TIN MINE MENU

TO BEGIN

Caesar Salad 250
Parmesan I crispy bacon I romaine I croutons I soft boiled egg
Chicken 350
Prawn 480

Burrata Salad 460
Ripened tomato I fresh burrata I basil leaves I rocket I pesto sauce I balsamic reduction

Cobb Salad 350
Romaine lettuce I grilled chicken I avocado I blue cheese I red wine dressing

Caramelize Onion Crab Cake 480
Roasted red pepper I romesco sauce I baby green I millet seeds

SOUPS

Roasted Pumpkin Soup 200
Pumpkin I pumpkin seeds I brioche bread

Minestrone 200
Fresh vegetables I tomato I millet I basil I brioche bread

Fisherman Seafood Soup 360
Saffron I brioche bread

MAINS

Crème Mushroom Risotto 320
Mix mushrooms I parmesan

Fish N' Chips 450
Spiced sea bass I tartar pickle I chili mayo I malt vinegar I potato fries

Quesadillas 450
Homemade tortillas I mozzarella I onions I coriander I jalapeno I capsicums I tomatoes I roasted vegetables I tomato salsa I sour cream I guacamole
choice of: chicken I pork I beef

Roasted Chicken Breast 500
Free-range chicken I mushrooms I red onions I chasseur sauce

Grilled Ginger-Soy Kurobuta Pork Chop 520
Sweet potato purée I vege pickle I garlic gremolata

Pan-Roasted Salmon 650
Tomato vinaigrette I quinoa

Grilled Beef Striploin 990
Hasselback potatoes I scalloped mushrooms I demi-glace sauce

Grilled Beef Tenderloin 1,400
Creamy mash I spring vegetables I demi-glace sauce

Sashimi Salad 460
Fresh salmon I tuna I young lettuce I seaweed I pickle garlic I pickle ginger I miso dressing

Tuna Tartar 400
Fresh tuna I herbs I wasabi sesame lime dressing

Spicy Salmon Poke Bowl 550
Marinated salmon I sesame oil I soy sauce I spicy sriracha mayo I sweet & green onions I salty roe I roasted sesame seeds

Vegetarian Poke Bowls 350
Sesame oil I soy sauce I tahini sauce I sweet & green onions I fried tofu I roasted sesame seeds

PASTAS (Gluten-free on request)

Choice of: Penne, Fettuccini, Spaghetti

Pomodoro 360
Olive oil I pomodoro I fresh basil

Aglio Olio 360
Olive oil I garlic I chili

Gnocchi Pesto 360
Pesto genovese I parmigiano reggiano

Carbonara 460
Crispy bacon I parmesan

Frutti di Mare 580
Fresh seafood I basil I tomato sauce

PIZZAS (Gluten-free on request)

Pizza Margherita 360
Tomato sauce I mozzarella I sweet basil

Pizza Vegetarian 360
Tomato sauce I sundries tomato I bell peppers I onions I mozzarella

Pizza Capricciosa 460
Tomato sauce I mozzarella I sweet basil I artichoke I mushroom I ham I black olive

Pizza Pepperoni 460
Tomato sauce I mozzarella I spicy pepperoni salami

Pizza Diavola 460
Tomato sauce I Italian sausage I pickled jalapeños

Pizza Frutti di Mare 580
Tomato sauce I fresh seafood I mozzarella

HOMEMADE BURGERS

Classic Club Sandwich 420
Bread I free-range roast chicken Ismoked ham I bacon I cheddar I egg I tomatoes

Chicken Burger 460
Grilled marinated chicken thigh I green leaves I cheddar I onion I charcoal bun

Vegan Burger 500
Shallot bun I plant-based beyond meat I green leaves

The Slate Signature Beef Burger 560
Brioche burger I bacon I cheddar I mustard mayonnaise I green leaves

* All burgers are served with potato fries.

THAI FAVOURITE SALADS & APPETIZERS

Poh Pia
Crispy spring rolls I glass noodle I vegetables I plum & chili sauce
Vegetables 200
Prawn 280

Poh Pia Sod 250
Spring rolls I vegetables I prawns I tamarind chili sauce

Peek Gai Thod Nam Pla 280
Deep fried chicken wings I sweet chili sauce

Satay Ruam Mit 280
Grilled marinated chicken I pork I beef skewers I cucumber relish I peanut sauce

Yam Makuea Yao 300
Grilled eggplant I spicy lime sauce
Choice of: minced pork I minced chicken

Miang Pla Krapong Samunprai 300
Deep-fried white snapper I bitter leaves I Thai herbs

Nuer Nam Tok 300
Grilled marinated beef I cucumber I shallot I herb I roasted rice I spicy lime sauce

Yam Som O Pou Nim 360
Pomelo salad I soft shell crab I roasted coconut

Pla Salmon I Goong
Chili lime sauce I herbs
Salmon 360
Prawn 400

Yam Sam Krob 400
Crispy thin pork I fish maw I cashew nut I green mango

RICE & NOODLES

Khao Phad
Wok-fried jasmine rice
Chicken I Pork I Vegetables 340
Seafood I Prawn I Crab meat 400

Guay Tiew Kua
Smoky fried flat rice noodles I bean sprout
Chicken I Pork 340

Phad Thai
Wok-fried rice noodles I tamarind sauce I peanut I bean sprout I tofu
Chicken I Vegetables 340
Prawn 400

Phad Mee Sapum Goong
Wok- fried egg noodles I canton lettuce
Vegetables 340
Prawn 400

MAINS

Phad Phak Ruam Mit Nam Man Hoi 250
Wok-fried garden vegetables I oyster sauce

Phad Pak Boong Fai Dang 250
Quick-fried morning glory I soybean I oyster sauce

Phad Kaprao
Wok-fried I chili I hot basil leaves
Chicken I Minced pork 360
Prawn I Beef 460

Gaeng Karee Gai 420
Chicken I red curry I potato I roti

Phad Kana Moo Krob 400
Wok-fried kale I crispy pork I oyster sauce

Phad Phed Moo Krob 420
Crispy pork belly I red curry I vegetables

Gaeng Kiew Whan
Green curry I coconut milk I eggplant I sweet basil
Chicken I Pork 400

Gaeng Phed Ped Yang 460
Roasted duck breast I red curry I pineapple I grape I lychee I sweet basil

Poo Nim Phad Pong Karee 480
Wok-fried soft shell crab I yellow curry I egg

Pla Yang Kamin 480
Grilled marinated sea bass I turmeric I spicy lime sauce

Pla Neung See-Ew 480
Steamed sea bass fillet I Thai herbs I vegetables I soy sauce

Massaman
Braised southern curry I peanut curry sauce I sweet potato I onion
Chicken 400
Beef 480

Goong Kua Prik Gluea 500
Deep fried prawn I garlic I chili I pepper

SOUPS

Tom Kha Gai 220
Chicken soup in coconut milk I lemongrass I Thai herbs I chili oil

Tom Yam Goong 380
Spicy and sour prawn soup I lemongrass I galangal I shallot I kaffir lime leave I chili paste I mushroom

DESSERTS

Berries Fresh Cheesecake 220
Cookie crust I passion fruit coulis

Classic Tiramisu 220
Coffee syrup I mascarpone cream I cappuccino ice-cream

Crème Brulée 220
Vanilla custard I caramelized I caramel ice-cream

Apple Caramel Cake 220
Apple mousse I caramel sauce I caramel ice-cream

Pailin 220
Butterfly water chestnut I jasmine syrup I coconut ice-cream

Favorite of Coconut 220
Custard cream I caramelized sauce

Sago Marpraw Orn Lamyai 220
Sago coconut milk I longan

Seasonal Fresh Fruit 220

Khao Niew Mamuang 220
Mango I sticky rice I coconut milk I sesame I coconut ice-cream

Chocolate Mousse Cake 350
Sponge brownie I chocolate coffee I almond streusel

Homemade Ice Cream 70
Thai fresh coconut
Indigo (lime I banana I coconut I butterfly pea)
Thai tea

Homemade Sorbet 70
Lime
Mango
Passion fruit

Selection of Ice Cream 100
Vanilla
Chocolate
Strawberry

Vegetarian
Gluten-free
Spice level
VO Suitable for vegetarian option

Please let us know if you have any food allergies or special dietary needs.

All prices are subject to 10% service charge and 7% government taxes.