

# THE MILL

THE BURGER BAR + STEAK ROOM

## Appetizer

### Shrimp Tempura

Classic Japanese style battered-fried shrimps with homemade sauce, grated radish & ginger. **575**

### Lubi Smoked Chicken Wings

Coconut wood-smoked chicken wings, basted homemade sauce served with blue-cheese dip **380**

### French Fries

Served with ketchup on the side **150**

### Crispy Calamares

Crispy fried calamari with wasabi-mayo **410**

## Salad

### Lubi Organic Caesar Salad

Young romaine, anchovy, crisp bacon, crouton and parmesan **400**

### Lubi Garden Salad

Mixed greens, tomato, onion, carrot, beetroot, apple and toasted coconut with tuba vinaigrette **300**

### Cobb Salad

Mixed greens, tomato, grilled chicken breast, boiled egg, bacon and avocado **400**

## Soup (Good for 1 person)

### French Onion

Caramelized onion, beef consomme and gruyere crouton **250**

### Roasted Pumpkin Soup

Smoked roasted pumpkin, crème, grated ginger, toasted almond and white truffle oil **250**

### Hot Vichyssoise

Traditional leeks & potato crème veloute served hot with crouton **250**

## Main Course

### Cacciatore Chicken

Slow-cooked chicken in concasse and olives sauce served with creamy mashed potato **580**

### Pan-seared Malasugue

Served with butter glazed vegetables and lemon butter sauce **900**

### Pan-seared Salmon Gravlax

Sweet pea puree, garden greens and citrus zest butter **900**

## Premium Steak (A La Minute)

USDA Ribeye Steak (300 grams) **2150** 

USDA Beef Tenderloin (200 grams) **3000** 

USDA Prime T Bone Steak (500 grams) **5600** 

USDA Sirloin Steak (300 grams) **2500** 

With choice of side dishes:

Green salad

French fries

mashed potato

buttered glazed vegetable

corn on the cob

steamed rice

garlic rice

## Premium Steak

(For pre-order, minimum of 3hours in advance)

Churrasco USDA marinated Sirloin steak (500 grams) 

Signature marinated US beef-sirloin, char-grilled served with peri-peri and chimmichurri sauce **4200**

Barbecue Pork Ribs (Whole)   

Smoky ribs basted with homemade barbecue sauce **1150**

Grilled Hungarian Sausage 

Served with mustard and sauerkraut **495**

Butterfly Chicken Peri-Peri 

Open cut whole chicken herbs brined, char-grilled and basted served with peri-peri and chimmichurri sauce **880**

 Pork  Beef  Chicken  Fish  Seafood  Shrimp  
 Vegetarian  Nuts  Dairy  Alcohol  Healthy Option

Price are inclusive of VAT and local tax, and is subject to 10% service charge.

## Dusit Thani

LUBI PLANTATION  
RESORT

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## Burger

### The Black Bun

Squid-ink bun, 200g US beef patty basted teriyaki, sharp-cheddar, bacon, egg, lettuce, tomato and gherkins served with fries & honey-mustard dip **800**

### Vegetarian Burger

Vegetarian patty, beetroot bun, cheddar, lettuce, tomato, pickled onion and aioli served with fries **350**

### Chicken Burger

Sesame bun, gin battered fried chicken, sharp-cheddar, samjjang ranch, lettuce, tomato, pickled onion and fries **400**

### The Classic

Sesame bun, 200g US beef patty, streaky bacon, cheddar, onion, lettuce, tomato and gherkin served with fries & honey-mustard dip **600**

## Pasta

### Spaghetti Bolognese

Topped with parmesan cheese, served with garlic ciabatta bread **300**

### Linguine Pomodoro

Linguine pasta, homemade tomato sauce, basil and parmesan cheese **300**

### Signature Shrimp Pasta

Roasted shrimps bisque sauce, spaghetti, shrimps and ebiko **280**

### Beef Stroganoff with Fettucine

Classic beef & mushroom in creamy gravy with fettucine pasta **520**

### Fettucine Carbonara

Topped with bacon bits and parmesan cheese served with garlic ciabatta bread **350**

### Creamy Chicken Pesto Linguine

Classic italian pesto infused with cream served with pan seared chicken strips **310**

## Sides

Steamed Rice **60**

Garlic Rice **80**

 Pork  Beef  Chicken  Fish  Seafood  Shrimp  
 Vegetarian  Nuts  Dairy  Alcohol  Healthy Option

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## Pizza

### Margherita Pizza

Crust, tomato sauce, mozzarella, blue cheese, oregano and basil **450**

### Four Cheese Pizza

Mozzarella, blue cheese, cheddar, and emmental cheese **450**

### Hawaiian Pizza

Crust, tomato sauce, mozzarella, blue cheese, oregano, ham, pineapple and onion **450**

### Pepperoni Pizza

Crust, tomato sauce, mozzarella, blue cheese, oregano and pepperoni **450**

## Dessert

### Lubi Halo-Halo

Traditional shaved ice coconut concoction mixed with locally produced delicacies **330**

### Ube Ensaymada

Ensaymada topped with ube jam, buttercream, and cheese **100**

### Lubi Pie

Filipino young coconut meat combined with a creamy filling and enclosed in a flaky pie **250**

### Lubi Guinumis

Shaved ice dessert of coconut cream, sweet syrup, sago, pinipig. **200**

### Fruit Plate

Tropical fruits **200**

### Lubi Grand Sundae

Ice cream, brownie, crunch **750**

### Scoop of Ice Cream

Mango | Strawberry | Chocolate | Ube | Vanilla **100**

### Homemade Coconut Ice Cream

Coconut ice cream with shaved coconut meat **200**

### Sliced Cake of the Day

(Please approach our staff to know more) **200**

### Lubi Trio Turon

Banana saba, langka, macapuno, ube, mango, rolled together in a rice wrap and deep-fried. Drizzled with chocolate syrup and pinipig **240**

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