

SATURDAY BRUNCH 20, 27 September and 4 October 2025

THR 890 net per person

SALAD BAR WITH SELECTION OF	DRESSINGS AND	CONDIMENTS:
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	This aso het per person
SALAD	BAR WITH SELECTION OF DRESSINGS AND CONDIMENTS:
•	Seasonal Garden Salad
•	Iceberg
•	Red Oak
•	Green Oak
•	Chicory
•	Radicchio
•	Cherry Tomato
•	Cucumber
•	Carrot
•	Corn Kernels
ANTIPA	ASTI DISPLAY (ROTATING SELECTION):
•	Roasted Pumpkin with Pesto Sauce
•	Mediterranean Tuna Salad 😂 🗋 🕍
•	Italian Seafood Salad 🖤 🕅
•	Grilled Mushroom Salad 📆
•	Potato Salad 🗂 🗋
•	Cucumber Salad 🖑
•	Coleslaw with Raisins 🖒 🗓
•	Roasted Onions with Sundried Tomatoes 🖑
BBQ COOKED TO ORDER:	
•	Chicken Tikka Skewers 💆 🗓
	Tandoori-spiced chicken thigh skewers
•	Yakitori Skewers # @ 🔆
-	Chicken with teriyaki glaze, grilled over charcoal
	was the sea sea
•	Chicken Curry Skewers
	zamen zamen, memerez man ez ezan, ana kann mile learez

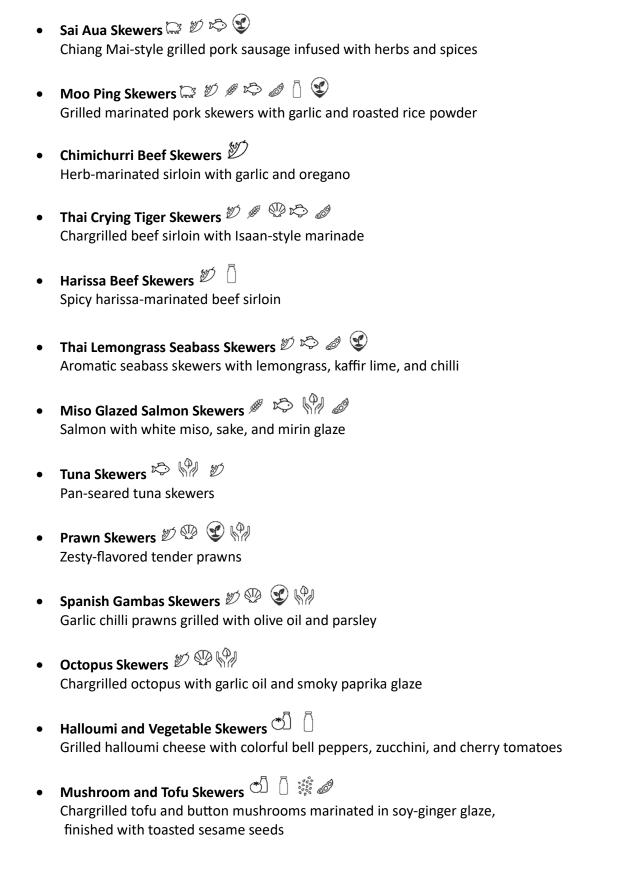
Wurstplatte 💢 🗓

Schweinshaxe 🗔 🗓

served with sauerkraut and mashed potatoes

Vienna-style frankfurter, pork, and chicken sausages served with imported sauerkraut, mashed potatoes, and onion mustard

Traditional Bavarian-style roasted pork knuckle with crispy crackling skin,



Classic Hickory-Smoked BBQ Pork Ribs 💢 💆 😂

Asian-Style Sticky BBQ Pork Ribs 🚾 🖉 🥬

Tender ribs slow-cooked to perfection, glazed with rich hickory BBQ sauce

Marinated in soy and garlic, grilled for a rich sweet-savory glaze



- Tender squid brushed with garlic butter
- New Zealand Mussels [®] Plump green-lipped mussels grilled with garlic butter
- Chicken Cajun Spices 💆 🕏 Bold Cajun seasoning with a smoky, peppery kick
- Pork Neck Thai Style 🗳 🗔 Marinated in Thai herbs and spices, grilled to juicy tenderness
- **Ribeye Steak** Juicy, tender ribeye with a smoky char

CONDIMENTS:

- Grilled vegetables
- Mashed potatoes 🖒 🗓
- Sautéed mushrooms

SAUCE AND DIPPING SELECTION:

- Beef jus
- Chilli and lime sauce 💯 👼
- Teriyaki sauce
- **BBQ** sauce
- Paprika aioli
- Wasabi-lime mayo
- Sweet chilli dipping sauce
- Thai mango salsa
- Mint sauce

Accompanied by grilled corn on the cob with lime butter

BEVERAGE

• Free-flow Beer: THB 799 net for 2 hours per person

Beer List:

- Local Craft Beer:
 - Crispy Boy Lager
 - o Wila Weizen
 - o Raven IPA
 - o Anan DOH Hazy IPA
- Local & International Beer:
 - o Singha
 - o Asahi
 - o Carlsberg
 - Kronenbourg
- More (Additional Charge):
 - Draught Guinness
 - o Erdinger Weissbrau