

SALADS & APPETIZERS

Western

Homemade Smoked Salmon

Capers, chopped shallots, lemon and fresh dill.


Grilled Tiger Prawns

In a rich tomato and herb sauce baked with feta cheese and served with garlic bread.

Caesar Salad

Romaine lettuce, croutons, anchovy dressing and Parmesan shavings.

Add

 Crisp bacon rashers.

Grilled breast of chicken.

Conrad Bangkok's smoked salmon.

Cobb Salad

Grilled chicken breast, avocado, tomato, eggs, bacon and Roquefort cheese.

Nicoise Salad

Seared peppered yellow fin tuna loin with baby potatoes, green beans, olives, tomatoes, quail eggs and red radish

390

520

380

60

80

100

400

450

Thai

Yam Nuea Yang

Grilled Angus beef salad with coriander, spring green onion, tomatoes and spicy garlic lime dressing.

460

Thod Man Pla

Delicate fish patties enhanced with red curry and fresh thai herbs.

220

Som Tam Gai Yang

Isaan's famous green papaya salad with spicy lime dressing, served with marinated bbq chicken.

320

Kra Bong Thod

Deep fried sweet pumpkin, taro with light red curry batter and sweet cucumber chili sauce.

220

Yam Pla Foo

Finely shredded spiced fried fish salad with green mango, roasted peanut.

220

SOUPS

Wild Mushroom Cream

Finished with chopped parsley and garlic herb croutons.

240

Chicken and freekeh broth


Twice cooked chicken stock with vegetables, braised freekeh and chicken and garlic herb croutons.

220

Tom Kha Gai

Coconut milk soup with chicken, galangal shoots, lime leaf and lime

240

 (v - with green vegetables)

Tom Yang Goong

Spicy tiger prawn soup scented with lemongrass and young coconut

400



Item contains Pork



Vegetarian



Spicy

ASIAN ACCENTS



Phad Thai Goong	440
Traditional Thai noodles served with prawns & tamarind, accompanied by crushed peanuts, sugar and dried chili.	
Goong Makham	1,100
Fried jumbo river prawns with crisp red shallots and tamarind glaze.	
Nua Phad Nam Maan Hoy	480
Thinly sliced fillet of beef seared in the wok and tossed with ginger, straw mushrooms, oyster sauce and spring onions.	
Gaeng Kiew Waan Gai	380
Classic chicken green curry with pea eggplant, water chestnuts and sweet basil.  (v – sweetcorn, mushrooms, kale, eggplant and cauliflower).	
Dal Makhani	340
Slow cooked lentils with chili, cardamom and fenugreek.	
Chicken Tikka	480
Cooked in traditional spicy masala sauce.	
Plain/ Garlic Naan	90

PASTA & PIZZA

Spaghetti, Penne or Spinach Ravioli

 Pesto - Italian basil, almonds, garlic and parmesan cheese.	380
 Boscaiola - Mushrooms, pancetta, cream, Parmesan.	440
Linguine & Prawns	580
Chili flakes, garlic, olive oil and squeeze of lemon.	
 Quattro fromaggi	420
Buffalo mozzarella, gorgonzola, provolone, Parmesan.	
 Prosciutto di Parma e funghi	420
Classic Margherita topped with buttons mushrooms, shavings of Parma ham and rocket leaves.	

SANDWICHES & BURGERS

 The Cafe@2 Club Sandwich	380
Our club served between 3 slices of toasted bread, with grilled bacon, tomato, lettuce and mayonnaise, chicken breast with fried egg and Swiss cheese added.	
 Angus Burger (200g all Angus Beef Patty)	460
Bacon, lettuce, tomato, sautéed mushrooms and cheddar cheese.	

*All Burgers and sandwiches are served with French Fries.



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Prices are subject to 10% service charge and 7% Government Tax for Dine In

FROM THE GRILL

Mulwarra Beef 1,380
150 day grain fed Black Angus tenderloin 200gr
(Aus) served with

Organic Breast of Chicken 600

Ora King 950
New Zealand salmon 160gr.

Red Grouper Fillet 980

*All dishes "From the Grill" are served with sautéed potatoes and green asparagus.

DESSERTS

Valrhona 64% Manjari Chocolate Mousse 350
Layered with hazelnut Japonais, roasted hazelnut meringue biscuits with a rich Grand Marnier scented chocolate mousse.

Mango and Sticky Rice Spring Rolls 240
A twist on the traditional, fried spring rolls filled with sticky rice and mango, served with coconut cream, mango coulis and sweet mango skewers.

Seasonal Fruit Platter 280
Watermelon, honeydew, cantaloupe, dragon fruit, strawberries, papaya, pineapple, banana.

International Cheese Selection 620
Accompanied by water crackers, red globe grapes and quince paste.

WINE FLIGHT

Sauvignon Blanc

2018 Giesen Marlborough New Zealand

2018 Santa Ema STE Reserva, Chile

2018 Sirius Bordeaux Blanc, France

Cabernet Sauvignon

2017 Santa Ema STE Reserva, Chile

2015 Mitolo Jester, Australia

2014 Fantinel Sant'Helena, Italia