



CAFE BISTRO BAR

DAVIN'S SIGNATURE Menu

TOUCH OF AUTUMN

A COZY MENU THAT GIVES AN AUTUMN MOOD FROM CARAMEL COFFEE TONES WITH SOFT MILK FOAM. CUT WITH THE REFRESHING CITRUS SCENT FROM CANADIED ORANGES.

250.-

DAVIN'S GALAXY

FRUITY SPARKING AS A HUNDRED OF STAR, COME WITH MIXED BERRIES ICE BALL AND TOPPED WITH COLD BREW FROM BRAZIL COFFEE BEAN.

320.-

NIGHT OF CHOCOLATA

CHOCOLATE MILK SPECIALLY FORMULATED FOR CHOCOLATE LOVERS. THE PERFECT COMBINATION BETWEEN THE RICHNESS OF COCOA AND THE SWEETNESS OF TIRAMISU MILK, TOPPED WITH CHOCOLATE FLAKE.

220.-

DAVIN'S
SIGNATURE
Davin Cake



☀ **THE FOUNDATION**
215.-



☀ **GEAR GIANDUJA CHOCOLATE
MOUSSE**
235.-



DAVIN'S COFFEE Menu

HOT & COLD



ESPRESSO

INTENSE ESPRESSO SHOT.

140.-



AMERICANO

ESPRESSO SHOT WITH WATER.

140.-



CAPPUCCINO

ESPRESSO SHOT, FRESH MILK AND MILK FOAM LAYER.

140.-



LATTE

ESPRESSO SHOT WITH FRESH MILK.

140.-



THAI STYLE

ESPRESSO SHOT, FRESH MILK, AND SWEETENED CONDENSED MILK.

140.-



MOCHA

ESPRESSO SHOT, FRESH MILK AND COCOA.

150.-



CARAMEL LATTE

ESPRESSO SHOT, FRESH MILK, CARAMEL SYRUP AND CARAMEL SAUCE.

150.-



PICCOLO LATTE

ESPRESSO SHOT, FRESH MILK AND FOAM LAYER.

140.-



DIRTY

ESPRESSO SHOT WITH COLD FRESH MILK.

160.-



BLACK YUZU TONIC

ESPRESSO SHOT, TONIC WATER AND YUZU PUREE.

180.-



BLACK ORANGE

ESPRESSO SHOT AND ORANGE JUICE.

180.-



COCO NIGHT

ESPRESSO SHOT AND COCONUT JUICE.

180.-



COCONUT LATTE

COCONUT JUICE AND COFFEE FOAM LAYER.

180.-

AEROPRESS | DRIP | SYPHON

Select Method : Aeropress, Drip, Syphon

220 BAHT.

RATE STARTS ONLY.



COFFEE BEANS

• DAVIN **Moderno**

Colombia, Ethiopia, Brazil

Sweet, Toffee & Caramel, Milk Chocolate, Complex

Medium Roast | Washed

• DAVIN **Drazil**

Brazil Cerrado, Santos

Balance - Clean - Sweet - Cacao finish

Medium to Dark Roast | Washed

• DAVIN **Angelo** (+60)

Chiangrai, Doichang

Light Roast | Washed

• DAVIN **Leggenda** (Dark Legend)

Brazil, Mandalay

Dark Chocolate, Sweet and savory

Dark Roast | Washed

• DAVIN **Secreto** (+30)

Ethiopia Yirgacheffe Gersi, Koke

Berry-Like, Watermelon, Citrus Peel, Fruity, Sweet, Floral

Light Roast | Washed

• DISCOVER OUR SPECIALTY & SEASONAL

PLEASE ASK STAFF FOR CHOICE OF BEANS AND PRICE

DAVIN'S NON-COFFEE Menu



REAL COCOA

COCOA WITH WATER.

140.-



CLASSIC MILK COCOA

COCOA WITH FRESH MILK.

140.-



REAL HOJICHA

ROASTED GREEN TEA WITH WATER.

160.-



HOJICHA LATTE

ROASTED GREEN TEA WITH FRESH MILK.

180.-



REAL MATCHA

PREMIUM MATCHA WITH WATER.

160.-



MATCHA LATTE

PREMIUM MATCHA WITH FRESH MILK.

180.-



MATCHA LEMONADE

LEMONADE WITH MATCHA.

180.-



COCONUT MATCHA

COCONUT JUICE WITH MATCHA FOAM.

180.-



COCONUT THAI TEA

COCONUT JUICE WITH THAI TEA FOAM.

180.-



CARAMEL MILKY

FRESH MILK WITH CARAMEL SYRUP,
MASHMELLOW AND CARAMEL SAUCE ON TOP.

150.-



STRAWBERRY MILKY

FROZEN STRAWBERRY, STRAWBERRY SYRUP & SAUCE,
FRESH MILK AND FRESH STRAWBERRY ON TOP.

150.-



HONEY LEMON REFRESHER

LEMONADE, HONEY, SODA WITH LYCHEE PEARLS.

180.-



PASSION FRUIT REFRESHER

PASSION FRUIT PUREE, SODA WITH PASSION FRUIT
PEARLS.

180.-

FRAPPE



CHOCO BANANA

BANANA, FRESH MILK WITH CHOCOLATE CHIPS.

220.-



BERRIES CARAMEL

MIXED BERRIES PUREE, CARAMEL SAUCE,
FRESH MILK WITH BLUEBERRY.

220.-



STRAWBERRY CHEESECAKE

FRESH MILK, STRAWBERRY CHEESE CAKE SYRUP
TOPPED WITH STRAWBERRY.

220.-

MILK SELECTION

- FRESH MILK
- SOY MILK (+20.-)
- ALMOND MILK (+20.-)
- OAT MILK (+20.-)

MOCKTAIL

DREAM OF SUMMER

LEMONADE, YUZU PUREE, STRAWBERRY PUREE,
SODA.

170.-



BLOSSOM BLANCHE

ALOE VERA GRAPE JUICE, ELDER SYRUP,
LEMONADE, EGG WHITE, PLUM POWDER.

220.-



TENDER MIND

APPLE JUICE, GRAPEFRUIT JUICE, LEMONADE,
DRINKING YOGURT, EGG WHITE.

230.-



BERRIES HEAVEN

GRAPE JUICE ALOE VERA, LEMONADE,
SODA, MIX BERRIES PUREE.

180.-



JUMP OF THE KISSES

RED GRAPE JUICE, CHERRY BLOSSOM SYRUP,
LEMONADE, YUZU PUREE.

160.-



DESSERT

NUTELLA CROISSANT FRENCH TOAST

CROISSANT BREAD GRILLED WITH BUTTER AND CARAMEL ON TOP WITH HAZELNUT AND NUTELLA
SERVE WITH CARAMELIZED BANANA, MACADAMIA, DAIRY WHIPPED CREAM AND ICE CREAM.

390.-



DARK CHOCOLATE SOFT COOKIE

DARK CHOCOLATE SOFT COOKIE FILLED WITH NUTELLA SERVE WITH
CRUMBLE AND ICE CREAM

240.-



CROISSANT AND DESSERT

PAIN CROISSANT

ORIGINAL CROISSANT HOMEMADE BY DAVIN CAFÉ
SERVE WITH BUTTER & JAM

120.-



FRESH FRUIT CROISSANT

ORIGINAL CROISSANT HOMEMADE BY DAVIN CAFÉ WITH BLACKBERRY, STRAWBERRY, KIWI AND ORANGE.

190.-



ALMOND CROISSANT

ORIGINAL CROISSANT HOMEMADE BY DAVIN CAFÉ
TOPPED WITH ALMOND.

170.-



CHOCOLATE CROISSANT

ORIGINAL CROISSANT HOMEMADE BY DAVIN CAFÉ WITH CHOCOLATE GANACHE TOPPED WITH CHOCOLATE AND ALMOND

190.-



CROISSANT HAM CHEESE

ORIGINAL CROISSANT HOMEMADE BY DAVIN CAFÉ WITH HAM, CHEDDAR CHEESE & MOZZARELLA CHEESE.

190.-



PAIN SUISSE

ORIGINAL CROISSANT HOMEMADE BY DAVIN CAFÉ STUFFED WITH CHOCOLATE CHIPS AND COATED WITH CUSTARD CREAM.

170.-

BLUEBERRY MUFFIN PIE

MUFFIN WITH BLUEBERRIES FILLING, FINISHED WITH CRUMBLE.

160.-

CINNAMON ROLL MACADAMIA

HOMEMADE CINNAMON ROLL WITH MACADAMIA AND CINNAMON SPECIAL SAUCE.

180.-

SALMON & SPINACH QUICHE

QUICHE SALMON BAKED WITH SPINACH AND SEMI-SOFT CHEESE.

200.-

CHICKEN TRUFFLE PIE

CHICKEN, TRUFFLE PASTE, COOKING CREAM.

190.-

BAKERY

TIRAMISU

JOCONDE BISCUIT, COFFEE SYRUP, DAIRY WHIPPING CREAM AND GELATIN.
180.-



MAGNUM CAKE

BUTTER CAKE, CARAMEL AND ROYALTINE FEUILLETINE ON TOP WITH CHOCOLATE MIX ALMOND.
200.-



RED VELVET

BUTTER, BEETROOT AND FILLED WITH CREAM CHEESE.
190.-



MIXED FRUIT TART

ALMOND TART, VANILLA CREAM AND FRUITS.
195.-



YOUNG COCONUT CRÈME BRUREE

YOUNG COCONUT, DAIRY WHIPPING CREAM AND FRESH FRUITS.
195.-



MIXED BERRY PANNA COTTA

MIXED BERRY SAUCE, GELATIN, WHIPPING CREAM AND FRUITS.
160.-



MATCHA BROWNIES CHEESE CAKE

MATCHA, WHITE CHOCOLATE, CREAM CHEESE AND CASHEW NUTS.
200.-



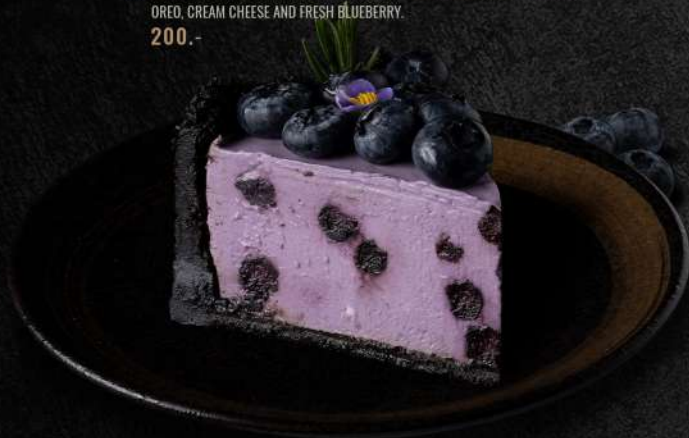
BASQUE BRUNT CHEESECAKE

CRACKER, BUTTER, CREAM CHEESE, EGG AND YOGHURT.
200.-



OREO BLUEBERRY CHEESECAKE

OREO, CREAM CHEESE AND FRESH BLUEBERRY.
200.-



MANGO CHEESE CAKE

CREAM CHEESE, LEMON, GELATIN AND WHITE CHOCOLATE
FILLED WITH MANGO AND PASSION FRUIT.
190.-



LEMON CHEESECAKE

CREAM CHEESE, LEMON WHIPPING,
GELATIN FILLED WITH LEMON SAUCE.
190.-



BANOFFEE

OREO, BANANA, WHIPPING CREAM AND CARAMEL.
180.-



COFFEE JELLY CARAMEL MOUSE CAKE

MILK CHOCOLATE, HAZELNUTS, CARAMEL COFFEE, BASE COCONUT
COOKIE WITH FEUILLETINE.
200.-



BRUNCH

I BACON YOU

SOURDOUGH BREAD ON TOP WITH DAVIN'S CREAM CHEESE, OMELETTE AND GRILLED BACONS WITH MAPLE SYRUP.

390.-



DAVIN'S HOUSE CROISSANT

HOME MADE CROISSANT WITH DAVIN'S CREAM CHEESE STUFFED WITH VEGETABLES, FRIED EGG, BACON AND SRIRACHA MAYO SAUCE.

350.-





SOUP



CHAMPIGNON CREAM SOUP

CHAMPIGNON MUSHROOM SOUP WITH HAM.

190.-

SWEET CORN SOUP

SWEET CORN SOUP SERVE WITH
POPCORN AND CROUTONS.

190.-



TRUFFLE SOUP

TRUFFLE AND CHAMPIGNON MUSHROOM SOUP, SERVE WITH
DUXELLES AND GARLIC BREAD.

290.-



SEAFOOD TOMATO SOUP

PREMIUM SEAFOOD SLOW COOK WITH NAPOLETANA SAUCE AND
SERVE WITH GARLIC BREAD.

480.-



APPETIZER

MULTIGRAIN BREAD

FLOUR, SOYBEAN, MALT, OAT, CORN FLOUR, LINSEED, RYE



MILANO BREAD

FLOUR, DRIED BELL PEPPERS, DRIED ONION, SALT AND YEAST.



DIPPING SAUCES

BEEF STROGANOFF TRUFFLE

BEEF TENDERLOIN, CHAMPIGNON, TRUFFLES PASTE, CHOPED GARLIC, CHOPED ONION, AROMAT, SALT, BUTTER, FRESH CREAM, PEPPER POWDER, THYME LEAVES.

650.-



CHICKEN AVOCADO

GRILLED CHICKEN BREAST, AVOCADO, TRUFFEL OIL, AROMAT, SALT, MAYONNAISE AND PEPPER POWDER.

280.-



TUNA SANDWICH

TUNA, TRUFFLES OIL, AROMAT, PEPPER POWDER, MAYONNAISE, HONEY AND OLIVE OIL.

280.-



GAMBAS AL AJILLO

PRAWN, GARLIC, DRIED CHILLI, AROMAT, SALT, OLIVE OIL, PEPPER POWER, THYME LEAVES AND CHOPPED PARSLEY.

390.-



DAVIN'S CRISPY PORK

CRISPY PORK SERVED WITH FISH SAUCE AND SPICY SEAFOOD SAUCE.

370.-



BEEF NACHOS

NACHO ON TOP WITH BEEF BOLOGNESE SAUCE, SPRINKLE WITH PARMESAN CHEESE AND PARSLEY, SERVED WITH AVOCADO SALSA, TOMATO SALSA AND CHEESE SPREAD.

390.-



PORK QUESADILLA

FLOUR TORTILLAS STUFFED WITH STIR-FRIED PORK AND KIMCHI SERVED WITH KIMCHI, KOREANS BULGOGI SAUCE AND SOUR CREAM.

290.-



PORK NACHOS

NACHO ON TOP WITH PORK BOLOGNESE SAUCE, SPRINKLE WITH PARMESAN CHEESE AND PARSLEY, SERVED WITH AVOCADO SALSA, TOMATO SALSA AND CHEESE SPREAD.

320.-



CHICKEN&SPINACH QUESADILLA

FLOUR TORTILLAS STUFFED WITH ROASTED CHICKEN BREAST AND SPINACH SERVE WITH AVOCADO SALSA, TOMATO SALSA AND SOUR CREAM.

290.-



CHEESE PLATE

GORGONZOLA (BLUE CHEESE), BRIE CHEESE, GRANA PADONA, CHORIZO, PARMA HAM, PISTACHIO, WALNUTS AND CREAKERS.

650.-



APPETIZER



CRISPY CALAMARI

DEEP FRIED SQUID SERVE WITH TARTAR SAUCE AND LEMON.
320.-

BACON WRAPPED SHRIMP

FRIED SMOKE BACON WRAPPED SHRIMP SERVE
WITH DAVIN'S ORANGE SAUCE.
390.-



BRUSCHETTA

HOME MADE BAGUETTE SERVE WITH TOMATO SALSA MIX WITH
BALSAMIC AND GARNISH ON TOP WITH WALNUTS AND FETA CHEESE.
220.-

SPINACH GRATIN

BAKED SPINACH WITH GRANA PADANO AND MOZZARELLA CHEESE
TOPPED WITH ALMOND SLICE SERVE WITH GARLIC BREAD.
290.-



WAFFLE FRIES

WAFFLE FRIES SERVE WITH DAVIN'S TARTAR SAUCE.

190.-



TRUFFLE POTATO WEDGES

POTATO BAKED WITH TRUFFLE OIL, SPRINKLE WITH SALT AND PARSLEY
SERVED WITH TARTAR SAUCE.

190.-



FISH SAUCE FRIED CHICKEN WINGS

FRIED CHICKEN WINGS MARINATED WITH FISH SAUCE, SERVED WITH
THAI SPICY TAMARIND SAUCE.

170.-



SWEET POTATO FRIES

SWEET POTATO FRIES SERVE WITH SRIRACHA MAYO.

190.-



BBQ CHICKEN WINGS

CHICKEN WING WITH DAVIN SIGNATURE BBQ SAUCE, SERVED WITH
GRILL VEGETABLE AND BBQ SAUCE.

200.-



SALAD



CAESAR SALAD

ORGANIC COS LETTUCE SERVED WITH DAVIN SIGNATURE CAESAR SAUCE. TOPPED WITH GARLIC BUTTER CROUTONS ROSEMARY AND CRISPY BACON.

290.-

SMOKED DUCK SALAD

RED OAK, COS LETTUCE, FRILLICE ICEBERG LETTUCE MIX WITH HONEY MUSTARD, TOPPED WITH BALSAMIC DRESSING, SERVED WITH SMOKED DUCK.

380.-



SMOKED SALMON SALAD

RED OAK, COS LETTUCE, FRILLICE ICEBERG LETTUCE SERVED WITH MIXBERRY, ORANGE, KIWI, TOPPED WITH SMOKED SALMON, EBIKO AND ROASTED SESAME DRESSING.

480.-





TUNA AVOCADO

GRADE AAA TUNA GRILL WITH COARSE GROUND BLACK PEPPER,
SERVED WITH MIXED FRUIT SALSA AND AVOCADO.

470.-

SPICY SALMON SALAD

DICED NORWEGIAN SALMON MIX WITH SPICY SALAD, TOPPED WITH
FRIED SHALLOTS AND EBIKO.

380.-



PHLA TUNA SPICY

THAI-STYLE SEASONED TUNA MEAT MIX WITH LEMONGRASS, RED
ONION, AN KAFFIR LIME LEAVES, SERVED WITH CRISPY FRIED DOUGH
SHEETS.

380.-



SALAD



DAVIN IN THE GARDEN

FRUITS SALAD SERVE WITH MIXED VEGETABLE AND HONEY MUSTARD DRESSING.

330.-





SPICY AVOCADO SALAD

SPICY AVOCADO SALAD MIXED WITH PEANUTS,
TOMATO, LONG BEAN AND SHRIMP.

380.-



PUMPKIN SALAD

GRILLED JAPANESE PUMPKIN SERVED WITH MIXED SALAD,
BUJIN TOMATO TOPPED WITH CRISPY PUMPKIN AND FETA
CHEESE.

290.-

PASTA

SPAGHETTI BLACK INK SALMON

SPAGHETTI BLACK INK SERVED WITH PREMIUM SALMON STIR-FRIED WITH GARLIC CHILI, CHERRY TOMATOES, THYME AND TOPPED WITH GRANA PADANO CHEESE.

390.-



SPAGHETTI ARRABBIATA

SPAGHETTI SHRIMP WITH DAVIN'S NAPOLITANA SIGNATURE SAUCE. ADD CHILI, GARLIC, TOMATOES, THYME AND ON TOP WITH GRANA PADANO CHEESE.

420.-



SCALLOP SPAGHETTI

SCALLOP SPAGHETTI WITH PESTO SAUCE ON TOP WITH CASHEW NUTS.


650.-





PENNE VEGETARIAN

PENNE PASTA WITH NAPOLITANA SIGNATURE SAUCE,
CHERRY TOMATO, ONION AND BASIL.
320.-



DAVIN'S LASAGNA

OUR BEEF LASAGNA WITH MOZZARELLA AND
GRANA PADANO CHEESE.
390.-



SPAGHETTI SQUID INK THAI STYLE

BLACK SPAGHETTI STIR-FRIED SQUID WITH CHERRY TOMATO, BASIL
AND DAVIN'S SPECIAL SAUCE ON TOP WITH GRANA PADANO CHEESE.
390.-

PASTA

SPAGHETTI CARBONARA

SPAGHETTI WITH BACON AND CREAMY SAUCE MADE FROM EGGS, PARMESAN AND BLACK PEPPER, SERVED WITH GARLIC BREAD.

350.-



SPAGHETTI BOLOGNESE

SPAGHETTI WITH A DAVIN'S SIGNATURE SAUCE MADE WITH MINCED BEEF, BACON AND TOMATOS, SERVED WITH PARMESAN CHEESE.

390.-



LINGUINE TRUFFLE SAUCE

LINGUINE WITH TRUFFLE SAUCE , CHAMPIGNON MUSHROOM AND PARMESAN CHEESE, SERVED WITH GARLIC BREAD.

350.-



PENNE ITALIAN SAUSAGE

STIR-FRIED PENNE PASTA WITH DRIED CHILI , ITALIAN SAUSAGE , GARLIC , TOMATOES AND BASIL.

350.-





ANGLE HAIR A.O.P

STIR-FRIED ANGEL HAIR PASTA WITH DRIED CHILI, BACON, GARLIC, TOMATOES AND BRASIL.

350.-



LINGUINE SHRIMP

STIR-FRIED LINGUINE WITH DRIED CHILI, WHITELEG SHRIMP, GARLIC, TOPPED WITH EBIKO.

450.-



FRUTTI DI MARE

TAGLIATELLE WITH SHRIMP, SQUID, NEW ZEALAND MUSSEL, PEPPER AND ONION.

450.-



SPICY STIR FRIED SPAGHETTI SEAFOOD

STIR-FRIED SPAGHETTI WITH SHRIMP, SQUID, NEW ZEALAND MUSSEL, BASIL, PEPPER, FRESH CHILLI AND KAFFIR LIME LEAVES.

450.-





PIZZA



SHRIMP PIZZA

DAVIN'S SIGNATURE THIN CRISPY CRUST PIZZA DOUGH WITH HOMEMADE PIZZA SAUCE, ON TOP WITH MOZZARELLA CHEESE AND SHRIMP.

570.-



TRUFFLE PIZZA

DAVIN'S SIGNATURE THIN CRISPY CRUST PIZZA DOUGH WITH TRUFFLE MUSHROOM SAUCE, ON TOP WITH MOZZARELLA CHEESE AND TRUFFLE OIL.

490.-



PEPPERONI PIZZA

DAVIN'S SIGNATURE THIN CRISPY CRUST PIZZA DOUGH WITH
MOZZARELLA CHEESE, ITALIAN PEPPERONI AND
EXTRA VIRGIN OLIVE OIL.

450.-



TOM YUM KUNG PIZZA

DAVIN'S SIGNATURE THIN CRISPY CRUST PIZZA
DOUGH WITH PRAWNS AND MUSHROOM.

590.-





PIZZA



DOUBLE CHEESE PIZZA

DAVIN'S SIGNATURE THIN CRISPY CRUST PIZZA DOUGH WITH MOZZARELLA AND GRANA PADANO.

550.-



ULTIMATE MUSHROOM PIZZA

DAVIN'S SIGNATURE THIN CRISPY CRUST PIZZA DOUGH WITH MOZZARELLA CHEESE, BELL PEPPER, BLACK OLIVE, SHALLOT AND CHAMPIGNON MUSHROOMS.

420.-





HAWAIIAN PIZZA

DAVIN'S SIGNATURE THIN CRISPY CRUST PIZZA DOUGH WITH MOZZARELLA CHEESE, PINEAPPLE AND COOKED HAM.

550.-



PROSCIUTTO DI PRAMA HAM & ROCKET PIZZA

DAVIN'S SIGNATURE THIN CRISPY CRUST PIZZA DOUGH WITH MOZZARELLA CHEESE, OLIVE, PRAMA HAM AND ROCKET.

690.-



MAIN

SALMON STEAK

GRILLED NORWEGIAN SALMON & GRILLED VEGETABLE WITH DILL CREAM SAUCE AND DAVIN'S SIGNATURE SPICY MAYO SAUCE.

490.-



STEAMED SEA BASS WITH LEMON

STEAMED SEA BASS WITH HERBS AND LEMON, SERVED WITH GARLIC, LEMON AND BUTTER SAUCE.

480.-



FISH N' CHIP

DEEP-FRIED SEA BASS WITH CRISPY BATTER, SERVED WITH DEEP-FRIED POTATO, DAVIN'S SIGNATURE TARTAR SAUCE AND MIXED GREEN SALAD WITH BALSAMIC VINAIGRETTE.

450.-



PORK CHOP

CHARCOAL GRILLED KUROBUTA PORK CHOPS WITH DAVIN'S SIGNATURE PEPPER SAUCE, SERVED WITH GRILLED VEGETABLE AND MASHED POTATOES AND CAFÉ DE PARIS BUTTER.

450.-



SAUSAGE COMBINE

5 KIND OF SAUSAGE POLISH SAUSAGE, BRATWURST SAUSAGE, ITALIAN SAUSAGE, BOCKWURST SAUSAGE, FRANK SAUSAGE SERVED WITH MASHED POTATOES, GRAVY SAUCE AND HOMEMADE SAUERHAUT.

690.-



MAIN



BBQ PORK RIBS

15 HOURS SOUS VIDE BARBECUE PORK RIBS. SERVED WITH SAUTÉED POTATOES, GRILLED VEGETABLE, SAUERKRAUT AND DAVIN'S SIGNATURE BBQ SAUCE.
770.-

RIBEYE WAGYU STEAK

CHARCOAL GRILLED AUSTRALIAN WAGYU RIBEYE, SERVED WITH SAUTÉED POTATOES, GRILLED VEGETABLE, AND 4 DAVIN'S SIGNATURE SAUCES. (RED WINE SAUCE, THAI SPICY TAMARIND SAUCE, WASABI ZUKE SAUCE, HIMALAYAN SALT.)
2,800.-



SIRLOIN AUS WITH TAMARIND SPICY DIP

ANGUS AUSTRALIAN GRAIN FED, SMOKED WITH APPLE WOOD CHIPS, SERVE WITH THAI SPICY TAMARIND SAUCE.
1,200.-



STEAK DONENESS

MEDIUM

WARM, PINK CENTER TOUCH OF RED

MEDIUM WELL

WARM BROWN, PINK CENTER

WELL DONE

HOT, BROWN CENTER WITH ON PINK

RARE

COOL, RED CENTER

MEDIUM RARE

WARM, RED CENTER



A LA CARTE



AUS BEEF FRIED RICE

AUS BEEF FAT FRIED RICE SERVE WITH GRILLS PICHANA, PICKLED EGG IN FISH SAUCE, KAZANI WASABI, DRIED ROASTED GARLIC, SHREDDED SEAWEED SERVE WITH THAI SPICY SAUCE.

690.-



JAPANESE AHIRU BLOW

ROASTED RICE WITH CHINESE SAUSAGE, DRIED SHRIMP, SHITAKE MUSHROOMS ON TOP WITH SMOKED DUCK BREAST, KALE SHITAKE MUSHROOM SERVE WITH SEAFOOD SAUCE.

390.-



MA MA TOM YUM

THAI SPICY NOODLE WITH SHRIMP, NEW ZEALAND MUSSELS, SQUIDS, ERINGI MUSHROOM, MINCED PORK.

450.-



A LA CARTE



HAM CHEESE OMELETTE WITH RICE

JAPANESE RICE SERVE WITH OMELETTE ON TOP WITH HAM AND CHADDAR CHEESE.

190.-

SHRIMP OMELETTE WITH RICE

JAPANESE RICE SERVE WITH OMELETTE ON TOP WITH SHRIMP AND EBIKO.

220.-



SHRIMP FRIED RICE

JAPANESE RICE STIR-FRIED WITH ORGANIC EGG, SERVED WITH SHRIMP AND SIDE DISHES.

220.-





STIR FRIED BEEF BASIL LEAVES

AUSTRALIA BEEF BASIL STIR FRIED GARLIC AND CHILI SERVE WITH FRIED EGG.

250.-



STIR FRIED PORK BASIL LEAVES

KUROBUTA PORK BASIL STIR-FRIED GARLIC AND CHILI SERVE WITH FRIED EGG.

200.-



CLASSIC AFR

FRIED RICE WITH TOMATO SAUCE AND RAISIN SERVE WITH FRIED CHICKEN, CRISP BACON, CHEESE SAUSAGE AND TOMATO STIR-FRIED.

290.-



STIR-FRIED MIXED VEGETABLE

CARROT, BROCCORI, BABY CORN, GREEN PEAS, KALE, SHIMEJI MUSHROOM, CABBAGE STIR-FRIED WITH GARLIC AND DAVIN'S SAUCE.

190.-



BAR

LOTUS ROOT

FRIED LOTUS ROOT.
120.-



SEASONED KISU BONE

FRIED SEASONED KISU BONE.
190.-



SEA BASS BISCUITS

CRISPY SEA BASS BISCUITS.
120.-



CRISPY CHICKEN TENDONS

DEEP FRIED CHICKEN TENDONS WITH SPICY POWDER
SERVE WITH FRIED KAFFIR LIME LEAVES, CHILI AND THAI
SPICY SAUCE.
190.-



CRISPY SHRIMP CHIN

FRIED SHRIMP CHIN SERVE WITH SWEET CHILI SAUCE.
190.-



SCALLOP CAPACCIO

HOTATE SLICE SERVED WITH STRAWBERRY & MANGO SALSA AND
ROCKET SALAD.
650.-



HOTATE & SPICY SHOYU

HOTATE SLICED SEASONING WITH SHOYU AND YUZU SAUCE AND ON
TOP WITH KATSUOBUSHI.
690.-



TAKO WASABI

PICKLED SQUID TENTACLES SERVE WITH KIZAMI
WASABI AND IKURA.
240.-



SPICY NOODLE WITH GRILLED SHRIMP

KOREAN NOODLE WITH GOCHUJANG SAUCE SERVE WITH GRILLED
SHRIMP AND ON TOP WITH IKURA AND EBICO.
390.-



