

# STARTERS

**21 TOAST "SKAGEN"** 195 B  
Prawns, fresh dill, lemon and homemade mayonnaise served on toast

**22 RUSTIC FLATBREAD** 195 B  
Caramelized red onions, grape tomatoes, feta cheese, tomato sauce and fresh basil

**23 CHICKEN QUESADILLAS** 195 B  
Grilled chicken, red onion, bell peppers, mozzarella cheese, salsa and sour cream

**24 TORTILLA CHIP BASKET**  
With salsa 140 B  
With guacamole 195 B  
With salsa and guacamole 220 B

**25 MEXICAN SPRING ROLLS** 165 B  
ground pork tenderloin, chili, fresh cilantro, salsa and sour cream

**26 THAI SPRING ROLLS** 145 B  
Chicken, vegetables, Thai herbs and chili dipping sauce

**27 THAI CHICKEN SATAYS** 145 B  
Spicy peanut dip and fresh cilantro

**28 CHEESY GARLIC BREAD** 145 B

**29 BOILED CANADIAN LOBSTER** 1095 B  
(Perfect for sharing)  
Served with aioli, garlic bread and summer salad







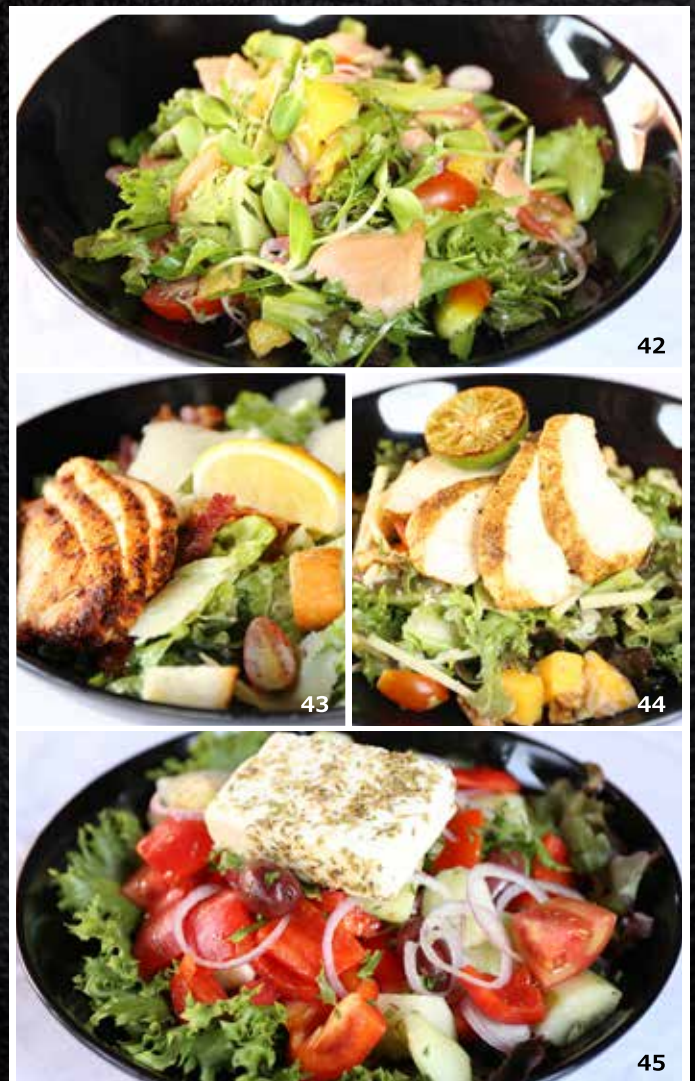
# SOUPS

- 32 FOREST MUSHROOM SOUP** 195 B  
Scented with brandy and served with garlic bread
- 33 CREAMY LOBSTER SOUP** 250 B  
Flavored with saffron and served with garlic bread
- 34 ROASTED TOMATO AND BASIL SOUP** 195 B  
Served with cheese bread



# SALADS

- 42 SUMMER SALAD** 295 B  
Cold smoked salmon, grilled asparagus, orange, shallots, grape tomatoes, watercress and lettuce with a sesame and apple cider dressing 
- 43 CAESAR SALAD** 295 B  
Grilled Cajun chicken, crispy bacon, romaine lettuce, parmesan cheese, herb croutons with homemade Caesar dressing
- 44 TWO CHEFS CURRY CHICKEN AND MANGO SALAD** 295 B  
Grilled chicken, fresh mango, apples, red onion, walnuts, grape tomatoes and lettuce with a curry yogurt dressing 
- 45 RUSTIC GREEK SALAD** 275 B  
Feta cheese, kalamata olives, tomatoes, cucumber, red onion with traditional dressing 





# PASTA

**50 POMODORO TAGLIATELLE** 225 B  
Ham, Italian herbs with our homemade tomato sauce

**51 PORK AND FOREST MUSHROOM PENNE** 295 B  
Pork tenderloin, cream, white wine and forest mushrooms

**52 PRAWN TAGLIATELLE** 325 B  
Spinach, fresh dill with lobster saffron sauce

**53 SMOKED SALMON PENNE** 325 B  
Cold smoked salmon, asparagus, grape tomatoes, fresh dill, lemon and white wine cream sauce

**55 AGLIO E OLIO SPAGHETTI** 225 B  
Olive oil, garlic, chili and parsley

**56 BOLOGNESE SPAGHETTI** 285 B  
rich and hearty beef ragu sauce

**57 CARBONARA SPAGHETTI** 245 B  
Cheese, bacon, egg and cream



Add 1 piece of garlic bread from 50 baht

Lägg till ett vitlöksbröd för endast 50 baht



# GRILL

- 61 GRILLED PEPPER CHICKEN**  
Potato gratin,  
vegetable medley,  
with creamy peppercorn sauce

395 B



61

- 62 GRILLED HERB CHICKEN**  
Sautéed potatoes, vegetable medley  
with black trumpet mushroom sauce

395 B



62

- 64 8 HR BRAISED AUSTRALIAN BEEF**  
Truffle mashed potatoes,  
five spice red wine sauce  
and vegetable medley

595 B



64

- 65 TWO CHEFS BRAISED  
BBQ RIBS**  
Tropical coleslaw,  
Idaho potato fries  
and BBQ sauce

395 B HALF RACK  
525 B FULL RACK



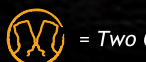
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- 66 WOODEN PLANK PORK TENDERLOIN**  
Sautéed bacon, mushrooms  
with mashed potatoes,  
thyme red wine sauce  
and sauce Béarnaise  
served on a wooden plate

425 B



66





# BURGERS

- 67 BACON & CHEESE BURGER**  
200g ground Australian all beef patty, brioche bun, cheddar cheese, bacon, red onion, tomatoes, lettuce and Idaho potato fries

465 B



- 68 AUSSIE BURGER**  
200g ground Australian all beef patty, brioche bun, pickled beetroot, pineapple, fried egg, bacon and cheddar cheese with Idaho potato fries

465 B



- 69 THE ULTIMATE CHILI BURGER**  
200g ground Australian all beef patty, brioche bun, homemade chili, cheddar cheese, red onion, tomato, lettuce, fresh cilantro, salsa, sour cream with Idaho potato fries

465 B



- 70 TWO CHEFS BURGER**  
200g ground Australian all beef patty, brioche bun, Gorgonzola cheese, crispy Parma ham and caramelized onions, with Idaho potato fries & aioli

495 B





# STEAKS

**71 GRILLED RIBEYE**  
NZ grain-fed, ocean Angus rib eye beef 300g, herb and garlic, tomatoes, grilled asparagus and Sauce Béarnaise

895 B



71

**72 GRILLED RIBEYE**  
NZ grain-fed, ocean Angus rib eye beef 300g, roast eggplant salad, grilled asparagus and chimi churri sauce

895 B



72

**73 BEEF TENDERLOIN SKEWER**  
200g Australian beef tenderloin, herb and garlic tomatoes, sautéed potatoes and BBQ sauce

695 B



73

**74 PEPPER STEAK**  
200g Australian beef tenderloin, vegetable medley, potato gratin with pepper and brandy cream sauce

795 B



74

**75 TWO CHEFS CHATEAUBRIAND**  
200g Australian beef tenderloin, truffle mashed potatoes, vegetable medley, thyme red wine sauce and Sauce Béarnaise

795 B



75

WELL DONE



MEDIUM WELL



MEDIUM



MEDIUM RARE



RARE





# STEAKS

- 76 WOODEN PLANK GRILLED BEEF**  
200g Australian beef tenderloin, sautéed bacon, mushrooms with mashed potatoes, thyme red wine sauce and Sauce Béarnaise served on a wooden plate

795 B



76

- 77 RACK OF LAMB**  
Grilled Australian rack of lamb 300g, herb sautéed potatoes, roasted garlic, tomato confit, grilled asparagus and thyme red wine sauce

895 B



77

- 78 TWO CHEFS MIXED GRILL PLATTER** 2395 B  
(GOOD FOR 3-4 PERSONS)  
NZ grain-fed, ocean Angus rib eye beef 300g, 200g Australian beef tenderloin, 300g Australian rack of lamb, herb sautéed potatoes, roasted garlic, tomato confit, grilled asparagus, thyme red wine sauce and Sauce Béarnaise



78

- 79 SURF & TURF** 1995 B  
(GOOD FOR 2-3 PERSONS)  
NZ grain-fed, ocean Angus rib eye beef 300g, 1 boiled Canadian Lobster 600g, citrus salad, herb sautéed potatoes, grilled asparagus, chimi churri sauce and chili béarnaise



79

WELL DONE



MEDIUM WELL



MEDIUM



MEDIUM RARE



RARE





# TEX MEXICAN

**M2 NACHO MACHOS** 345 B  
ground pork tenderloin,  
roasted corn, cheese,  
fresh cilantro, spring onion,  
salsa and sour cream



M2

**M4 TWO CHEFS PORK TACOS** 295 B  
ground pork, cumin,  
chili with cheddar cheese,  
shredded lettuce, tomatoes,  
salsa, sour cream  
and corn tortilla shells



M4

**M5 ENCHILADAS**  
bell peppers, mozzarella cheese,  
roasted corn, red beans,  
cilantro with  
**Vegetarian option** 295 B  
**Chicken option** 395 B  
**Beef option** 445 B  
**Prawn option** 445 B



M5

**M6 FAJITAS**  
Tomatoes, bell peppers,  
red onion, spicy Mexican tomato sauce  
with cheddar cheese, salsa,  
sour cream and flour tortillas  
**Vegetarian options** 295 B  
**Chicken option** 395 B  
**Tiger prawn option** 545 B



M6

**M7 CHILI CON CARNE** 295 B  
Two Chefs special  
homemade beef chili  
and rice



M7

M8

**M8 GUACAMOLE** 90 B





# THAI FOOD

- 90 STIR FRIED MORNING GLORY**  
With soya beans, chili and garlic

125 B



- 93 YAM MOO YAANG**  
Pork tenderloin salad with chili, garlic, green lime and chantaburi fish sauce dressing

225 B



- 94 TWO CHEFS TOM YAM SOUP**  
Mushrooms, fresh cilantro, and chili  
Vegetarian option  
Chicken option  
Tiger Prawn option

225 B

295 B

495 B



- 95 COCONUT RED CURRY**  
coconut milk, Phuket pineapple, kaffir leaves, and sweet basil  
Roasted eggplant option  
Chicken options

225 B

265 B



- 96 GREEN CURRY**  
Coconut milk, sweet basil, chili and eggplant  
Vegetarian options  
Chicken option

225 B

265 B



- 97 MASSAMAN LAMB**  
Tender lamb curry with dried spices, coconut milk, thai sweet potatoes, roasted peanuts and cashew nuts

395 B



90



93



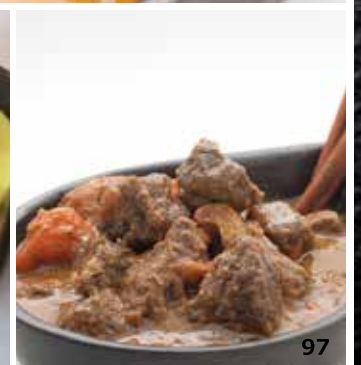
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95



96



97





# THAI FOOD

## 98 STIR FRIED SWEET AND SOUR

Tamarind, Phuket pineapple,  
spring onions  
**Vegetarian option**  
Chicken option



225 B  
265 B



98

## 99 STIR FRIED CASHEW NUT

Mushrooms, chili,  
cashew nuts, carrots,  
spring onion  
**Vegetarian option**  
Chicken option



225 B  
265 B



99

## 100 PAD THAI

Rice noodles, peanuts,  
fresh lime, spring onion,  
bean sprouts  
**Vegetarian option**  
Chicken option  
Prawn option



225 B  
245 B  
265 B



100

# RICE

## 101 PINEAPPLE FRIED RICE

Phuket pineapple, yellow curry,  
cilantro, vegetables  
**Vegetarian option**  
Chicken option  
Pork option  
Prawn option



225 B  
245 B  
245 B  
265 B



101

## 103 STEAMED RICE

25 B





# SEAFOOD

**80 CLASSIC FISH AND CHIPS** 495 B  
Red snapper with French fries,  
tropical coleslaw  
and homemade tartar sauce



**81 PAN SEARED RED SNAPPER** 545 B  
Mango salsa,  
tagliatelle with an olive,  
caper and lemon sauce



**82 GRILLED SALMON** 495 B  
**WITH THREE FLAVOR SAUCE**  
Phuket pineapple, garlic,  
cashew nut and chili



**83 WOODEN PLANK GRILLED SALMON** 545 B  
Sautéed spinach,  
mashed potatoes with lobster sauce  
served on a wooden plate



**84 COLD SMOKED SALMON** 545 B  
Dill stewed potatoes  
and grilled asparagus





# SEAFOOD

## WHOLE FISH

### SEA BASS

800 G / 495 B

**S1 BAKED WITH A SALT CRUST**  
Lime, coriander and roasted chilli,  
sweet plum sauce.



**S2 STEAMED**  
and served with fresh lime,  
garlic, coriander and chili



**S3 DEEP FRIED**  
topped with our homemade pineapple,  
garlic cashew nut and chili sauce



**S4 DEEP FRIED**  
with vegetables and sweet  
and sour sauce



**S5 DEEP FRIED WITH GARLIC & PEPPER**



( Please be aware that the whole fish requires about  
30 min cooking time



S1



S2



S3



S4



S5



# SEAFOOD



## TIGER PRAWNS

300 G / 545 B

**S7 GRILLED**  
Lime, coriander and roasted chilli,  
sweet plum sauce.



**S8 RED CURRY**  
coconut and Kaffir lime leaves



**S9 STIR FRIED WITH GARLIC AND PEPPER**



**S10 STIR FRIED**  
With pepper, lemongrass, olive oil  
and tamarind



**S11 STIR FRIED**  
With vegetables and sweet and sour sauce



**S12 STIR FRIED CASHEW NUT**  
Mushrooms, chili, cashew nuts,  
carrots, spring onion



**S13 GRILLED**  
served with aioli and Chimi  
churri sauce



S7



S8



S9



S10



S11



S12



S13



# SEAFOOD



## SOFT SHELL CRAB KRABBA

300 G / 445 B

### S15 FRIED

with Thai herbs, lemon grass  
and black peppers



### S16 STIR FRIED HONG-KONG STYLE

with shallots, garlic, ginger,  
and Sichuan pepper



## CANADIAN LOBSTER KANADENSISK HUMMER

600 G / 1195 B

### S17 STIR FRIED HONGKONG STYLE

with ginger, garlic, green onions  
and Sichuan pepper



### S18 RED CURRY

with grilled eggplant  
and Phuket pineapple



### S19 OVEN ROASTED

with sautéed mushrooms,  
spinach, lobster sauce, gratinee  
with cheese and truffle mashed potatoes



### S20 TRADITIONALLY BOILED

served with pesto tagliatelle  
and chilli & lemon butter



S15



S16



S17



S18



S19



S20



# PIZZA

**P1 CAPRICCIOSA** 295 B  
Tomato sauce, cheddar cheese, ham and mushrooms

**P2 MEXICANA** 320 B  
Tomato sauce, cheddar cheese, Mexican minced pork, bell peppers, jalapenos, charred tomato salsa and sour cream

**P3 DONATONIA** 320 B  
Tomato sauce, cheddar cheese, pineapple, ham and tuna

**P4 CALIFORNIA SHRIMP** 350 B  
Tomato sauce, cheddar cheese, garlic butter, cherry tomatoes, prawns, feta cheese and basil pesto

**P5 CIAO CIAO** 350 B  
Tomato sauce, cheddar cheese, mushrooms, caramelized onions, grilled pork tenderloin and béarnaise sauce

**P6 MILANO** 350 B  
Tomato sauce, cheddar cheese, roasted garlic, caramelized onions and salami

**P7 VEGETARIANA** 295 B  
Tomato sauce, cheddar cheese, bell peppers, pineapple, mushrooms, olives, caramelized onions, grilled eggplant and cherry tomatoes

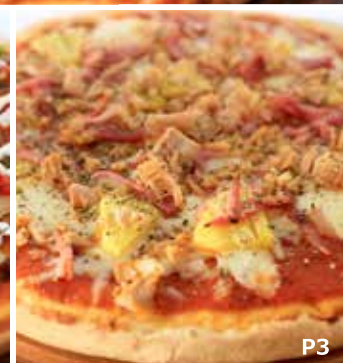
**P8 SCANDINAVIAN SALMON** 350 B  
Tomato sauce, cheddar cheese, capers, spring onions, smoked salmon, feta cheese, dill, and sour cream



P1



P2



P3



P4



P5



P6



P7



P8





# DESSERTS

**D1 SORBETS** 80 B / PER SCOOP  
Lemon, raspberry or mango



**D2 GELATO ICE CREAM** 80 B / PER SCOOP  
Vanilla, chocolate or strawberry



**D3 MERINGUE SWISS** 150 B  
Whipped cream, banana  
and chocolate sauce



**D4 CHOCOLATE BROWNIE** 150 B  
with Chantilly cream, raspberry sauce,  
and mint

**D5 TWO CHEFS APPLE CRUMBLE** 150 B  
with vanilla sauce  
and vanilla gelato



**D6 BANANA FLAMBÉ** 190 B  
walnuts, dark rum  
and vanilla gelato



**D7 MANGO STICKY RICE** 150 B

**D8 RASPBERRY CRÈME BRULEE** 150 B



**D9 LEMON AND COCONUT  
CHEESECAKE** 150 B  
with mango coulis



D1



D2



D3



D4



D5



D6



D7



D8



D9

