

*Dinner*

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## SALADS

### **Tijuana Caesar**

340

Romaine lettuce, bacon bits, crispy rye, parmesan chips, original dressing, nachos, guacamole & spicy tomato salsa

Add grilled chicken 90

Add grilled banana shrimp 120

“A classic Caesar Salad with a Mexican touch. Rumor has it that the salad was invented by Italian chef Caesar Cardini at his restaurant in Tijuana, Mexico.”

### **EKKALUCK Salad (V)(GF)**

490

Radicchio, arugula, pumpkin, pomegranate, ripe mango, zebra tomatoes, apple, seaweed caviar & kumquats dressing

Add Seared Akami Tuna 160

“Our signature salad is inspired by our hotel owner's love for homegrown Thai produce, especially his own fresh kumquats.”

### **Yum Som Tum Ponglamai (S)**

690

Apple, pineapple, grapes, starfruit, dragon fruit, cashew nuts, tiger prawn, dried shrimp powder & chili-lime dressing

“Inspired by one of Thailand's most popular dishes, papaya salad, replaced with fresh fruits and a tiger prawn from the Gulf of Thailand.”

### **Wagyu Salad (S)**

790

Thai wagyu sirloin MBS8, cucumbers, tomatoes, shallots, celery & spicy chili dressing

“A vibrant Thai salad that showcases the finest local wagyu beef, responsibly reared in Sakon Nakhon province.”

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

All prices are in Thai Baht, exclusive of 7% government tax and 10% service charge.  
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## APPETIZERS

**Tao Hoo Klong Ngae (V)** 350

Fried tofu, sweet chili & tamarind dip, peanuts & Thai parsley

| *"A Southern Thai favorite, especially with diners in Hat Yai province. A unique form of tofu is enlivened with our signature sweet chili and tamarind dressing."*

**Satay Gai** 390

Marinated tender chicken, peanut sauce & cucumber relish

| *"Classic chicken satay without the skewers! Tender chicken, marinated and grilled to perfection, accompanied with a rich Thai peanut sauce."*

**Satay Nuea** 790

Thai wagyu sirloin MBS8, peanut sauce & cucumber relish

| *"Beef satay without the skewers, crafted using the finest Thai wagyu from Sakon Nakhon province, accompanied with a rich Thai peanut sauce."*

**Tuna Tartare** 690

Akami tuna, avocado purée, shallots, salmon roe, baguette crisps & sesame dressing

| *"Classic Tuna Tartare, reimagined with an original Asian twist, fresh tuna seasoned with soy, sesame and Japanese vinegar."*

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## SOUPS

### **Mushroom Soup** 350

Wild Thai mushrooms, truffle scent & green pea purée

| *"A warm and earthy European inspired soup, enhanced with locally sourced Thai mushrooms and fragrant truffle."*

### **Roasted Tomato Soup** 350

Zebra tomatoes, feta, green peas, seaweed caviar  
parmesan chips & crispy croutons

| *"Embracing local produce, including striped zebra tomatoes from Chiang Mai and local Feta Cheese from Hua Hin."*

### **Thai Onion Soup** 450

Reimagined French onion soup, rye bread, emmental,  
onion soubise, wagyu ball, chili vinegar & fish sauce

| *"A unique and flavorful cross of traditional French onion soup and Thai beef noodle soup, including delectable wagyu balls."*

### **Tom Kha Gai** 290

Tender chicken, galangal, lemongrass, kaffir lime leaves,  
fish sauce & dried chili

| *"A classic Thai soup with free-range chicken in a fragrant coconut broth, theatrically presented in a coffee siphon."*

### **Tom Yum Goong (S)** 490

Banana shrimps, chili, lime, lemongrass, kaffir lime leaves,  
fish sauce & Thai parsley

| *"Thailand's famed spicy & sour soup, enhanced with fresh banana shrimps, locally sourced from Samut Sakhon province."*

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## MAIN COURSE

### **Goong Makham** 490

Banana shrimps, tamarind sauce, pineapple salsa, crisp shallots & jasmine rice

| *"Savor flavors of Thailand with locally-sourced banana shrimp and tropical fruit, including a vibrant pineapple salsa."*

### **Geang Keow Wan Maprao On (S)** 390

Thai green curry, chicken or pork, eggplant, young coconut meat, sweet basil, jasmine rice & naan bread

Replace chicken or pork with tofu 0

| *"Thailand's ever-popular green curry is enhanced with fresh coconut and served with an Indian inspired naan bread."*

### **Pad Thai Chao Phraya (S)** 590

Jumbo tiger prawns, rice noodles, egg, shallots, bean curd, beansprouts, chives & chicken stock

| *"We've named our version of Pad Thai in honor of Bangkok's Chao Phraya River, historically the city's main trade route in and out. Start eating as the classic street food dish, then add our EKKALUCK riverside-inspired Tom Yum soup."*

### **Pad Ka Prao Deang (S)** 360

Chicken or pork, spicy chili, red holy basil, raw mango, pumpkin, Italian basil potato crisps & jasmine rice

Replace chicken or pork with tofu 0

Replace chicken or pork with banana shrimps 120

| *"EKKALUCK's take on one of Thailand's most popular dishes, with steamed pumpkin, raw mango, and Italian basil to cut through the spiciness and impart a unique flavor."*

### **Gai Pad Song Med (S)** 390

Chicken, onion, capsicums, cashew nuts, chestnuts, chili paste, soya sauce & jasmine rice

| *"Inspired by the famous Thai dish, Gai Pad Med Mamuang (chicken with cashew nuts), EKKALUCK's version adds chestnuts to play with your taste buds."*

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## MAIN COURSE

**Khao Pad** 230  
Fried rice, onion, zebra tomato, zucchini, spring onion, soya sauce  
& homemade cured egg yolk

Add fried chicken or pork 90

Add fried banana shrimps 120

| *"This traditional Thai fried rice dish is enhanced with homemade salted egg yolk and locally sourced zucchini and zebra tomatoes."*

**Khao Soi Inspired Fettuccini (P)(S)** 550  
Fresh chorizo, Northern Thai sausage, crispy pork rind & Thai green chili dip

| *"Fusing Chiang Mai's famous noodle soup with a touch of European flair, including Spanish chorizo sausage for a mouth-watering, multi-sensory experience."*

**Pasta Carbonara Inspired (P)** 390  
Smoked bacon, bacon bits, eggs & parmesan

| *"Discover EKKALUCK's take on an authentic Italian carbonara, enhanced with savory bacon strips."*

**Tomato Pasta (V)** 390  
Zebra tomatoes, onion, garlic, tomato concasse & Italian basil

| *"Simple but sensational, this pasta dish is crafted using locally sourced zebra tomatoes from Chiang Mai."*

**EKKALUCK Burger** 650  
Thai wagyu beef patty, brioche bun, cheddar, mighty mo inspired sauce, baby cos lettuce, pickled cucumber, French fries, green salad & spicy shrimp

Lose grilled banana shrimp -120 530

| *"Our Mighty Mo sauce was created by Marriott in 1955! Experience this time-honored recipe with our unique surf & turf burger, which tops the prime wagyu beef patty with a spicy shrimp!"*

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## MAIN COURSE

### **Thai Wagyu** 1,990

Thai wagyu tenderloin MBS9 180g, mashed potato, green peas, alston berries & jus

| *"Sublime Thai wagyu steak from the verdant pastures of Sakon Nakhon province, elevated with Northern Thai spices, including alston berries."*

### **Lamb Racks** 1,390

Australian lamb, EKKALUCK herb crust, mashed potato, tomatoes, green peas purée & rosemary jus

| *"Our signature herb crust gives this timeless dish a distinctive Thai influence, including wild red holy basil, for a spicy kick and fragrant aroma."*

### **Halibut** 890

Grilled Halibut, celeriac remoulade, leek, lime cream, dill oil & seaweed caviar

| *"Savor the freshest halibut from the Northern Atlantic Ocean, paired with a classic French remoulade."*

### **Chicken Ballotine** 690

Chicken breast coated by ground, stuffed zucchini flowers, curry cream & chili oil

| *"Free-range chicken and locally sourced zucchini flowers from Chiang Mai, stuffed with a delectable blend of feta & ricotta cheese from Hua Hin."*

### **Fish & Chips** 790

Halibut, crispy batter, French fries, green pea purée, tartar sauce & Thai chili dressing

| *"British comfort food with a Thai twist. Discover how our flavorful Thai spicy chili dressing enlivens this timeless dish, with our original tartar sauce on the side."*

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## DESSERT

### **Khao Niew Ma-muang (V)** 350

Ripe mango, coconut sticky rice, mousse, sweet mung beans,  
dried coconut & coconut caviar

*"Transforming the traditional mango sticky rice into a modern masterpiece with mango mousse and coconut caviar."*

### **Sang Ka-ya Fuk Thong** 350

Crème brûlée twist, coconut & pumpkin custard,  
crisp coconut roll, egg threads & coconut sauce

*"A popular Thai dessert inspired by the French classic crème brûlée, with the addition of golden egg yolk threads and crispy coconut roll."*

### **Tiramisu** 350

Deconstructed Tiramisu, lady fingers, mascarpone mousse,  
cocoa sponge & coffee jelly

*"Our tribute to the timeless Italian dessert – deconstructed and enhanced with contrasting tones and tastes, to create a culinary experience like no other."*

### **Churros** 350

Chocolate crumble, vanilla ice cream,  
pandan custard, crushed peanut & sesame bar

*"Churros like you've never tasted them before, with Thai pandan custard and Chinese peanut and sesame to tantalize your taste buds."*

### **Tropical Fruit** 290

Passion fruit, pineapple, papaya, pomelo,  
ripe mango, chili sugar & Maggi

*"Fresh Thai fruit accompanied with two unique dips: chili sugar with fermented soybeans from Northern Thailand, and soy sauce with tangy passionfruit."*

### **Ice Cream** 150/scoop

Madagascar vanilla bean | young coconut sorbet  
passion fruit sorbet | Thai mango sorbet

*"Locally produced French-style ice creams and sorbets with a choice of exotic flavors."*

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