



SALAD

ORGANIC QUINOA COUSCOUS • 260
Greek spice, cucumber, mint, lemon

SALADE MODERNE • 280
organic quinoa, mesclun, beetroot, pumpkin, grilled pepitas, granola, lime vinaigrette

TOMATO BURRATA • 500
creamy burrata cheese served with baby tomatoes, aged balsamic, basil leaves, vinegar

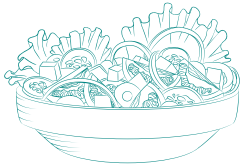
CAESAR SALAD • 360
romaine lettuce, shaved Parmesan cheese, garlic-flavored croûton bread, crispy bacon, hard-boiled egg

with grilled smoked chicken • 440
with Explorar-made smoked salmon • 480

COBB SALAD • 300
frisée lettuce, romaine lettuce, bacon, avocado, chicken breast, tomatoes, hard-boiled egg, chives, blue cheese

GREEK SALAD • 260
assorted vegetables, cucumber, feta, mustard dressing, olives

SALMON BOWL • 340
marinated salmon, sesame seeds, avocado, seaweed, pickled ginger, rice, wasabi cream sauce



SOUP & TOAST

PUMKIN SOUP • 200
roast pumpkin soup, grilled mushroom, Parmesan, pumpkin seed

GAZPACHO • 200
tomato, cucumber, bell peppers, garlic, olive oil

CLASSIC BRUSCHETTA • 190
French baguette, tomato, mozzarella cheese

TOAST AVOCADO • 200
toasted homemade sourdough bread, avocado

with Explorar-made smoked salmon • 290
with grilled chicken • 260
with poached egg • 220

PITA & MORE

your choice of: French fries or salad

VEGETARIAN BURGER • 410
plant-based patty, beetroot and soy patty, lettuce, tomato, onion, peanut butter sauce

CRISPY CHICKEN BURGER • 520
toasted sesame bun, homemade tartar sauce, lettuce, tomato, onion, pickles, cheese

EXPLORAR CLUB SANDWICH • 390
toasted whole wheat bread, ham, crispy bacon, egg, tomato, lettuce, mayonnaise

SHAWARMA
cabbage, garlic, yogurt, pickled beetroot, tomatoes and onion in a pita bread

with chicken • 440
with falafel • 410

BEST SHARED

CLASSIC HUMMUS • 190
hummus with pita bread, olive oil

BABA GANOUGJ • 190
eggplant, garlic, tahini, tomato, served with pita bread

FALAFEL WITH DIP • 250
falafel with lemon tahini, pickles, hummus, and baba ghanoush

TZAZIKI • 190
yogurt, cucumber, garlic, dill, mint

MEZZE PLATTER • 320
hummus, tzatziki, tahini, baba ghanoush, tabbouleh salad, pita bread

WOODFIRE PIZZA

TOMATO BASE

MARGHERITA • 420
tomato, mozzarella, basil

DIAVOLA • 430
tomato, mozzarella, chorizo

NAPOLI • 440
tomato, mozzarella, anchovies, capers, black olive

ANGELO • 460
tomato, mozzarella, ham, mushroom, egg

PESCATORE • 530
tomato, mozzarella, mixed seafood, garlic, basil

CALZONE • 460
tomato, mozzarella, ham, mushroom, egg, served soufflé

CREAM BASE

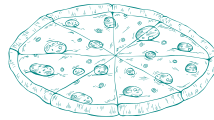
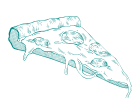
TARTUFFO • 580
cream, mozzarella, black truffle paste, sliced black truffle

FIVE CHEESE • 550
cream, gruyere, mozzarella, gorgonzola, Parmesan, goat cheese

EXTRA

mushroom • 40
vegetable • 50
ham • 100

cheese • 80
Chorizo • 90
egg • 30



PASTA

Your choice of: spaghetti, penne, tagliatelle, fusilli, gnocchi, or gluten-free

TARTUFO • 550
black truffle cream sauce, roasted mushrooms

YELLOW CURRY CRAB • 550
Samui crab meat in a light curry cream, with crispy basil, lime leaf, and soft shell crab

BOLOGNESE • 400
Explorar-made minced beef, Parmigiano Reggiano

CARBONARA • 400
lardon, egg yolk, cream, Parmigiano Reggiano

POMODORO • 360
homemade tomato sauce, garlic-infused olive oil, fresh basil

PESTO • 350
homemade pesto sauce with Parmesan, arugula salad, and cherry tomato confit

ODYSSEY SPECIALITY

WAGYU BEEF BURGER • 580
toasted sesame bun, Explorar-made BBQ sauce, 200g Wagyu patty, lettuce, tomato, onion, homemade pickled cucumber, cheddar cheese, and bacon with French fries or salad

ROASTED CAMAMBERT • 620
French camembert cheese roasted, honey, and onion chutney

LAMB SHANK • 890
grilled zucchini, tomato confit, olive, apricot confit

LAMB SHOULDER SLOW COOK AND ONE LAMB CHOP • 820
mix between slow and grilled cook, mashed potatoes, vegetable, herbs salad, jus

CHICKEN SCHNITZEL • 590
flattened breaded chicken fillet with mustard cream sauce, salad, and mashed potatoes

BEEF SKEWER • 620
beef tenderloin, assorted vegetables, chimichurri salad or French fries at your convenience

BEEF TENDERLOIN • 750
salad, mashed potatoes or assorted vegetables or French fries at your convenience

GRILLED BEEF RIB EYE • 790
salad, mashed potatoes or assorted vegetables or French fries at your convenience

SEABASS CEVICHE • 350
seabass cured in lime, chili, shallot, coriander, passion fruit, pomegranate, basil, and tequila

GRILLED SEABASS • 550
heirloom vegetables, charred lemon, herbs sauce

FISH & CHIPS • 490
barracuda, French fries, tartar sauce

SALMON • 750
roasted avocado, passion fruit vierge sauce, herbs

VEGAN CORNER

SCRAMBLE TOFU • 190
crushed tofu, coconut yogurt, tahini, turmeric, cumin, Pak Choi

TEMPEH SATE • 160
tempeh skewers with peanut sauce

MEDITERRANEAN TEMPEH • 300
grilled tempeh, bell pepper, zucchini, marinated olive, vierge sauce, herbs

VEGAN BOLOGNESE TAGLIATELLE • 490
plant-based tomato Bolognese sauce

ZUCCHINI STUFFED WITH BULGUR • 290
bulgur, turmeric, red bell pepper, lemon, parsley, coconut yogurt, green salad, pumpkin seed, cherry tomato confit

LENTIL SALAD • 280
carrot, shallot, parsley, carrot mousseline with onion, cumin and almond milk, orange zest





STARTERS

ISAAN SPICED MEATBALLS • 240
deep-fried minced pork balls with baked rice, chili, shallot, fish sauce, and lime with Thai slaw

BANGKOK CHICKEN WINGS • 280
Thai-style deep-fried chicken wings served with sweet chili sauce

SOUTHERN SHRIMP CAKES • 240
deep-fried shrimp cakes with plum sauce

SOUTHERN CHICKEN SATAY • 240
chicken skewers with peanut sauce and ajad sauce

THAI VEGETABLE SPRING ROLLS • 200
spring roll with vegetables and plum sauce

SALAD

ISAAN SPICY PAPAYA SALAD • 200
original Thai-style salad with green papaya, tomatoes, dried shrimp, peanut, carrot, and fish sauce

BANGKOK GLASS NOODLE SALAD • 280
chilled glass noodle salad with prawn and minced pork, onion, chili, celery in a spicy sour dressing

BANGKOK SPICY CHICKEN & EGG SALAD • 240
grilled chicken with cucumber, cherry tomatoes, celery, spring onion, chili dressing, topped with poached egg

ISAAN SPICED MINCED PORK SALAD • 240
minced pork salad with baked rice, chili, shallot, fish sauce, and lime

BANGKOK EGG-PLANT SALAD • 200
sweet and sour grilled eggplant salad with red onions, minced chicken

MAIN

BANGKOK SWEET & SOUR CHICKEN • 220
stir-fried chicken, pineapple, and vegetables in sweet and sour sauce, served with jasmine rice

THAILAND'S FAMED GREEN CURRY • 220
green curry chicken, pea eggplant, basil leaves, served with jasmine rice

THAILAND'S FAMED TOM YAM SOUP • 220
clear aromatic soup with chicken, tomato, lemongrass, lime, and chili oil, served with jasmine rice

with prawn • 280

THAILAND'S FAMED PHAD KRAPOW • 240
stir-fried chili and hot basil leaves with minced chicken served with fried egg and jasmine rice

with pork • 240
with beef • 260
with seafood • 280

ONLY RICE

BANGKOK PINEAPPLE FRIED RICE • 260
pineapple fried rice with curry powder, raisins, pineapple, and cashew nuts

with chicken • 280
with pork • 300
with seafood • 320

BANGKOK FRIED RICE • 200
stir-fried rice with mixed vegetables and egg

with chicken • 220
with pork • 240
with seafood • 260



NOODLES

CHIANG MAI CHICKEN NOODLE CURRY • 300
traditional northern Thai curried creamy soup, with chicken leg, egg noodles, crispy noodles, shallots, and pickles

STIR-FRIED BASIL AND SEAFOOD SPAGHETTI • 280
stir-fried spaghetti, holy basil, chili, capsicum, and mixed seafood with oyster sauce

THAILAND'S FAMED PHAD THAI • 220
stir-fried rice noodles, peanuts, scrambled egg, bean sprouts

with chicken • 240
with prawn • 280

BANGKOK STIR-FRIED NOODLES • 220
stir-fried rice noodles with mixed vegetables and egg with mushrooms, kale, and carrots in a soy gravy

with chicken • 240
with pork • 240
with prawn • 280

THAI SET MENUS • 1,200

Choose your own Thai culinary adventure with our handpicked favourites.

Enjoy one starter, one salad, two mains, one dessert, and a drink each. Includes rice.

STARTER (Choose 1)

- THAI VEGETABLE SPRING ROLLS
- ISAAN SPICED MEATBALLS
- SOUTHERN CHICKEN SATAY
- SOUTHERN SHRIMP CAKES

SALAD (Choose 1)

- SOUTHERN SPICED POMELO SALAD
- BANGKOK SPICY PAPAYA SALAD
- ISAAN SPICY CHICKEN & EGG SALAD
- BANGKOK EGG-PLANT SALAD

MAIN (Choose 2)

- THAILAND'S FAMED GREEN CURRY
- BANGKOK STIR-FRIED CHICKEN AND CASHEW BANGKOK
- STIR-FRIED MIXED VEGETABLES
- THAILAND'S FAMED PHAD KRAPOW

DESSERT (Choose 1)

- GLUAY BUAD CHEE
- SEASONAL FRUIT

DRINK (Choose 1)

- PASSIONFRUIT & GUAVA
- LEMONGRASS, COCONUT & CHILLI

THAI SPECIALITY

SOUTHERN TRADITIONAL BEEF MASSAMAN • 340
beef massaman curry with potato, star anise, cinnamon, peanut, crispy shallot with jasmine rice

BANGKOK STIR-FRIED BEEF IN OYSTER SAUCE • 300
stir-fried beef with oyster sauce and local mushrooms with jasmine rice

SOUTHERN TIGER PRAWN PANANG CURRY • 300
Panang curry with tiger prawns with jasmine rice

BANGKOK STIR-FRIED CRISPY PORK AND KALE • 240
crispy pork belly, krapow sauce, Thai fried egg, with jasmine rice

BANGKOK STIR-FRIED CHICKEN AND CASHEW NUT • 240
stir-fried chicken with cashew nut, capsicum, carrot, mushroom, onion with jasmine rice

SOUTHERN DRY CURRIED MINCED-PORK • 240
dry-fried spicy aromatic minced pork with kaffir lime leaves, lemongrass, galangal with jasmine rice

BANGKOK EGG-PLANT PHAD KRAPOW • 220
stir-fried spicy eggplant with basil and chili with jasmine rice

BANGKOK STIR-FRIED MIXED VEGETABLES • 200
stir-fried market vegetables in soy sauce with jasmine rice

SAMUI SPICED TIGER PRAWNS • 320
poached Samui tiger prawn with chili oil, lemongrass, lime, and mint

BANGKOK SPICY BEEF SALAD • 300
seared beef tenderloin with cherry tomatoes, cucumber, celery, spring onions, and chili dressing





DESSERT

CHOCOLATE MOUSE • 220
70% chocolate, pistachio, berries

CRÈME BRULÉE • 220
bourbon vanilla crème brûlée, fresh fruits, raspberry sauce

APPLE TARTE • 220
salted caramel sauce, vanilla ice cream

PROFITEROLES • 260
choux stuffed vanilla ice cream, warm chocolate sauce, toasted almond

TIRAMISU • 260
coffee, coffee liquor, biscuit

CHEESECAKE • 240
blueberry, soft cheese

FRUITS SALADE • 160
exotic fruits salade

COUPES & DELICES

TROPICAL • 190
mango sorbet, fresh mango and passion fruit, basil

COLONEL • 190
lemon sorbet, Grey Goose vodka, fresh lime zest

SUNDAE • 190
vanilla ice-cream, chantilly, caramel sauce, miniature meringues, toasted almond

THAI DESSERT

MANGO STICKY RICE • 240
Sliced Koh Samui mango with Thai sticky rice, dressed sweet coconut milk

DRUNK BANANA FRITTER • 240
Banana fritters with ice cream and local honey dressing

ROSINI ITALIAN ICE-CREAM AND SORBETS

ICE CREAM • 120

Chocolate
Vanilla
Coconut

Rhum Raisin
Oreo Cookie
Hazelnut

SORBET • 120

Coconut
Mojito
Lemon
Raspberry

Strawberry
Passion
Mango