

#### Salads

Romaine, oak leaf, radicchio, rollo rossa, iceberg, onion, tomato, cucumber, grilled mushroom, caper, parmesan, marinated olives, crouton, bacon EVO, balsamic, caesar, ranch, balsamic vinaigrette

# **Charcuterie and Cheese**

Imported artisanal cheeses, cold cuts and smoked salmon Walnut, cashew, almond, pumpkin seed, sunflower seed, dried fruits

### **Breads**

Freshly baked sourdough
Whole wheat
Baguette
Choose your cheese, cold cut, bread and salad for our chefs to build your sandwich

Sauce: whipped butter, homemade preservatives, truffle mayo, aioli

### **Smoked Meats & Fishes**

Smoked beef brisket
Beer-marinated crispy pork knuckle, hasselback potato, cultured cream
Slow-smoked and baked Atlantic salmon, grilled fennel, charred lemon
The fat giant bun of smoked BBQ meat and salted cabbage
Beef "rendang", baked in smoked coconut shell
Braised lamb shank and cippolini in balsamic
BBQ pork ribs

#### **Seafood Paella**

Side Dishes

Baked cauliflower with scarmoza, vegetables, garlic mashed potato, smoked baked beans with bacon, grilled Masala corn on cob

## Pasta on Parmesan Wheel

Truffle cream sauce

Choice of pasta; spaghetti, penne, fettuccini

## Pizza Pop-tart

### **BBQ** market

Select your meat or fish from the market showcase for grilling
Beef sirloin 80g
Beef rump 80g
Chicken breast, herb marinated
Chicken legs, marinated and BBQ glazed
Chicken wings, cajun marinated
Pork chop, herb marinated
Pork ribs
Sea bass 60g
Salmon 60g
Tuna 60g
Squid, marinated



Side Dishes Pumpkin, onion, mushroom, carrot, bok choy

Sauce and condiments

Nam jim jaew, Thai seafood sauce, chimichurri, peppercorn sauce, BBQ sauce, ponzu

Chaeffing

Menu A (available on Thursday & Saturday)
Eggs and garlic fried rice
Wok fried Chinese egg noodle with szechuan sauce
Braised Chinese cabbage with dried shrimp
Green curry chicken

Menu B (available on Friday & Sunday)
Wok fried seafood with garlic and chili
Wok fried crispy pork with holy basil
Stir-fried white chive with garlic and tofu
Salmon fried rice

Soup in Sourdough Bread Bowl

Menu A (available on Thursday & Saturday) Smoked salmon chowder with cajun oil

Menu B (available on Friday & Sunday) Cream of corn and jalapeño, truffle popcorn

#### Noodle

Menu A (available on Thursday & Saturday)
Beef knuckle broth
Choice of noodles
Rice noodle, flat noodle, vermicelli, egg noodle
Beef shabu, braised beef, meatball, bean sprout, morning glory

Menu B (available on Friday & Sunday)
Ramen
Ton katsu broth
Pork chashu, half-boiled egg, seaweed, bean sprout, leeks, ajitsuke menma preserved bamboo shoot, sesame oil

## Sushi and Sashimi

Tuna, salmon, Hamachi Marinated crabs Seasoned seaweed salad, pickled turnip, soy sauce, wasabi, cucumber salad

Sauces and condiments available



#### **Sweets**

#### Ice Cream and Sorbet

Coconut, Madagascar vanilla beans, premium dark chocolate, matcha latte, raspberry, mocha almond

#### Condiment

Coconut sauce, caramelized peanut, berry compote, chocolate chip, rainbow sprinkle, croquant flake

## **Gateaux Cake and Pastry**

Rotation of 6 selections from the list

Chocolate alize, strawberry bar cake, mango & peanut, blueberry cheese cake, chocolate raspberry capsule, mixed fruit tart, red fruit delight, mango & passion fruit cake, tiramisu cake, capuchin cake, triple chocolate cake

### **Sweet in the Glass**

Rotation of 2 selections from the list

Pistachio bavarese, strawberry mascarpone, trio chocolate delight, apple tatin, mango & coconut pudding

### **Crêpes Suzette Station**

Blueberries compote, sour cherries compote, chantilly cream, banana compote, pineapple compote, fresh berry compote, peach compote and pear compote

## Éclair Corner

## **Mini Beignet Donut**

### **Thai Way Corner**

Rotation of 1 selection from list

Tub tim krob with jackfruit syrup and condiment, lod chong Singapore nam kati, sangkaya fak thong, gluay chuem nam kati

W Does Supper is available on Thursday—Sunday from 6PM—9PM THB 999 net per person (food only)