

APERITIFS & LIQUEURS

Pernod	160
Vermouth: Bianco, Extra Dry, Rosso	180
Amaretto	180
Campari	180
Limoncello	200

CIDERS

Dry - Magners Apple
(ask for flavours available)

230

BEVERAGE MENU



BEERS

Singha Draught	150
Chang	150
Heineken	150
Peroni (Pale Lager, 5.1%)	240



SINGLE MALTS / BOURBONS / WHISKIES

Ballantine's Finest 12 Years	180
Jack Daniel's	240
Black Label - Johnnie Walker	330
Chivas 12 Years	320

GINS

Beefeater	180
Bombay	280

VODKAS

Absolut Original	180
Absolut Elyx	280

RUMS

Havana Club 3 Years	180
Bacardy White	180



COFFEES

SERVED HOT OR COLD

Espresso	120
Cappuccino	130
Latte	130
Americano	130
Double Espresso	160



TEA

Dilmah Excellence 100
Kindly ask one of our associates for our tea selection.

MINERAL WATER

Singha / Avitez	50
San Pellegrino (0.5 L)	160



COCKTAILS

Old Fashioned	290
Negroni	290
Mojito Clasico Fresh lime & mint with vintage Cuban rum, tossed with a bit of soda	290
Mojito Playero The totally tropical flavours of mango, passion fruit & pineapple soured with hints of fresh Thai citrus, smoothed with garden-grown mint & smacked with our sultry Mojito rum blend.	300
Pina Colada	290
Long-Iceland Ice tea	310
La Hacienda Margarita The margarita of Mexicano ranch, soured with fresh lime. Served straight-up, on the rocks or frozen	290
La Fruta Margarita Frozen margarita's with your choice of Mango, Passion Fruit or Strawberry	310
Seductivo Summer Sangria Refreshing blend of freshly sliced apple, pineapple & orange soaked in Agave syrup, quenched with white wine	260 Glass/980 Jug
Canela Cinnamon Sangria Chilean grapes enriched with both cinnamon & cognac with freshly pressed orange & lemon	270 Glass/ 990 Jug



TEQUILA TRAIL

Tequila Blanco

El Jimador Blanco % De Agave

180

Chips&bold, up front agave scent with notes of orange citrus & mango

Tequila Reposado

Patron Resposado 100% De Agave

330

Aged in American oak with subtle oak aromas & sweetened aromas of honey.

MOCKTAILS

Soft Drinks 100

Coca-Cola, Coca-Cola Light, Fanta Orange, Sprite, Tonic, Ginger Ale

Fresh Fruit Juices 180

Apple, Beetroot, Carrot, Orange, Pineapple, Watermelon, Young Coconut, Papaya

Smoothie 180

Your choice of Strawberry, Banana, Pineapple

Fruit Punch 180

Lime, Orange, Pinapple, Grenadine Syrup

Virgin Margarita 180

Your choice of Strawberry, Mango, Passion Fruits, Lime with Syrup.

Virgin Mojito 180

Fresh Lime, Mint, Sugar, Soda

Virgin Pina Colada 180

Pineapple Juice, Coconut Cream, Lime Juice, Syrup.

Cherry Temple 180

Sprite, Lemon juice, Cherry





WINE MENU

By the glass

Champagne and Sparkling

- G01 Prosecco, Follador, Treviso, Italy, No Vintage 290
(90 points Wine spectator)
G02 Brut, Ernest Rapeneau, Champagne, France, No Vintage 650

White

- G03 Sémillon Chardonnay, Lindeman's, South Eastern Australia, Australia, 2017 290
G06 Sauvignon Blanc 'Estate', Brancott, Marlborough, New Zealand, 2018 390

Rosé

- G07 Bardolino Chiaretto DOC, Zenato, Veneto, Italy, 2017 290

Red

- G09 Merlot 'Bin 999', George Wyndham, South Eastern Australia, Australia, 2018 320
G010 Malbec 'Alamos', Catena Zapata, Mendoza, Argentina, 2017 380
(91 points James Suckling)

By the bottle

SPARKLING WINE

- 001 Prosecco, Follador, Treviso, Italy, No Vintage 1,400

CHAMPAGNE

- 003 Brut, Earnest Rapeneau, Champagne, France, No Vintage 2,450
004 Brut, G.H. Mumm, Champagne, France, No Vintage 3,200
005 Brut, Taittinger, Champagne France, No Vintage 3,400

ROSÉ

- 006 Bardolino Chiaretto DOC, Zenato, Veneto, Italy, 2018 1,500

WHITE

Chardonnay

- 009 Sémillon Chardonnay, Lindeman's, South Eastern Australia, Australia, 2017 1,100
011 Chardonnay, Chablis 'Les Chanoines' AOC', Domaine Laroche, Burgundy, France, 2018 1,850

Sauvignon Blanc

- 013 Sauvignon Blanc, Brancott, Marlborough, New Zealand, 2017 1,790

Selected Varieties

- 019 Chenin Blanc 'Unwooded', GranMonte, Khao Yai, Thailand, 2018 1,790
020 Gewurztraminer AOC, Philippe Dreschler, Alsace, France, 2017 1,900

RED

Cabernet Sauvignon/Merlot

- 025 Merlot 'Bin 999', George Wyndham, South Eastern Australia, Australia, 2018 1,390

Italian Reds

- 035 Barbera d'Alba DOC, Fontanafredda, Piedmont, Italy, 2015 2,100
037 Amarone della Valpolicella 'Crosara del le Strie' DOCG, Corte Rugolin, Veneto, Italy, 2012 2,200
(Silver International Wine Challenge)

Selected Varieties

- 041 Malbec 'Alamos', Catena Zapata, Mendoza, Argentina, 2017 1,650
(91 points James Suckling)
042 Pinotage Reserve, Anura, Stellenbosch, South Africa, 2016 1,750

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* All prices
are NETT

RANG MAHAL

ROOFTOP INDIAN RESTAURANT



SHURUAAT STARTERS

HARA BHARA KEBAB (D/G/N) (V)	280
<i>A combination of spinach, potato and cottage cheese, flavoured with herbs and pan-fried</i>	
PAPRI CHAAT DIL PASAND (D/G) (V)	180
<i>Semolina pancakes topped with yogurt, mint and tamarind sauce</i>	
SAMOSA (D/G/N) (V)	130 / 3 Pieces 50 / 1 Piece
<i>Deep-fried puff pastry stuffed with potatoes, paneer, cashew nuts and green peas</i>	

TANDOORI BAHAR

All items are finished in a tandoor and can be shared between 1-2 persons

SHAKAHARI VEGETARIAN

SUBZ KEBAB PLATTER (D/G/N)	790
<i>An assortment of stuffed Paneer Tikka, Malai Broccoli and Bharwan Khumb</i>	
SHAHI PANEER TIKKA (D/G) (V)	320
<i>Fresh cottage cheese stuffed with khoya and cardamom powder</i>	
BHARWAN KHUMB (D/G)	280
<i>Portobello mushroom stuffed with cheese and flavoured with garam masala and cardamom powder</i>	
MALAI BROCCOLI (D)	270
<i>Broccoli marinated in cream cheese, yogurt and green cardamom</i>	

[D = Contains Dairy, N = Contains Nuts, G = Contains Gluten, V = Vegetarian]

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MASAHARI

NON-VEGETARIAN

RAAN E KHYBER (D/G) <i>Tender lamb leg, marinated in rum, exotic herbs and spices, barbecued on charcoal</i>	1,250 Half / 1,950 Full
SALMON TIKKA (D/G) <i>Salmon marinated in Indian spices, flavoured with ginger-garlic and cooked in a tandoor</i>	390
GILAFI SEEKH KEBAB (D) <i>Skewered minced mutton mixed with tomato, onion and capsicum</i>	340
MURGH TANDOORI (D) <i>Chicken with bone marinated in yogurt, ginger garlic and garam masala</i>	340
MURGH MALAI KEBAB (D/G) <i>A delicate combination of chicken, cream cheese and yogurt</i>	340
BURRA KEBAB (D) <i>Lamb chops delicately marinated with yogurt, black cumin, ginger-garlic paste and red chilli</i>	190/piece

KAREE

Our curries can be shared between 1-2 persons

SHAKAHARI VEGETARIAN

PANEER MAKHANWALA (D) <i>Cubes of cottage cheese sautéed and cooked in a puree of tomato and flavoured with fenugreek</i>	300
KADHAI PANEER (D) <i>Cottage cheese cooked with julienne of capsicum, tomatoes, ginger and green chillies</i>	330
DAL-MAA-RANG MAHAL (D) <i>Black lentils (Rang Mahal signature dal) cooked overnight with tomato and garlic enriched with butter and cream</i>	270
PALAK AAP KI PASAND (D) <i>Creamed spinach with your choice of cottage cheese, potatoes, peas or mushrooms</i>	270
BHINDI DO PYAZA <i>Okra, fried and cooked with diced onions and tomatoes</i>	280
SUBZ TAKATAK (D) <i>Assorted seasonal vegetables in a spiced tomato gravy</i>	250
ZARD DAL <i>Yellow lentils finished with a blend of cumin and chillies</i>	250

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ROTIYAN BREADS

NAAN (D/G) <i>Your choice of plain, butter or garlic</i>	40
PARATHA (G) <i>Your choice of mirchi or laccha</i>	70
TANDOORI ROTI (G)	40

MITHAEE DESSERTS

GULAB JAMUN (D/G/N) <i>Cream cheese dumplings flavoured with cardamom, saffron and topped with roasted almonds</i>	40
GAJJAR HALWA (D/G/N) <i>A combination of reduced milk and carrots, garnished with nuts</i>	190

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STARTERS



GUACAMOLE EN MOLCAJETE 285.-

"Rock the Guac!" Guacamole made to order tableside and served with corn tortillas

กัวคาโมเล่ปรุงสดใหม่เสิร์ฟพร้อมแป้งข้าวโพดทอดกรุบ



BOLAS DE QUESO CON CHILES 220.-

Golden fried cream cheese balls fused with chili
ครีมชีสทอดกรอบแบบเผ็ด



ENSALADA DEL RANCHO 220.-

Variety of lettuces and nuts with goat cheese and tamarind vinaigrette
สลัดผักกาดรวมโรยด้วยถั่ว โทกซส ราดด้วยน้ำสลัดมะขาม



ALITAS DE POLLO

Original Mexican recipe chicken wings 6 small 160.-
ปีกไก่ทอดสไตล์เม็กซิกัน 12 large 220.-

Mild Hot เผ็ดน้อย / Hot เผ็ด

Very Hot เผ็ดมาก / Infierno Hot เผ็ดที่สุด



SOPA DE TORTILLA 170.-

Roasted tomato soup, crispy tortilla, homemade fresh cheese, sour cream and avocado

ซูปมะเขือเทศสไตล์เม็กซิกัน

QUESADILLAS

Grilled flour tortilla, served with pico de gallo and sour cream
แป้งทอดกรุบย่างสไตล์เม็กซิกันเสิร์ฟพร้อมซอสซ่าและซาวครีม

Grilled cheese and jalapeño chili 220.-

ชีสอบและฮาลาปิโน่

Shredded chicken 240.-

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ENCHILADAS

ENCHILADA DE VEGETALES 260.-

Rolled corn torilla filled with mixed vegetables, cheese, green tomato sauce and salsa ranchera

แป้งทอดนุ่มๆ ได้คักรวมเสิร์ฟพร้อมซอสราดด้วยซัลซ่าแบบเผ็ด

SUIZA DE POLLO 260.-

Two corn tortillas filled with shredded chicken, baked in a roasted tomatillo and jalapeño chilli salsa topped with sour cream, grated cheese, onion and coriander

แป้งทอดนุ่มๆ ได้คักรวมเสิร์ฟพร้อมมะเขือเทศอบ ซัลซ่าผสมฮาလာปิโน่ ชาวครีม และชีส

ENCHILADAS DE RES 285.-

Two corn tortillas filled with shredded imported braised beef, baked in a guajillo chili sauce and cheese, topped with sour cream and coriander

แป้งทอดนุ่มๆ ได้เนื้อย่างราดด้วยซอสพริกชีสและชาวครีม



ENCHILADAS DE ESPINACAS Y HONGOS 240.-

Two corn tortillas filled with spinach and mushrooms, baked in roasted tomato and jalapeño salsa, with fresh tomato pico de gallo, on top with cheese

แป้งทอดนุ่มๆ ได้ผักโขมและเห็ด เสิร์ฟกับมะเขือเทศอบพร้อมซัลซ่าพริกฮาလာปิโน่

BURRITOS



Flour tortilla filled with refried pinto, Mexican rice, pico de gallo, cheese and sour cream
Your choice of natural (burrito) or deep fried (chimichanga)

แป้งทอดนุ่มๆ ได้ทั้งพินโตดิบ ข้าวเม็กซิกัน ซัลซ่า ชีสและชาวครีม (เลือกแป้งนึ่งหรือแป้งกรอบ)

Choice of: ประเภท

Refried Pinto beans 240.-

ถั่วพินโตดิบ

Vegetarian 240.-

ผักรวม

Grilled chicken 280.-

ไก่ย่าง



Al pastor/pork 280.-

หมูย่าง

Carne asada/braised Australian beef brisket 315.-

เนื้อสเต็ก

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MEXICAN TACOS

แป้งทอดนุ่มหรือแป้งข้าวโพดแบบนุ่มเสิร์ฟกับต้นหอมย่างและซัลซ่า

Choice of 3 soft flour or corn tortillas served with onion, coriander, spicy salsa and grilled spring onion



TACOS BAJA

SEABASS ปลาย 315.-

Line caught crispy sea bass with jalapeño tartar sauce, chunky avocado and coriander

ทาโก้ปลา เสิร์ฟพร้อมทาร์ทาร์ซอสผสมพริกฮาลาปิโน และอะโวคาโด

TACOS SUADERO 285.-

Braised beef short rib with homemade cottage cheese and marinated raw onion

ทาโก้เนื้อวากิวตุ๋นเสิร์ฟพร้อมคottageชีสและหอมแดง



TACOS CHORIZO 230.-

Filled with homemade spicy chorizo sausage

ทาโก้ไส้กรอกหมู

TACOS DE CAMARONES 285.-

Filled with marinated prawns and chipotle chili

ทาโก้กุ้ง



TACOS AL PASTOR 250.-

Filled with marinated and braised pork

ทาโก้หมูหมัก



TACOS DE POLLO 230.-

Filled with roasted chicken

ทาโก้ไก่




TACOS DE CABRITO 370.-

Tacos filled with roasted lamb leg, onion, coriander, avocado sauce with fresh mint

ทาโก้ขาแกะอบ

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NACHOS

Tortilla chips served with refried beans, jalapeños, melted cheese, sour cream and pico de gallo

ทอดชิปส์เสิร์ฟพร้อมถั่วบด พริกฮาลาปิโน่ ซีส ซาวครีมและซัลซ่า

Choice of:

Carne asada / braised Australian beef brisket เนื้อย่างฉีก

285.-

Al pastor / braised pork หมูย่างฉีก

270.-

Grilled chicken ไก่ย่าง

270.-

Guacamole กัวคาโมเล่

240.-



SIDE DISHES

FRIJOLES REFritos 60.-

Refried pinto beans

ถั่วพินโตบด

ARROZ A LA MEXICANA 60.-

Tomato marinated rice

ข้าวสโตล์เม็กซิกัน

FLOUR OR CORN TORTILLA 60.-

แป้งทอดชิปส์หรือแป้งข้าวโพด

GUACAMOLE 130.-

กัวคาโมเล่

CHILES TOREADOS 110.-

Deep fried jalapeño & habanero chilies and spring onions

พริกฮาลาปิโน่ พริกฮาบานโรและต้นหอมย่าง

DESSERTS

CHURROS 130.-

Deep fried flour dumplings served with hot chocolate sauce and vanilla ice cream

โดนัทสโตล์เม็กซิกันเสิร์ฟกับซอสช็อกโกแลต และไอศกรีมวานิลลา



PASTEL DE TRES LECHEs 130.-

Traditional Mexican three milk cake

เค้กนมสโตล์เม็กซิกัน

BUÑUELOS 110.-

Sweet and crunchy toasted Mexican pancake served with honey and cinnamon sauce

เม็กซิกันแพนเค้ก เสิร์ฟคู่กับน้ำผึ้งและซอสซินนามอน



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da Vinci

RISTORANTE ITALIANO




If you have any food allergies, please check with your order taker and they will be happy to assist you.



ANTIPASTI - INSALATE

- DA VINCI SALAD** 🥗 260
A refreshing Mediterranean salad with tuna, black olives, onions, tomatoes, green beans, cucumber, boiled potatoes, boiled egg and vinegar dressing 
- CAESAR SALAD** 230
Lettuce, croutons, cheese shavings, crispy bacon and homemade Caesar dressing
- CAPRESE CLASSICA** 260
Vine-ripened tomatoes, burrata and Italian basil then drizzled with extra virgin olive oil and pesto
- PROSCIUTTO CRUDO DI PARMA GRAN RISERVA 18 MONTHS** 310
Cured Parma ham 
- INSALATA DI RUCOLA** 🥗 250
Rocket salad, cherry tomatoes, crumbled goat cheese and extra virgin olive oil dressing
- GARLIC BREAD** 110
Bread with parsley and garlic butter

ZUPPE

- CREMA AL POMODORO** 🍲 170
Tuscan roasted tomato cream soup served with garlic croutons 
- MINISTRONE DI VERDURE** 🍲 190
Healthy vegetable soup scented with pesto and grated Grana Padano cheese
- ZUPPA DI FUNGHI E TARTUFO** 🍄🍄 240
Forest mushroom cream soup scented with black summer truffle oil

FROM THE GRILL

- GRILLED ATLANTIC SALMON** 390
Served with green asparagus, pumpkin purée, lemon and dill butter sauce 
- CHICKEN PARMIGIANA** 350
Chicken breast coated with bread crumbs and cheese then shallow fried. Served with spaghetti in tomato sauce
- LAMB CHOPS (210 gr.)** 590 

All meats are served with zucchini, eggplant, capsicum and onion and your choice of;

Potato Selection: French fries, sautéed potatoes, or mashed potatoes


Sauce Selection:

Green pepper, mushroom, mustard, Café de Paris butter, BBQ sauce, Gorgonzola or black truffle cream or red wine sauce.





PASTA ITALIANA

 Gluten-free pasta is available on request.

All pasta dishes are served with freshly grated Grana Padano cheese

Pasta options : Spaghetti, penne, fettuccine, macaroni, linguine, farfalle, capellini

AGLIO E OLIO

Garlic, extra virgin olive oil and dried chili

ARRABBIATA

Tomato sauce with garlic and dried chili

BOLOGNESE

Minced beef in a rich tomato sauce

CARBONARA

Sautéed bacon, egg yolk, Grana Padano cheese and black pepper

NAPOLITANA

Thick Italian tomato sauce with a hint of garlic and basil

PESTO

Italian basil sauce with garlic, pine nuts and olive oil

GNOCCHI

Potato dumplings in tomato sauce with Grana Padano cheese and basil



240

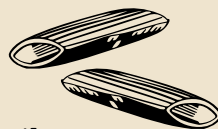
240

250

250

240

240



250

DA VINCI PIZZAS

Our pizzas are freshly baked in a wood-fired oven and have been created by our pizza master chef to explore much more than a traditional pizzeria has to offer. Our pizzas are made with a thin and crispy crust but thicker crusts can be prepared on request.

HAWAIIAN

Tomato, mozzarella, cooked ham and pineapple

MARGHERITA

Tomato, mozzarella and Italian basil

SALAMI PICANTE

Tomato, mozzarella and spicy pepperoni

VEGETARIANA

Tomato, mozzarella, grilled vegetables, champignon, black olives and rocket salad

FRUTTI DI MARE

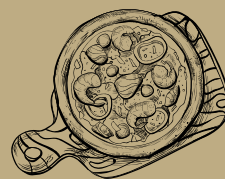
Tomato, mozzarella and a medley of seafood

DA VINCI

Tomato, mozzarella, mushrooms, Gorgonzola and Parma ham

CAPRICCIOSA

Tomato, mozzarella, cooked ham, mushrooms, artichokes and Italian sausage



260

220

250

250

270

290

250