

PALETTE

OPEN DAILY
FROM 12.00 P.M. TO 10.30 P.M.

WESTERN

APPETIZER

TUNA TARTARE AND MANGO 480
Beetroot compote, avocado, microgreens and honey-soy-wasabi vinaigrette

TIGER PRAWNS AND SALMON 580
Heart of baby cos lettuce, semi dried tomatoes with spicy Thai chilli vinaigrette

SPICY AVOCADO 380
Lightly tossed in sweet & sour chili vinaigrette, cashew nuts topped with potato hay

SOUP

TOMATO SOUP 280
Hot light tomato soup with cream

WATERMELON GAZPACHO 280
Refreshing chilled soup with watermelon, tomatoes, celery and cucumber

MINISTRONE SOUP 280
Vegetable soup with pasta

MUSHROOM SOUP WITH TRUFFLE OIL 350
Local shiitake and button mushrooms

BROCCOLI AND GREEN CURRY VELOUTÉ 450
in coconut milk topped with deep fried basil and crispy shallots

SALAD

SALMON TERIYAKI SALAD 380
Pea sprouts, almond, basil and sesame vinaigrette

PRAWN AND AVOCADO SALAD 380
Mixed green salad, prawns, parma ham, avocado, mango and ginger-soy vinaigrette

CAESAR SALAD PLAIN 380
or with marinated chicken or prawn
romaine lettuce, garlic croutons, quail eggs, parmesan cheese and homemade classic caesar dressing

PASTA

TRUFFLE TAGLIATELLE 390
Tagliatelle in truffle cream sauce and crispy parma ham

PRAWN PASTA WITH LEMON VODKA SAUCE 380
Selection of spaghetti, penne, or tagliatelle with prawn vodka sauce

PASTA BOLOGNAISE 380
Selection of spaghetti, penne, or tagliatelle with beef bolognaise sauce

SEAFOOD

SALMON 650
Pan roasted norwegian salmon, asparagus, mascarpone-whipped potatoes, topped with smoked spicy tomato salsa

TUNA 450
Pan roasted tuna loin (rare), lemon whipped potatoes, baby carrots served with warm tomato-caper-basil vinaigrette

MARINATED SNOWFISH 1,300
with roasted potato wedges, grilled vegetables, and lemon cream sauce

POULTRY | MEAT

PORK CHOP 480
Roasted pork chop with sweet lemon sauce, fries, and vegetables served with barbecue sauce

ROASTED MARINATED CHICKEN BREAST 380
Assorted vegetables with sweet pont neuf potatoes and chicken jus

GRILLED AUSTRALIAN LAMB CHOP 1,150
Ratatouille, papadum chips, mint-lemon whipped potatoes and lamb jus

PAN ROASTED VEAL ANGUS BEEF 1,350
Baby vegetables, whipped potatoes with port wine beef jus

BURGER | SANWICH | PIZZA

BEEF TENDERLOIN BURGER 550
200 grams of beef tenderloin with mixed greens and french fries with cheese (or a choice of bacon, fried egg, caramelized red onions)

VEGETARIAN BURGER 380
Burger with lentils, quinoa, asparagus, broccoli, cauliflower mixed with cheddar cheese topped with brie cheese

137 CLUB SANDWICH 480
Whole wheat bread with chicken breast, tomato, parma ham, basil, Brie cheese
served with French fries or Fruit salad

TRIPLE GRILLED CHEESE 380
White cheddar, smoked gouda, fresh mozzarella, caramelized onions, served with French fries or Fruit salad

PIZZA MARGHERITA 480
Tomato sauce, mozzarella cheese, fresh tomato and basil

Prices are subject to 10% service charge and 7% government tax.

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THAI & ASIAN

APPETIZER

TOD MUN KHAO PODE
Deep fried sweet corn patties with sweet and sour sauce
ทอดมันข้าวโพด – อาจาต

NEAU YANG
Grilled beef strip loin with sweet chili sauce
served with fried sticky rice and Thai salad
เนื้อย่าง น้ำจิ้มแจ่ว เสิร์ฟกับ ข้าวเหนียวทอด – ยำผักรวม

MIANG PLA KRA-PONG
Deep fried sea bass with spicy herbs salad, cashew nuts, and
betel leaves
เมี่ยงปลากะพง

GOONG LUANG KUA KAO MAO MHEE
Grilled river prawns with puffed rice and crispy garlic
กุ้งหลวงข้าวเม่าหมี

SATAY LUE
Marinated chicken skewers with peanut sauce and cucumber relish
สะเต๊ะลือ – ไข่

POR PIA TOD
Vegetable spring rolls with orange-chili sauce
ปอเปี๊ยะทอด ไข่ผัก

POR PIA VIETNAM
Vietnamese prawn summer rolls served with hoisin sauce
ปอเปี๊ยะเวียดนาม ไข่ผัก

SALAD

YUM MA MUANG PLA SALMON
Maple salmon, cashew nuts, and green mango salad
ยำมะม่วงปลาแซลมอน

YUM SOM-O POU NIM
Pomelo and crispy soft shell crab salad
ยำส้มโอปูนิ่ม

SOUP

TOM KHA GAI
Fragrant coconut and chicken soup with lime leaves and galangal
ต้มข่าไก่

TOM YUM GOONG
Spicy prawn soup, straw mushrooms, flavoured with lemongrass
ต้มยำกุ้ง

MUSHROOM RAVIOLIS IN KHAO-SOI SOUP
Ravioli filled with earthy mushrooms, served in a light Northern Thai yellow
curry broth
ซุ๊ปข้าวซอย เกี๊ยวสไตล์อิตาลีในน้ำแกงเหลือง

MAIN DISH

POO NIM PAD PONG KAREE
Wok fried soft shell crab with curry power, eggs, and spring onions
ปูนิ่มผัดผงกะหรี่

KHAI JIEW POU
Crab omelette
ไข่เจียวปู

PAD PAKBOONG
Wok fried morning glory with soya sauce
ผัดผักบุ้ง

MAIN DISH

280 **MOO SARM CHAN** 480
Deep fried pork belly and vegetable tempura and sweet lemon sauce
หมูสามชั้นทอด – เทมปุระผักรวม ซอสมะนาว

800 **NUEA SAUCE PANAENG** 800
Seared Australian Striploin with ripe mango in Panaeng curry sauce
เนื้อสันนอกออสเตรเลียใน ซอสพะแนง – มะม่วงสุก

380 **GAENG HUNG LAY GAE** 650
Northern curry, slow cooked lamb shank and edamame
แกงฮังเลแกะ

480 **GAENG KIEW WAAN GOONG OR GAI** 550/450
Green curry with prawns or chicken, coconut heart and avocado
แกงเขียวหวาน กุ้ง หรือ ไก่

420 **GAENG PHED PED YANG** 390
Red curry with roasted duck
แกงเผ็ดเป็ดย่าง

380 **PAD THAI GOONG SOD** 550
Fried rice noodles, tossed with river prawns, egg, bean curd, chives, bean
sprouts, fish sauce and ground peanuts
ผัดไทยกุ้งสด

380 **PLA NUENG MA NAO** 480
Steamed fish in parchment paper served with chilli and lime sauce (please
allow a minimum of 20 minutes for preparation)
ปลาหนึ่งมะนาว (กรุณารอในการเตรียมอาหารประมาณ 20 นาที)

KAO SOY CHICKEN OR SEAFOOD 480
Lanna inspired curry, yellow egg and crispy noodles
ข้าวซอย ไข่ หรือ ทะเล

WAGYU PAD KA PRAO 550
Double cooked wagyu cheeks, chilli, hot basil and beef crackling
ผัดกะเพราแก้มวัววากิวตุ๋น

CHILDREN'S MENU

SOUP
350 Tomato I Minestrone 250
Rice Soup with selection of: Pork I Chicken I Fish 280
Chicken Noodle Soup 280

SANDWICH I BURGER
450 Ham and Cheese Sandwich 250
Peanut Butter and Jelly Sandwich 250
380 Mini Burger with French Fries or Fruit Salad 280
with selection of: Pork I Beef I Fish I Veggie

PASTA
Spaghetti I Fusilli I Penne 350
sauce selection: Bolognese I Tomato I Cream Sauce
Toppings: Bacon I Mushroom I Minced Chicken or Pork
600 Mac & Cheese 250

FRIED RICE
480 with selection of: Pork I Chicken I Veggie 250

SIDE DISHES
250 Mashed I Baked potatoes 150
French Fries I String Fries I Steak Fries
Snow peas I Carrots I Broccoli I Cauliflower I Asparagus
Sweet corn with cheese

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DESSERTS

THE TIMBER layers of hazelnut mousse, chocolate mousse, and caramelized nuts	280
CARROT CAKE with cream, raisins, berries, and raspberry sauce	280
STRAWBERRY CHEESE CAKE with macaroon, and berries	280
COCONUT PIE with white & dark coconut charm, caramel sauce	280
AFFOGATO Vanilla ice cream with hot espresso	280
BANOFFEE Banana slices, buttered oreo, caramel sauce, whipped cream and cacao	280
DEEP FRIED BANANA KATAIFI Wrapped banana served with ice cream	350
MANGO AND STICKY RICE Served with sweet sticky rice and coconut ice cream	350
MANGO SUMMER SORBET Mango sorbet and fresh mango served with sweet sticky rice and coconut milk	380
COCONUT ICE CREAM IN SHELL Coconut ice cream and cashew nuts with sweetened condensed milk	280
BANANA SPLIT Combination of chocolate, strawberry and vanilla ice cream with banana	380