



Appetizers & Salad

Mezze platter for 2-3 persons   S 1,050.-
Moutabal, hummus, tabouleh, falafel, cheese rakakat, olives, and pita bread.

Bruschetta  220.-
Toasted baguettes with tomatoes, basil, and garlic.

Gambas al ajillo 420.-
Spanish-style sautéed shrimp with garlic, olive oil, and parsley.

Burrata & summer truffle  380.-
Wild rocket, cherry tomatoes, salsa tartufata, and extra virgin olive oil.

Spicy calamari  380.-
Served with artichoke dip.

Grilled octopus salad 380.-
Kalamata olives, sundried tomatoes, potatoes, capers, and a pomegranate vinaigrette.

Traditional Greek salad  370.-
Tomatoes, cucumber, red onion, Kalamata olives, feta cheese, oregano, and lemon juice.

Balela salad  300.-
Chickpeas, sun-dried tomatoes , capsicums, cucumber, olive, shallot, parsley, and mint.

Fattoush  320.-
Tomatoes, cucumber, crunchy Lebanese bread, parsley, pomegranate sauce, and sumac.

Quinoa salad 360.-
Grilled chicken fillet, Kalamata olives, and feta.

Seared Hokkaido sea scallops S 750.-
Organic cherry tomatoes, shallots, fresh parsley, and mint.

La Pasta

Penne alla Norma  370.-
Tomato sauce, eggplant, salted ricotta, and basil.

Spaghetti alle Vongole S 450.-
Garlic, pepper, briny clams, white wine, parsley.

Ravioli di ricotta e spinaci  370.-
Spinach and Ricotta ravioli, and cherry tomatoes.

Tagliatelle ai Funghi  370.-
Tagliatelle tossed with porcini, shiitake mushrooms, aged parmesan, and extra virgin olive oil.

Main

Pesce del giorno S 700.-
Whole fish of the day, oven-baked with olives, cherry tomatoes, and aromatic herbs.

Andalusia style tiger prawns 1,000.-
Garlic, saffron pistils, and mixed spices.

Fresh tuna steak, Sicilian style S 900.-
Served with capers, tomatoes, black olives, garlic, and parsley.

Clam "acqua pazza"  550.-
Clams, garlic, white wine, and chili.

Moules marinière 700.-
Mussels with white wine, saffron, and parsley.

Chicken souvlaki 700.-
Skewered marinated chicken morsels, pita bread, and tzatziki sauce.

Risotto al vino rosso with Hokkaido scallops S 850.-
Creamy red wine risotto, topped with pan-seared Hokkaido scallops, and aged parmesan.

Beef tenderloin 1,250.-
On a bed of rocket, polenta, and sun-dried tomatoes.

Classic moussaka 500.-
Lamb ragout, eggplant, and béchamel.

Shawarma roasted chicken wrap S 420.-
Roasted chicken wrapped in flatbread with lettuce, tomatoes, pickles, and garlic sauce.

Grilled Australian lamb chops 1,100.-
Marinated lamb chops, served with fluffy couscous and a refreshing tzatziki sauce.

Classic rosemary and garlic roast chicken 580.-
Half-roasted chicken marinated in fresh rosemary and garlic, served with fries and salad.

Desserts

Indulge in our daily home-made desserts, and do not forget to ask our team about our artisanal gelato available flavors.

Crema Catalana S 300.-
Spain's famous burnt custard, flavored with orange, lemon, and a hint of cinnamon.

Lemon ricotta cake 300.-
Vanilla ice cream.

Karythopita 300.-
Walnut cake and brandy syrup.

Our menu contains items that are raw or undercooked, such as meats, seafood, shellfish, or eggs, which may increase your risk of foodborne illness. Please inquire with SAIi Hosts if you have any food restrictions, dietary preferences, allergies, or special considerations, and we will do our best to accommodate. Vegetarian, vegan, and gluten-free menus are available upon request. To help you navigate the menu, some of the dishes are marked with icons which are identified.



Veg



Nuts



Spicy



Signature



Pork

Prices are subject to 10% service charge and 7% government tax.



BEVERAGE SELECTION

NON-ALCOHOLIC DRINKS

Mocktails

PASSIONFRUIT COOLER	180
Passionfruit, Orange Juice, Grenadine topped with Lemonade	
MANGO TANGO	180
Fresh Mango, Fresh Pineapple and Orange Juice	
ICE-BREAKER	180
Passionfruit, Pomegranate, Lime, Mint, Tea	
TROPICAL ISLAND	180
Fresh Pineapple, Fresh Ginger, Fresh Mint	

HEALTHY SELECTION

REFRESHING SMOOTHIES AND SHAKES	150
Choose: Mango, Banana, Strawberry	
FRESH JUICE	150
Choose: Pineapple, Watermelon, Mango, Coconut	

WATER

SINGHA 500 ML - THAILAND	80
ACQUA PANNA 750 ML - ITALY	250
PERRIER 330 ML - FRANCE	150/250
SAN PELLEGRINO 750 ML - ITALY	250

AERATED DRINKS

COKE, DIET COKE, SPRITE, FANTA,	90
TONIC, GINGER ALE, SODA	

LOCAL AND IMPORTED BEER'S

SINGHA, LEO, TIGER 330 ML	140
HEINEKEN 330 ML - HOLLAND	160
ASAHI SUPERDRY 330 ML - JAPAN	160
CORONA 355 ML - MEXICO	260

THAILAND CRAFT BEER

CHALAWAN PALE ALE 330 ML	260
CHATRI IPA 330 ML	260

COCKTAILS SELECTION

Inspired Cocktails

INSPIRED BY HER	380
"MISS OLIVE SPRITZ"	
Bubbly laced with gin, Aperol, Orange and splash of Mediterranean tonic	
INSPIRED BY HIM	380
"MR. TOMYAM MOJITO"	
Thai Rum muddled with Thai herbs and topped with soda	

Signature Cocktails

MEDITERRANEAN SUNRISE	350
Vodka, Orange Juice, Campari, Rosemary, Grenadine, Ginger ale	

The Classics

MARTINI	300
Gin or Vodka, Vermouth	
Choose: Dry, Dirty, Perfect, Espresso, Chocolate	
FRESH FRUITS DAIQUIRI	300
OR MARGARITA	
White rum or Tequila, Triple sec, Fresh lime juice, Syrup	
Choose: Lime, Mango, Passion fruit, Strawberry	
LONG ISLAND ICE TEA	300
Vodka, gin, Tequila, Rum, Triple sec, Lime juice, topped with Coca cola	
MOJITO	300
White rum, Fine sugar, Fresh lime, Fresh mint, topped with soda	
MAI TAI	300
White rum, Dark rum, Orange curacao, Orgeat, Pineapple juice, Orange Juice	
PINA COLADA	300
White rum, Coconut liqueur, Coconut cream, Pineapple juice, Syrup	

LIQUEURS

BAILEY'S IRISH CREAM	220
KAHLUA, AMERICANO DI SARONNO	220

COGNAC

REMY MARTIN VSOP	490
REMY MARTIN XO	690
REMY MARTIN LOUIS XIII	6,500

SPIRITS (30 ML)

Aperitif

VERNOD, RICARD	250
MARTINI ROSSO, BIANCO, EXTRA DRY	220
Gin	
BEEFEATER, GORDON'S	220
BOMBAY SAPPHIRE, TANQUERAY	250
HENDRICH'S	290

Vodka

ABSOLUT BLUE	220
ABSOLUT ELYX, BELUGA NOBLE RUSSIAN	260
GREY GOOSE	280

Tequila

JOSE CUERVO GOLD	240
PATRÓN REPOSADO	320
PATRÓN ANEJO	380

Rum

HAVANA CLUB 3 AÑOS	220
GOSLING BLACK SEAL - DARK RUM	220
CHALONG BAY - LEMONGRASS, BASIL	250

Blended Scotch Whisky

BALLANTINES'S FINEST	220
CHIVAS REGAL	240
JOHNNIE WALKER BLACK LABEL	270
JOHNNIE WALKER BLUE LABEL	680

Bourbon, Rye and Irish

JIM BEAM	220
JACK DANIELS, JOHN JAMESON	240

Single Malt Scotch Whisky

BLACKBURN RESERVE - SPYSIDE	260
GLENLIVET FOUNDERS RESERVEE - SPYSIDE	280
GLENLIVET 15 YEARS - SPYSIDE	490
GLENLIVET 18 YEARS - SPYSIDE	650