STARTERS

FRESH BURRATA 780 THB
200g Burrata, Crispy N’Duja, Gremolata, Tomatoes, Kalamata Olives, Chili Mala

CAESAR SALAD 380 THB
Baby Romaine, Bacon, Caesar Dressing, Parmigiano Reggiano, Sourdough
ADD CHICKEN BREAST 100 THB
ADD TIGER PRAWNS 280 THB

GREEK SALAD 550 THB
Greek Feta, Tomatoes, Cucumber, Peppers, Red Onion, Kalamata Olives, Basil, Mint

GAZPACHO 350 THB
Tomato, Peppers, Cucumber & Garlic Chilled Soup with Tapenade & Dark Sourdough

PAN CON TOMATE 280 THB
Spanish Tomato Coulis, Olive Oil, Italian Basil, Garlic, Baguette Sourdough
ADD “BOQUERONES” ANCHOVIES 70 THB
ADD PARMA HAM 180 THB

SALMON TARTAR SUMMER ROLLS 380 THB
Norwegian Salmon, Rocket, Pickled Ginger, Radish and Cucumber, Fresh Herbs, Horseradish Sauce

FRIED CALAMARI 320 THB
Spicy Chipotle Mayo, Parsley Mayo, Lemon
SHARING PLATTERS

MEZZE PLATTER
Hummus, Tzatziki, Eggplant Caviar, Romesco, Dry Figs, Vegetables, Signature Pickles, Kalamata Olives, House Flat Bread

SEAFOOD LINGUINE
White Wine & Tomato Sauce, Tiger Prawns, Scallops, Squid, Anchovies, Capers

GARLIC PRAWNS
Tiger Prawns, Briam Ratatouille, Thai Basil & Italian Parsley, Garlic, Baguette Sourdough

HAND CUT BLACK ANGUS BEEF TARTARE
Picanha D’Rump, French Fries, Chef’s Special Condiments, Sourdough

250G BLACK ANGUS RIB-EYE
Australian MB3 Jack’s Creek Beef, Chimichurri, Pepper Sauce, French Fries

ALL PRICES ARE IN THAI BAHT AND INCLUSIVE OF SERVICE CHARGE AND TAX
DESSERTS

TARTE TATIN 360 THB
Gala Apple Pie, Caramel Sauce, Vanilla Bean Ice Cream

CHOCOLATE LAVA CAKE 420 THB
Ginger Vanilla Sauce, Coconut Ice Cream

FRUIT PLATTER 250 THB
Selection of Tropical and Seasonal Fresh Fruits

1 SCOOP 3 SCOOPS

SELECTION OF ICE CREAMS
Belgian Dark Chocolate | Coconut
Fresh Vanilla Beans | Rum & Raisin
Strawberry Sorbet | Passion Fruit Sorbet

360 THB 420 THB
90 THB 240 THB

ALL PRICES ARE IN THAI BAHT AND INCLUSIVE OF SERVICE CHARGE AND TAX
During this first soft opening of our culinary offering, YONA’s food direction evokes a Coastal & Mediterranean cuisine, characterised by fresh, bright flavours that allow the simplicity of the ingredients to shine through, using simple, tried-and-true cooking techniques such as pan searing, grilling and raw preparations.

The focus is on high quality, fresh ingredients, including seafood, quality meat and vibrant seasonings. Our food is locally and sustainably sourced wherever possible, seasonal, colorful, soulful, and lending itself to the family sharing style of dining.