



BAR MENU

OPENING
HOURS

08.00 AM
10.00 PM

HOT DRINKS

Espresso	60 thb
Double espresso	90 thb
Americano	70 thb
Cafe Latte	80 thb
Cappuccino	90 thb
Iced Coffee	90 thb
English Tea	70 thb

SOFT DRINKS

Water	30 thb
Soda water	40 thb
Coke	50 thb
Sprite	50 thb
Schweeps soda lime	50 thb
Ice Tea Peach	50 thb
Ice Tea Lemon	50 thb
Fanta	50 thb
Coke Zero	50 thb
Tonic Water	50 thb
Fresh Coconut	100 thb

SHAKES

Pineapple	80 thb
Watermelon	80 thb
Passion fruit	80 thb
Banana	80 thb
Orange	80 thb
Mango	80 thb
Coconut	110 thb

DAILY FRESH JUICE

Orange	100 thb
Pineapple	100 thb

CLASSIC COCKTAILS

★ PINA COLADA ●	180 thb
<i>Bacardi white, Malibu, coconut milk, home made coconut cream, fresh pineapple chunks.</i>	
WHISKEY SOUR	180 thb
<i>Jim Beam, Amaretto, simple syrup, fresh lime juice, Angostura bitters, egg white.</i>	
MOJITO ●	180 thb
<i>Bacardi white, fresh lime juice, mint leaves, brown sugar, soda water.</i>	
★ ESPRESSO MARTINI	230 thb
<i>Absolute vodka, Kahlua, Amaretto, simple syrup, espresso.</i>	
MAI TAI	250 thb
<i>Havana Club rum, Cointreau, fresh orange juice, fresh lime juice, Orgeat syrup.</i>	
APEROL SPRITZ	280 thb
<i>Aperol, prosecco, soda water, orange slice.</i>	

SIGNATURE COCKTAILS

TWISTED OLDY	200 thb
<i>Jim Beam, cinnamon syrup, Angostura bitters.</i>	
AMORA	200 thb
<i>Fresh mint, blackberry puree, Jim Beam, blackberry liqueur, fresh lime juice, egg white.</i>	
MARACUJA MARTINI	220 thb
<i>Vodka, passion fruit liqueur, Benedictine, fresh lime juice, sugar syrup, fresh passion fruit, strawberry puree.</i>	
★ ROMERO	220 thb
<i>Angostura rum, passion liqueur, mango puree, Orgeat syrup, fresh rosemary, Sprite.</i>	
★ SUMMER BREEZE ●	240 thb
<i>Cucumber, mint, absolute vodka, elderflower liqueur, fresh lime juice, sugar syrup, Sprite.</i>	
BUTTERFLY TONIC	250 thb
<i>Bombay gin, rosemary syrup, butterfly pea tea, fresh lime juice, tonic water.</i>	

BEERS & CIDERS

Leo bottle	100 thb
Chang bottle	100 thb
Singha	100 thb
San Miguel Light	140 thb
Heineken	140 thb
Moose Cider	140 thb

RED WINE

Lamador - Cabernet Sauvignon	
by the glass	180 thb
by the bottle	1000 thb
Syrah Grenache Michel Chapoutier	
by the glass	250 thb
by the bottle	1500 thb

WHITE WINE

Camino de Chile Chardonnay	
by the glass	180 thb
by the bottle	1000 thb
Lamador - Sauvignon Blanc	
by the glass	200 thb
by the bottle	1300 thb

PROSECCO

Val D'Oca Prosecco	
by the glass	280 thb
by the bottle	1700 thb

★ Amara recommends.

● Mocktail option available.



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ALL DAY BREAKFAST AND SMOOTHIE BOWLS

CHEESE OMELETTE ● 230 thb

3 egg omelette mixed with vegetables, stuffed with a cheese mix, served with freshly toasted bread and a choice of side salad or house French fries.

SUNNY SIDE UP AVOCADO TOAST ● 230 thb

3 fried eggs served on top of guacamole and toasted bread and a choice of side salad or house french fries.

EGGS BENEDICT 240 thb

2 poached eggs served on top of smoked bacon and toasted bagel. Drenched in Hollandaise sauce. Served with a choice of side salad or house French fries.

ENGLISH BREAKFAST 250 thb

1 Cumberland sausages, 1 slice of English bacon, 1 hash browns, baked beans, grilled tomatoes, grilled garlic mushroom, fried egg, toasted bread.

WAFFLES ● 180 thb

Fresh waffles served with banana, strawberries, blueberries and a choice of chocolate sauce or maple syrup.

FRUIT SALAD ♡ 200 thb

Fresh tropical fruits topped with granola and served with organic coconut yogurt and honey sauce.

★ MANGO & PASSION FRUIT PUDDING ♡ 170 thb

Chia seeds and oat mixed pudding with dried fruits and layered with a mango and passion fruit coconut yoghurt with granola mix.

EXTRAS

1 egg your way (fried/scrambled/boiled)	30 thb
Guacamole	50 thb
Smoked bacon	80 thb
1 slice of bread	40 thb
Hollandaise Sauce	50 thb
Side Salad	80 thb
Kalamata Olives	40 thb
Cumberland Sausage	90 thb
Hash Browns	60 thb

MIXED BERRY SMOOTHIE BOWL ♡ 250 thb

Banana and mixed berries mixed with coconut yoghurt, almond milk, organic honey, garnished with fresh blueberry, granola, banana, mixed seeds coconut flakes and passion fruit.

ENERGY BOOST SMOOTHIE BOWL ♡ 250 thb

Banana and mangoes mixed with coconut yogurt, milk and coconut sugar, garnished with granola, chia seeds, banana, mango, peanut butter and coconut flakes.

APPETIZERS

★ TUNA CEVICHE 320 thb

Fresh tuna mixed with mango, avocado, shallots, cilantro, lemon juice, extra virgin olive oil and served with dumpling chips.

FRESH SPRING ROLLS ♡ 180 thb

Rice paper stuffed with fresh lettuce, mango, avocado, carrot, cabbage, basil, cilantro, mint, cucumber. Served with peanut sauce.

CRISPY COCONUT SHRIMP 280 thb

Fried juicy crispy curry shrimp coated in coconut flakes and served with a sweet and spicy mayo sauce.

HONEY BBQ CHICKEN WINGS 270 thb

Crispy Marinated chicken wings tossed in a homemade smoked honey bbq sauce and served with buffalo mayo.

BRUSCHETTA CAPRESE ● 260 thb

Toasted bread topped with fresh Mozzarella, tomatoes and basil. Served with a side salad.

HOUSE FRENCH FRIES ● 120 thb

Home made crispy potato French fries served with a dill aioli sauce.

★ SALMON TARTARE 340 thb

Fresh Salmon mixed with roasted beetroot, avocado seasoned with ginger, garlic, sesame oil, soy sauce, fresh lemon juice roasted sesame seeds and served with dumpling chips.

CHICKEN STRIPS 160 thb

Chicken breast cut into strips and coated in breadcrumbs and cajun seasoning and fried until crispy. served with dill aioli sauce.



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FREE BREAKFAST OPTIONS

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SUNNY SIDE UP AVOCADO TOAST ● 230 thb

3 fried eggs served on top of guacamole and toasted bread and a choice of side salad or house french fries.

EGGS BENEDICT 240 thb

2 poached eggs served on top of smoked bacon and toasted bagel. Drenched in Hollandaise sauce. Served with a choice of side salad or house French fries.

ENGLISH BREAKFAST 250 thb

1 Cumberland sausages, 1 slice of English bacon, 1 hash browns, baked beans, grilled tomatoes, grilled garlic mushroom, fried egg, toasted bread.

WAFFLES ● 180 thb

Fresh waffles served with banana, strawberries, blueberries and a choice of chocolate sauce or maple syrup.

FRUIT SALAD 🌿 200 thb

Fresh tropical fruits topped with granola and served with organic coconut yogurt and honey sauce.

★ MANGO & PASSION FRUIT PUDDING 🌿 170 thb

Chia seeds and oat mixed pudding with dried fruits and layered with a mango and passion fruit coconut yoghurt with granola mix.

MIXED BERRY SMOOTHIE BOWL 🌿 250 thb

Banana and mixed berries mixed with coconut yoghurt, almond milk, organic honey, garnished with fresh blueberry, granola, banana, mixed seeds coconut flakes and passion fruit.

ENERGY BOOST SMOOTHIE BOWL 🌿 250 thb

Banana and mangoes mixed with coconut yogurt, milk and coconut sugar, garnished with granola, chia seeds, banana, mango, peanut butter and coconut flakes.



SALADS

CHICKEN AVOCADO SALAD **270 thb**

Lolo lettuce mixed with carrots, red cabbage, cherry tomatoes, dried cranberries, cucumber, almond. Topped with fresh avocado and grilled chicken breast. Served with a creamy honey balsamic sauce.

CAESAR SALAD ● **220 thb**

Romaine lettuce topped with herby croutons and parmesan cheese. Served with a creamy caesar dressing.

★ ROASTED BEETROOT & GOAT CHEESE SALAD ● **250 thb**

Lolo lettuce, roasted beets, carrots, purple cabbage, shallots, raisins, apples, goat cheese. Served with a creamy honey balsamic sauce.

GREEK SALAD ● **240 thb**

Romaine lettuce, pickled red onion, cherry tomatoes, olives, cucumber, feta cheese, oregano. Served with a creamy red wine vinegar sauce.

EXTRAS

Grilled Chicken Breast **80 thb**

Avocado **50 thb**

MAIN COURSE

★ DUCK BREAST **400 thb**

Pan seared duck breast on top of mashed pumpkin served with orange soy reduction and toasted bread.

SEARED SALMON STEAK **550 thb**

Pan seared salmon on top of garlicky cherry tomato and spinach mix and mashed carrots.

★ RIBEYE STEAK **520 thb**

Grain fed local beef Ribeye steak seared and basted with buttery herbs, served on top of a bed of rosemary mashed potatoes with a side of roasted garlic and caramelized red wine jus.

RED SNAPPER FILET **320 thb**

Pan seared red snapper fillet served with smoked Muhammara and roasted vegetables.

PASTA

BUCATINI CARBONARA **320 thb**

Seared cured guanciale mixed with eggs, Pecorino Romano and freshly cracked black pepper.

CEPELLINI PESTO ● **280 thb**

*Home made Italian Genovese pesto sauce mixed with sun-dried tomatoes.

SPAGHETTI TOMATO ● **220 thb**

Classic tomato sauce mixed with fresh Italian basil and topped with Parmesan cheese.

LINGUINE SEA FOOD **350 thb**

Fried garlicky seafood mix flambeed with white wine and topped with a spicy tomato sauce.

PIZZA

MARGHERITA ● **220 thb**

Fresh pizza dough topped with homemade pizza tomato sauce and Mozzarella cheese and Basil.

★ ITALIAN SAUSAGE **280 thb**

Fresh pizza dough topped with homemade pizza tomato sauce, italian sausage, spicy salami and Mozzarella cheese.

HAWAIIAN **280 thb**

Fresh pizza dough topped with homemade pizza tomato sauce, pineapple, smoked bacon and Mozzarella cheese.

★ BBQ CHICKEN **270 thb**

Fresh pizza dough topped with a smoky BBQ and tomato sauce, caramelized onion, Cajun chicken, bell peppers and Mozzarella cheese. Garnished with cilantro.

EXTRAS

Mozzarella cheese **50 thb**

Parmesan cheese **70 thb**

Smoked Bacon **80 thb**

Spicy Salami **80 thb**

Italian Sausage **80 thb**



SANDWICHES

All sandwiches are served with a side of house French fries with aioli dill sauce or side salad with honey balsamic dressing.

CAPRESE SANDWICH ● 240 thb

Fresh Mozzarella and fresh tomato spread on top of homemade Genovese pesto sauce and fresh basil inside of fresh toasted bread.

CHICKEN QUESADILLAS 280 thb

Homemade thin bread stuffed with chicken mixed with bell peppers and onion, cooked Mexican style and topped with a cheese mix. Served with sour cream and guacamole.

★ LAMB SKEWER WRAP 350 thb

Grilled lamb mixed with parsley and onion with middle eastern spices, pickled cucumber, shallots, tomatoes and garlic sauce.

★ PULLED BEEF WRAP 350 thb

Slow cooked beef in red wine sauce mixed with caramelized onion, pickles and smoked BBQ mayo sauce.

BURGERS

All burgers are served on a homemade bun with a side of house French fries with aioli dill sauce or side salad with honey balsamic dressing.

★ CLASSIC 360 thb

150 gr grass fed Australian grilled beef patty topped with caramelized onion and mozzarella cheese, fresh vegetables, smoked bacon, pickles and smoked BBQ mayo sauce.

HAWAIIAN 350 thb

150 gr grass fed Australian grilled beef patty, grilled pineapple, Mozzarella cheese, fresh vegetables, smoked bacon, pickles and teriyaki sauce.

TRUFFLE 340 thb

150 gr grass fed Australian grilled beef patty, fresh vegetables, mushrooms, Swiss cheese, pickles and truffle sauce.

CRISPY CHICKEN 280 thb

Juicy breaded chicken breast, fresh vegetables, caramelized onion and caesar sauce.

All beef burger patties can be replaced by vegan 'Beyond Beef' patty. Crispy Chicken can be replaced by the vegan patty at extra charge of 40 thb.

EXTRAS

Smoked Bacon	80 thb
Mozzarella Cheese	50 thb
1 Egg Your Way	30 thb
Pickles On The Side	30 thb

DESSERTS

★ WHITE CHOCOLATE RASPBERRY CHEESECAKE 160 thb

Creamy white chocolate cheesecake layered with raspberry jam and drizzled with vanilla raspberry sauce.

TROPICAL COCONUT YOGHURT 🌿 160 thb

Homemade organic coconut yoghurt mixed with honey. Topped with granola, seeds and nuts and layered with fresh tropical fruits.

BANANA FOSTER 150 thb

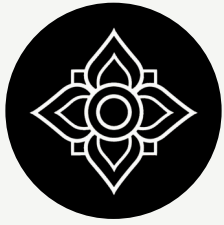
Buttery banana in vanilla caramel sauce topped with vanilla ice cream.

CHOCOLATE LAVA CAKE 160 thb

Creamy filled chocolate lava cake topped with vanilla ice cream and drizzled with salted caramel sauce.

SELECTION OF ICE CREAM (1 scoop) 60 thb

- Vanilla
- Chocolate Chip
- Strawberry
- Coconut



THAI FOOD MENU

PAPAYA SALAD

120 thb

Healthy green papaya mixed with green beans, carrot, Thai chilli, roasted peanuts, tomatoes, garlic and Thai seasoning.

FRIED RICE

Fried rice mixed with meat of choice, Chinese kale, garlic, green onions, baby corn, tomatoes and Thai seasoning

- FRIED RICE CHICKEN
- FRIED RICE SHRIMP

150 thb
180 thb

PAD THAI

Sweet savoury and sour stir fried noodles mixed with meat of choice, tofu, pickled radish, egg, bean sprout, green onion and topped with roasted peanuts.

- PAD THAI CHICKEN
- PAD THAI SHRIMP

170 thb
200 thb

KHAO SOI 🌶️

180 thb

Hearty northern coconut house made curry chicken noodle soup topped with pickled mustard, shallots, cilantro and crispy noodles.

★ PANANG CURRY 🌶️

Rich and creamy coconut house made Panang curry mixed with meat of choice, kaffir lime leaves, palm sugar, fish sauce and pea eggplant. Served with rice.

- PANANG CURRY CHICKEN
- PANANG CURRY BEEF

170 thb
200 thb

EXTRAS

Rice	30 thb
1 Fried Egg	50 thb