

NIBBLES & SOUP

blunos



Pizetta (Vegetarian) 110.-
onion marmalade - topped snack pizza
Add
- braised beef cheek 180.-
- pulled pork 160.-



Spiced Roasted Peanuts (Vegetarian) 100.-



Marinated Mixed Olives (Vegetarian) 120.-

Stone-Baked Bread Loaf 120.-

Shellfish Bisque 370.-
prawn and lobster soup finished with brandy and cream

Wild Mushroom Soup 320
button mushrooms, herbs and crispy bread

Quesadilla 280.-
sour cream, tomato salsa and guacamole



Crispy Chicken Wings 290.-
homemade teriyaki sauce



Potato Wedges 110.-
Add cheese & truffle sauce to any potato dish 50.-



Chipped Potato Fries 110.-

SALADS & STARTERS

blunos



Coco's Pea and Mint Dip (Vegetarian)
SIGNATURE
160.-

Green (Vegetarian)
organic mixed salad leaves and avocado with a lemon and parsley oil dressing

Red (Vegetarian)
heritage tomatoes with garlic and basil

Super Salad (Vegetarian)
quinoa, mango, edamame, coriander, baby romaine, toasted almonds and bean sprouts soft-shell crab and watermelon

Grilled Lamb Rump (SIGNATURE)
feta, mint, spinach, red onion and anchovy

King Prawn Skewers with Sriracha Dip
Panzanella

bread salad with olives and pepper

Add

- salmon fillet 400.-
- beef flank 500.-



Crab Cakes with Wasabi Mayonnaise
350.-



Thai Salad 390.-



Oak-Smoked Salmon Mousse and Black Olive Granola
230.-

PIZZA

blunos



Peking Duck
hoisin sauce, spring onion,
cucumber and crispy duck skin
(SIGNATURE)

590.-

The Eastin Grande
prosciutto, artichokes,
dried tomatoes, avocado,
spinach, mozzarella
and feta cheese
490.-



Margherita (Vegetarian)
mozzarella, tomato sauce and oregano

370.-

Marinara
tomato sauce, premium white and
brown anchovies, capers, garlic and oregano

390.-

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capers, garlic and oregano
390.-



Salsiccia è Funghi
spicy Italian sausage,
forest mushrooms,
mozzarella and
tomato sauce
480.-



PASTA & RISOTTO

blunos



Mushroom Risotto

(Vegetarian)

champignon, shimeji, eryngii
with parsley and
parmesan cheese

400.-

Carbonara

spaghetti with pancetta and
cheese - finished with egg yolk

370.-

Spätzle (SIGNATURE)

450.-

Swiss-style pasta with salted egg yolk
and northern-style sausage, based on
Martin's winning recipe from

IRON CHEF THAILAND

Wagyu Meatballs

460.-

baked with pasta orecchiette in tomato sauce,
topped with béchamel and finished with cheese



Pearl Barley Risotto

seafood cooked
through lobster stock

470.-



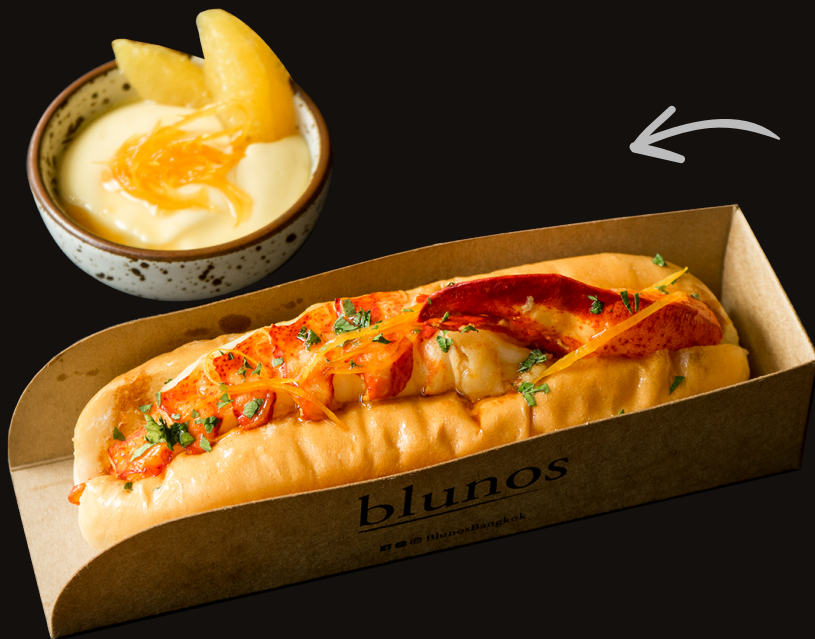
Seafood Kee Mao

spaghetti with tiger prawns,
mussels and clams

450.-

BURGERS & ROLLS

blunos



Lobster Roll
Canadian lobster in
a garlic-buttered soft roll
with shellfish oil
and orange mayonnaise
(SIGNATURE)

Half 630.-
Whole 1,150.-

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 (SIGNATURE) 550.-
a lean minced beef and bone marrow patty,
shredded slow-cooked beef cheek
on horseradish cream in a sesame bun

Pork Burger 400.-
smoked bacon and kimchi

Lamb Burger 490.-
mint jelly mayonnaise and red onion
(served with fries and dressed salad)

MAINS & SHARERS

can also be shared by two or more

blunos

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

(SIGNATURE)

1,200.-



The Gardener (Vegetarian)

chickpea hummus, aubergine baba ghanoush, Coco's pea and mint dip, mixed olives, dirty tomatoes, vegetable sticks and bread twigs

620.-



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

(SIGNATURE)

900.-



Salmon Fillet

pan fried, with lemon and olive crushed potatoes, pickled cucumber and cucumber butter sauce

670.-



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Pork Belly (SIGNATURE)

braised long 'n' slow in apple juice, ginger and spices, and served with sticky chickpeas

Fish 'n' Wedges

sea bass fillet in crispy breadcrumb coating, seared tomato with Thousand Island dressed chunky pickles and potato wedges

Seared Beef Flank Steak

served medium rare with poached Thai shallots, 'jim jaew' sauce, potato wedges and baby watercress

800g Pork Tomahawk

mustard-mashed potato and wilted greens

Change to 120g beef flank steak

Poached Grouper Catch of the Day

prime fillet sat on a chowder of smoked haddock and salmon

Lamb Shepherd's Pie

hand-cut lamb shoulder cooked with tomato and topped with rich mashed potato

590.-

490.-

790.-

890.-

590.-

570.-

380.-



Chicken Thai Style
crispy rice, onsen egg
and deep-fried holy basil

420.-



Beef Short Ribs
horseradish cream potato
and mixed leaf salad
(SIGNATURE)

790.-



300g Stockyard Rib Eye Steak 990.-

cooked to your liking, served with red wine sauce and Blunos butter
choice of sides

(fries 110.-, baked garlic tomato 60.-, spicy mushrooms 90.-)

SWEET TREATS

blunos



Apple Amber

hot apple compote with
crispy crumbs and
baked meringue

280.-



English Tea Time Trifle

fresh fruits, cherry and
raspberry jelly, cherry-soaked
sponge topped with custard
and whipped cream

290.-

Every Day's a Sundae

various ice cream
cornet flavors
with sauce, nuts
and garnish
240.-



Sticky Toffee Pudding (SIGNATURE)

290.-

salted butterscotch sauce and whipped vanilla cream

Milkberry Puff (SIGNATURE)

240.-

rich cream of 'Chitralada' milk tablet sweets,
crispy puff pastry and tangy raspberry sauce,
based on Martin's winning recipe
from **IRON CHEF THAILAND**

Chocolate Roulette (SIGNATURE)

290.-

6 choux pastry buns filled with flavored
chocolate ganache (one being chilli aka "the bullet")

Baked Banana

280.-

Chalong Bay rum, roasted almonds,
mixed berries and
salted caramel ice cream

Leche Frita with Mango

Deep-fried custard with sweet and sour mango
and chilli sugar with vanilla ice cream

270.-

