

ALL - DAY BREAKFAST

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ÆGGEKAGE (v)

Danish style omelette/scrambled eggs topped with cucumber, tomato, spring onion, bacon, crispy pork belly or cheese

395

BRUNCH PLATE

incl. 1 coffee/tea/chocolate of your choice

Big plate with all the breakfast goodies: egg (scrambled/fried/omelette), bacon, sausage, ham, parma ham, salami, cheese, fruits, bread, homemade pancake and homemade yoghurt with müesli

500

EGG BENEDICT WITH CRISPY PARMA HAM

Poached egg served on top of English muffin with crispy parma ham, sautéed spinach and hollandaise sauce

Single 230

Double 400

★ FRENCH TOAST WITH NUTELLA AND BACON

French toast with Nutella, stuffed with bacon, and served with maple syrup

200

HOMEMADE PANCAKES WITH FRESH FRUITS (v)

Chef's hand-mixed pancake dough pan baked with a touch of butter and served with mixed fruits

185

MÜESLI WITH HOMEMADE YOGHURT AND FRESH FRUITS (v)

Müesli piled on top of homemade yoghurt served with mixed seasonal fruits and honey

180

WARM BAKED CROISSANT

Plain Croissant with Butter

70

Plain Croissant with Nutella
or Hommade Strawberry Jam

90

Croissant with Ham & Cheese

140

(v) vegetarian option



Touch of Thai

*Above prices are subject to 7% VAT and 10% service charge

SNACK & STARTER

SNACK

FRIED CHICKEN WINGS WITH SALT 180

Chicken wings cut in half, fried to crispy with a touch of salt and white sesame, served with chili sauce

CALAMARI 180

Italian style deep fried squid served with homemade tartar sauce

DEEP FRIED "LARB" BALL 180

Minced pork spicy salad, made into medium-sized meatball and fried to crispy but juicy inside

★ **NACHOS** 180

Crispy nacho chips topped with salsa, cheese, jalapeños and shredded chicken

BRUSCHETTA 160

Warm baked baguette topped with fresh tomato salsa

GARLIC BREAD 110

Fresh baked baguette with butter and garlic

SPICY FRENCH FRIES 85

French fries seasoned with our mix spices

★ **SAHARA FRIES** 135

French fries with loads of mix spices, topped with melted Cheddar cheese. So good with beer!

MIXED NUTS 80

A mix of our favorite nuts with salt

SOUP

★ **JERUSALEM ARTICHOKE SOUP (v)** 150

Delicious and richly flavored root vegetable soup topped off with crispy Jerusalem Artichoke and parsley oil

MUSHROOM SOUP (v) 150

Creamy soup with chef's selection of mushrooms served with slices of bread

SALAD

★ **DEXTER CAESAR SALAD (v)** 240

180 Fresh cos lettuce leaves with creamy Dexter caesar dressing, topped with grilled chicken, bacon bits and crouton

160 ★ **ROASTED DUCK SALAD WITH ROCKET** 300

Roasted duck breast (200 g.) with fresh rocket leaves, served with homemade vinaigrette dressing

SOM TUM WITH FRESH SHRIMP 220

110 85 Green papaya salad with fresh shrimp, tomato, long bean, carrot, dried shrimp and nuts

135 **EXTRA TOPPING FOR BRUSCHETTA & SALAD**

Bacon	30	Ham	30
Cheese	60	Seafood	100
Chicken	60	Smoked Salmon	100

80

(v) vegetarian option

 Touch of Thai

 Lighly Spicy  Spicy

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HOMEMADE PIZZA 12"

(Baking Time: 20 Min.)

PIZZA HAWAIIAN
Ham, pineapple, tomato sauce & cheese**PIZZA HAM & MUSHROOM**
Ham, mushroom, tomato sauce & cheese**PIZZA MARGHERITA (v)**
Basil, parmesan cheese & tomato sauce**PIZZA SMOKED SALMON**
Smoked salmon, tomato sauce & mascarpone**PASTA****PASTA AGLIO e OLIO WITH DRY CHILI (v)**
Pasta with olive oil, garlic, a touch of dry chili and topped with crispy bacon**PASTA ARRABIATA (v)**
Pasta with homemade tomato sauce, garlic, dry chili and black olives**PASTA CARBONARA**
Pasta with cream sauce and egg yolk seasoned with a taste of bacon **PASTA CHILI PASTE CREAM SAUCE WITH PULLED CHICKEN**
Pasta in cream sauce with pulled chicken meat, slightly sweet from roasted chili paste **SPICY SEAFOOD PASTA WITH HOLY BASIL AND GREEN PEPPER**
Pasta with seafood, holy basil, green pepper, fresh chili and herbs

EXTRA TOPPING FOR PIZZA	
Bacon	60
Cheese	100
Chicken	60
Ham	60
Mushroom	50
Pineapple	50
Rocket	60
Salami	150
Seafood	150
Smoked Salmon	150

SELECT PASTA OF YOUR CHOICEFettuccine
Linguine
Penne
Spaghetti**EXTRA TOPPING FOR PASTA**

Bacon	30
Cheese	50
Chicken	60
Ham	30
Seafood	100
Smoked Salmon	100

**MAIN
DISH**

(v) vegetarian option

 Touch of Thai Lightly Spicy  Spicy

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ALL-DAY DINING

★ FISH & CHIPS 320

Crispy fried fresh white seabass served with French fries & tartar sauce

★ SPARE RIBS WITH BBQ SAUCE M 380 L 450

Tender pork spare ribs served with French fries, coleslaw and BBQ sauce

★ TORTILLA WRAP WITH CHICKEN SALSA 260

Chicken salsa wrapped with cheese and tomato salsa

★ FOCACCIA CHICKEN SANDWICH 260

Chicken breast and bacon sandwiched in warm baked focaccia, topped with curry dressing, served with homemade potato wedges and salad

BEEF BURGER 320

Juicy minced beef patty topped with cheese, bacon and homemade dressing, served on fresh grilled bun with French fries on side

★ PULLED PORK BURGER 280

Juicy BBQ pulled pork burger stuffed with homemade coleslaw, green salad and pickles, served with French fries and homemade potato wedges on the side

SALMON STEAK WITH DILL SAUCE OR HONEY MUSTARD SAUCE 330

Salmon steak with dill sauce or honey mustard sauce, sautéed spinach, grilled tomato and potato wedges

★ SALMON STEAK WITH MANGO SAUCE 330

Salmon steak with mango sauce and fresh mango salsa

JAMAICAN JERK CHICKEN 230

Chicken tight marinated with spices, served with vegetable fried rice

TOUCH OF THAI

JUICY GRILLS SERVED WITH "JAEW" DIP

Chicken Breast or Tigt 150

Pork Tenderloin 180

Beef Sirloin (250 g.) 350

TOM YUM WITH SHRIMP OR CHICKEN 250

Sour and spicy soup with mushroom and herbs

BEEF MASSAMAN 250

Slow cooked beef in coconut milk with Massaman curry paste, potato and peanut

PAD THAI WITH SHRIMP OR CHICKEN 180

Fried rice noodle with egg, tofu, dried shrimp, pickled radish, bean sprouts and chives.

SALMON STEAK IN HOLY BASIL SAUCE 250

Salmon steak in holy basil sauce served with steamed Jasmine rice on the side

PINEAPPLE FRIED RICE 250

Fried rice with fresh pineapple, shrimp, ham, raisin, curry powder, and topped with cashew nut

SEAFOOD TOM YUM FRIED RICE 200

Seafood fried rice with mushroom, roasted chili paste, lime juice and herbs

STEAMED RICE

Jasmine Rice/ Rice Berry/ Sticky Rice 20

JAEW: North-eastern styled dip with a mix of tamarind juice, lime juice, fish sauce, ground chili, and roasted rice

(v) vegetarian option

 Touch of Thai  Lightly Spicy  Spicy

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MAIN DISH

HOMEMADE DESSERT

CHOCOLATE BROWNIE	85
Warm baked chocolate brownie served with whipped cream	
CHOCOLATE BROWNIE WITH VANILLA ICE-CREAM	140
Warm baked chocolate brownie served with whipped cream and vanilla ice-cream	
★ CHOCOLATE LAVA CAKE WITH VANILLA ICE-CREAM	260
Large size homemade warm choco-lava served with premium vanilla ice-cream (Baking Time: 15 Min.)	
★ COCONUT CREPE WITH VANILLA ICE-CREAM	140
Coconut meat stuffed in homemade green crepe with a touch of pandanus leaf aroma, served with vanilla ice-cream	
PANCAKES WITH STRAWBERRY, BANANA AND VANILLA ICE-CREAM	180
Stack of homemade pancakes served with fresh strawberry, banana and vanilla ice-cream	
★ S'MORES	180
Baked biscuit with flame roasted marshmallow and chocolate, served with vanilla ice-cream	
★ STRAWBERRY SOUP WITH MINT VANILLA ICE-CREAM	180
Clear dessert soup 'starring' our mint vanilla ice-cream with a touch of passion fruit	
WAFFLE WITH STRAWBERRY, BANANA AND VANILLA ICE-CREAM	220
Warm baked plain and chocolate waffles served with fresh strawberry, banana and vanilla ice-cream	
BANANA SPLIT	140
New Zealand Natural Premium Ice Cream with banana on side, topped with whipped cream	

**HOMEMADE
DESSERT**

HOT & COLD COFFEE

	HOT	ICE	FRA PPE
Espresso (Single)	80	-	-
Espresso (Double)	100	-	-
Americano	90	110	-
Cappuccino	100	120	130
Con Pana	100	-	-
Flat White	100	-	-
Latte	100	120	-
Piccolo Latte	100	-	-
Macchiato	100	-	-
Vanilla Macchiato	100	120	130
Mocha	110	130	140
★ Mocha Cookies Frappe	-	-	140
Affogato	-	130	-
Americano Soda	-	110	-
★ Strawberry Latte	-	130	-
Extra Shot	30	-	-

CHOCOLATE & TEA

	HOT	ICE	FRA PPE
Chocolate	90	100	120
Black Forest Frappe	-	-	140
Banana Chocolate Peanut Butter Smoothie		-	140
★ Chai Tea	110	130	-
★ Dexter Iced Tea with Peach	-	130	-
Dexter Secret Garden Tea	100	130	-
Lemon Iced Tea	-	130	-
Matcha Green Tea	100	120	-
Matcha Green Tea Latte	110	130	140
Tea of your choice	90	100	-

DRINKING WATER

Dexter Water (Still)	30
San Pellegrino (Sparkling)	120

SOFT DRINK

Coca Cola	40
Coca Cola Light	40
Coca Cola Zero	40
Ginger Ale	40
Sprite	40
Tonic	40
Soda Water	40
Lime Soda with Honey	80
Passion Berry Soda	120

FRUIT JUICE, SMOOTHIE & FRAPPE

Fresh Orange Juice	100
Orange Juice Smoothie	120
Apple Smoothie	120
Banana Smoothie	120
Berry Banana Smoothie	140
★ Lychee Ginger Smoothie	120
★ Lychee Mint Smoothie	120
Papaya Lime Smoothies	140
Watermelon Smoothie	120
Strawberry Crumble Frappe	140

EXTRA FLAVOUR SYRUP

Caramel Syrup	15
Hazelnut Syrup	15
Vanilla Syrup	15

**COFFEE CHOCO
TEA
& COLD DRINK**

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SPARKLING WINE

Zardetto Prosecco Brut	1,400
Zarea Rose	1,400

HOUSE WINE Glass/Carafe**RED**

Cabernet Sauvignon Reserva	180/700
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WHITE

Echeverria Chardonnay Reserva	180/700
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WHITE WINE

Corte Viola Pinot Grigio Delle Venezie	1,200
Innovate Chardonnay	1,200
Handpicked Sauvignon Blanc	1,400
Shaky Ground Sauvignon Blanc	1,500

RED WINE

Principe del Sole Chianti	1,200
Infinitum Cabernet Reserve	1,500
Infinitum Shiraz Reserve	1,500
Wonderwall Shiraz (Margaret River)	1,500
Layer Cake Cabernet Sauvignon	1,800
Laye Cake Primitivo	1,800
Chateau Carignan	1,800
Chateau Brisson	2,000

CIDER

Savanna Dry Apple Cider	160
Kerné Apple Cider (750 ml.)	160

BEER

Singha	120
Beerlao	140
Beerlao (Dark)	140
Carlsberg	140
Heineken	140
San Miguel Light	140
Hoegaarden	220

DRAUGHT BEER

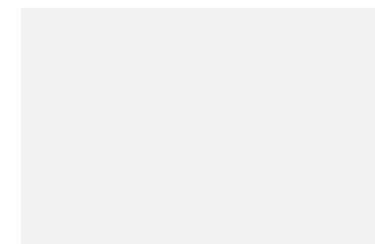
Heineken Draught Beer Pint (500 ml.)	160
Heineken Draught Beer Jug (1 litre)	300

GERMAN CRAFT BEER

Union Friday IPA (500 ml.)	250
Union Sunday Pale Ale (500 ml.)	250
Union Summer Wheat Ale (500 ml.)	250

ITALIAN CRAFT BEER

Birra Isaac Witbier	220
Birra Nazionale Italian Ale	220
Birra Wayan Saison	220
Birra Nora Egyptian Ale	220
Birradamare Chiara Pilsner	220
Birradamare Roma Lager	220
Birradamare Rossa Bock	220
L' Omaia LA5 Pale Ale	220
L' Omaia LA9 Brown Ale	220
Opperbacco 4Punt07 Witbier	220
Opperbacco Bianca Pale Ale	220
Opperbacco Luna Sasion	220

WINE AND BEER

SPIRITS

Bombay Gin	160
Gordon Gin	160
Bacardi White Rum	160
Coconut Rum	160
Dark Rum	160
Havana Club Rum	160
Absolut Vodka	160
Smirnoff Vodka	160
Sierra Tequila	160

WHISKY

JW Black Label	190
Jack Daniel's	190
Jim Beam	190
Marker's 46	260
Anchentoshar Single Malt (12 Years)	260

SPECIAL COCKTAIL BY JW BLACK LABEL

Black Hi-Ball	180
Black Ginger	180

MARTINI COCKTAIL & SPARKLING DRINK

Blue Diamond-Tini	220
Espresso Martini	220
Lychee Martini	220
Sparkling BERRY Sake	220
Sparkling PEACH Sake	220

COCKTAIL

★ Dexter Lover	220
White rum, triple sec , banana liqueur, orange, lime juice, grenadine	
★ Dexter Long Island Ice Tea	220
Gin, bourbon, JW Black Label, vodka, tequila, triple sec	
Black Russian/ White Russian	220
Bloody Mary	220
Blue Hawaii	220
Blue Kamikaze	220
Campari Mojito	220
Campari Orange	220
Campari Soda	220
Campari Sprite	220
Cuba Libre	220
★ Lady Sweety	220
Tequila, tripple sec, pineapple juice, lemon juice, grenadine	
Long Island Iced Tea	220
Maitai	220
Margarita	220
★ Midnight Street	220
Tequila, Gin, tripple sec, blue caracao, pineapple juice, lemon juice, grenadine	
Mojito	220
Old Fashion	220
Pina Colada	220
Rum Punch	220
Screw Driver	220
Singapore Sling	220
★ Tennessee Sour	220
Jack Daniel, lemon juice, syrup, bitter	
Tequila Sunrise	220
Irish coffee	220
Sangria	220

**SPIRITS &
COCKTAIL**

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DEXTER

Cold Brew

Coffee

100% Arabica, Single Origin
EST. 2015

Please ask our service staffs which coffee beans are available

COLD BREW COFFEE (250 ml.) **130**

BRAZIL

Dark Chocolate, Nutty, Full Body

COLOMBIA

Caramel, Mild Acidity, Medium Body

COSTA RICA

Citrus, Light Syrupy, Bright and Smooth

EL SALVADOR

Caramel, Light Body, Smooth

ETHIOPIA

Fruity, Flowery, Bright and Smooth

GUATEMALA

Creamy Chocolate, Roasted Almond, Balanced and Medium Body

KENYA

Juicy, Bright and Medium Body, Sweet Aftertaste

NICARAGUA

Dark Chocolate, Round, Balanced Body

PAPUA NEW GUINEA

Clean Taste, Delicate Sweet, Well-balanced Body

SUMATRA

Dark Chocolate, Strong Earthy Flavour, Hint of Spices, Full Body

Cold Brew Coffee is made by steeping coarse-ground beans in cold water for several hours. Cold Brew has a smoother flavour and lower acidity than hot brew and another benefit is that the chemical process won't change over time, since the temperature doesn't. This means that you can drink some of your Cold Brew today and then again in a few days - it should taste the same, just do remember to keep it covered and cold.

You can sip Cold Brew Coffee straight up, over ice, adding syrup, or in a cocktail.

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COFFEE **AROUND** THE WORLD

HOT COFFEE

130

AUSTRIA - KAISERMELANGE

Espresso double shots, Egg yolk, Honey

ENGLAND - COFFEE GROG

Espresso double shots, Butter, Brown sugar, Nutmeg, Cinnamon powder, Steamed milk, Lemon and Orange slice

FINLAND - KAFFEOST

Espresso double shots, Small chunks of mozzarella cheese, Steamed milk

INDIA - INDIAN COFFEE

Espresso double shots, Ginger powder, Cinnamon powder, Steamed milk

ITALY - MAROCCINO

Espresso double shots, Steamed milk, Cacao powder on top

MOROCCO - CAFÉ DES ÉPICES

Espresso double shots, Ground sesame seeds, Black pepper, Nutmeg, Steamed milk

SPAIN - CAFÉ CON MIEL

Espresso double shots, Honey, Steamed milk, Cinnamon powder

ICED COFFEE

130

AUSTRALIA - ICED AUSTRALIAN

Espresso double shots, Cold milk, Vanilla syrup, Vanilla ice-cream on top

BRAZIL - BRAZILIAN ICED COFFEE

Espresso double shots, Cacao powder, Coca Cola, Whipped cream on top

GERMANY - EISKAFFEE

Espresso double shots, Cold water, Vanilla ice-cream, Whipped cream & Cacao powder on top

HONG KONG - YUAN YANG

Espresso double shots, Black tea (Twinings – English breakfast), Condensed milk

KOREA - AFFOGAT OREO

Espresso double shots, Oreo cookies, Vanilla ice-cream, Topped with whipped cream

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Craft Beer

AND MORE

BIRRA ISAAC 220

Country	Italy	Style	Witbier
Vol.	5.0	Aroma	Peppery, Coriander

BIRRA NAZIONALE 220

Country	Italy	Style	Italian Ale
Vol.	6.5	Aroma	Spices, Bergamot

BIRRA NORA 220

Country	Italy	Style	Egyptian Ale
Vol.	6.8	Aroma	Ginger, Citrus

BIRRA WAYAN 220

Country	Italy	Style	Saison
Vol.	5.8	Aroma	Pear, Bergamot

BIRRADAMARE CHIARA 220

Country	Italy	Style	Pilsner
Vol.	4.9	Aroma	Flowers

BIRRADAMARE ROMA 220

Country	Italy	Style	Lager
Vol.	5.2	Aroma	Flowers

BIRRADAMARE ROSSA 220

Country	Italy	Style	Bock
Vol.	6.3	Aroma	Toasted Malt, Caramel

L' OMAIA LA5 220

Country	Italy	Style	Pale Ale
Vol.	5.5	Aroma	Citrus

L' OMAIA LA9 220

Country	Italy	Style	Brown Ale
Vol.	6.5	Aroma	Orange Peel

OPPERBACCO 4PUNT07 220

Country	Italy	Style	Witbier
Vol.	4.6	Aroma	Lemon, Coriander

OPPERBACCO PIPERITA 220

Country	Italy	Style	Pale Ale
Vol.	4.7	Aroma	Citrusy, Fruity Notes

OPPERBACCO LUNA 220

Country	Italy	Style	Saison
Vol.	6.4	Aroma	Bitter Orange Peel

Craft Beer

AND MORE

UNION FRIDAY (500 ml.) 250

Country	Germany	Style	IPA
Vol.	6.5	Aroma	Roasted Tangerine, Peach Cobbler

UNION SUNDAY (500 ml.) 250

Country	Germany	Style	Pale Ale
Vol.	5.5	Aroma	Orange Peel, Flowers

UNION SUMMER (500 ml.) 250

Country	Germany	Style	Wheat Ale
Vol.	6.5	Aroma	Roasted Tangerine, Peach Cobbler

BEER

Singha	120
Beerlao	140
Beerlao Dark	140
Carlsberg	140
Heineken	140
San Miguel Light	140
Hoegaarden	220

DRAUGHT BEER

Heineken Draught Beer Pint (500 ml.)	160
Heineken Draught Beer Jug (1 litre)	300

CIDER

Savanna Dry Apple Cider	160
Kerné Apple Cider (750 ml.)	450

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WEEKDAYS LUNCH

Special

1 Dish & 1 Drinking Water starts at 150 Baht Net

Mon-Fri, 11 am.- 2 pm. only

- This promotion is inapplicable to any other discount -

	REGULAR PRICE	LUNCH SPECIAL
PULLED PORK BURGER Juicy BBQ pulled pork burger stuffed with homemade coleslaw, green salad and pickles	280++	150 net
🇹🇭 PINEAPPLE FIRED RICE -ข้าวผัดสับปะรด Fried rice with fresh pineapple, shrimp, ham, raisin, curry powder and topped with cashew nut	250++	150 net
JAMAICAN JERK CHICKEN -ข้าวผัดเสิร์ฟพร้อมไก่อบสไตล์จาไมก้า Chicken tight marinated with spices, served with vegetable fried rice	230++	150 net
🇹🇭) PASTA CHILI PASTE CREAM SAUCE WITH PULLED CHICKEN -พาสต่าน้ำพริกเผาครีมซอสไก่ฉีก Pasta in cream sauce with pulled chicken meat, slightly sweet by roasted chili paste	200++	150 net
🇹🇭 PAD THAI WITH SHRIMP <u>OR</u> CHICKEN -ผัดไทกุ้งสดหรือไก่ Fried rice noodle with egg, tofu, dried shrimp, pickled radish, bean sprouts and chives	180++	150 net
🇹🇭) SEAFOOD TOM YUM FRIED RICE -ข้าวผัดต้มยำทะเล Seafood fried rice with mushroom, roasted chili paste, lime juice and herbs	200++	150 net
🇹🇭) SOM TUM SET WITH GRILLED PORK <u>OR</u> CHICKEN -ส้มตำข้าวเหนียวหมูหรือไก่ย่าง A complete set of spicy papaya salad, juicy grilled pork <u>or</u> chicken, and sticky rice	-	150 net
🇹🇭) RICE WITH GRILLED PORK <u>OR</u> CHICKEN AND "JAEW DIP" -ข้าวหมูหรือไก่ย่างจิ้มแจ่ว Steamed Jasmine rice, topped with juicy grilled pork <u>or</u> chicken, served with "Jaew" dip	170++	150 net
🇹🇭) RICE WITH SALMON STEAK IN HOLY BASIL SAUCE -ข้าวปลาแซลมอนราดซอสกระเพรากรอบ Salmon steak topped with holy basil sauce, served with steamed Jasmine rice	250++	180 net
🇹🇭)) SPICY SEAFOOD PASTA WITH HOLY BASIL AND GREEN PEPPER -พาสต้าซีเมาทะเล Stir fried pasta with seafood, holy basil, green pepper, fresh chili and Thai herbs	250++	180 net
EXTRA SPECIAL		
Upgrading to a Soft Drink (Coca Cola, Soda, Sprite)		10 net
Adding a Fried Egg		10 net

🇹🇭 Touch of Thai) Lightly Spicy)) Spicy

JAEW: North-eastern styled dip with a mix of tamarind juice, lime juice, fish sauce, ground chili, and roasted rice