# BODEGA & GRILL

## OPEN DAILY

**12:00 - 22:30 hrs.**

(Last order 2200 hrs)

Call 076-358500

FBreservation-lagunaphuket@angsana.com

# LUNCH MENU

## APPETIZERS & SALADS

**GRILLED CAESAR SALAD** — **THB 290**
Romaine Heart, Anchovies Dressing
Smoked Streaky Bacon, Shaved Parmesan
& Toasted Sourdough Bread

**LOCAL WILD GREEN ASPARAGUS TIMBALE** — **THB 320**
Caciocavallo Cheese-Truffle Sauce
& Crispy Beetroot

**GRILLED HALLOUMI CHEESE SALAD** — **THB 320**
Watercress, Baby Spinach, Rocket, Avocado
Portobello Mushrooms, Blood Orange
& Sherry Vinaigrette

**SLOW POACHED SEAWEED & CITRUS NORWEGIAN SALMON** — **THB 380**
Cucumber Gazpacho, Wasabi-Sour
Cream & Fresh Dill

**WAGYU BEEF TARTAR & CHAMPIGNON MUSHROOM SPHERE** — **THB 520**
Pommery Mustard Cream, Yuzu Cured
Egg Yolk & Herb Oil

## MAIN COURSES

**SPINACH & RICOTTA TORTELLONI** — **THB 380**
Brown Butter Sauce, Fresh Sage
& Asparagus

**QUINOA CRUSTED NORWEGIAN SALMON** — **THB 620**
Wild Fennel Salad & Spicy
Orange-Miso Sauce

**MUSSAMAN CURRY** — **THB 620**
Slow Cooked Beef Cheek Tagine, Ruby
Potatoes, Carrots, Baby Eggplant
& Crispy Shallots

**SMOKY SPICE RUBBED & GRILLED ORGANIC SPATCHCOCK BABY CHICKEN** — **THB 790**
**(Ideal for 2 Persons)**
Roasted Fennels, Caramelized Pumpkin
& Chimichurri

**GUND AGAI LAMB STRIPLOIN** — **THB 840**
Roasted Beetroot, Vine Tomatoes
Honey-Seared Figs & Merlot Sauce

## SOUP

**CREAMY ONION SOUP** — **THB 350**
Vegetable Dumplings & Balsamic Caviar

**PHUKET LOBSTER BISQUE** — **THB 400**
Coconut Cream Fraiche Kaffir-Lime
Croutons

## BODEGA & GRILL CHEF'S PREMIUM CUTS

GRASS-FED AUSTRALIAN EBONY PRIME BLACK ANGUS, MARBLING SCORE 4/5

| | |
|---|---|
| **WHITE SNAPPER 180 GR.** | **THB 520** |
| **TIGER PRAWNS 200 GR.** | **THB 680** |
| **BEEF RIB EYE 250 GR.** | **THB 1,090** |
| **TASMANIAN DOUBLE LAMB CHOPS** | **THB 1,180** |
| **BEEF TENDERLOIN 200 GR.** | **THB 1,280** |

Inclusive of one choice of side and one choice of sauce

**SAUCES** — **THB 90**
Chimichurri, Red Wine Jus, Classic
Béarnaise, Truffle Hollandaise
Garlic-Butter

**SIDE DISHES** — **THB 150**
Truffle French Fries, Creamy Spinach
Rosemary Potatoes, Potato Puree
Mixed Green Salad

## DESSERTS

**SELECTION OF ICE CREAM (Per Scoop)** — **THB 120**
Vanilla, Hazelnut, Chocolate, Strawberry
Mango, Coconut

| | |
|---|---|
| **GREEN TEA CRÈME BRÛLÉE** | **THB 220** |
| **LEMON TART** | **THB 220** |
| **MIXED WILD BERRY PANACOTTA** | **THB 240** |
| **ORANGE CHOCOLATE DOME** | **THB 250** |

ALL PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX

CHEF RECOMMENDS · VEGETARIAN · CONTAINS PORK
CONTAINS SEAFOOD · CONTAINS NUTS · SUSTAINABLE

# BODEGA & GRILL

## OPEN DAILY

**12:00 - 22:30 hrs.**

(Last order 2200 hrs)

Call 076-358500

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# DINNER MENU

## APPETIZERS & SALADS

**GRILLED CAESAR SALAD** — **THB 290**
Romaine Heart, Anchovies Dressing
Smoked Streaky Bacon, Shaved Parmesan
& Toasted Sourdough Bread

**LOCAL WILD GREEN ASPARAGUS TIMBALE** — **THB 320**
Caciocavallo Cheese-Truffle Sauce
& Crispy Beetroot

**GRILLED HALLOUMI CHEESE SALAD** — **THB 320**
Watercress, Baby Spinach, Rocket, Avocado
Portobello Mushrooms, Blood Orange
& Sherry Vinaigrette

**SLOW POACHED SEAWEED & CITRUS NORWEGIAN SALMON** — **THB 380**
Cucumber Gazpacho, Wasabi-Sour
Cream & Fresh Dill

**WAGYU BEEF TARTAR & CHAMPIGNON CHAMPIGNON MUSHROOM SPHERE** — **THB 520**
Pommery Mustard Cream, Yuzu Cured
Egg Yolk & Herb Oil

**SEAFOOD TOWER** — **THB 3,280**
**(Ideal for 2 Peers)**
Phuket Lobster Tails, Japanese King Crab Legs
Cherrystone Clams, "La Lung" Oysters, Tiger Prawns
& New Zealand Green-Lipped Mussels,Mango
Nam-Jim, Sherry Vinegar Mignonette, Horseradish-Gin
Cocktail Sauce

## SOUP

**CREAMY ONION SOUP** — **THB 350**
Vegetable Dumplings & Balsamic Caviar

**PHUKET LOBSTER BISQUE** — **THB 400**
Coconut Cream Fraiche & Kaffir-Lime
Croutons

## MAIN COURSES

**SPINACH & RICOTTA TORTELLONI** — **THB 380**
Brown Butter Sauce, Fresh Sage &
Asparagus

**SOUS-VIDE DUCK BREAST** — **THB 490**
English Feta Cheese, Baby Vegetables
Raspberry Butter & Cocoa Dust

**QUINOA CRUSTED NORWEGIAN SALMON** — **THB 620**
Wild Fennel Salad & Spicy
Orange-Miso Sauce

**MUSSAMAN CURRY** — **THB 620**
Slow Cooked Beef Cheek Tagine, Ruby
Potatoes, Carrots, Baby Eggplant
& CrispyShallots

**SMOKY SPICE RUBBED & GRILLED ORGANIC SPATCHCOCK BABY CHICKEN** — **THB 790**
**(Ideal for 2 Persons)**
Roasted Fennels, Caramelized Pumpkin
& Chimichurri

**GUND AGAI LAMB STRIPLOIN** — **THB 840**
Roasted Beetroot, Vine Tomatoes
Honey-Seared Figs, & Merlot Sauce

**WHOLE ROASTER BLACK MARBLED HYBRID GROUPER 750 GR.** — **THB 1,480**
(Ideal for 2 Persons) (Allow 30 Minutes)
Pomegranate Molasses & Baby Vegetables

**SMOKY PHUKET LOBSTER THERMIDOR** — **THB 1,680**
Asian Mesclun Salad

## DESSERTS

**SELECTION OF ICE CREAM** — **THB 120**
**(Per Scoop)**
Vanilla, Hazelnut, Chocolate, Strawberry
Mango, Coconut

**GREEN TEA CRÈME BRÛLÉE** — **THB 220**

**LEMON TART** — **THB 220**

**MIXED WILD BERRY PANACOTTA** — **THB 240**

**ORANGE CHOCOLATE DOME** — **THB 250**

ALL PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX

CHEF RECOMMENDS · VEGETARIAN · CONTAINS PORK · CONTAINS SEAFOOD · CONTAINS NUTS · SUSTAINABLE

# DINNER MENU

## BODEGA & GRILL CHEF'S PREMIUM CUTS

( Grass-Fed Australian Ebony Prime Black Angus, Marbling Score 4/5 )

| | |
|---|---|
| **WHITE SNAPPER 180 GR.** | **THB 520** |
| **TIGER PRAWNS 200 GR.** | **THB 680** |
| **BEEF RIB EYE 250 GR.** | **THB 1,090** |
| **TASMANIAN DOUBLE LAMB CHOPS** | **THB 1,180** |
| **BEEF TENDERLOIN 200 GR.** | **THB 1,280** |
| **TOMAHAWK (IDEAL 3 - 4 PERSONS)**<br>(Please allow 40 minutes) | **THB 5,980** |

**INCLUSIVE OF ONE CHOICE OF SIDE & ONE CHOICE OF SAUCE**

## GRILL SHARING

( Ideal for 2 Persons )

**MEAT LOVERS** — **THB 3,190**
Grilled Tasmanian Double Lamb Chop, Black Angus Rib Eye, Half Spatchcock Baby Chicken, Spicy Sausage & Red Wine Jus

**SEAFOOD LOVERS** — **THB 3,490**
Grilled Phuket Lobster, Tiger Prawns, White Snapper, Spanish Octopus Garlic Butter Sauce

**SURF N TURF LOVERS** — **THB 3,890**
Grilled Phuket Lobster, Tiger Prawns, Black Angus Rib Eye, Spicy Sausage Garlic Butter Sauce & Red Wine Jus

**INCLUSIVE OF A CHOICE OF TWO SIDES**

**SAUCES** — **THB 90**

- Chimichurri
- Red Wine Jus
- Classic Béarnaise
- Truffle Hollandaise
- Garlic-Butter

**SIDE DISHES** — **THB 150**

- Truffle French Fries
- Creamy Spinach
- Rosemary Potatoes
- Potato Puree
- Mixed Green Salad

ALL PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX

CHEF RECOMMENDS · VEGETARIAN · CONTAINS PORK · CONTAINS SEAFOOD · CONTAINS NUTS · SUSTAINABLE