

Today's Main Special

By Chef Ing Nachai Saengthawiwat

SMOKED DUCK in RED WINE. 590

Juicy oak-smoked duck breast grilled to perfection, paired with a rich red wine jus

COQ AU VIN. 460

Slow-cooked Chicken in red wine with creamy mashed potatoes

SIGNATURE BEEF WELLINGTON. I,790

120 Days Grain-Fed Beef Tenderloin in flaky pastry, paired with rich red wine sauce



Golden Mango



Mango & Coconut Healthy Bowl 390



Good Morning Honey



Honey Roasted Almond Granola 320



Acai Love



Forest Berries Banana Acai 450



Berry Love Yogurt



Berry Power Bowl 350



Golden Affection



Sunny-side eggs on sourdough with cottage cheese, garlicky greens, and a hint of chili oil. 250



Beloved Breakfast



Avocado and boiled eggs on ciabatta, topped with olives and seed mustard dressing. 350

favorite



Çilbir



Poached eggs on herb yogurt, drizzled with smoky chili butter and fresh dill. 390



Soho

Crispy hash browns topped with poached eggs, premium leg ham, and rich hollandaise. 390



Shakshuka



Shakshuka with Feta & Beef Sausage 490

Slow-simmered tomatoes and spices with soft-poached eggs,
finished with feta and smoked Italian beef sausage.



Burrata Lover

Golden focaccia with prosciutto, burrata, arugula, olive oil, and cracked pepper. 480



Greenhouse

Golden focaccia with wild mushrooms, melted cheese, arugula, and truffle oil. 360



Cheese & Bacon

Golden focaccia with ham, bacon, cheddar, mozzarella, and caramelized onions. 450



The Italian

Golden focaccia with salami, prosciutto, sun-dried tomatoes, and olive oil. 360



Wagyu Beef Tartare



Hand-chopped Wagyu beef with Thai herbs, lime, chili, and roasted rice powder — vibrant, spicy, and refreshing. 690



Shipwrecked



Seared scallops Meunière in garlic butter with a touch of lemon. 990



Perfect Beginning



Delicate salmon crudo with citrus emulsion, sea salt, and fragrant herbs. 590



Fiordilatte Caprese



Fiordilatte mozzarella with heirloom tomatoes, basil, olive oil, and aged balsamic. 450



Northern Beaches

Succulent prawns sautéed with garlic, herbs, and a splash of white wine. 490



Luxury



Prawn & Scallop Bisque

A rich seafood soup of prawns and scallops, infused with herbs and French cream, finished with pan-toasted marinated scallops. 590

creamy



Wild Mushroom Velouté



Wild Mushroom Velouté

Hand-foraged mushrooms with caramelised shallots and thyme, folded into a silken cream reduction and finished with white truffle oil — earthy, elegant, and comforting. 410



Seabound



Seared Atlantic salmon with lemon herb butter. 690



Captain



Crispy pan-seared sea bass with lemon butter, served over creamy mashed potatoes. 690



Datenight



Wild mushroom fettuccine in a velvety cream, garlic, and white wine sauce, finished with aged Parmigiano Reggiano. 590



Labour of Love



Creamy Arborio risotto with wild mushrooms, white wine, truffle oil, and aged Parmigiano Reggiano — earthy, rich, and luxurious. 590

favorite



Rib Eye Lover A5



Award-winning Olive Wagyu from Kagawa, Japan — JMGA Gold Medal grade with buttery marbling and rich, savory depth, crowned with the Fat Quality Award at the Best Beef Olympics. 1,590



Tenderloin A5



Olive-fed Wagyu tenderloin from Kagawa, Japan — JMGA Gold Medal winner, unmatched in tenderness and delicate umami richness. 1,790



Aglio e Olio



Al dente pasta with garlic, chili, and herbs, topped with tender pan-seared chicken. 690

Slow Cooked for 24 Hours



Ragù alla Bolognese



Al dente spaghetti tossed with a rich, slow-simmered beef ragù in a classic Italian style. 690



Sovereign



Linguine in Luxurious Shellfish Bisque

Golden linguine in a rich shellfish bisque, enriched with butter, cream, and cognac — a decadent taste of the ocean.

790



Golden Massaman Lamb Shank



Slow-braised lamb shank in a rich, fragrant Massaman curry with warm spices and creamy coconut. served with rustic ciabatta. 890



Golden Wedges



Golden Potato Wedges 270



Onion Rings



Onion Rings & Garlic Sauce 270



Rosemary Salt Potatos



Crispy Rosemary Salt Potato 255



Garlic & Buttery



Sautéed Mushrooms 195



Winter



Crisp romaine with house-made Caesar dressing, garlic croutons, aged Parmigiano Reggiano, and a touch of lemon zest. 350



Summer



Grilled Atlantic salmon over fresh greens with vibrant vegetables, zesty vinaigrette, and aged Parmigiano Reggiano. 590



Autumn



Dark leafy greens with crunchy walnuts, sharp cheddar, and light vinaigrette for a fresh, savory balance. 350



Spring



Heirloom tomatoes with fresh basil, olive oil, and aged Parmigiano Reggiano — vibrant and refreshing. 290



Garlic Bread



Ciabatta Rustica Garlic Bread 150



Cheesy Garlic Bread



Cheesy Herbed Garlic Bread 180



The Estate Burger

Australian Wagyu Beef Burger Melt 450

Premium Wagyu beef seared to perfection, layered in an artisan bun with crisp greens, tangy pickles, and our signature smoky sauce — rich, tender, and unforgettable.



Bondi Fish & Chips



Crisp golden fillet of wild seabass,
Potato-cut chips, house tartar, and fresh
lemon. 550



Pepperoni Lovers

Crispy pepperoni and melted mozzarella, topped with creamy burrata, fresh basil, and cracked pepper — rich, fiery, and irresistible. 590



Prosciutto e Passione

Prosciutto with roasted cherry tomatoes, basil pesto, burrata, and wild rocket — balanced, bold, and beautifully Italian. 690



The Italian Kiss

Rich salami with artisan tomato sauce, creamy burrata, and a hint of Calabrian chili — intense, elegant, and unapologetically Italian. 590



Truffled

Mushroom, wild rocket, taleggio, and pecorino on stone-fired crust, finished with white truffle oil — bold, luxurious, and unforgettable. 590





BBQ Chicken



BBQ Fire-Roasted Pizza 590

Hand-stretched dough with house-smoked BBQ sauce, slow-cooked meats, caramelised onions, and aged mozzarella, finished with spiced honey and fresh herbs — smoky, bold, and indulgent.