

# B A R S U

## SATURDAY BRUNCH



















20, 27 September and 4 October 2025

THB 890 net 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

### ANTIPASTI 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
- **Chicken Curry Skewers**      
Grilled chicken, marinated with red curry and kaffir lime leaves
- **Schweinshaxe**    
Traditional Bavarian-style roasted pork knuckle with crispy crackling skin, served with sauerkraut and mashed potatoes
- **Wurstplatte**    
Vienna-style frankfurter, pork, and chicken sausages served with imported sauerkraut, mashed potatoes, and onion mustard





- Classic Hickory-Smoked BBQ Pork Ribs**     
 Tender ribs slow-cooked to perfection, glazed with rich hickory BBQ sauce
- Asian-Style Sticky BBQ Pork Ribs**      
 Marinated in soy and garlic, grilled for a rich sweet-savory glaze
- Sai Aua Skewers**      
 Chiang Mai-style grilled pork sausage infused with herbs and spices
- Moo Ping Skewers**        
 Grilled marinated pork skewers with garlic and roasted rice powder
- Chimichurri Beef Skewers**   
 Herb-marinated sirloin with garlic and oregano
- Thai Crying Tiger Skewers**       
 Chargrilled beef sirloin with Isaan-style marinade
- Harissa Beef Skewers**    
 Spicy harissa-marinated beef sirloin
- Thai Lemongrass Seabass Skewers**      
 Aromatic seabass skewers with lemongrass, kaffir lime, and chilli
- Miso Glazed Salmon Skewers**      
 Salmon with white miso, sake, and mirin glaze
- Tuna Skewers**     
 Pan-seared tuna skewers
- Prawn Skewers**      
 Zesty-flavored tender prawns
- Spanish Gambas Skewers**      
 Garlic chilli prawns grilled with olive oil and parsley
- Octopus Skewers**     
 Chargrilled octopus with garlic oil and smoky paprika glaze
- Halloumi and Vegetable Skewers**    
 Grilled halloumi cheese with colorful bell peppers, zucchini, and cherry tomatoes
- Mushroom and Tofu Skewers**      
 Chargrilled tofu and button mushrooms marinated in soy-ginger glaze, finished with toasted sesame seeds

- **Paneer Tikka Skewers**     
Indian-spiced paneer cubes skewered with onions and peppers, grilled






#### GRILLED SPECIALTIES:

- **Salmon Steak**    
Fresh salmon fillet, lightly seasoned and grilled to perfection
- **Sea Bass Fillet**     
Delicately grilled with lemon and herbs
- **Whole Squid**    
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
  - Wila – Weizen
  - Raven – IPA
  - Anan – DOH Hazy IPA
- **Local & International Beer:**
  - Singha
  - Asahi
  - Carlsberg
  - Kronenbourg
- **More (Additional Charge):**
  - Draught Guinness
  - Erdinger Weissbrau