote 230  
and bourbon vanilla anglaise

Homemade ice cream 95/scoop

Indigo Pearl, chocolate, vanilla, coffee, banana, coconut

Cheese platter served with dried fruits, nuts and crackers 340

All time favorite sweet mango and sticky rice served with fresh coconut milk 180

Thai pumpkin stuffed with coconut custard and garnished with coconut cream 180

Deep-fried banana in coconut batter served with local honey 200  
and Indigo Pearl ice cream

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