



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

Romaine Heart, Anchovies Dressing
Smoked Streaky Bacon, Shaved Parmesan
& Toasted Sourdough Bread

LOCAL WILD GREEN ASPARAGUS TIMBALE

Caciocavallo Cheese-Truffle Sauce & Crispy Beetroot

GRILLED HALLOUMI CHEESE SALAD

(VEGAN OPTION) (GLUTEN FREE)

Watercress, Baby Spinach, Rocket, Avocado
Portobello Mushrooms, Blood Orange & Sherry
Vinaigrette

SLOW POACHED SEAWEED (GLUTEN FREE) & CITRUS NORWEGIAN SALMON

Cucumber Gazpacho, Wasabi-Sour Cream & Fresh Dill

WAGYU BEEF TARTAR & CHAMPIGNON MUSHROOM SPHERE (GLUTEN FREE)

Pommery Mustard Cream, Yuzu Cured
Egg Yolk & Herb Oil

MAIN COURSES

BACON-ONION SAUTÉED FUSILLI PASTA

(VEGAN OPTION)

Tomato Sauce & Parmesan Cheese

CREAMY CEPE MUSHROOM SAUTÉED

Penne & Parmesan Cheese

MUSSAMAN CURRY (VEGAN OPTION)

(GLUTEN FREE)

Slow Cooked Beef Cheek Tagine, Ruby
Potatoes, Carrots, Baby Eggplant & Crispy Shallots

QUINOA CRUSTED NORWEGIAN

SALMON (GLUTEN FREE)

Wild Fennel Salad & Spicy Orange-Miso Sauce

GUND AGAI LAMB STRIPLOIN (GLUTEN FREE)

Roasted Beetroot, Vine Tomatoes
Honey-Seared Figs & Merlot Sauce

SMOKY SPICE RUBBED & GRILLED (GLUTEN FREE)

ORGANIC SPATCHCOCK BABY CHICKEN

(Ideal for 2 Persons)

Roasted Fennels, Caramelized Pumpkin & Chimichurri

SOUP

CREAMY ONION SOUP

Vegetable Dumplings & Balsamic Caviar

PHUKET LOBSTER BISQUE

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. (GLUTEN FREE)

TIGER PRAWNS 200 GR. (GLUTEN FREE)

BEEF RIB EYE 250 GR. (GLUTEN FREE)

TASMANIAN DOUBLE LAMB CHOPS

(GLUTEN FREE)

BEEF TENDERLOIN 200 GR. (GLUTEN FREE)

Inclusive of one choice of side and one choice of sauce

SAUCES (GLUTEN FREE)

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

SIDE DISHES (VEGAN) (GLUTEN FREE)

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

DESSERTS

SELECTION OF ICE CREAM

(Per Scoop)

Vanilla, Hazelnut, Chocolate, Strawberry
Mango, Coconut

GREEN TEA CRÈME BRÛLÉE

LEMON TART

MIXED WILD BERRY PANACOTTA

ORANGE CHOCOLATE DOME

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

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY
INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
PLEASE INQUIRE WITH SENIOR MANAGEMENT IF YOU HAVE ANY DIETARY RESTRICTIONS,
ALLERGIES OR SPECIAL CONSIDERATIONS.



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DINNER MENU

APPETIZERS & SALADS

GRILLED CAESAR SALAD

Romaine Heart, Anchovies Dressing
Smoked Streaky Bacon, Shaved Parmesan
& Toasted Sourdough Bread

LOCAL WILD GREEN ASPARAGUS TIMBALE

Caciocavallo Cheese-Truffle Sauce
& Crispy Beetroot

GRILLED HALLOUMI CHEESE SALAD (VEGAN OPTION) (GLUTEN FREE)

Watercress, Baby Spinach, Rocket, Avocado
Portobello Mushrooms, Blood Orange
& Sherry Vinaigrette

SLOW POACHED SEAWEED & CITRUS NORWEGIAN SALMON (GLUTEN FREE)

Cucumber Gazpacho, Wasabi-Sour
Cream & Fresh Dill

WAGYU BEEF TARTAR & CHAMPIGNON MUSHROOM SPHERE (GLUTEN FREE)

Pommery Mustard Cream, Yuzu Cured
Egg Yolk & Herb Oil

SEAFOOD TOWER (Ideal for 2 Peers) (GLUTEN FREE)

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 Vegetable Dumplings & Balsamic Caviar

PHUKET LOBSTER BISQUE Coconut Cream Fraiche & Kaffir-Lime Croutons

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



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH
OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
PLEASE INQUIRE WITH SENIOR MANAGEMENT IF YOU HAVE ANY DIETARY
RESTRICTIONS, ALLERGIES OR SPECIAL CONSIDERATIONS.

MAIN COURSES

BACON-ONION SAUTÉED FUSILLI PASTA (VEGAN OPTION)

Tomato Sauce & Parmesan Cheese

CREAMY CEPE MUSHROOM SAUTÉED PENNE

Penne & Parmesan Cheese

SOUS-VIDE DUCK BREAST (GLUTEN FREE)

English Feta Cheese, Baby Vegetables
Raspberry Butter & Cocoa Dust

MUSSAMAN CURRY (GLUTEN FREE) (VEGAN OPTION)

Slow Cooked Beef Cheek Tagine, Ruby
Potatoes, Carrots, Baby Eggplant
& Crispy Shallots

QUINOA CRUSTED NORWEGIAN SALMON (GLUTEN FREE)

Wild Fennel Salad & Spicy
Orange-Miso Sauce

SEARED BLACK MARBLED HYBRID GROUPER FISH FILET (GLUTEN FREE)

Grouper Fish Filet
Slow Roasted Kohlrabi & Candy Beetroot
Spanish Saffron Sauce

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

SMOKY SPICE RUBBED & GRILLED ORGANIC SPATCHCOCK BABY CHICKEN (GLUTEN FREE) (Ideal for 2 Persons) Roasted Fennels, Caramelized Pumpkin & Chimichurri

SMOKY PHUKET LOBSTER THERMIDOR (GLUTEN FREE) Asian Mesclun Salad

DESSERTS

SELECTION OF ICE CREAM (Per Scoop) Vanilla, Hazelnut, Chocolate, Strawberry Mango, Coconut

GREEN TEA CRÈME BRÛLÉE

LEMON TART

MIXED WILD BERRY PANACOTTA

ORANGE CHOCOLATE DOME

DINNER MENU

BODEGA & GRILL CHEF'S PREMIUM CUTS

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

WHITE SNAPPER 180 GR.  (GLUTEN FREE)

TIGER PRAWNS 200 GR.  (GLUTEN FREE)

BEEF RIB EYE 250 GR. (GLUTEN FREE)

TASMANIAN DOUBLE LAMB CHOPS (GLUTEN FREE)

BEEF TENDERLOIN 200 GR. (GLUTEN FREE)

TOMAHAWK (IDEAL 3 - 4 PERSONS) (GLUTEN FREE)

(Please allow 40 minutes)

INCLUSIVE OF ONE CHOICE OF SIDE & ONE CHOICE OF SAUCE

GRILL SHARING

(Ideal for 2 Persons)

MEAT LOVERS  (GLUTEN FREE)

Grilled Tasmanian Double Lamb Chop, Black Angus Rib Eye, Half Spatchcock Baby Chicken, Spicy Sausage & Red Wine Jus

SEAFOOD LOVERS  (GLUTEN FREE)

Grilled Phuket Lobster, Tiger Prawns, White Snapper, Spanish Octopus Garlic Butter Sauce

SURF N TURF LOVERS   (GLUTEN FREE)

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

(GLUTEN FREE)

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

SIDE DISHES

(VEGAN) (GLUTEN FREE)

- 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

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