



VANILLA SKY

BAR & GASTRO PUB

À la carte menu

From February 2021

Gastro bites

The Golden Fries

฿ 590.-

*A selection of fries on steroids, plain and "Redstone" wedges, all skin on, onion rings, mozzarella sticks, cheese and jalapeño and our tasty spirals. Aioli, Remoulade and our special Spanish smoked paprika dip to compliment.
Enough snacks for three...*

Gastro Nuts

฿ 190.-

A mix of peanuts, almonds and cashew nuts, chilies, Thai herbs and natural sea salt, served sizzling hot

Totopos & pico de gallo

฿ 190.-

Tortilla chips and pico de gallo, the original fresh tomato salsa

Kung chae nam pla

฿ 310.-

Raw shrimps, Thai style

Spicy clams

฿ 290.-

A cup of large clams steamed in garlic, chili, sun dried tomatoes, Italian basil and white wine light broth. Served with garlic bruschetta.

Fried school shrimps

฿ 290.-

A cup of very young shrimp, fried whole and served piping hot with natural sea salt. It is recommended to eat them whole!

Sausage sticks

฿ 490.-

Austrian air cured sausage sticks, served with pulled grissini.

Fried pork ribs Mamasan

฿ 250.-

Tender, juicy and tasty Thai style fried pork ribs.

Gastro Mains

The gourmet salad

฿ 590.-

On a bed of thinly sliced beef tomatoes, crunchy celery and raw shrimp tails, all drizzled with lemon, cracked pepper and premium EVO, then topped with 18 months aged "Parmigiano Reggiano" shaves and black truffle Carpaccio. Warm bread a part.

Salade Niçoise

฿ 490.-

Greens, rocket, radicchio, cherry tomatoes, string beans, potatoes, olives, capers, anchovies, ham, hard boiled eggs, grilled yellow fin tuna fillet and lemon extra virgin dressing.

Smoked salmon

฿ 590.-

Imported Norwegian wild salmon, air cured with herbs and smoked with natural maple wood. Served with French butter, fresh red onion rings, capers, sliced tomatoes and dill flavored sour cream. Toasted rye bread apart.

Pla meuk Tod

฿ 310.-

Thai style deep fried squids

Scallop satay

฿ 490.-

Served with cucumber relish, curry & peanuts sauce

Mussels Belgian style

฿ 890.-

Medium sized imported mussels, half a kilo of them, steamed in Belgian beer with spices and vegetables. Served with garlic bruschetta.

Fish & Chips

฿ 690.-

Our take on a veritable Pub classic. Made of imported Atlantic flounder in IPA beer batter. Served with lemon wedges, sea salt, malt vinegar, tartar sauce. and, of course, our signature fries.

Grilled salmon

฿ 690.-

Salmon fillet, arugula, cherry tomatoes, tamarind sauce

Argentinian Prawns & rice

฿ 990.-

Six medium-large imported Argentinian Prawns, served in olive oil and white wine and serve in their cast iron pot with Argentinian style fried rice in the prawns juice.

Salmon, pepper & mustard

฿ 690.-

Imported fresh Norwegian salmon steak, pan fried in a crust of Dijon mustard and fresh green pepper and served with its own sauce and steamed baby potatoes.

Spaghetti bacon*Garlic, chili, bacon, Thai fusion*฿ **300.-****Fettuccini cream***Bacon, cream, onion, egg yolk, a fake carbonara*฿ **300.-****Strozzapreti al ragù di cervo***Deer ragout strozzapreti pasta from Plum's menu*฿ **590.-****Schweinshaxe mit Knoedel in Beer und Zwiebel Sauce** ฿ **890.-***A whole pork knuckle, crispy outside, super tender inside, served with buttered bread dumpling (Knodles) and beer onion gravy***The Good, the Bad and the Ugly**฿ **590.-***Homage to Sergio Leone's "Spaghetti Western" movies, an iron pan with imported Italian sausage in a thick borlotti beans and tomato stew. Warm bread a part. Best eaten from the pan and with its wooden spoon...***Chop & taters**฿ **590.-***Full size bone-in pork chop, wet cured and cold smoked in house. Grilled on charcoal and served with our gourmet steak fries and a flight of sauces.***Beef cheek pörkölt & galuska**฿ **590.-***The traditional goulash like stew from Hungary, made of braised wagyu beef cheek in red wine, with potatoes and generously seasoned with imported paprika. Buttered galuska (the Hungarian style spätzli) apart.***Steak Sandwich**฿ **890.-***A 200 grams slice of imported Argentinian pasture fed black angus beef steak grilled to your liking (it's best at rare, medium rare), sliced thin and served on warm bread with pickles, salad and sliced tomatoes. A part, a roasted marrow bone to season it and a flight of different sauces.***Wiener Schnitzel vom Kalb mit Bratkartoffeln und Preiselbeeren**฿ **890.-***Imported fresh Dutch veal, breaded and buttered and served with Austrian style sautéed potatoes, cranberry sauce and lemon wedges.***Grilled ribeye**฿ **990.-***300 gr of Australian 100 days grain fed Charolais beef rib-eye***Grilled tenderloin**฿ **1,090.-***200 gr of Australian 100 days grain fed Charolais beef tenderloin*

Kuroge Washu ribeye**฿ 3,990.-**

300 grams of Japanese Kuroge Washu Rib Eye. We preferably cook it no more than medium rare and we serve it already sliced with the fatty trims seared crispy aside. It's a very delicate meat and we only use light soy sauce, sake wine, salt and pepper as seasoning.

Kuroge Washu striploin**฿ 3,990.-**

300 grams of Japanese Kuroge Washu striploin. We preferably cook it no more than medium rare and we serve it already sliced with the fatty trims seared crispy aside. It's a very delicate meat and we only use light soy sauce, sake wine, salt and pepper as seasoning.

Lamb shank, porcini and polenta**฿ 1,250.-**

French baby lamb hind shank, braised for at least 6 hours in red wine with herbs and vegetables. Served on soft Toma cheese polenta and with porcini mushrooms sauce.

Sweeties

Chocolate lava cake**฿ 490.-**

Warm molten chocolate core cake, served with Bourbon Vanilla ice cream and candied wild cherries.

Tarte Tatin**฿ 390.-**

French style apple tart, served with caramel and cinnamon ice cream with swirls of burnt caramel and sea salt

Ice cream lollies**฿ 290.-**

Three different flavors of artisanal ice cream lollies.

Double truffle**฿ 390.-**

Double dome ice cream truffle with hazelnut base and bamboo charcoal triple chocolate with sabayon hearth.