

## TO BEGIN

<b>Caesar Salad</b> <span><span>🌱</span></span>	<b>280</b>
Parmesan   crispy bacon   romaine   croutons   soft boiled egg	
<b>Chicken Prawn</b>	<b>380</b> <b>480</b>
<b>Burrata Salad</b> <span><span>🌱</span></span>	<b>480</b>
Ripened tomato   fresh burrata   basil leaves   rocket   pesto sauce   balsamic reduction	
<b>Cobb Salad</b> <span><span>🌱</span></span>	<b>380</b>
Romaine lettuce   grilled chicken   avocado   blue cheese   red wine dressing	
<b>Caramelize Onion Crab Cake</b>	<b>480</b>
Roasted red pepper   romesco sauce   baby green   millet seeds	

## SOUPS

<b>Roasted Pumpkin Soup</b> <span><span>🌱</span></span>	<b>220</b>
Pumpkin   pumpkin seeds   brioche bread	
<b>Minestrone</b> <span><span>🌱</span></span>	<b>220</b>
Fresh vegetables   tomato   millet   basil   brioche bread	
<b>Fisherman Seafood Soup</b>	<b>360</b>
Saffron   brioche bread	

## MAINS

<b>Crème Mushroom Risotto</b>	<b>350</b>
Mix mushroom   parmesan	
<b>Fish N’ Chips</b>	<b>520</b>
Spiced sea bass   tartar pickle   chilli mayo   malt vinegar   potato fries	
<b>Quesadillas</b>	<b>480</b>
Homemade tortillas   mozzarella   onion   coriander   jalapeno   capsicums   tomato   roasted vegetables   tomato salsa   sour cream   guacamole	
choice of: chicken   pork   beef	
<b>Roasted Chicken Breast</b>	<b>520</b>
Free-range chicken   mushroom   red onions   chasseur sauce	
<b>Baked White Snapper</b>	<b>550</b>
Vegetable salsa   lemon butter sauce	
<b>Grilled Ginger-Soy Kurobuta Pork Chop</b>	<b>560</b>
Sweet potato purée   vege pickle   garlic gremolata	
<b>Pan-Roasted Salmon</b>	<b>650</b>
Tomato vinaigrette   quinoa	
<b>Grilled Beef Striploin</b>	<b>1,100</b>
Hasselback potato   scalloped mushroom   demi-glace sauce	
<b>Grilled Beef Tenderloin</b>	<b>1,400</b>
Creamy mash   spring vegetables   demi-glace sauce	

<b>Sashimi Salad</b> <span><span>🌱</span></span>	<b>480</b>
Fresh salmon   tuna   young lettuce   seaweed   pickle garlic   pickle ginger   miso dressing	
<b>Tuna Tartar</b> <span><span>🌱</span></span>	<b>420</b>
Fresh tuna   herbs   wasabi sesame lime dressing	
<b>Spicy Salmon Poke Bowl</b>	<b>550</b>
Marinated salmon   sesame oil   soy sauce   spicy sriracha mayo   sweet & green onion   salty roe   roasted sesame seeds	
<b>Vegetarian Poke Bowls</b> <span><span>🌱</span></span>	<b>380</b>
Sesame oil   soy sauce   tahini sauce   sweet & green onion   fried tofu   roasted sesame seeds	

### PASTAS

 (Gluten-free on request)

Choice of: Penne, Fettuccini, Spaghetti	
<b>Pomodoro</b> <span><span>🌱</span></span>	<b>380</b>
Olive oil   pomodoro   fresh basil	
<b>Aglio Olio</b>	<b>380</b>
Olive oil   garlic   chilli	
<b>Gnocchi Pesto</b> <span><span>🌱</span></span>	<b>380</b>
Pesto genovese   parmigiano reggiano	
<b>Carbonara</b>	<b>480</b>
Crispy bacon   parmesan	
<b>Frutti Di Mare</b>	<b>580</b>
Fresh seafood   basil   tomato sauce	

## PIZZAS

 (Gluten-free on request)

<b>Pizza Margherita</b> <span><span>🌱</span></span>	<b>380</b>
Tomato sauce   mozzarella   sweet basil	
<b>Pizza Vegetarian</b> <span><span>🌱</span></span>	<b>380</b>
Tomato sauce   sundries tomato   bell peppers   onion   mozzarella	
<b>Pizza Capricciosa</b> <span><span>🌱</span></span>	<b>460</b>
Tomato sauce   mozzarella   sweet basil   artichoke   mushroom   ham   black olive	
<b>Pizza Pepperoni</b> <span><span>🌶️</span></span>	<b>480</b>
Tomato sauce   mozzarella   spicy pepperoni salami	
<b>Pizza Diavola</b>	<b>480</b>
Tomato sauce   Italian sausage   pickled jalapeños	
<b>Pizza Frutti Di Mare</b>	<b>580</b>
Tomato sauce   fresh seafood   mozzarella	

## HOMEMADE BURGERS

<b>Classic Club Sandwich</b>	<b>450</b>
Bread   free-range roast chicken   smoked ham   bacon   cheddar   egg   tomato	
<b>Chicken Burger</b>	<b>500</b>
Grilled marinated chicken thigh   green leaves   cheddar   onion   charcoal bun	
<b>Vegan Burger</b> <span><span>🌱</span></span>	<b>540</b>
Shallot bun   plant-based beyond meat   green leaves	
<b>The Slate Signature Beef Burger</b>	<b>560</b>
Brioche burger   bacon   cheddar   mustard mayonnaise   green leaves	

\* All burgers are served with potato fries.

# TIN MINE MENU

## THAI FAVOURITE SALADS & APPETIZERS

<b>Poh Pia</b> <span><span>🌱</span></span>	
Crispy spring rolls   glass noodle   vegetables   plum & chilli sauce	
<b>Vegetables Prawn</b>	<b>240</b> <b>280</b>
<b>Poh Pia Sod</b>	<b>280</b>
Spring rolls   vegetables   prawn   tamarind chilli sauce	
<b>Peek Gai Thod Nam Pla</b> <span><span>🌱</span></span>	<b>280</b>
Deep fried chicken wings   sweet chilli sauce	
<b>Satay Ruam Mit</b>	<b>320</b>
Grilled marinated chicken   pork   beef skewers   cucumber relish   peanut sauce	
<b>Yam Makuea Yao</b> <span><span>🌱</span></span> <span><span>🌱</span></span> <span><span>🌱</span></span>	<b>300</b>
Grilled eggplant   spicy lime sauce	
Choice of: minced pork   minced chicken	
<b>Miang Pla Krapong Samunprai</b> <span><span>🌶️</span></span>	<b>300</b>
Deep-fried white snapper   bitter leaves   Thai herbs	
<b>Nua Nam Tok</b> <span><span>🌱</span></span> <span><span>🌶️</span></span> <span><span>🌶️</span></span>	<b>320</b>
Grilled marinated beef   cucumber   shallot   Thai herbs   roasted rice   spicy lime sauce	
<b>Yam Som O Pou Nim</b> <span><span>🌱</span></span> <span><span>🌶️</span></span> <span><span>🌶️</span></span>	<b>380</b>
Pomelo salad   soft shell crab   roasted coconut	

<b>Pla Salmon I Goong</b> <span><span>🌱</span></span> <span><span>🌶️</span></span>	
Chilli lime sauce   Thai herbs	
<b>Salmon Prawn</b>	<b>380</b> <b>420</b>
<b>Yam Sam Krob</b> <span><span>🌶️</span></span>	<b>420</b>
Crispy thin pork   fish maw   cashew nut   green mango	

## RICE & NOODLES

<b>Khao Phad</b>	
Wok-fried jasmine rice	
<b>Chicken I Vegetables Pork</b>	<b>340</b> <b>380</b>
<b>Seafood I Prawn Crab meat</b>	<b>400</b> <b>420</b>
<b>Guay Tiew Kua</b> <span><span>🌱</span></span>	
Smoky fried flat rice noodles   bean sprout	
<b>Chicken Pork</b>	<b>340</b> <b>380</b>
<b>Phad Thai</b> <span><span>🌱</span></span>	
Wok-fried rice noodles   tamarind sauce   peanut   bean sprout   tofu	
<b>Chicken I Vegetables Prawn</b>	<b>340</b> <b>400</b>
<b>Phad Mee Sapum</b> <span><span>🌱</span></span>	
Wok- fried egg noodles   canton lettuce	
<b>Vegetables Prawn</b>	<b>340</b> <b>420</b>

## MAINS

<b>Phad Phak Ruam Mit Nam Man Hoi</b> <span><span>🌱</span></span>	<b>280</b>
Wok-fried garden vegetables   oyster sauce	
<b>Phad Pak Boong Fai Dang</b> <span><span>🌱</span></span>	<b>280</b>
Quick-fried morning glory   soybean   oyster sauce	
<b>Phad Kaprao</b> <span><span>🌶️</span></span> <span><span>🌶️</span></span>	
Wok-fried   chilli   hot basil leaves	
<b>Chicken I Minced pork Prawn I Beef</b>	<b>380</b> <b>480</b>
<b>Gaeng Karee Gai</b> <span><span>🌶️</span></span> <span><span>🌶️</span></span>	<b>450</b>
Chicken   red curry   potato   roti	
<b>Phad Kana Moo Krob</b> <span><span>🌱</span></span>	<b>450</b>
Wok-fried kale   crispy pork belly   oyster sauce	
<b>Phad Phed Moo Krob</b> <span><span>🌱</span></span> <span><span>🌶️</span></span> <span><span>🌶️</span></span>	<b>450</b>
Crispy pork belly   red curry   vegetables	
<b>Gaeng Kiew Whan</b> <span><span>🌱</span></span> <span><span>🌶️</span></span>	
Green curry   coconut milk   eggplant   sweet basil	
<b>Chicken I Pork</b>	<b>400</b>
<b>Gaeng Phed Ped Yang</b> <span><span>🌱</span></span> <span><span>🌶️</span></span>	<b>480</b>
Roasted duck breast   red curry   pineapple   grape   lychee   sweet basil	
<b>Poo Nim Phad Pong Karee</b> <span><span>🌶️</span></span>	<b>480</b>
Wok-fried soft shell crab   yellow curry   egg	
<b>Pla Yang Kamin</b>	<b>480</b>
Grilled marinated sea bass   turmeric   spicy lime sauce	
<b>Pla Neung See-Ew</b>	<b>480</b>
Steamed sea bass fillet   Thai herbs   vegetables   soy sauce	
<b>Massaman</b> <span><span>🌱</span></span> <span><span>🌶️</span></span>	
Braised southern peanut curry   sweet potato   onion	
<b>Chicken Beef</b>	<b>450</b> <b>520</b>
<b>Goong Kua Prik Gluea</b> <span><span>🌶️</span></span> <span><span>🌶️</span></span>	<b>520</b>
Deep fried prawn   garlic   chilli   pepper	

## SOUPS

<b>Tom Kha Gai</b> <span><span>🌱</span></span>	<b>240</b>
Chicken soup in coconut milk   lemongrass   Thai herbs   chilli oil	
<b>Tom Yam Goong</b> <span><span>🌱</span></span> <span><span>🌶️</span></span> <span><span>🌶️</span></span>	<b>380</b>
Spicy and sour prawn soup   lemongrass   galangal   shallot   kaffir lime leave   chilli paste   mushroom	

## DESSERTS

<b>Berries Fresh Cheesecake</b>	<b>240</b>
Cookie crust   passion fruit coulis	
<b>Classic Tiramisu</b>	<b>240</b>
Coffee syrup   mascarpone cream   cappuccino ice cream	
<b>Crème Brulée</b>	<b>240</b>
Vanilla custard   caramelised   caramel ice cream	
<b>Apple Caramel Cake</b>	<b>240</b>
Apple mousse   caramel sauce   caramel ice cream	
<b>Pailin</b>	<b>240</b>
Butterfly water chestnut   jasmine syrup   coconut ice cream	
<b>Favorite of Coconut</b>	<b>240</b>
Custard cream   caramelized sauce	
<b>Sago Marpraw Orn Lamyai</b>	<b>240</b>
Sago coconut milk   longan	
<b>Seasonal Fresh Fruit</b>	<b>240</b>
<b>Khao Niew Mamuang</b>	<b>240</b>
Mango   sticky rice   coconut milk   sesame   coconut ice cream	
<b>Chocolate Mousse Cake</b>	<b>380</b>
Sponge brownie   chocolate coffee   almond streusel	
<b>Homemade Ice Cream</b>	<b>100</b>
Thai fresh coconut	
Indigo (lime   banana   coconut   butterfly pea)	
Thai tea	
<b>Homemade Sorbet</b>	<b>100</b>
Lime	
Mango	
Passion fruit	
<b>Selection of Ice Cream</b>	<b>120</b>
Vanilla	
Chocolate	
Strawberry	

 

🌱 Vegetarian

🌱 Gluten-free

🌶️ Spice level

🌱 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.