

# siam lounge

## Appetizers & Salad

### Classic Caesar Salad

Romaine lettuce, parmesan cheese, croutons, bacon, anchovy dressing - **390**

*with chicken breast - add 40*  
*with grilled garlic prawns - add 70*

### Mango Celery Salad

Fresh fruit mango, lettuce, shaved parmesan cheese, creamy balsamic dressing - **440**

### Pako Salad

Young fern, boiled egg, shrimps, tomato, onion, minced pork and tuba vinaigrette - **220**

### Gambas & Chorizo Al Ajilo

Prawns, chorizo, paprika, garlic paste, olive oil with lemon wedge and sourdough - **430**

### Buffalo Chicken Wings

Spiced barbecue sauce & homemade chips - **420**

### Lumpiang Shanghai

Pork springroll with sweet chilli sauce - **430**

### Pork Sisig

Pork mask, fresh egg, onion, garlic, chili, bell pepper - **450**

### Crispy Calamares

Deep-fried squid coated with bread crumbs and egg. Served with tartar sauce - **380**

## Soup

### Salmon Belly Sinigang

Sour broth, salmon belly and local vegetables - **780**

### Roasted Pumpkin Soup with Toasted Almond

Charcoal roasted pumpkin, cream, toasted almond, grated ginger, with truffle oil and croutons - **420**

## Healthy Options

### Fattoush

Middle Eastern mixed garden green salad with pita bread crouton - **450**

### Poached Blue Marlin Fillet with Garbanzo & Tomato Relish

Poached blue marlin fillet with arbanzo and tomato relish - **780**

### Vegetable Quesadilla with Tomato Salsa & Guacamole

Vegetable quesadilla with tomato salsa and guacamole - **580**

## Main Dishes

### Atlantic Salmon Fillet

Fillet steak of salmon, pumpkin sweet potato mash, buttered broccoli, lemon herb cream sauce - **1250**

### US Angus Rib-Eye Steak (250grams)

Served with mixed vegetables, peppercorn gravy, steamed rice, or potato wedges - **3100**

### Grilled Hungarian Sausage

Served with sauerkraut, mashed potato, onion gravy and mustard - **650**

### Butter Glazed Vegetables

Assorted vegetables - **380**

### Oxtail Kare-Kare

Filipino all-time favorite braised oxtail in peanut sauce, banana blossom, bok choy, served with local shrimp paste - **890**

### Half Chicken Oven-Roasted Chicken Inasal

Half chicken inasal marinated for 24 hours, annatto oil, soy sauce, chill and calamansi and served with garlic rice - **790**

### Pork Adobo

Slow-cooked roasted pork in liver sauce and vinegar - **500**

## Sandwiches & Burger

### D2 Club Sandwich

Ciabatta bread, bacon, grilled chicken, beef, egg, lettuces, aioli, Swiss cheese - **430**

### Tuna Melt Sandwich

Sourdough, sharp cheddar, Swiss cheese, tomato, brined tuna salad and fries - **440**

### USDA Beef Burger (200grams)

Grilled Beef burger, caramelized onion, Lettuces, streaky bacon, Brie Cheese, fries & Pickles - **790**

### Philly Steak Sandwich

French bread, Ribeye steak, onions, Philadelphia cheese, Potato wedges - **750**

### Pepperoni & Mushroom Pizza

Mozzarella, tomato, oregano - **490**

### Hawaiian Pizza

Pineapple, ham, mozzarella & tomato - **495**

### Margherita Pizza

Mozzarella, fresh tomato salad, basil - **490**

### Fettucine Carbonara

Fettucine, bacon, egg, smoked ham & Parmigiano Reggiano - **320**

### Spaghetti Bolognese

Bolognese sauce, spaghetti, cheese & toasted bread - **340**

## Pizza & Pasta

## Desserts

### Red Velvet Cake

Moist and velvety crumb filled with white chocolate ganache - **490**

### Moist Cake

Chocolate moist cake filled with salted caramel and dark chocolate ganache - **490**

### Halo-Halo

Shaved ice, fruit preserves, ube ice cream, evaporated milk - **380**

### Fresh Tropical Fruits

Assorted seasonal fruit platter - **380**

### Homemade Ice Cream

Choice of: coconut, mango, chocolate, ube & cheese, vanilla, strawberry, salted caramel and durian flavors - **160 per scoop**

## Legend



Chef's Recommendation



Healthy Option



Pork



Local Dish



Vegetarian



Seafood



Spicy



Nuts