

sage table

FRESH & FLAVORFUL COMBO LUNCH SET

2 Courses

Starter & Main or Main & Dessert

THB **350** NET

3 Courses

Starter, Main, Dessert

THB **450** NET

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

STARTER

(Choose 1)

Caesar Salad

Baby cos lettuce, chicken, parmesan,
croûtons

Crispy Mushroom Salad (V)

Mixed salad, crispy mushroom,
yuzu dressing

Pho Pia Phak Tod (V)

Vegetable spring roll,
homemade plum sauce

Som Tum Moo Yang

Thai-style papaya salad, marinated
grilled pork

Yum Woonsen Goong

Thai-style glass noodle salad, prawn

MAIN

(Choose 1)

Panini Club

Ciabatta, chicken, bacon, egg,
tomato, lettuce

Chicken Burrito

Tortilla, marinated chicken breast,
lettuce, capsicum, corn, mozzarella

Spaghetti Aglio Olio Shrimp

Shrimp, parmesan

Spaghetti Carbonara

Pork belly, parmesan

Tom Yum

Thai-style spicy and sour soup, prawn,
Thai herbs, served with jasmine rice
Choice of prawn or vegetarian

Tom Kha

Thai coconut chicken soup, Thai herbs,
served with jasmine rice
Choice of chicken or vegetarian

Gaeng Kiew Wan

Thai green curry, Thai basil,
served with jasmine rice
Choice of chicken or vegetarian

Phad Kaprao

Spicy hot basil leaves,
served with jasmine rice
Choice of pork / beef / chicken / prawn

Phad Thai Goong

Stir-fried rice noodle, egg, beansprouts
Choice of chicken / vegetarian

DESSERT

(Choose 1)

Crème Brûlée

Cream custard, caramelized sugar,
mixed berries

Ice Cream Scoop

Madagascar vanilla beans or
Dark chocolate

Fresh Fruit Platter

Seasonal local fruit

(V) Vegetarian

Available Every Day from 11:30 – 14:00 hrs.

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HELLO SUNSHINE

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

BREAKFAST SWEET TOUCH

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



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GREENS

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

HEAVENLY BOWLS

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



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

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

PASTA

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



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BUTCHER'S BLOCK & OCEAN HARVEST

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



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A TASTE OF THAILAND

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



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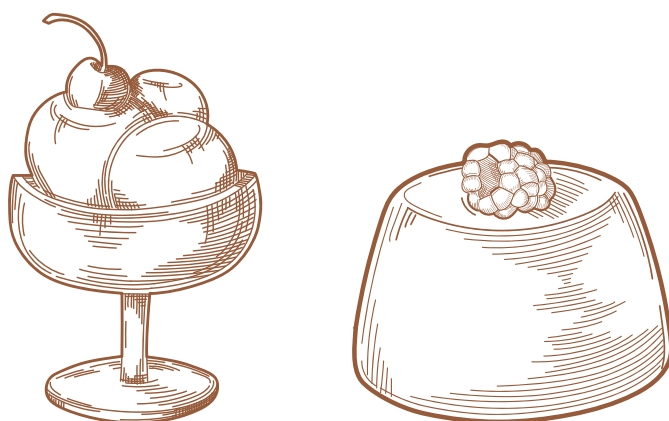
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SWEET

Burnt Basque Cheesecake <i>Ripe mango and whipped cream</i>	300
Corn Crème Brûlée <i>Corn milk egg custard, caramelized sugar, grilled corn</i>	200
Thai Banana Toffee Roll <i>Banana spring roll, vanilla ice cream, sesame seeds, rice cracker, caramelized peanuts</i>	200
Tropical Fruit Crumble <i>Seasonal local fruits, butter crumble, coconut ice cream</i>	240
Home-made Ice Cream	
1 scoop	80
2 scoops	150
<i>Flavours: Thai tea, Chiang Mai lychee, young coconut, Madagascar vanilla bean, dark Chocolate 72%, or Namdokmai mango</i>	



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WINE

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

BEER SELECTION (bottle)

Chang	180
Heineken	180
Tiger	180
Singha	180
Corona Extra	240
Heineken 0.0 (Alcohol Free)	150

CRAFT BEER

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

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TEA SELECTION BY MONSOON

Tea selection classified by flavor strength level

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

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ICED DRINKS

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

HOT COFFEE

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

JUICE

Fresh Juice	140
Fresh Orange Juice	
Watermelon & Mint	
Pineapple & Ginger	
Young Coconut	180
Chilled Juice	120
Mango / Guava / Green Apple / Orange	

WATER

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

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



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