

sage  
table

## THAI SUMMER DELIGHT COMBO LUNCH SET

THB **250** NET  
Starter, Main

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Starter, Main, Dessert

1 Welcome drink and 1 coffee or tea included in every set.

### STARTER

(choose 1)

#### Goong Hom Sabai

*Deep fried shrimp wrapped with noodle  
served with plum sauce*

#### Yum Polamai

*Thai style spicy tropical fruit salad  
(Avocado / Corn / Pomelo / Strawberry / Dragon Fruit /  
Watermelon / Papaya / Pomegranate)*

### MAIN

(choose 1)

#### Khao Soi Gai

*Northern-Thai style curry noodle soup with chicken thigh,  
served with crispy noodle, pickled lettuce, and roasted chili*

#### Khao Pad Sapparod

*Pineapple fried rice with shrimp  
served with dried shredded pork, cashew nut, and  
Chinese chicken sausage*

### DESSERT

(choose 1)

#### Polamai Loy Keaw

*Tropical fruit in syrup*

#### Bualoy Nom Sod

*Black sesame sweet rice balls in fresh milk*

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## HELLO SUNSHINE

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<b>Eggs Your Style</b>	250
<i>Scrambled, fried or omelet, potato, tomatoes, sausage, bacon</i>	
<b>Egg Protein Wrap</b> 	280
<i>Egg whites, spinach, avocado, tomato, arugula</i>	
<b>Scramble &amp; Kwann</b>	300
<i>Scrambled eggs, sourdough, house smoked pork belly, tomato, arugula</i>	
<b>Asian Benedict</b>	320
<i>Poached eggs, red hot hollandaise, English muffin, house smoked pork belly, tomato, arugula</i>	
<b>Salmon Toast</b>	340
<i>Sourdough, miso salmon, avocado, chilli mayo, pickle, tomato, arugula</i>	
<b>Twist Avocado Toast</b> 	280
<i>Sourdough, avocado, pineapple &amp; sweet corn larb, Isaan spices, tomato, arugula</i>	

## BREAKFAST SWEET TOUCH

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<b>Pancake Roll</b> 	280
<i>Caramelised banana, mixed berry compote, condensed milk, whipped cream</i>	
<b>Coconut French Toast</b>	280
<i>Strawberry, coconut, maple syrup, honey</i>	
<b>NYSA Acai Bowl</b> 	320
<i>Seasonal local fruits, organic yogurt, açai berry purée, granola</i>	



 Vegetarian

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## GREENS

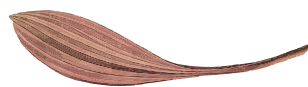
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<b>Sage &amp; Butternut Salad</b> 	300
<i>Arugula, butternut squash, sage, parmesan, pumpkin seed, balsamic dressing</i>	
<b>Pan Charred Salad</b>	280
<i>Cos lettuce, creamy anchovy dressing, crispy bacon, garlic crostini, parmesan</i>	
<b>Green Curly Salad</b> 	320
<i>Sesame and garlic vinaigrette, curly kale, fresh green apple, mixed grains, crispy tofu skin</i>	
<b>Yuzu Salad</b> 	280
<i>Mixed greens, yuzu and sesame oil vinaigrette, cashew nuts, orange, cherry tomatoes</i>	
<b>Add on</b>	
Half avocado	100
Grilled chicken	70
Grilled shrimp	100
Smoked salmon	120
Poached egg	50

## HEAVENLY BOWLS

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<b>Soup Of The Day</b>	200
<i>Rotation soup, please ask your waiter for the soup of the day</i>	
<b>Shrimp &amp; Corn Soup</b>	220
<i>Served with garlic crostini</i>	



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## **BREADS / CARBS** *All served with French fries or potato wedges*

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<b>Panini Club</b> <i>Ciabatta or sourdough, chicken, bacon, egg, tomato, lettuce</i>	<b>300</b>
<b>Panini Ham &amp; Cheese</b> <i>Ciabatta or sourdough, house smoked ham, gruyere cheese, gherkin, yellow mustard</i>	<b>320</b>
<b>Panini Caprese</b>  <i>Ciabatta or sourdough, tomato, mozzarella, pesto, arugula</i>	<b>300</b>
<b>NYSA Burger</b> <i>Beef patty, brioche buns, cheese, bacon &amp; onion jam, egg, chili mayo sauce</i>	<b>420</b>
<b>Eastern Prawn Roll</b> <i>Prawn, soft bun, sriracha mayo, teriyaki, fried shallot, ebiko, spring onion</i>	<b>360</b>
<b>Burrito Chicken</b> <i>Soft flour tortilla, marinated chicken breast, lettuce, capsicum, corn, mozzarella cheese</i>	<b>280</b>

## **PASTA**

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<b>Aglia Olio House Smoked Pork Belly</b>	<b>300</b>
<b>Carbonara</b>	<b>300</b>
<b>Beef Ragu</b>	<b>320</b>
<b>Shrimp Bisque</b>	<b>420</b>
<i>Choose your pasta: Spaghetti / Fettuccine / Penne</i>	



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## BUTCHER'S BLOCK & OCEAN HARVEST

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<b>Beef Bourguignon</b> <i>Beef cheek, red wine sauce, mashed potato, baby carrot, fried shallot</i>	600
<b>Angus Beef Steak</b> <i>Beef striploin, wasabi mustard, French bean, mashed sweet potato, beef jus</i>	850
<b>Pork &amp; Sage Jus</b> <i>Kurobuta pork tenderloin, herby rice berry risotto, sage jus</i>	450
<b>Spice Chicken</b> <i>Marinated half spring chicken, shallot, cucumber, cilantro, creamy green spicy sauce</i>	400
<b>Pan Seared Sea Bass</b> <i>Sea bass, cauliflower puree, bok choy, beurre blanc sauce</i>	420
<b>Roasted Salmon</b> <i>Salmon, mushroom, spring onion, zucchini coulis, tomato salsa</i>	450



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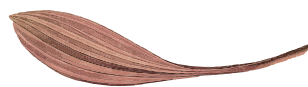


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## A TASTE OF THAILAND

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<b>Yum Salmon</b> <i>Raw salmon, lettuce, shallot, lemongrass, mint, baby shrimp</i>	280
<b>Yum Polamai</b> <i>Pink pomelo, green apple, strawberry, coconut, shallot, cashew nut, mint, tiger prawn</i>	280
<b>Vegan Laab</b>  <i>Vegan salad, shallot, long coriander, laab sauce</i>	220
<b>Thai Steak &amp; Quinoa Rice Bowl</b> <i>Organic rice, quinoa, beef fat, garlic, Angus beef steak, egg yolk</i>	420
<b>Tom Som Pla</b> <i>Seabass, shrimp paste, black pepper, shallot, ginger, celery</i>	300
<b>Hell Beef</b> <i>Smoked chili paste, Angus beef with cumin leaf</i>	380
<b>Pad Prik Khing</b> <i>Catfish fillet, sweet dried chili paste, basil</i>	250
<b>Gaeng Kiew Wan Kai Yang</b> <i>Chicken, Thai green curry sauce, smoked long eggplant, sweet basil</i>	280
<b>Gaeng Tay Po</b> <i>Pork belly, red curry, Thai morning glory, kaffir lime</i>	340
<b>Add on</b>	
<i>Crispy Fried Egg</i>	50
<i>Organic Jasmine Rice</i>	50
<i>Organic Rice Berry</i>	50
<i>Organic Rice Quinoa</i>	50



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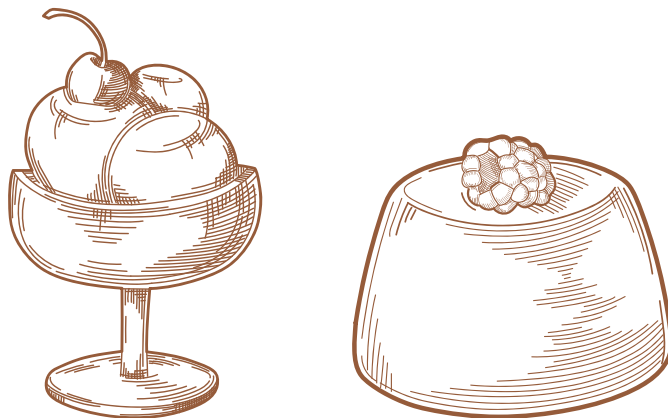


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## SWEET

<b>Burnt Basque Cheesecake</b> <i>Ripe mango and whipped cream</i>	300
<b>Corn Crème Brûlée</b> <i>Corn milk egg custard, caramelized sugar, grilled corn</i>	200
<b>Thai Banana Toffee Roll</b> <i>Banana spring roll, vanilla ice cream, sesame seeds, rice cracker, caramelized peanuts</i>	200
<b>Tropical Fruit Crumble</b> <i>Seasonal local fruits, butter crumble, coconut ice cream</i>	240
<b>Home-made Ice Cream</b>	
1 scoop	80
2 scoops	150

*Flavours: Thai tea, Chiang Mai Lychee, young coconut, Madagascar vanilla bean, dark Chocolate 72%, or Namdokmai mango*



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## WINE

WHITE	GLASS	BOTTLE
<b>2021, Ulrich Langguht, Riesling - Mosel, Germany</b> <i>Light, fruity and slightly sweet</i>	420	2,600
<b>2022, Michel Lynch, Sauvignon Blanc - Bordeaux, France</b> <i>A balance of opulence and freshness</i>	460	2,900
RED		
<b>2021, Torbreck Woodcutter, Shiraz - South Australia, Australia</b> <i>Spice bazaar with complexity and texture</i>	480	3,100
<b>2021, Claus Preisinger, Zweigelt - Burgenland, Austria</b> <i>A basket of red cherries and crunch</i>	520	3,500
ROSÉ		
<b>2022, Château Paradis "Essentiel" - Provence, France</b> <i>Sip sip hooray. It's Rosé day</i>	420	2,500
CHAMPAGNE, SPARKLING		
<b>NV, Gremillet, Selection Brut - Champagne, France</b> <i>Pleasure without champagne is purely artificial</i>	-	5,400
<b>NV, Leonor de Carrera, DO Cava, Brut - Penedès, Spain</b> <i>Rounded and elegant with a lingering finish</i>	450	3,100

## BEER SELECTION (bottle)

Chang	150
Heineken	180
Tiger	180
Corona Extra	240
Hoegaarden Rose	320
Heineken 0.0 (Alcohol Free)	150

## CRAFT BEER

<b>Bussaba Ex-Weisse, Thailand</b>	25 cl 190
<i>Thailand, White beer,</i>	50 cl 340
<i>IBU: 15   ABV.: 4.7%</i>	
<b>Chatri IPA, Thailand</b>	290
<i>Thailand, Indian Pale Ale,</i>	
<i>BU: 55   ABV.: 5.2% Btl 33 cl</i>	
<b>Raven IPA</b>	320
<i>Thailand, Strong Indian Pale Ale,</i>	
<i>ABV.: 6% Btl 33 cl</i>	

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## TEA SELECTION BY MONSOON

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*Tea selection classified by flavor strength level*

<b>Siam Herbal Blend</b> <i>Dried lemongrass, chamomile, bael, rose</i>	120
<b>Herbal Detox</b> <i>Dried pandan, lotus, jiaogulan, safflower</i>	120
<b>Siam Blend White</b> <i>White tea, lemongrass, chili, kaffir lime, galangal, ginger</i>	160
<b>Mango Sticky Rice Green</b> <i>Green tea, mango and coconut flavor, dried pandan</i>	160
<b>Monsoon Blend Green</b> <i>Green tea, peach flavour, dried ginger, rose flower</i>	120
<b>Green Mint</b> <i>Green tea, peppermint flavor</i>	120
<b>Thai Earl Grey</b> <i>Black tea, kaffir lime flavor</i>	120
<b>Monsoon Blend Black</b> <i>Black tea, peach flavor, dried ginger, rose flower</i>	120

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## ICED DRINKS

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Iced Latte	140
Iced Americano	120
Iced Mocha	160
Iced Chocolate Tornado	180

## HOT COFFEE

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Espresso	100
Doppio	120
Espresso Macchiato	120
Americano	120
Café Latte	120
Cappuccino	120
Mocha	140

## JUICE

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Fresh Juice	120
Thai Tangerine	
Watermelon & Mint	
Pineapple & Ginger	
Young Coconut	140
Chilled Juice	100
Mango / Guava / Green Apple / Orange	

## WATER

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Evian 750 ml	260
Still or Sparkling	
Evian 330 ml	180
Still or Sparkling	
Perrier 330 ml	200
Local Water Still 500 ml	120

## SOFT DRINKS

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Pepsi, Pepsi Max, Ginger Ale, Seven Up	100
Red Bull	160



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