



FOOD MENU



APPETIZERS & BITES

-  **Calamari** 390
Deep fried squid rings & zucchini, served with lemon and tartare sauce
-  **In-house made potato chips** 180
Thin and crispy, served with our homemade mayo & ketchup
-  **French fries** 150
Steakhouse fries, served with our homemade mayo & ketchup
-  **Onion rings** 150
Homemade and deep fried battered onion rings, served with tartar sauce



SALAD & BOWLS

-   **The Wise Salad** 290
Vegan salad of mixed greens, radicchio, carrots, datterino tomatoes, roasted peanuts, pineapple and avocado in citronette dressing
- Chicken Riceberry Bowl** 380
Grilled chicken, avocado, cherry tomatoes, cucumber, edamame, spinach, poached egg, spicy mayonnaise
- Figs & Duck Salad Bowl** 350
Grilled duck breast, locally grown figs from Chiang Mai province, mixed salad, grapes, shallot, carrot, radish & balsamic vinaigrette
-  **The Niçoise Salad** 450
Mixed greens, tomatoes, carrots, steamed green beans and potatoes, anchovies, capers, broiled tuna loin, cooked ham and black olives in vinaigrette dressing
- RAW The Jap Bowl** 390
Thai-Japanese steamed rice topped with avocado, steamed sweet corn, pickled ginger, raw yellow fin tuna. Black pepper, spring onion and wasabi infused soy sauce on the side
-  **Steak Salad** 370
Grilled Beef tenderloin slices with mixed grilled vegetables and citronette-mustard dressing
- RAW Seabass Ceviche** 350
Delicate Andaman seabass, lightly cured and dressed in vibrant citrus tiger milk with pickled jalapeño, fresh greens, and a silky coconut-chili finish



SHARING BOARDS

- Available 11:30 - 18:30 hrs. -

-  **Cheese board** 690
Camembert, brie, parmegiano reggiano, gorgonzola, burrata and condiments
-  **Cold cuts board** 490
Prosciutto, coppa, mortadella, salami, pickles, olives and condiments
-  **Cheese & cold cuts board** 690
Mixed cheeses and cold cuts with condiments

PIZZA

- Available 12:00 - 18:30 -

-  **JD's Marinara** 290
Sliced & marinated heirloom tomatoes, garlic, extra virgin olive oil and oregano
-  **Vegana** 320
Tomato sauce, grilled zucchini, and eggplant, roasted bell peppers, garlic and parsley
-  **Margherita** 320
Tomato sauce, fiordilatte, Italian basil
-  **Frutti di mare** 490
Tomato sauce, sautéed mixed local seafood, fiordilatte, parsley
- Tonno e cipolle** 450
Tomato sauce, fresh tuna, thinly sliced red onion, fiordilatte, black pepper
- Salmon** 590
Tomato sauce, smoked salmon, cream, parsley
- Chicken Khrapao** 350
Pizza base with Thai-style spicy sautéed chicken khrapao
-  **Vesuvio** 390
Tomato sauce, Italian spicy salami, fried eggplants, fiordilatte and parsley
-  **Phuketian** 390
Tomato sauce, shrimps, fresh Phuket sweet pineapple and fiordilatte
-  **Prosciutto e funghi** 390
Tomato sauce, cooked ham, sautéed mushrooms, fiordilatte and parsley
-  **Quattro Stagioni** 420
Tomato sauce, cooked ham, sautéed mushrooms, marinated artichokes, olives and fiordilatte
-  **Quattro Formaggi** 520
Four cheeses: Fiordilatte, Gorgonzola, Emmental, Gouda



PIZZA - ADD ONS

- Smoked Salmon** 230
-  **Parma Ham** 250
-  **Mortadella** 120
-  **Spicy Salami** 120
- Whole Burrata cheese** 280
- Mozzarella cheese** 120
- Mixed Mushrooms** 50
- Cherry Tomatoes** 50



SANDWICH

-  **The Vegan** 290
Toasted whole grain dark sourdough with grilled eggplants and zucchini, roasted bell peppers, capers, basil and garlic infused olive oil
- The Smoked** 390
Toasted rye bread with smoked salmon, dill flavored sour cream, capers, tomatoes and marinated red onion
-  **The Cuban** 390
Classic cuban bread, loaded with ham, Swiss cheese, Dijon mustard and pickles. Grilled crispy and served hot



- served with salad or french fries -

BURGER

- The Chick** 290
Chicken thigh patty coated in coconut flakes & breadcrumbs, layered with spinach, coleslaw, spicy mayo, kimchi-style cucumbers, and tzatziki sauce
- JD's Burger** 450
Red burger bun, Thai Wagyu beef patty, cheddar cheese, veggies, pickles, caramelized onions and our signature burger sauce
-  **Burger Bacon-Blue Cheese** 490
Red burger bun, Thai Wagyu beef patty, Blue cheese, bacon, veggies, pickles, caramelized onions and our signature burger sauce
-  **Burger with pulled Pork** 390
Red burger bun, slow-cooked pulled pork, coleslaw and our signature BBQ burger sauce



- served with salad or french fries -

THAI APPETIZERS

-  **Por pae lor rong** 350
Phuket-style fresh spring rolls with roasted duck, bean sprouts, tofu, carrot, tamarind sauce
-  **Por Pia Pak** 290
spring rolls with crispy vegetables and glass noodles served with sweet chili sauce
-  **Thod Man Pla Yang Takrai** 340
grilled fish cakes on lemongrass skewers, served with sweet chili sauce
-  **Satay Gai** 250
chicken satay served with peanut sauce and spicy cucumber relish
-  **Sanook Ruam Mit** 590
assorted Thai appetisers: vegetable spring rolls, fish cakes, and chicken satay



GLUTEN FREE



SPICY DISH



VEGETARIAN



CONTAIN NUTS



CONTAINS PORK



CONTAINS SHELLFISH

RAW RAW MEAT OR SEAFOOD

all prices are in Thai Baht, and already include 10% service charge & government tax



BEVERAGE MENU

SOFT DRINKS			BEER		SIGNATURE COCKTAILS		
Coke, Coke zero, Sprite Schweppes tonic Schweppes ginger ale 60			DRAFT Singha 300 ml Singha 500 ml 150 220		Spicy Mango Margarita el toro tequila, triple sec, fresh mango, lime juice, jalapeno 290		
Red bull 150			THAI CRAFT		Sky By LaGreen sod chaeng gin, blue curacao, flor de cana coconut rum, jasmine syrup, fresh lime juice 290		
Manaw & Sala Soda fresh lime juice, sala syrup, soda 120			from PHUKET Bussaba Ex-Weiss 490 ml 280 ABV : 4.7% IBU : 15 Refreshing twist on traditional Weissbier distinctive aroma hints at tropical fruits and a subtle spice, harmonious balance of sweetness and tartness, complemented by a light, refreshing finish		Lemonoir jose cuero reposado tequila, midori, triple sec, agave syrup, fresh lemon juice, olive brine, egg white 290		
WATER			from MAE HONG SON Pheebok Sawasdee IPA 490 ml 390 ABV : 5.8% IBU : 30 blend of traditional craftsmanship and exotic Thai twists. Infused with a selection of aromatic hops, it bursts with tropical fruit and floral notes		Lime Is The Best kosapan sugarcane rum, triple sec, fresh lime juice, orgeat syrup, captain morgan dark rum 290		
Still House water 500 ml 50 Sparkling House water 500 ml 60							
Acqua Panna 750 ml 250 S. Pellegrino 750 ml 250							
HEALTHY BOOSTERS			from CHIANG MAI Winter Night Cacao Stout 490 ml 390 ABV : 5.5% IBU : 35 Heartwarming symphony and richness of Chiang Mai cacao nibs and roasted malt flavors. Indulgent chocolate and coffee notes, perfectly balanced finish with a hint of sweetness				
Fresh Young Coconut 150 Kombucha 250 La Green Signature Peach Blend							
BLEND & SHAKE			INTERNATIONAL				
Coconut Mango Watermelon Pineapple Passion Fruit 150			Corona 330 ml Mexico, lager, ABV : 4.6 % IBU : 18 250 Corona 0.0% 330 ml Mexico, 180		Classic Cocktails		
PROTEIN SHAKE					Mojito rum, fresh lime juice, mint syrup, fresh mint, soda water Classic Mango Passion Fruit 280 Margarita tequila, triple sec, fresh lime juice, syrup Classic Mango Passion Fruit 280 Daiquiri rum, fresh lime juice, syrup Classic Mango Passion Fruit 280 Cosmopolitan vodka, triple sec, cranberry juice lime juice 280 Whisky Sour whisky, fresh lemon juice, syrup, egg white, angostura bitter 280 Long Island Iced Tea gin, rum, vodka, tequila, triple sec, fresh lime juice, coke 280 Pina Colada rum, coconut liqueur, pineapple juice, coconut milk, syrup 280 Tequila Sunrise tequila, orange juice, grenadine 280 Moscow Mule vodka, lime juice, syrup, ginger ale, fresh ginger 280 Cuba Libre dark rum, coke, fresh lime 280 Mai Tai rum, triple sec, fresh lime juice, orgeat syrup, dark rum 280 Aperol Spritz aperol, prosecco, soda water 320		
Whey Double Chocolate whey double chocolate protein, banana, peanut butter, rolled oats, almond milk 280			SPIRITS		WINE		
COFFEE			VODKA Ladoga Absolut 190 220 RUM Captain Morgan Bacardi Carta Blanca 220 220 WHISKEY Jack Daniels Johnnie Walker Red Jameson 280 220 220 GIN Short Story Gin Hendrick's Gin Bombay Sapphire 220 350 270 TEQUILA Jose Cuervo Reposado El Toro Tequila Rose 220 190 220 LIQUEUR Aperol Campari Vaccari Sambuca Jägermeister Baileys 250 280 250 250 290 LOCAL SPIRITS Saneha Gin Chalong Bay Original Rum Mekhong Thai Phraya Elements Rum 320 250 190 220		SPARKING Prosecco "Blu" Millesimato Val D'Oca I Italy 290 WHITE Sauvignon Blanc Clearwater Cove I New Zealand 290 RED Pinot Noir - Bone Dry Australia 290		
Roast	Americano Espresso Espresso Double Cappuccino Latte Macchiato Mocha 79 79 99 99 99 99						
	Roast	Iced Americano Iced Double Espresso Iced Cappuccino Iced Latte Macchiato 99 99 99 99					
		MOCKTAILS					
		Virgin Mojito fresh mint, lime juice, mint syrup, soda 220					
		Virgin Pina Colada pineapple juice, coconut milk 220					
La Green Sea Sand fresh passion fruit, orange juice, kaffir lime leaf, jasmine syrup, lime juice 220							
Rosy Temple rosella & rose cordial, sprite 220							

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