

NIBBLES & SOUP

Spiced Roasted Peanuts (V)	100.-
Marinated Mixed Olives (V)	120.-
Chipped Potato Fries	110.-
Potato Wedges	110.-
Add cheese & truffle sauce to any potato dish	50.-
Stone-Baked Bread Loaf olive oil and red wine vinegar	120.-
Shellfish Bisque prawn and lobster soup finished with brandy and cream	370.-
Wild Mushroom Soup button mushrooms, herbs and crispy bread	320.-
Pizzetta (V) onion marmalade - topped snack pizza	110.-
Add - braised beef cheek	180.-
- pulled pork	160.-
Quesadilla sour cream, tomato salsa and guacamole	280.-
Crispy Chicken Wings homemade teriyaki sauce	330.-

PIZZA

Margherita (V) mozzarella, tomato sauce and oregano	370.-
The Eastin Grande prosciutto, artichokes, dried tomatoes, avocado, spinach, mozzarella and feta cheese	490.-
Salsiccia è Funghi spicy Italian sausage, mushrooms, mozzarella and tomato sauce	480.-
Marinara tomato sauce, premium white and brown anchovies, capers, garlic and oregano	390.-
Peking Duck 🍷 hoisin sauce, spring onion, cucumber and crispy duck skin	590.-

BURGERS & ROLLS

Lobster Roll 🍷	Half 630.-, Whole 1,150.-
Canadian lobster in a garlic-buttered soft roll with shellfish oil and orange mayonnaise	



🍷 - Signature V - Vegetarian 🌶️ - Spicy

SALADS & STARTERS

Green (V) organic mixed salad leaves and avocado with a lemon and parsley oil dressing	280.-
Red (V) heritage tomatoes with garlic and basil	330.-
Super Salad (V) quinoa, mango, edamame, coriander, baby romaine, toasted almonds and bean sprouts	350.-
Thai Salad soft-shell crab and watermelon	390.-
Grilled Lamb Rump 🍷 feta, mint, spinach, red onion and anchovy	490.-
Panzanella bread salad with olives and pepper	300.-
Add - salmon fillet	400.-
- beef flank	500.-
Oak-Smoked Salmon Mousse	230.-
Coco's Pea and Mint Dip (V) 🍷	160.-
Crab Cakes with Wasabi Mayonnaise	350.-
King Prawn Skewers with Sriracha Dip	450.-

PASTA & RISOTTO

Seafood Kee Mao spaghetti with tiger prawns, mussels and clams	450.-
Carbonara spaghetti with pancetta and cheese - finished with egg yolk	370.-
Spätzle 🍷 Swiss-style pasta with salted egg yolk and northern-style sausage, based on Martin's winning recipe from IRON CHEF THAILAND	450.-
Pearl Barley Risotto seafood cooked through lobster stock	470.-
Mushroom Risotto champignon, shimeji, eryngii with parsley and cheese	400.-
Wagyu Meatballs Pasta Bake 🍷 baked with pasta orecchiette in tomato sauce, topped with béchamel and finished with cheese	460.-

Martin's Club crisp, crumbed strips of chicken breast, pancetta, omelette, tomato relish, romaine lettuce in a butter-toasted roll with Caesar dip	470.-
Triple BBurger 🍷 a lean minced beef and bone marrow patty, shredded slow-cooked beef cheek on horseradish cream in a sesame bun	550.-
Pork Burger smoked bacon and kimchi	400.-
Lamb Burger mint jelly mayonnaise and red onion	490.-

MAINS & SHARERS (can also be shared by two or more)

The Gardener (V) chickpea hummus, aubergine baba ghanoush, Coco's pea and mint dip, mixed olives, dirty tomatoes, vegetable sticks and bread twigs	620.-
The Fisherman 🍷 oak-smoked salmon and salmon mousse, tiger and king prawns, mussels and clams all served with lemon mayo, spicy seafood and garlic herb dips and Melba toast	1,200.-
1.2 kg of Australian Prime Rib grilled steak served with Blunos butter, red wine sauce, tomatoes, mushrooms, fries and watercress	4,000.-
Lamb Shoulder 🍷 ¼ shoulder cooked long and slow with garlic, lemon and rosemary on crushed potatoes	900.-
Salmon Fillet pan fried, with lemon and olive crushed potatoes, pickled cucumber and cucumber butter sauce	670.-
Pork Belly 🍷 braised long 'n' slow in apple juice, ginger and spices, and served with sticky chickpeas	590.-
Fish 'n' Wedges sea bass fillet in crispy breadcrumb coating, seared tomato with Thousand Island dressed chunky pickles and potato wedges	490.-
Seared Beef Flank Steak served medium rare with poached Thai shallots, 'jim jaew' sauce, potato wedges and baby watercress	790.-
800g Pork Tomahawk mustard-mashed potato and wilted greens	890.-
Chicken Thai Style 🍷 (change to 120g beef flank steak) crispy rice, onsen egg and deep-fried holy basil	420.- 590.-
Beef Short Ribs 🍷 horseradish cream potato and mixed leaf salad	790.-
Poached Grouper Catch of the Day prime fillet sat on a chowder of smoked haddock and salmon	570.-
Lamb Shepherd's Pie hand-cut lamb shoulder cooked with tomato and topped with mashed potato	380.-
300g Stockyard Rib Eye Steak cooked to your liking, served with red wine sauce and Blunos butter	1,390.-

- choice of sides (fries 110.-, spicy mushrooms 110.-, baked garlic tomato 60.-) -

SWEET TREATS

Milkberry Puff 🍷 rich cream of 'Chitralada' milk tablet sweets, crispy puff pastry and tangy raspberry sauce, based on Martin's winning recipe from IRON CHEF THAILAND	290.-
Every Day's a Sundae various ice cream cornet flavors with sauce, nuts and garnish	240.-
Leche Frita with Mango deep-fried custard with sweet and sour mango and chilli sugar served with vanilla ice cream	270.-
Baked Banana Chalong Bay rum, roasted almonds, dried fruits and salted caramel ice cream	280.-
Apple Amber hot apple compote with crispy crumbs and baked meringue	280.-
Sticky Toffee Pudding 🍷 salted butterscotch sauce and whipped vanilla cream	280.-
English Tea Time Trifle fresh fruits, cherry and raspberry jelly, sherry-soaked sponge with custard and whipped cream	290.-
Chocolate Roulette 🍷 6 choux pastry buns filled with flavored chocolate ganache (one being chilli aka "the bullet")	290.-

If you have any dietary restrictions or food allergies please inform our staff.

📷 @blunosbangkok

📍 Blunos Bangkok
Dec 19