


## Riverside Terrace Dining

Our small plates are meant for sharing

<b>VEGETABLE TEMPURA</b> 	180
Wasabi mayonnaise	
<b>CRISPY CALAMARI</b>	240
Aioli mayonnaise and shoestring chips	
<b>GRILLED SQUID</b>	240
Blended red pepper, garlic parsley, Asian herbs, Sriracha sauce and wheat bread	
<b>CHICKEN TORTILLA ROLL</b>	260
Guacamole and tomato salsa	
<b>CRISPY PORK BELLY</b>	260
Fried clams, cabbage, carrot, spring onion and black vinegar dressing	
<b>PRAWN AND AVOCADO ESCABECHE</b>	260
Crunchy lettuce and papadums	
<b>BRUSCHETTA COMBINATION</b> 	260
Serrano ham, olive bread, tomato, sweet fried peppers, onion, baguette, eggplant rolls and feta cheese	
<b>BEEF TATAKI</b>	350
Grilled sirloin steak, wakame salad, pickled mushroom, Sriracha sauce and soy glaze	
<b>CESAR SALAD</b> 	320
Romaine lettuce, parmesan, garlic, lemon, bacon and anchovy	

### Chefs Signature small plate selections

<b>SUCKLING PIG SPRING ROLLS</b> 	220
Sweet and spicy sauce	
<b>SAMBAL SHRIMP</b>	280
Spicy shrimps and Cajun seasoning	
<b>SEARED WAGYU BEEF</b>	350
Roasted pepper and caper berries	



Pork



Vegetarian



Signature

Prices are subject to 10% service charge and applicable government tax.

If you have any special dietary needs or restrictions,  
please inform the restaurant manager.

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### Large plates

<b>THAI GRILLED PORK SKEWERS - MOO PING -</b>	<b>450</b>
Served with steamed rice noodle s and papaya salad	
<b>THAI GRILLED SPRING CHICKEN – GAI YANG -</b>	<b>550</b>
Served with steamed rice noodles and fresh vegetable	
<b>THAI BARBECUED PRAWNS – GOONG YANG -</b>	<b>550</b>
On garden leaves and fresh lime	
<b>PENNE PASTA</b>	<b>580</b>
Arrabbiata and tiger prawns	
<b>GRILLED CHICKEN BREAST WITH LEMONGRASS</b>	<b>580</b>
Wok-fried vegetables and roasted potatoes and sesame sauce	
<b>GRILL SEA BASS - PLA PAO -</b>	<b>600</b>
Served with 3 kind of sauce and fresh vegetable	
<b>CHILL RUBBED BARBEQUED BEEF SHORT RIBS WITH THAI SPICES</b>	<b>600</b>
And sweet and sour vegetable salad	
<b>GRILLED SALMON WITH SAFFRON</b>	<b>620</b>
Fennel compote and shrimps	
<b>ROASTED SNOW FISH WITH LEMON BUTTER SAUCE</b>	<b>800</b>
Parsley potatoes and sauteed spinach	
<b>GRILLED AUSTRALIAN LAMB CHOPS</b>	<b>820</b>
Gratinated potatoes and avocado coleslaw	
<b>GRILLED WAGYU BEEF RIB EYE 300 g</b>	<b>1,500</b>
Served with summer salad and wild mushroom enchiladas	
<b>GRILLED WAGYU BEEF TENDERLOIN 300 g</b>	<b>1,600</b>
Caesar salad, frites and bearnaise sauce	

### Desserts

<b>PEACH MELBA</b>	<b>280</b>
Peach, vanilla ice cream and raspberry sauce	
<b>BANANA TOFFEE TRIFLE</b>	<b>320</b>
Caramelized banana, toffee syrup and ginger whipped cream	
<b>PEAR BELLE HELENE</b>	<b>280</b>
Poached pear, vanilla Ice cream and hot chocolate sauce	
<b>FRUIT</b>	<b>230</b>
Selection of Thailand's finest	



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