



canopy

T r e e b a r

Menu



Light Meals & Snacks

Buffalo Chicken Wings

: 260

Buttermilk marinated crispy wings, honey & sriracha sauce, blue cheese dip

Cheesy Fries : 180

Aged cheddar cheese sauce, truffle oil, fried garlic

Iberian Ham & cheese Croquettes : 220

Homemade Crispy golden croquettes filled with a rich Iberian ham & truffle
Served with 10 spice aioli.

Curried Cauliflower Popcorn

: 199

Crunchy Cauliflower florets served with smoky BBQ Sauce.

Cheese & charcutier Board : 499 / 699

Cheese - Manchego, Brie, Gorgonzola, Gouda

charcutier - Spanish Chorizo, Prosciutto Di Parma, Salami Milano, smoked Ham

All boards are served with chefs' choice of Nuts, fruits & house preserves.

Loaded Nachos : 190

Baked nachos with trio of cheese, black olives, sliced onion & Jalapeño
Pico de gallo, sour cream

Add Ons:

Chili con carne 120

Pulled Cajun chicken 79

Guacamole 40

Beef Chimichurri Skewers

: 260

Tender beef skewers, grilled and served with a zesty chimichurri sauce.

Fried Kaffir lime Calamari

: 240

Crispy calamari with aromatic Kaffir lime, Served with Citrus aioli.

Salads & Dips

Burrata Salad : 350

Heirloom cherry tomato, pesto, raspberry glaze, parmesan crisp, romesco sauce

Phuket Prawn Cocktail

: 320

Poached River prawns, avocado salsa, gem lettuce, heirloom tomatoes, cocktail dressing, quail egg.

Tuna Niçoise Salad : 340

Seared tuna, green bean, baby potato, mixed greens, kalamata olive, quail egg, cherry tomato, vinaigrette



Hummus & Pita

270

Creamy blend of chickpea, tahini, fresh lemon juice, extra virgin olive oil served with homemade pita bread



Contains Dairy



Contains Egg



Contains Gluten



Contains Nuts



Contains Seafood



Vegan



Contains Chili



Contains Pork

Subjected to a 10% service charge and 7% government tax

POKE BOWLS *Signature Dish* 399

Available from 11am to 5pm

Reel in Flavour 🐟 🐟

Soy ginger salmon, miso tuna chunk, ponzu, jasmine rice, wakame salad

Tropical Couture 🌿 🥑 🍌

Coconut flake, crispy tempura tofu, jasmine rice, mango, coriander, flaxseed, chilly mayo, avocado

Add Ons:

Chicken satay (3 pcs) 99

Soy ginger salmon (100 g) 99

Tempura tofu (100 g) 99

Tempura prawns (3 pcs) 99

Crispy beef (100 g) 99



Burgers & Sandwiches

Chipotle Wagyu Beef slider 🍷 🌿 🍌 : 420

Brioche bun, monterey jack cheese, lettuce, tomato, avocado, chipotle mayo

BBQ Pulled Chicken Slider 🍷 🌿 🍌 : 320

Brioche bun, Cole slaw, BBQ sauce, Pickled cucumber

Roast Beef Sandwich 🍷 🌿 : 350

Tenderloin, grilled pepper, caramelized onion, emmental cheese, chimichurri sauce, ciabatta bread

Phuket Lobster Roll 🌿 🐟 : 390

Lobster meat, celery, green onion, fennel, dill leaf, mango salsa, citrus mayo, served in a brioche hot dog bun

Sourdough Avocado Toast 🍷 🌿 : 260

Avocado, sun-dried tomatoes, lemon olive oil, ranch dressing, maldon sea salt

Add Ons: Grilled chicken breast (150 g) 60,

Sauté shrimps (5 pcs) 99, Herb grilled salmon (100 g) 150

Fish Tacos 🐟 🍌 🌿 : 260

Deep-fried Andaman Seabass, spicy mayo, shredded coleslaw, cilantro, tortilla bread



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MAINS

Available from 5pm to 11pm



Bangers and Mash

355

Cumberland pork sausage, mash potato, onion gravy and garlic butter peas



Mediterranean Seabass Fillet

420

Signature Dish

Pan seared vegetable, fennel puree, dill caper salsa, confit tomato

Aussie Ribeye Steak

280 Gram *Signature Dish*

1,499

Australian black Angus beef, 270 days grain fed marbling score 4/5 roasted cajun baby potato, king oyster mushroom, rosemary jus



Roasted Herb Cauliflower Steak

250

White bean puree, chimichurri, confit tomato

Grilled Andaman Tiger Prawns

(3 Pcs) 599

Lemon Butter sauce, grilled asparagus.



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DESSERTS



Coconut Crème Brulé 🥥🍷 : 280

coconut-infused custard layer with crisp of Caramel topped with fresh berries

Cheesecake Popsicle 🍰🍷🌿 : 360

Cheesecake topped with strawberry compote, crumble

Opera Cake 🍰🍷🌿 320

Red velvet soil, fresh berries, fruit gel, siphon sponge

Bingsu 🍷🌿 : 280

Fluffy milk-based shaved ice, tropical fruit, sweetened condensed milk, fresh mango coulis, coconut flake



Ice Coolers

Authentic Italian Gelato/Sorbet 🍷🌿

Salted Caramel, French Vanilla, Coconut / Sorbet Passion fruit, Mango
1 Scoop: 90 | 2 Scoops: 130 | 3 Scoops: 160



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