

# PLATINUM

RESTAURANT & LOUNGE

OPENING HOURS:  
EVERY DAY | 6 – 11 PM



CHEF'S SIGNATURE MENU	Price
<b>HOKKAIDO SCALLOPS</b> With Asparagus, Green Beans, Garlic and Butter	270
<b>LIGHTLY PAN SEARED TUNA</b> With Pork Cutlet and Tamarind Sauce	320
<b>MANILA CLAMS</b> With White Wine and Saffron Sauce	260
<b>DEEP FRIED TIGER PRAWNS</b> With Chili & Salt	320
<b>RIBEYE STEAK</b> With Garlic Mashed Potatoes, Asparagus, and Glazed Carrots	
<b>RED WINE SAUCE</b>	790
<b>MUSHROOM SAUCE</b>	790
<b>PEPPER SAUCE</b>	760

APPETIZERS	Price
<b>SMOKED SALMON SALAD</b> With Green Asparagus, Rocket Salad and Balsamic Reduction	180
<b>CAESAR SALAD</b> With Anchovy, Garlic and Parmesan Crème Dressing, Crispy Bacon and Croutons with Grilled Chicken or Prawns	240
<b>CLASSIC FRENCH ONION SOUP</b> With Cheese Crouton	160
<b>MUSHROOM SOUP</b> Flavored with Sour Cream and Chives	180
<b>VIETNAMESE FRESH SPRING ROLLS (V)</b>	140
<b>DOZEN KOREAN OYSTERS</b> Korean Oysters, served in fresh natural, kilpatrick and mornay style	490
<b>DOZEN THAI OYSTERS</b> Surat Thani Oysters, served in fresh natural, kilpatrick and mornay style	450
<b>CALAMARI</b> Tempura Squid Fried, served with Tartare Sauce	380
<b>ANTIPASTO BOARD</b> With Cheese: Smoked, Edam, Emmental, Blue, Brie, Goat cheese, Salami, Chicken Bologna, Ham Bologna Pork, Parma Ham, Dried Apricot, Dried Kiwi, Black Raisin, Yellow Raisin, Dried Banana with honey, Almonds, Cracker	650
<b>CHARCUTERIE BOARD</b> With Salami, Chicken Bologna, Ham Bologna Pork, Parma Ham, Dried Sweet Taro, Dried Kiwi, Black Olive, Dried Apricot, Sun-dried Tomato, Almond, Bread Stick	350
<b>CHEESE BOARD</b> With Smoked Cheese, Edam Cheese, Blue Cheese, Emmental Cheese, Brie Cheese, Goat Cheese, Dried Banana with Honey, Dried Kiwi, Dried Apricot, Black Raisin, Yellow Raisin, Grape, Cracker, Almond, Bread Stick	650
<b>KING CRAB LEGS WITH BUTTER DIPPING SAUCE</b> King Crab, Butter, Garlic, Garlic Bread, Vinegar Wine	600
<b>ASSORTED SASHIMI</b> Salmon, Tuna, Crab stick, Sushi EBI, Tamago, Wasabi Paste, Pickled Ginger	450
<b>YASAI MAKI</b> Japanese Rice, Cucumber, Carrot, Cabbage, Sesame, Nori	160
<b>PIZZA</b> (Thick base)	
<b>PIZZA PROSCIUTTO DI PARMA</b>	210
<b>PIZZA HAWAIIAN</b>	190
<b>PIZZA FORMAGGI</b>	210
<b>PIZZA MARGHERITA (V)</b>	180

MAIN COURSES	Price
<b>PLATINUM SIGNATURE BURGER</b> Made of premium Grounded Beef, served with Crispy Bacon, Cheddar Cheese and Steak House Fries	240
<b>CRISPY PAN-FRIED SEA BASS</b> Served with Saffron Risotto, Red Capsicum Sauce and Herbal Salad Bouquet	310
<b>GRILLED SALMON</b> On Lemon Mascarpone Risotto and Parmesan Cannelloni	340
<b>SEAFOOD TOWER</b> With Salmon, NZ Mussel, King Crab, Scallops, Mussel, Black Tiger Prawn, River Prawn, served with seafood sauce	700
<b>SPANISH WHOLE MUSSELS WITH TOMATO BROTH</b>	310
<b>ROASTED GARLIC PORK CHOP</b> With Rosemary Potatoes, Finger Glazed Carrots and Balsamic Mustard Jus	500
<b>GRILLED SALMON STEAK</b> With Grilled Mediterranean Vegetables	290
<b>LEMON INFUSED CHICKEN</b> With Sautéed Spinach, Tomato and Coriander Salsa	220
<b>PASTA</b> Choice of: Spaghetti, Fettuccine, Penne and Tagliatelle	
<b>ARRABIATA</b> Sun-dried Tomato, Chili, Garlic and Tomato Sauce	180
<b>AGLIO OLIO</b> Spaghetti, Bacon, Black Olive, Garlic Bread and Parmesan Cheese	180
<b>CARBONARA</b> Crispy Bacon, Cream, Egg Yolk and Parmesan Cheese	190
<b>PESTO</b> Basil, Pine Nuts and Parmesan Cheese	180
<b>BOLOGNESE</b> Tomato and Ground Beef	210
<b>BEEF LASAGNA</b> Layer with a Tomato Meat Ricotta Sauce and Mozzarella Cheese	270
<b>VEGETARIAN LASAGNA (V)</b> Fresh Tomato, Mushroom, Mozzarella Cheese, Pesto and Fresh Baby Spinach	220
<b>DESSERT</b>	
<b>ICE CREAM (per 2 scoops)</b> Your choice of Chocolate, Coconut or Strawberry	90
<b>THAI STYLE "KANOM" DESSERT TOWER</b> Pha Ka Krong, Pinched Egg Yolks Thread, Gold Egg Yolks Drops, Sweet Shredded Egg Yolk, Med Kanon, Banana Kai In Syrup, Thai Tea Cake, Thai Layer Dessert	280
<b>MANGO STICKY RICE</b> Thai Sweet Sticky Rice with Ripe Mango and Coconut Cream	170
<b>CLASSIC CRÈME BRÛLÉE</b> With Cherry Compote and Biscotto	190
<b>CARAMEL CRUNCH CAKE</b> With Strawberry Coulis and Vanilla Ice cream	190
<b>WARM APPLE TARTE</b> Crispy Puff Pastry with Cinnamon, Caramel Sauce and Vanilla Ice cream	180
<b>CHOCOLATE LOVER'S</b> Creamy and Rich Chocolate Mousse Cake	190