

# Terra & Mar

## LIGHT BITES

<b>VEGETABLES SAMOSAS</b>  	<b>340</b>
Pastry filled with spiced potato, green pea, raisin, cashew nuts.	
<b>CAPRESE SALAD</b>  	<b>370</b>
Burrata cheese, organic cherry tomatoes, rocket, balsamic.	
<b>CAESAR SALAD</b>  	<b>360</b>
Romaine lettuce, aged parmesan, crispy bacon, anchovies, and pine nuts.	
<b>Add TIGER PRAWNS</b>	<b>410</b>
<b>Add CHICKEN BREAST</b>	<b>390</b>
<b>AHI TUNA</b>	<b>600</b>
Pan-seared tuna, truffle balsamic pearls, wasabi mayo, "Thai Nam Dok Mai Mango" salsa.	
<b>POR PIA THOD</b> 	<b>360</b>
Deep-fried homemade crab spring rolls served with sweet plum sauce.	
<b>SATAY</b>  	<b>320</b>
Marinated chicken or pork skewers, served with peanut sauce, Thai cucumber relish.	
<b>JAPANESE GYOZA</b> 	<b>310</b>
Simple pan-fried pork gyoza, served with chili vinegar.	
<b>SOM TUM THAI GAI YANG</b>   	<b>330</b>
Thai style young papaya salad, string beans, tomatoes, peanut served with grilled marinated chicken thighs.	

## SOUPS

<b>MUSHROOM SOUP</b> 	<b>320</b>
Wild mushrooms scented with black truffle oil, chives.	
<b>TOM YAM GOONG</b> 	<b>360</b>
World-famous Thai hot and sour tiger prawns soup, mushrooms, chili, kaffir lime leaves, lemongrass.	
<b>TOM KHA GAI</b>	<b>300</b>
Coconut milk broth with chicken, mushrooms, galangal.	
<b>BEEF NOODLE SOUP</b> 	<b>470</b>
Angus beef, flat rice noodles, Chinese spices beef broth, vegetables.	

## CLASSICS

<b>OOH-CRAB</b>	<b>460</b>
Crispy soft-shell crab, sesame bun, coleslaw.	
<b>TOASTY SANDWICH</b> 	<b>340</b>
Homemade pan-toast, smoked ham, cheddar.	
<b>CLUB SANDWICH</b> 	<b>390</b>
Traditional triple decker, chicken, boiled egg, bacon.	
<b>TERRA &amp; MAR BURGER</b> 	<b>460</b>
Angus beef, cheddar, bacon, sautéed shitake mushrooms, pickles, tomatoes, lettuce, and garlic mayonnaise.	

\*\*\* All classics are served with French fries \*\*\*

## INDIAN DELIGHTS

<b>DAL MAKHANI</b> 	<b>380</b>
Classic black lentil, tomatoes, cream.	
<b>BUTTER CHICKEN</b>  	<b>600</b>
Chicken thighs, butter, cashew nuts, yoghurt, ginger, garlic.	
<b>LAMB ROGAN JOSH</b>	<b>670</b>
Braised boneless lamb leg, ginger, garlic, aromatic spices.	

\*\*\* All Indian dishes are served with jasmine rice \*\*\*  
and paratha bread

## SURF & TURF

<b>MALA CHICKEN SKEWERS</b> 	<b>590</b>
Grilled marinated chicken thighs, "Sze Chuan" spices, spring onion, toasted sesame, served with fries, salad.	
<b>WAGYU STRIPLOIN 200 GM</b>	<b>1,700</b>
Flame-grilled MB 4-5 Wagyu striploin, served with roasted baby potatoes and port jus.	
<b>BEEF TENDERLOIN</b>	<b>1,250</b>
Charcoal-grilled Angus tenderloin, served with pumpkin puree, asparagus, and truffle mushrooms sauce.	
<b>LAMB RACK</b>	<b>1,200</b>
Grilled Australian lambs chops, served with roasted baby potatoes, grilled asparagus, roasted tomatoes, and red wine jus.	
<b>KING OF ANDAMAN</b> 	<b>1,850</b>
Grilled "Phuket Lobster", served with fries and Thai spicy lime sauce.	
<b>TIGER PRAWNS</b>	<b>1,000</b>
Grilled tiger prawns, served with fries and salad with spicy garlic butter sauce.	
<b>TUNA STEAK</b>  	<b>900</b>
Pan-seared tuna steak served with roasted cherry tomatoes, kalamata olives, pesto, and caper berries.	
<b>SALMON</b>	<b>980</b>
Pan-fried salmon, corn succotash, "Cajun" spices, red onion, zucchini, cilantro, and lemon aioli.	
<b>SEABASS</b>	<b>850</b>
Pan-fried seabass fillet, "Provençale" vegetables, basil oil.	
<b>JAPANESE UNAGI</b>	<b>990</b>
Teriyaki char-grilled Japanese Eel with steamed jasmine rice, "Ebi Roe", spring onion.	

## CURRIES

<b>PANAENG GOONG</b> 	<b>990</b>
Tiger prawns red curry, coconut milk, basil, kaffir lime leaves.	
<b>CHOO CHEE SALMON</b> 	<b>980</b>
Thai yellow curry, kaffir lime leaves, spices and coconut milk.	
<b>GAENG DAENG PED</b> 	<b>550</b>
Thai roasted duck red curry, "Chiang Mai" lychee, coconut milk, kaffir lime leaves.	
<b>GAENG MASSAMAN</b> 	<b>580</b>
Southern Massaman chicken curry, potatoes, peanuts.	
<b>GEANG KIEW WAN</b> 	
Authentic Thai green curry, coconut milk, eggplants.	
<b>CHICKEN TOFU</b> 	<b>580</b>
<b>CHICKEN TOFU</b> 	<b>390</b>

\*\*\* All curries are served with jasmine rice \*\*\*

## TERRA & MAR

### Chef's Recommend

<b>BEEF RENDANG</b> 	<b>860</b>
Braised beef with Southern Asian spices.	
<b>CANTONESE BBQ PORK DONBURI</b>	<b>550</b>
Chinese style BBQ red pork with jasmine rice, fried egg, bok choy, pickled radish.	
<b>HOKKAIDO SCALLOPS</b>	<b>900</b>
Steamed garlic, pepper marinated scallops, glass noodles, soya sauce.	
<b>GOONG MANGKORN</b>	<b>1,850</b>
Chef's special stir-fried Phuket lobster, salted egg yolk, garlic, chili, curry leaves.	

## THAI FAVORITES

<b>PHAD PHAK BOONG FAI DAENG</b> 	<b>260</b>
Wok-fried morning glory, oyster sauce, garlic, chili.	
<b>PHAD THAI</b> 	<b>470</b>
Stir-fried small rice noodles with tiger prawns, crab meat, tamarind, chives, tofu.	
<b>GOONG PHAD BROCCOLI</b>	<b>660</b>
Wok-fried shrimps, broccoli, garlic, oyster sauce.	
<b>FRIED SEABASS WITH THAI MANGO SALAD</b> 	<b>850</b>
Deep fried wild catch seabass fillet, served with spicy mango salad.	
<b>KHAO PHAD GOONG</b>	<b>400</b>
Traditional fried rice, egg, tiger prawns.	
<b>PHAD KRAPOW NUEA</b> 	<b>400</b>
Stir-fried minced beef, chili, hot basil leaves.	

## PIZZA & PASTA

<b>MARGHERITA</b> 	<b>400</b>
Tomato passata, mozzarella, oregano, basil.	
<b>NAPOLITANA</b>	<b>400</b>
Tomato passata, mozzarella, anchovies, black olive.	
<b>DIAVOLA</b> 	<b>400</b>
Tomato passata, mozzarella, salami.	
<b>TARTUFO</b>  	<b>410</b>
Tomato passata, mozzarella, gorgonzola, parmesan, mushrooms, truffle oil.	
<b>PROSCIUTTO &amp; FUNGHI</b> 	<b>410</b>
Tomato passata, mozzarella, ham, mushrooms.	
<b>FRUTTI DI MARE</b>	<b>410</b>
Tomato passata, mozzarella, garlic, seafood.	
<b>SPAGHETTI   PENNE   GNOCCHI</b>	<b>430</b>
Tomato sauce	
Bolognese sauce	
Carbonara sauce 	
Mushrooms cream sauce	
<b>EXTRA TOPPINGS</b>	<b>70</b>

\*\*\* Gluten-Free Spaghetti and Pizza \*\*\*  
is available upon request

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 SAiiLander members 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.



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