



PantaRei

Pantareí Individual Set Menu THB 999 net

TO START

THE TRIPLE

or

OCEAN DUO TARTAR

or

SOM TUM SOFT SHELL CRAB

or

WILD MUSHROOM SOUP

MAIN-COURSE

LAMB LAVA

or

CURRY SALMON

or

NORTHERN DUCK

or

PORK KOJI-BUTA

COMPLETE ME

KLOUYTORD

or

THREE FLAVOR MANGO STICKY RICE

or

THAI TEA ROTI

Pantareí Sharing Set Menu THB 1,399 net

TO START

THE TRIPLE

Patatas Bravas, Garlic and chili prawns,
Grilled marinated octopus

IN THE BOWL

TOM-YUM RAVIOLI (2 BOWL)

Prawn tortellini in spicy tom-yum soup

TO SHARE

MEAT & BONE

1,000 grams. Barbeque pork ribs,
naan bread and winter slaw

COMPLETE ME

TRIPLE FLAVOR MANGO STICKY RICE

Three flavor sticky rice served with mango
and crispy yellow bean

Set Menu are not applicable for further discount.

Allow us to fulfil your needs - please let us know if you have any special dietary requirements, food allergies or intolerances.

All price are net and inclusive of tax and service charge

To Start

THE TRIPLE	380
Patatas Bravas, Garlic and chili prawns, Grilled marinated octopus	
OCEAN DUO TARTAR (SIGNATURE)	420
Marinated tuna tartar featuring salmon tartar served with avocado salsa and crispy bread	
SEARED SCALLOP	450
Pan-seared US. scallop with cauliflower puree, Pancetta ham and black caviar	
SOM TAM SOFT SHELL CRAB	400
Crispy soft shell crab with Thai spicy papaya salad	
SHAKE RAINBOW SALAD (VEGETARIAN)	320
Red cabbage, corn, cherry, tomato, red radish, quinoa, olive, pine nuts, shallot Japanese cucumber, Iceberg, chickpea, Feta cheese with lemon dressing	

In The Bowl

WILD MUSHROOM SOUP	320
Creamy wild mushroom soup with crispy truffle bread	
TOM-YUM RAVIOLI	500
Prawn ravioli in spicy tom-yum soup	
CARROT AND GINGER SOUP (VEGETARIAN)	500
Fresh carrot and spicy ginger soup	

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From The Pan

BEYOND BERGER (VEGETARIAN)	450
Beyond meat served in green bun with tomato, caramelize onion, lettuce and potato steak fries	
CURRY SALMON	600
Seared salmon with Thai green curry reduction served with naan bread	
SNOW FISH	790
Steamed snow fish with soya sauce and leek	
NORTHERN DUCK	500
Duck leg confit with Khao soi curry demi-glaze serve with garlic mashed potato and crispy egg noodle	
PORK KOJI BUTA	680
Roasted Koji-Buta pork chop served with spicy holy basil (Ka Prao) linguine	
SURF AND EARTH	700
Pan-seared king prawn pancetta wrapped served with brown rice and tamarind reduction	
LAMB LAVA (SIGNATURE)	790
Baked slow-cooked Australian lamb in Thai Traditional Massaman curry in brioche	
RIB EYE	1,150
Grilled Australian angus beef ribs eye steak , potato gratin, grilled asparagus Served with Mushroom cream sauce or black pepper sauce or red wine sauce	
LAMB CHOP	1,200
Grilled Aus. lamb chop, potato gratin, grilled vegetables served with red wine jus.	

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To Share

CHEESE PLATTER

Brie, Blue, Manchego cheese, grape, dried fruit, dried nut, cracker and quince marmalade

650

MEAT & BONE

1,000 grams. Barbeque pork ribs, naan bread and winter slaw

1,250

TOMAHAWK (45 MINUTE)

1kg of Australian Black Angus Beef Tomahawk served with red wine sauce, dipping sauce and baked potato with cheese, Garlic confit

3,900

Complete Me

TRIPLE FLAVOR MANGO STICKY RICE

Tree flavor sticky rice served with mango and crispy yellow bean

300

ROTI THAI TEA

Crispy roti with rich Thai tea sauce served with vanilla ice cream

300

KLOUY-TORD (SIGNATURE)

Deep-fried pastry wrapped banana, vanilla ice cream and young coconut sauce

300

Drink List

Our Signature Bar Creation

BANGKOK SOUR (SIGNATURE) Phraya Rum, Pineapple Juice, Lavender Syrup, Lime	320
SIAM MARTINI (SIGNATURE) Mekhong, Coconut liqueur, Apple Juice, Honey	320
BRAMBLE Gin, Blackberry liqueur, Lime and Syrup.	320
LADY BUG Vodka, Campari, grenadine	320
LAVANDULA Gin, Apple juice, Lavender Syrup	350
DEW Cognac, Lime juice, Honey and Orange Liqueur	420

Classic Cocktail

JOHN COLLINS Bourbon, lemon juice, syrup, soda water	320
LONG ISLAND ICE TEA Gin, rum, tequila, vodka, triple sec and top soda	400
NEGRONI Gin, Campari, sweet vermouth	350
METROPOLITAN Cognac, sweet vermouth, syrup, bitter	350
MANHATTAN Bourbon, whisky, sweet vermouth, bitter	450

Drink List

From the juice bar

ORANGE, PINEAPPLE, APPLE,
GUAVA, LIME 200

Fizzy drink

PEPSI, PEPSI MAX, MIRINDA ORANGE,
7 UP, SODA, GINGER ALE 100

H2O

EVIAN ,MINERAL WATER 33CL 180

SAN BENEDETTO ,SPARKLING 33CL 180

EVIAN ,MINERAL WATER 75CL 280

SAN BENEDETTO ,SPARKLING 65CL 280

Mocktail

HUNGRY BEE 250
Lime, apple juice, honey, ginger

DEEP OCEAN BREEZE 250
Passion fruits, orange juice,
virgin blue curacao

SCOPERTO L ANANAS 250
Pineapple juice, orange juice, ginger,
honey, lime juice

Micro brewery 33 cl.

CHANG 180

SAN MIGUEL LIGHT 220

HEINEKEN 220

PERONI 220

CORONA EXTRA 350

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Drink List

Intoxicant

glass

Bottle

WHISKY, MALT AND BOURBON

THE FAMOUS GROUSE	280	3,000
JOHNNIE WALKER RED LABEL	300	3,000
JOHNNIE WALKER BLACK LABEL	400	5,000
JOHNNIE WALKER GOLD LABEL	500	8,000

SINGLE MALT WHISKY

GLENMORANGIE 10Y	350	4,000
SINGLETON 12Y	400	5,000
GLENFIDDICH 12Y	400	5,000
TALISKER 10Y	500	8,000

COGNAC

HENNESSY VS	350	4,000
HENNESSY VSOP	500	6,500
HENNESSY XO	800	19,000

TEQUILA

PATRON XO CAFÉ	280	3,000
PATRON SILVER	400	5,000

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Drink List

Intoxicant

glass

Bottle

LIQUEURS

LICOR 43	400	5,000
KAHLUA COFFEE LIQUEUR	280	3,500
BAILEY'S IRISH CREAM	280	3,500

VODKA

SMIRNOFF VODKA	280	3,000
GREY GOOSE	400	5,000
BELVEDERE	400	5,500

RUM

PAMPERO BLANCO	280	3,000
CAPTAIN MORGAN	280	3,000
HAVANA CLUB 7 YEARS	350	4,500

GIN

GORDON	280	3,000
TANQUERAY	320	3,500
HENDRICKS'S	350	4,500

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