

MEXICAN SIGNATURE DISHES

Salmon Zarandeado

Pan-seared Salmon glazed with Mexican Zarandeado dressing, served over creamy white rice, finished with baby rocket and roasted lemon.

THB 600.-

Tacos Campechanos

Traditional mix of pork chorizo and beef suadero served on corn tortilla with red raw sauce, fries, coriander and onion.

THB 130.-

Queso Fundido Camaron

Melted house-selected cheeses with grilled shrimp, served with flour tortillas, beans and salsa macha.

THB 420.-

Costra Camaron

Shrimp inside a crispy cheese crust on flour tortilla, served with chipotle mayo and avocado.

THB 120.-

Timbal de Mariscos

Fresh seafood tower of shrimp, tuna and octopus marinated in black sauce, layered with cucumber and avocado, finished with coriander leaves and crispy onions.

THB 400.-

Tostada de Camaron

Cooked shrimp with pico de gallo and avocado sauce, served on corn tortilla with refried beans and macha sauce.

THB 135.-

Salmon Tartare

Fresh chopped Salmon seasoned with lime and salt, served with crispy flour tortillas, avocado and red pickled onions.

THB 410.-

Santa Ensalada

Fresh lettuce with honey mustard dressing, apple, strawberry and cashew nuts.

THB 280.-

Churros with Ice Cream

Warm churros served with vanilla and chocolate ice cream, vanilla crumble and hot chocolate milk.

THB 230.-

Mexican Voyage (Sharing Plate)

A curated sharing platter featuring traditional Mexican dishes such as tostadas, quesadillas, sopes, chiles rellenos, tacos and chalupitas.

THB 680.-

THAI MENU SELECTION

Tom Yum

Spicy and sour Thai soup with aromatic herbs.

THB 260–320.-

Tom Kha

Coconut soup infused with galangal and kaffir lime leaf.

THB 280–320.-

Green Curry

Thai coconut curry with basil and green chili, served with jasmine rice.

THB 250–280.-

Khao Soi

Northern Thai coconut curry noodles topped with crispy noodles.

THB 250–280.-

Pad Thai

Stir-fried rice noodles with tamarind sauce, egg and vegetables.

THB 250–300.-

Pad See Ew

Wide rice noodles stir-fried with sweet soy sauce and Chinese kale.

THB 250–300.-

Korean Spicy Noodles

Korean-style stir-fried noodles with chili paste and vegetables.

THB 260–300.-

Pad Kra Pao

Stir-fried basil with chili and garlic, served over rice.

THB 190–200.-

Laab

Spicy minced meat salad with lime juice, herbs and roasted rice powder.

THB 220–240.-



All prices are in Thai baht and inclusive of tax and service charge.