

## POOLSIDE FAVORITES

### AVOCADO SMASHED TOAST (G)\*\*

320

*rustic sourdough bread, wild rocket,  
 coriander honey mustard dressing  
 add: poached egg (E) 50*

### KIMPTON POOL.BAR BEEF BURGER

(G,D,E)

390

*bibb lettuce, swiss cheese, pickled  
 cucumbers, tomatoes, jalapeno green  
 sauce, dijon mustard, ketchup,  
 mayonnaise  
 choice of crispy herb parmesan fries  
 or mixed green garden salad*

### SHRIMP AND MINCED PORK NOODLE SALAD (SF,P,N)

350

*glass noodles, green onions, peanuts,  
 mushrooms*

### RIVER PRAWNS PAD THAI (G,N,SF,S)

290

*splendid farms squid & shrimp,  
 wok fried noodles*

### SMOKED HANGER STEAK BOWL (G,B)

290

*roasted corn, black beans, creamy  
 avocado, pico de gallo, cilantro lime*

### BEEF CHIMICHURRI QUESADILLA (G,D,B)

320

*pico de gallo, feta cheese, blended  
 cilantro avocado lime salsa  
 choice of crispy herb parmesan fries or  
 mixed green garden salad*

### PIZZA VEGETARIANA (G,D)\*

320

*mozzarella cheese,  
 smoked grilled vegetables  
 homemade ricotta cheese*

## SWEETS

### FRESH FRUIT PICNIC BUCKET \*\*

180

*fresh assorted seasonal fruit*

### CHILLED POPSICLE TRIO \*\*

150

*mango, lychee, pomegranate*

## LIGHTER BITES

### CORN CHIPS, PICO DE GALLO & GUACAMOLE (D)\*

290

*charred jalapeño, tomatoes, sour cream,  
 guacamole, spiced corn chips*

### COLD MEZZE CRUDITÉ PLATTER (N)\*\*

290

*hummus, muhammara, marinated olives, carrots,  
 cucumbers, cos baby lettuce*

### TROPICAL BLEND YOGHURT SMOOTHIE BOWL (D,N)\*

290

*pineapple, kale, coconut, banana, almonds,  
 walnuts, chia seeds, honey granola*

### THE NOURISHER BOWL (SE)\*\*

290

*chick pea falafel, avocado, roasted pumpkin,  
 mixed greens, cauliflower, broccoli, roasted  
 zucchini,  
 tahini sauce, EVO*

### AROMATIC (SF,G)

320

*yellowfin tuna, kaffir lime, lemongrass, shallots,  
 lime zest, spring onions, fresh greens and herbs*

D = Dairy E = Egg N = Nuts P = Pork B = Beef G = Gluten SS = Soy Sauce SE = Sesame SF = Seafood \*Vegetarian \*\* Vegan

### COCKTAILS AND MOCKTAILS

**COCKTAILS** - 250

**MOCKTAILS** - 190

*(Mojitos sans alcohol)*

#### MOJITO #1

*classic mint and lime, muddled with  
 tahiti limes and your choice of rum,  
 gin or vodka*

#### MOJITO #2

*passionfruit, made with Bar.Yard's  
 passionfruit oleo, fresh mint, tahiti  
 limes and your choice of rum, gin  
 or vodka*

#### MOJITO #3

*beetroot, Bar.Yard's famous beetroot  
 shrub, muddled tahiti limes and fresh  
 mint and your choice of rum, gin,  
 or vodka*

### BEER & WINE

Khao San Beer 330ml (Can) 160

Leo Beer 330ml (Can) 110

Outstation Vineyards Shiraz 320  
 Cabernet, Australia

Outstation Vineyards Semillon 320  
 Sauvignon Blanc, Australia

**SOFTIES** 70

*coke, coke zero, sprite, a&w root  
 beer, schweppes ginger ale and  
 schweppes manao*

**FRESH JUICES** 95

*orange, pineapple and guava*

#### HOMEMADE BEVERAGES

**ARNOLD PALMER** 80  
*fresh lemonade and black tea*

**FRESH LEMONADE** 95

### WATER

Evian (500ml) PET 70

Evian (750ml) PET sports cap. 109

Perrier (250ml) Can 65

#### COFFEE & TEA

Thai Voyage coffee (noir dark roast)

espresso/americano 110

latte macchiato 120

iced americano 120

cappuccino 120

iced latte 130

iced cappuccino 130

earl grey ceylon tea 85

sencha shizuoka green tea 85

english breakfast ceylon tea 85

highland oolong 85

green peppermint (herbal) 85

whole chamomile (herbal) 85