

*Lunch
Brunch & Later*

BOWLS

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

EGGS

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

* Recommended Menu

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

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In case of any allergies, please inform us.

APPETIZERS & SOUPS

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

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MAIN COURSE

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

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DESSERTS

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

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