



CRAFT

ALL DAY
MENU

ALL DAY BREAKFAST

SHAKSHUKA (D,E,G,V) 290 <i>one sunny-side up egg, bell peppers, onions, tomatoes, cumin and warm pita bread</i> add-on: 50 a.) hummus b.) falafel, sauce tahini c.) labneh (D)	PORK CONGEE WITH EGG (E,N,P,SS) 190 <i>a choice of poached egg or salty egg, mince pork, ginger, green onions, crispy vermicelli and soy sauce</i>
YOU'RE EGGS YOU'RE STYLE (E,G,V) 220 <i>a choice of two eggs: fried, poached, omelette (normal or egg-white), boiled (hard or soft), roasted breakfast potatoes, panzanella salad and a sliced baguette</i>	BACON FRENCH TOAST (D,G,P,N) 240 <i>brioche, bacon, walnuts, mixed berries and maple syrup</i>
SPANISH EGG-WHITE OMELET (D,G,V) 220 <i>spinach, mushrooms, broccoli, onions, feta cheese, panzanella salad and a sliced and toasted baguette</i>	CHIA SEED PUDDING & GREEK YOGHURT (D,G,N,V) 220 <i>roasted organic granola, raspberries, blueberries, strawberries, almonds and coconut flakes</i>
AVOCADO TOAST (G,E,V) 280 <i>sourdough bread, smashed avocado, mixed-salad, egg (1), coriander and a honey-mustard dressing</i> add-on: poached egg (E) 20	MIGHTY, MIGHTY POWER SMOOTHIE BOWL (D,G,N,V) 230 <i>almond milk, roasted almond granola, mixed berries, goji berries, mango, banana, yoghurt, coconut water, and toasted coconut</i>
	CRISPY BACON & PROSCIUTTO HAM CREPE (D,G,P) 240 <i>spinach, arugula, citrus cream sauce and lemon zest</i>

SALADS, BOWLS & SOUP

POACHED SHRIMP, POMEGRANATE & MIXED GREENS (SF) 220 <i>sugar-snap peas, cherry tomatoes, kalamata olives and a honey-lime dressing</i>	CORIANDER CRUSTED TUNA FILLET SALAD (E,G,SF) 220 <i>asian and rocket organic mixed lettuces, potatoes, tomatoes, capsicum, red onions, french beans, a poached egg, olives and a passionfruit vinaigrette</i>
RED AND WHITE QUINOA & AVOCADO (D,VG) 220 <i>kale, spinach, cherry tomatoes, feta cheese and a honey-lime evo dressing</i>	SALMON & TUNA POKE BOWL (G,N,SE) 390 <i>hass avocado, brown & red riceberry, edamame, sesame seeds, nori, togarashi, pickled ginger and a soy dressing</i>
CRUNCHY ASIAN CHOPPED SALAD (D,G,SE) 220 <i>crispy-fried chicken, roasted pumpkin, red cabbage edamame, tomatoes, bean sprouts, teriyaki glazed carrots and a sesame dressing</i>	ROASTED WILD MUSHROOM SOUP (D,G,V) 220 <i>porcini foam, white truffle oil, homemade ricotta and sourdough crostini</i>

BURGERS, SANDWICHES AND WRAPS

WAGYU BEEF BURGER (B,D,G) 360 <i>brioche, truffle mayo, lettuce, tomato, home pickled cucumbers and jalapenos, served with a choice of cassava chips or a mixed-greens salad</i> add-on: 60 a.) brie cheese b.) emmental cheese c.) cheddar cheese	DELICIOUS BREAKFAST SANDWICH (D,E,G,P) 220 <i>house-made muffin, chorizo patty, eggs, bacon, red-cheddar, a roasted tomato salsa and crispy breakfast potatoes</i>
	FRIED CHICKEN & SMASHED AVOCADO CLUB (D,G) 270 <i>breaded and fried chicken breast, refried pinto beans sour cream, lettuce, vine-ripe tomatoes and pickled jalapenos on sourdough served with a side of steak fries or a mixed green salad</i>

A=Alcohol B=Beef D=Dairy E=Egg G=Gluten N=Nuts P=Pork SE=Sesame SF=Seafood SS=SoySauce V=Vegetarian VG=Vegan

All prices are in THB and are subject to 10% service charge and 7% VAT



BURGERS, SANDWICHES AND WRAPS

GRILLED CHICKEN & ONION CHEESESTEAK (D,G) 240
rustic bread, marinated grilled chicken breast, caramelized onions and emmental cheese

PORK CHORIZO WRAP (D,E,G,P) 220
scrambled eggs, pork chorizo, cheese and a roasted tomato salsa

FALAFEL WRAP (G,VG) 220
crispy garbanzo cake, cumin sauce, tahini, rocket, cucumber, mint, pomegranate seeds and a molasses dressing

BEEF & SPINACH WRAP (B,D,G) 240
stir-fried marinated beef, mozzarella cheese, mixed capsicums, onions, sour cream, spicy chillis, tomatoes and fresh coriander folded into a green lettuce wrap

SHARING IS CARING

PATATAS BRAVAS BASKET (D) 190
fresh thyme, garlic and chipotle aioli
 add-on: 60
 a.) fried squid (SF)
 b.) pork chorizo (P)

CHICKEN POPS ROCK (D,E) 180
crispy and spicy chicken with a mayonnaise and sweet chili dip

LOBSTER & GARLIC BAKED FLUTES (D,G,SF) 210
taquito-like rolls, mozzarella, olive oil, crunchy slaw, cumin-coriander cream and roasted tomato dipping sauce

PARTY BOWL SOCIAL (D,G,V) 190
crispy mixed-cheese balls, mozzarella sticks, sweet potato balls, panko, herbs, chili, lemon and a creamy sriracha dipping sauce

SEAFOOD & HUMMUS (D,G,N,SF) 320
lobster, shrimp and squid sautéed in garlic butter, sumac topped with fresh rocket, pine nuts, evo and warm pita bread

BUTTER CHICKEN & SHRIMP BRYANI COMBO (D,G,N,SF) 340
boneless chicken thigh meat, shrimp rice biryani and paratha with raita

JAMON IBERICO PATA NEGRA & MANCHEGO (D,N,P) 460
shallot jam, homemade vegetable pickles, semi-dehydrated grapes and rosemary rustic olive bread

FLATBREADS 240
 Choice:
Garlic Butter Shrimp (D,G,P,SF)
pesto spread, shaved parmesan, rocket, wild greens, sweet, cherry tomatoes confit and arugula

Apple Wood Smoked (G,P)
boneless pork ribs, caramelized onions, rocket, wild greens, cherry tomatoes confit and fresh squeezed lime

Grilled Vegetables (D,G,V)
grilled artichoke, zucchini, capsicum, asparagus, onion, cherry tomatoes, pesto, parmesan, arugula and a balsamic reduction

CRAFT DESSERTS

ICE PEANUT BUTTER BROWNIES (D,G,P,V) 190
peanut butter brownie ice cream cake, crushed caramelized peanuts and a forest-berry coulis

OREO CHEESECAKE (A,G,V) 190
oreo crusted cheesecake, caramelized banana and a foamy rum

FRESH BAKED PASTRIES : Please inquire with server for today's bakery selection **65**

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