



## MENU





## WINE BY THE GLASS

### SPARKLING

GLASS BOTTLE

#### Tener Brut

430

2,100

#### Castello Banfi Vino Spumante, Italy

A Pale straw color with abundant bubble, fruity with peach aromas. The taste is dry, harmonic and soft.

### WHITE WINES

#### Sauvignon Blanc

430

1,900

#### Matua Valley, Marlborough, New Zealand

Light bodies with passionfruit and gooseberry come to the fore on the nose, backed up with hints of lime leaf.

#### Chardonnay

320

1,500

#### Wolf Blass Bilyara, Australia

A Medium-bodied white wine with enticing tropical fruit, peach and melon, Aromas complexed with hints of toasty French oak.

### RED WINES

#### Pinot Noir

430

1,900

#### Matua Valley, Marlborough, New Zealand

A Medium-bodied with an aroma of sweet cherry and strawberry hints at the layered, fresh and fruity flavors.

#### Shiraz

320

1,500

#### Wolf Blass Bilyara, Australia

A Medium-bodied with aromas of blackcurrants and dark cherries, rich spice and subtle oak.

### ROSÉ WINE

#### Pinot Noir

430

1,900

#### Matua Valley, New Zealand

Fresh strawberries, mandarin and a hint of cranberry flowing through to a crisp, dry finish.

All price are in Thai Baht and NET

# 10° WINE CELLAR



END OF BIN SALE

1,500

## SPARKLING WINES

---

Chandon Brut Rose, Australia

Pitas Rose Stella Sparkling, Italy

## RED WINES

---

Wolf Blass Yellow Label Cabernet Sauvignon, Australia

Terrazas Altos Cabernet Sauvignon, Argentina

Gerard Bertand 6eme Sens Rouge, France

Brancott Estate Marlborough Pinot Noir, New Zealand

## WHITE WINES

---

De Bortoli Windy Peak Chardonnay, Australia

Te Mata Estates Chardonnay, New Zealand

Brancott Estate Pinot Noir, New Zealand

Argento Pinot Grigio, Mendoza, Argentina

Casillero Del Diablo Sauvignon Blanc, Chile

Concha Y Toro Sunrise Sauvignon Blanc, Chile

Framingham Sauvignon Blanc, New Zealand

Chateau Los Boldos Tradition Chardonnay, Chile



# LUNA LANAI

## SIGNATURE COCKTAILS

### BY THE GLASS

360

#### MINT JULEP

Bourbon, Mint Syrup, Fresh Mint Leave

#### MARGARITA SOUR

Tequila, Triple-sec, Sweet & Sour,  
Eggwhite, Angostura Bitter

#### CAMPARINHA

Vodka, Campari, Lime Wedges, Simple Syrup

#### COCONUT PIÑA

Rum, Malibu, Pineapple Juice, Coconut milk  
Served in Whole Coconut

#### D.I.Y GIN TONIC

Beefeater

Mix Berry

Angostura Bitter

Tanqueray

Passion Fruit

Orange Bitter

Cucumber

Aromatic Bitter

Lemon

Cucumber Bitter

Rosemary

Celery Bitter

Sweet Basil

Mint

Cinnamon

Lemongrass + Coriander

#### LAO-PUN BUCKET (Serves 2)

Red, Blue or Green Vodka, Simple Syrup, Lime Juice,  
Soda Water, Candies

## CLASSIC COCKTAILS

### BY THE GLASS

320

---

#### APEROL SPRITZ

Aperol, Prosecco, Soda Water

#### FRENCH 75

Beefeater Gin, Lemon Juice, Simple Syrup, Sparking wine

#### REPOSADO OLD-FASHIONED

Olmecca Gold Tequila, Peach, Simple Syrup, Angostura Bitters

#### RUM RUNNER

Dark Rum, Banana Liquor, Mixed Berries, Orange Juice,  
Pineapple Juice, Fresh Lime

#### MINT JULEP

Bourbon, Mint syrup, Fresh mint leave

#### PAINKILLER

White Rum, Pineapple Juice, Orange Juice, Coconut Cream, Nutmeg

#### CAPE CODDER

Absolut Vodka, Cranberry Juice, Lime Juice, Soda Water

## MOCKTAILS

### BY THE GLASS

150

---

#### ICY SPARKLING MINT

Fresh Mint, Lime Juice, Sugar Syrup, Soda Water

#### BERRY LEMONADE

Mixed Berries, Blueberry Syrup, Cranberry Juice, Lime Juice, Soda

#### THAI TONIC

Mango Juice, Passion Fruit Syrup, Lime Juice, Tonic Water

#### IPANEMA MOJITO

Fresh Lime, Brown Sugar, Fresh Mint, Ginger Ale



## SOFT DRINKS & SODAS

---

Pepsi, Pepsi Max	90
7Up, Orange Mirinda	
Tonic, Ginger Ale, Soda, Lemon Ice Tea	
Red Bull (Europe Import)	150

## JUICES

---

Orange, Lime, Mango, Young Coconut	120
Apple, Pineapple, Guava, Tomato, Cranberry Juice	

## SHAKES & SMOOTHIES

---

Orange, Lime, Watermelon, Pineapple, Mango,	150
Banana, Mixed Berries, Young Coconut, Vanilla	

## STILL WATER

---

Chang Mineral 46cl	60
Evian 33cl	150
Evian 75cl	240

## SPARKLING WATER

---

Badoit Sparkling 33cl	190
Badoit Sparkling 75cl	320

## COFFEE

---

Espresso, Coffee, Americano	120
Café Latte, Cappuccino	140
Double Espresso, Mocha	140
Add a flavor of your choice	
Vanilla – Hazelnut – Caramel	30



## DILMAH® GOURMET TEA

140

Supreme Ceylon Single Origin  
Original Earl Grey  
Single Estate Oolong Leaf  
Pure Peppermint Leaves  
Green Tea with Jasmine Flowers  
Pure Chamomile Flowers  
Sencha Green Extra Special

Decaffeinated Tea	140
Hot or Iced Chocolate	140
Iced Cappuccino or Iced Coffee	140

## BEER

Chang, Singha, Tiger	170
Asahi, Heineken	200
Hoegaarden 330ml. (Can)	290
Hoegaarden Rose 330ml. (Can)	290
Corona	390
Beer Bucket (3 Bottle Chang or Singha or Tiger)	390
Beer Bucket (3 Bottle Asahi or Heineken)	450
Beer Bucket (3 Can Hoegaarden Rose or Hoegaarden)	850

## SPIRITS

### Aperitifs & Digestive

Ricard	200
Pernod	220
Antica Formula	320
Punt E Mes	210
Carpano Bianco	220
Carpano Classico	220
Carpano Dry	220
Campari	210



## GIN

---

Beefeater	220
Beefeater 24 Gin	260
G'vine Floraison	360
G'Vine Nouaison	360
Bombay Sapphire	260

## VODKA

---

Absolut Vodka	220
Absolut Vodka Apeach	260
Absolut Vodka Berri Acai	260
Absolut Vodka Mandarin	260
Absolut Vodka Mango	260
Absolut vodka Raspberri	260
Absolut Vodka Vanilla	260
Absolut Vodka Elyx	390
Beluga Noble Russian	360
Grey Goose	390

## RUM

---

Nusa Cana	220
Chalong Bay	220
Chalong Bay Lemongrass	220
Diplomatico Planas	220
Diplomatico Reserva Exclusiva	340
Black Heart Premium Spiced	240

## TEQUILA

---

Olmecca Gold Tequila	240
Ocho Blanco	320
Ocho Reposado	390
Don Julio Reposado	550

## SCOTCH WHISKY

---

Chivas Regal 12 years	320
Chivas Regal XV	450
Chivas Regal 18 years	650
Chivas Regal 25 years	1,500
Royal Salute	1,300
Ballantine's 17 Years	560
Compass Box's Oak Cross	900
Compass Box's Spice Tree	850
J&B Rare	240
Johnnie Walker Blenders Batch Red Rye Finish	220
Johnnie Walker Red Label	240
Johnnie Walker Black Label	300
Johnnie Walker Gold Label	390

## SINGLE MALT WHISKY

---

The Glenlivet Founder Reserve	360
The Glenlivet 15Years	700
The Glenlivet 18Years	990
Douglas Laing Timorous Beastie	990
Douglas Laing Rock Oyster	990
Glenmorangie The Original 10 Years	390

## COGNAC

---

Martell VSOP	400
Hennessy VSOP	390
Courvoisier XO	720
Camus XO	720

## CANADIAN WHISKY

---

Canadian Club	260
---------------	-----

## IRISH WHISKY

---

John Jameson	290
--------------	-----

## BOURBON WHISKY

---

Evan Williams Black Label	220
Evan Williams The Single Barrel	290
Elijah Craig Small Batch 12YO	320
Jack Daniel's	320

## THAI WHISKY

---

Mae Khong	160
-----------	-----

## LIQUEUR

---

Kahlua	240
Malibu	240
Bailey's	240
Fernet Branca	340
Sambuca	200
Jagermeister	260





## APPETIZERS & SALADS

<b>Laab Pla Too Yang</b> ลาบปลาทูย่าง	280
Char grilled Mackerel salad with chili, mint, lime and roast crushed rice	
<b>Yam Goong Fu</b> ยำกุ้งฟู	290
Crispy Banana shrimp and green mango salad in a spicy and tangy fish sauce dressing sprinkled with roasted cashew nuts	
<b>Pla Sai Tod Kratiam</b> ปลาทรายทอดกระเทียม	290
Deep fried Sand fish with garlic, crispy lime leaf and Sri Racha sauce	
<b>Tord Man Goong</b> ทอดมันกุ้ง	290
Deep fried shrimp cakes with sweet plum sauce	
 <b>Por Pia Pak Tord</b> ปอเปี๊ยะผักทอด	210
Deep fried vegetable spring rolls with sweet plum sauce	
<b>Satay Gai</b> สะเต๊ะไก่	240
Barbequed marinated chicken skewers with peanut sauce and ajar	
<b>Kor Moo Yang</b> คอหมูย่าง	250
Grilled marinated pork neck with spicy dipping sauce roasted rice, shallot, chili, mint leaves and sticky rice	
<b>Chicken Wings</b> ปีกไก่ทอดเกลือ	240
Crispy fried chicken wings marinated in salt and pepper served with chili sauce	
<b>Calamari Rings</b> ปลาหมึกชุบแป้งทอด	290
Battered, fried and served with garlic mayonnaise	
 <b>Laab Hed</b> ลาบเห็ด	220
Eringi mushroom, Enoki mushroom, Shimeji mushroom salad with chili, ground roasted rice, shallot, parsley and mint leaves	
 <b>Som Tam Poo Nim</b> ส้มตำปูนิ่ม	460
Spicy green papaya salad with deep fried soft shell crab Plain Som Tam or vegetarian option  220	
 <b>Yam Woon Sen Talay</b> ยำวุ้นเส้นทะเล	350
Spicy glass noodle salad with seafood, onion and tomatoes	
 <b>Yam Talay</b> ยำทะเล	390
Spicy seafood salad with fresh chilies, mushrooms, onion, celery, tomatoes, coriander and sweet and sour sauce	



Medium Spicy



Spicy



Very spicy



Vegetarian

## SOUPS & CURRIES

(Served with steamed rice)

	<b>Tom Yam Goong</b> ต้มยำกุ้ง	320
	Spicy & sour prawn soup with galangal, lemongrass straw mushrooms, lime leaves and condensed milk	
	<b>Tom Kha Gai</b> ต้มข่าไก่	250
	Coconut milk soup with tender chicken meat, galangal, lemongrass, straw mushrooms and Kaffir lime leaves	
	<b>Gaeng Massaman</b> แกงมัสมั่นเนื้อ	380
	Beef massaman curry with coconut milk, potato, shallot and peanuts	
	<b>Gaeng Keaw Waan</b> แกงเขียวหวาน	295
	Green curry with coconut milk, Thai eggplant and sweet basil Chicken or pork ไก่ หรือ หมู	
	<b>Gaeng Panaeng</b> แกงพะเนียง	295
	Thick red curry with coconut milk, sliced lime leaves and chili Chicken or pork ไก่ หรือ หมู	

## RICE & NOODLES

	<b>Khao Pad</b> ข้าวผัด	
	Fried rice cooked with your choice of:	
	Chicken or pork ไก่ หรือ หมู	250
	Shrimp or crab meat กุ้ง หรือ เนื้อปู	350
	Vegetable ผัก	190
	<b>Raad Nah</b> ราดหน้า	
	Wok fried flat rice noodles topped with braised vegetables in soy bean broth and your choice of:	
	Chicken or pork ไก่ หรือ หมู	250
	Shrimp or seafood กุ้ง หรือ ทะเล	350
	Vegetarian ผัก	190
	<b>Kuay Tiew Pad Si-Ew</b> ก๋วยเตี๋ยวผัดซีอิ้ว	250
	Flat rice noodles stir fried with egg, carrot, straw mushrooms, kale, baby corn, soya sauce and your choice of chicken or pork	



Medium Spicy



Spicy




Very spicy



Vegetarian



## RICE & NOODLES

-  **Khao Soi Gai** ข้าวซอยไก่  
Chiang Mai style noodles in yellow curry sauce with chicken

290



- Pad Thai Goong Mae Naam** ผัดไทยกุ้งแม่น้ำ  
Wok fried rice noodles with river prawns, bean sprouts, tofu, kuchi chives, peanuts and tamarind juice

390

## MAIN DISHES

(Served with steamed rice)

- Gang Kaw Sapparat Talay** แกงคั่วสับประรดทะเล  
Spicy red curry with pineapple and local seafood

380

-  **Pad Ka-Praow Gam Neua** ผัดกะเพราเนื้อแก้มวัว  
Braised and stir-fried Pakchong farm beef cheeks with chili and hot basil

390

- Pla Muek Pad Khai Khem** ปลาหมึกผัดไข่เค็ม  
Stir-fried Squid with Salted egg, onion, spring onion and coriander

390



Medium Spicy



Spicy



Very spicy




Vegetarian


## MAIN DISHES

(Served with steamed rice)

**Sen Mee Pad Kra-Ched** เส้นหมี่ผัดกระเฉดซีฟู้ดรวม 370  
Stir-fried Vermicelli noodles with seafood, water mimosa and chili


 **Pad Bai Ka-Praow** ผัดกะเพรา 290  
Stir fried with hot basil, chili, garlic, topped with a fried egg  
and your choice of:  
Minced chicken or pork ไก่สับ หรือ หมูสับ  
Shrimp or seafood กุ้ง หรือ ทะเล 450




 **Gai Pad Med Ma-Muang** ไก่ผัดเม็ดมะม่วง 290  
Stir fried chicken with cashew nuts,  
dried chili, capsicum, onion and chili paste

**Poo Nim Tod Kra-Tiam Prik Thai** ปูนึ่งทอดกระเทียมพริกไทย 370  
Deep fried soft shell crab with garlic and pepper and chili sauce

**Cha-Am Barbeque Platter** ชะอำซีฟู้ดบาร์บีคิว 950  
Prawns, green light squid, blue crab and fish wrapped in  
banana leaf served with spicy lime sauce, lemons and barbeque sauce.

 **Pad Pak Ruam Mitr** ผัดผักรวมมิตร 190  
Stir-fried mixed vegetables with oyster sauce  
Vegetarian option available

 **Pad Pak Boong Fai Dang** ผัดผักบุ้งไฟแดง 190  
Stir fried morning glory with soy bean paste, garlic and chili



Medium Spicy



Spicy



Very spicy



Vegetarian



## FROM THE GRILLED

- |   |              |
|---|--------------|
| <b>Aus Angus Beef Tenderloin</b> สเต็กเนื้อสันในแองกัส    | <b>1,050</b> |
| Served with potato gratin, asparagus and butter vegetable |              |
| <b>Aus Grain Fed Rib-Eye Steak</b> สเต็กเนื้อริบอาย       | <b>890</b>   |
| Served with mashed potatoes and mixed vegetable           |              |



- |  |            |
|--|------------|
| <b>Aus Lamb Chops</b> ชีโครรงแกะย่าง   | <b>890</b> |
| Served with grilled capsicum, zucchini, eggplant, carrot and baby potato     |            |
| <b>Chicken Breast Supreme</b> สเต็กอกไก่ย่าง                                 | <b>420</b> |
| Served with Steak fries and fresh vegetable                                  |            |
| <b>Salmon Fillet</b> สเต็กปลาแซลมอน  | <b>690</b> |
| Served with mashed potatoes, grilled asparagus and lemon butter sauce        |            |
| <b>Truffle Beef Burger</b>   | <b>590</b> |
| Served with sauteed mushroom with truffle, tomato, lettuce and potato wedges |            |



Medium Spicy



Spicy





Very spicy



Vegetarian



## PASTA

-  **Aop** สปาเก็ตตี้ผัดกระเทียมน้ำมันมะกอก 320  
Spaghetti with garlic chili and extra virgin olive oil
-  **Arrabbiata** / เพนเน่ซอสมะเขือเทศ กระเทียมและพริก 320  
Penne pasta cooked in a rich tomato sauce with garlic and chili
- Bolognese** / เฟตตูชินี่โบลองเนสเนื้อ 360  
Fresh fettuccine with beef ragout in a rich tomato Sauce



- Carbonara** / ลิงกวินีคาร์บอนาร่า 360  
Creamy sauce with bacon, egg yolk, Parmesan cheese and freshly ground black pepper



Medium Spicy



Spicy



Very spicy



Vegetarian

## DESSERTS

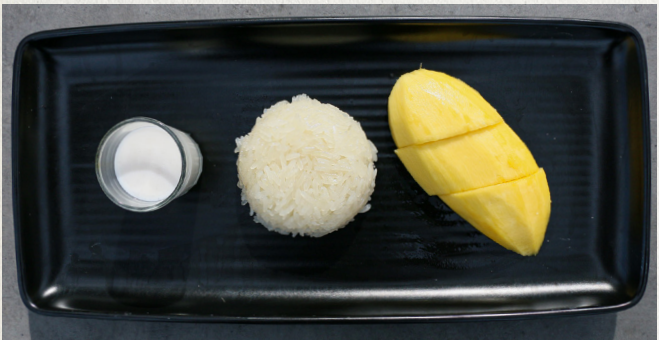
---

**Fresh Fruits** ผลไม้สด 200  
Simple cut ripe Thai fruits in season

**Coconut Custard** คัสตาร์ดมะพร้าว 220  
Served with fresh diced tropical fruits



**Tiramisu** ทิรามิซู 220  
Classic Italian dessert made with whipped mascarpone, Amaretto and coffee soaked biscuits topped with cocoa



**Mango Sticky Rice** ข้าวเหนียวมะม่วง 220  
Sweet yellow mango and soft sticky rice served with coconut cream

**Banana & Caramel Croquant** บานาน่า คาราเมล คล็อกเก็ต 220  
Flambéed banana, caramel croquant cream and chocolate sauce topped with butter crumbles

**Hot Apple Pie & Vanilla Sauce** พายแอปเปิ้ล และซอสวานิลลา 230


**ETE Ice Cream By The Cup** ไอศกรีม และ เชอเบท 130

## KIDS MENU





## KIDS MENU

	<b>Satay Gai สะเต๊ะไก่</b> Barbequed marinated chicken skewers with peanut sauce	100
	<b>French Fries เฟรนช์ฟราย</b> Golden fried shoestring potatoes with ketchup and mayonnaise	110
	<b>Por Pia Pak Tord ปอเปี๊ยะผักทอด</b> Deep fried vegetable spring rolls with sweet plum sauce	120
	<b>Gaeng Jued Tao Hou Moo Sab แกงจืดเต้าหู้หมูสับ</b> Clear chicken broth with minced pork, white lettuce and bean curd	120
	<b>Tord Man Goong ทอดมันกุ้ง</b> Deep fried shrimp cakes with sweet plum sauce	140
	<b>Calamari Rings ปลาหมึกชุบแป้งทอด</b> Breaded squid rings with garlic mayonnaise and lemon	160
	<b>Spaghetti / Penne</b> with choice of sauce เลือกเส้นพาสต้า Pork Bolognese ซอสโบลองเนสหมู Rich Tomato Sauce ซอสมะเขือเทศ	160
	<b>Kuay Tiew Pad Si-Ew ก๋วยเตี๋ยวผัดซีอิ้ว</b> Flat rice noodles stir fried with egg, carrot, straw mushrooms, kale, baby corn, soya sauce and your choice of chicken or pork	180
	<b>Khao Pad ข้าวผัดไก่ หรือ หมู</b> Fried rice cooked with your choice of chicken or pork	180
	<b>Fish &amp; Chips ปลาชุบแป้งทอดและเฟรนช์ฟราย</b> Battered and deep fried black cod fillet with fries and Tartar sauce	320
	<b>Mini Beef Burger เบอร์เกอร์เนื้อวัว</b> Grilled beef on a sesame bun with lettuce, tomato gherkins and fries	320



Medium Spicy



Spicy



Very spicy



Vegetarian