

## LOBBY BAR

### TO START

<b>TUNA TARTARE</b> (sashimi grade) Served with Almond, Raisins, Avocado, Sesame Seeds, Bread Crackers	18
<b>BRUSCHETTA TOMATO</b> Diced Italian Wine Tomato with Basil and Balsamic Cream on Toasted Bread	14
<b>INDIAN PLATTER (V)</b> (serves 2) Punjabi Samosa, Vade and Mini Chutney	20
<b>GRILLED SATAY</b> Choice of Chicken or Beef Skewers, Ketupat (rice cakes), Cucumbers, Onions, Peanut Sauce	18
<b>CHARCUTERIE CHEESE BOARD</b> Turkey Ham, Beef Salami, Cheese, Vegetable Sticks, Dried Fruits, Nuts	48

### TO COMPLEMENT

<b>LINGUINE AGLIO OLIO (V)</b> Served with Confit Garlic, Chilli Padi, Button Mushroom, Parsley, Olive Oil <b>ADD ON:</b> Prawns, Scallops, Mussels	20 +6
<b>ELEMENT WAGYU BURGER</b> Brioche Bun, Wagyu Patty, Turkey Bacon, Lettuce, Sliced Tomato, Fries	28

### PIZZA TO SHARE

<b>MARGHERITA</b> Tomato Sauce, Mozzarella Cheese, Cherry Tomato <b>ADD ON:</b> Burrata	20 +6
<b>BIANCA</b> Mozzarella & Camembert Cheese, Cream Sauce, Leek Confit, Boiled Potato, Rosemary, Honey	22

### DESSERT

<b>TIRAMISU</b> Served with Raspberry Coulis, Fresh Berries	16
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### THANYING

The last order from Thanying is at 2:15pm for lunch and 9:15pm for dinner

<b>POO JA (2 PCS)</b> Deep-fried Crab Meat mixed with Minced Chicken with Salted Egg Yolk	14
<b>KHAO TANG NA TANG</b> Mixed Minced Chicken and Prawn with Coconut Milk with Special Thai Rice Cracker	20
<b>TAWD MUN GOONG (4 PCS)</b> Deep-fried Minced Prawn kneaded with Chilli Paste, serve with Plum Sauce and black Vinegar	24
<b>TAWD MUN PLA (4 PCS)</b> Deep-fried minced "Plagrai" Fish with Chilli Paste served with cucumber and sweet sauce	24
<b>PEEK GAI SOD SAI (4 PCS)</b> Boneless Chicken Wing stuffed with Minced Chicken and Thai Herbs	24
<b>PHAD THAI GOONG SOD</b> Stir-fried Thai Rice Noodle with Prawn, Chicken and Egg in a Traditional Style	24

## WINE BY THE GLASS

<b>LOUIS ROEDERER COLLECTION 245 BRUT MV</b> Golden Yellow, Citrus, Fine Bubbles, Rich, Juicy and Concentrated Sensation	24
<b>DOMAINES OTT CLOS MIREILLE ROSE DE GRAIN 2023</b> Crisp, Citrus, Medium body and Elegant with Fresh Summer Fruit Vibrancy	18
<b>LES LEGENDES R BORDEAUX BLANC 2023</b> Aromatic, Floral Notes with Ripe Peach, Pineapple and Lychee aromas	18
<b>TE MATA ESTATE SAUVIGNON BLANC 2023</b> Lime, Passionfruit, Guava, and Honeydew Melon Rich, Layered and Juicy	22
<b>BILLAUD SIMON CHABLIS 2022</b> Citrus, White Fruits and Medium Weight Flavours	22
<b>CHATEAU BOURGNEUF 2020</b> Lavender, Kirsch, Black Truffles and Cinnamon Toast over a core of Black-Berry	22
<b>FAIVELEY MERCUREY VIELLES VIGNES 2023</b> Blend of 20 different plots. A wine of exceptional Argmatic Intensity	22
<b>NITTARDI CASANUOVA DI NITTARDI CHIANTI CLASSICO VIGNA DOGHESSA 2020</b> Sangiovese. Medium-bodied Red with Sliced Black Cherry and Orange Peel Aromas	18
<b>AMELIA PARK RESERVE SHIRAZ</b> Rich & Spicy with Cherry, Mocha and Licorice. Palate is full of Plum and Berry Flavours	22

## WHISKEY

	GLASS
<b>GLENFIDDICH 15 YEARS</b>	20
<b>GLENFIDDICH 18 YEARS</b>	26
<b>SUNTORY KAKUBIN</b>	15
<b>HIBIKI JAPANESE HARMONY</b>	24
<b>CHIVAS 18 YEARS</b>	20

## BOTTLED BEER

<b>ASAHI SUPER DRY</b>	15
<b>HEINEKEN</b>	15
<b>TIGER</b>	14

## COFFEE

	HOT	ICED
<b>ESPRESSO</b>	6	
<b>AMERICANO</b>	6	7
<b>CAPPUCCINO</b>	8	9
<b>LATTE</b>	8	9
<b>CARAMEL LATTE</b>	9	10
<b>MOCHA</b>	8	9
<b>ADD: ESPRESSO SHOT</b>	+2	
<b>REPLACE WITH OAT MILK</b>	+2	

## TWG TEA

<b>Selection:</b> 1837 Black Tea, Chamomile, Sencha Superior, French Earl Grey, Geisha Blossom, Imperial Oolong, Moroccan Mint, Silver Moon	12
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## STILL & SPARKLING

<b>ANTIPODES STILL (0.5L/1L)</b>	9/12
<b>ANTIPODES SPARKLING (0.5L/1L)</b>	9/12