

*Brunch  
Lunch & Later*

## BOWLS

<b>Homemade Granola</b>	350
Fresh & colorful mixed yogurt granola, mango, orange, fig, rosemary, mint and dried fruit	
<b>Quinoa Fruit Salad</b>	350
Quinoa, blueberries, strawberries, mango, banana, almonds, green melon and honey lime dressing	
<b>Tijuana Caesar</b>	390
Romaine lettuce, grilled chicken, crispy rye, parmesan chips, nachos, guacamole, spicy tomato salsa	
<b>“EKKALUCK” Salad (V)(GF)</b>	490
Radicchio, arugula, pumpkin, pomegranate, ripe mango, zebra tomato, apple, seaweed caviar and Kumquats dressing	

## EGGS

<b>Hot Plate Organic Eggs</b>	350
Fried organic eggs, spinach, asparagus, peas shoots and green sauce	
<b>Soft Poached Egg (5 Mins)</b>	450
Honey ham, brown toast, anchovy butter	
<b>Scramble Egg and Avocado</b>	450
Scramble egg, crispy parma ham, avocado, mozzarella and cherry tomatoes	
<b>Smoked Salmon Egg Benedict</b>	550
Truffle hollandaise	

(V) Vegetarian, (GF) Gluten-free, (S) Spicy, (P) Pork

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In case of any allergies, please inform us.

## APPETIZERS & SOUPS

<b>Tuna Tartare</b>	590
Fresh diced akami tuna, avocado purée, shallots, salmon roe, baguette crisps and sesame dressing	
<b>Satay Gai</b>	390
Grilled marinated tender chicken, peanut sauce and cucumber relish	
<b>Satay Nuea</b>	790
Grilled marinated Thai wagyu top blade MBS9, peanut sauce & cucumber relish	
<b>Mushroom Soup</b>	350
Wild Thai mushroom soup, truffle scent and green peas purée	
<b>Tom Kha Gai</b>	350
Tender chicken, galangal, lemongrass, kaffir lime leaves, fish Sauce and dried chili	
<b>Tom Yum Goong (S)</b>	490
Tiger prawns, spicy & sour soup, chili, lime, lemongrass, kaffir lime leaves & Thai parsley	

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## MAIN COURSE

<b>Reimagined Spaghetti Carbonara (P)</b> Smoked bacon, eggs, parmesan & bacon bits	390
<b>Reimagined Spaghetti Tomato (V)</b> Zebra tomato, onion, garlic, tomato concasse & italian basil	390
<b>EKKALUCK Burger</b> Thai wagyu beef patty, brioche bun, cheddar, mighty mo inspired sauce, baby cos lettuce, pickled cucumber, french fries, green salad, spicy shrimp	490
<b>Fish &amp; Chips</b> Crispy battered halibut, green peas purée, tartar sauce, Thai chili dressing, French fries	790
<b>Grilled Halibut</b> Celeriac remoulade, leek, lime cream, dill oil, ice plant, seaweed caviar	890
<b>Pad Thai Chao Phraya (S)</b> Rice noodles, tiger prawns, egg, shallots, bean curd, bean sprouts, chives, chicken stock	490
<b>Khao Pad</b> Fried rice, chicken, pork or vegetarian, onion, tomato, spring onion, soya sauce, homemade cured egg yolk	310
<b>Pad Ka Prao (S)</b> Spicy chili holy basil, chicken or pork or vegetarian, mango, pumpkin, Italian basil potato crisps, jasmine rice	390
<b>Geang Keaw Wan (S)</b> Thai green curry, chicken or pork, eggplant, coconut, sweet basil, jasmine rice, naan bread	390

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## DESSERTS

<b>Khao Niew Ma-muang (V)</b> Ripe mango, coconut sticky rice, mousse, sweet mung beans, dried coconut and coconut caviar	350
<b>Reimagined Tiramisu</b> Inspired by tiramisu, lady fingers, mascarpone mousse, cocoa sponge and coffee jelly	350
<b>Tropical Fruit</b> Passionfruit, pineapple, papaya, pomelo, ripe mango, chili sugar and Maggi	290

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