

STARTERS

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|----|---|-------|----|--|-------|
| 20 | TRUFFLE & PARMESAN FRIES
Served with garlic aioli
松露 & 帕玛森薯条
搭配蒜泥蛋黄酱 | 145 B | 33 | CREAMY LOBSTER SOUP
Flavored with saffron
and served with garlic bread
奶油龙虾汤
藏红花风味搭配蒜蓉面包 | 250 B |
| 23 | CHICKEN QUESADILLAS
Grilled chicken, red onion,
bell peppers, cheddar cheese,
salsa and sour cream
鸡肉夹饼
烤鸡肉、红洋葱、甜椒、
马苏里拉奶酪、莎莎酱和酸奶油 | 195 B | 43 | CAESAR SALAD
Grilled Cajun chicken,
crispy bacon,
romaine lettuce,
parmesan cheese,
herb croutons with homemade
Caesar dressing
凯撒沙拉
烤凯金鸡肉、酥脆培根、长叶莴苣、
帕玛森芝士、香草面包丁搭配自制凯撒酱 | 295 B |
| 24 | TORTILLA CHIP BASKET
With salsa 140 B
With guacamole 195 B
With salsa and guacamole 220 B
玉米片篮
搭配莎莎酱 搭配鳄梨酱
搭配莎莎酱和鳄梨酱 | | 44 | TUNA NICOISE SALAD
Grilled tuna & pineapple,
red & green oak leaf,
boiled egg Green beans,
sherry tomatoes & olives
served with Two chefs
Green Thai dressing
烤金枪鱼&凤梨沙拉
绿 & 红胶树叶、卡拉玛塔橄榄、甜椒、番茄、
黄瓜、红葱、泰式青椰酱 | 295 B |
| 26 | THAI SPRING ROLLS
Chicken, vegetables,
Thai herbs
and chili dipping sauce
泰式春卷
鸡肉、蔬菜、
泰式草药和辣椒蘸酱 | 145 B | 45 | RUSTIC GREEK SALAD
Feta cheese, kalamata olives,
tomatoes, cucumber, red onion
with traditional dressing
乡村希腊沙拉
菲达芝士、希腊黑橄榄、番茄、黄瓜、
红皮洋葱搭配传统调味料 | 275 B |
| 28 | CHEESY GARLIC BREAD
蒜蓉面包 | 145 | | | |
| 29 | GAMBAS AL AJILLO
Prawns sautéed with garlic,
chili and parsley
served with garlic bread
蒜蓉虾
虾煎蒜头、辣椒和欧芹、
搭配蒜蓉面包 | 295 B | | | |

MAIN COURSES

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| <p>M2 NACHO MACHOS 365 B
ground pork tenderloin, roasted corn, cheese, fresh cilantro, spring onion, salsa and sour cream
墨西哥玉米片
地走猪里脊肉、烤玉米尖、芝士、新鲜香菜、小葱、莎莎酱和酸奶油</p> | <p>M6 FAJITAS
Tomatoes, bell peppers, red onion, spicy Mexican tomato sauce with cheddar cheese, salsa, sour cream and flour tortillas
Vegetarian options 395 B
Chicken option 395 B
Tiger prawn option 495 B
富士达
西红柿、青椒、红洋葱、辛辣墨西哥番茄酱搭配切达芝士、莎莎酱、酸奶油和墨西哥薄饼
素食选项 鸡肉选项 龙虾选项</p> | <p>90 STIR FRIED MORNING GLORY 125 B
With soya beans, chili and garlic
炒牵牛花
搭配豆酱、辣椒和蒜头</p> |
| <p>52 PRAWN TAGLIATELLE 325 B
Local Andaman prawns sautéed with spinach, fresh dill, with a lobster saffron sauce
虾仁意大利面
菠菜、新鲜莴笋搭配龙虾藏红花汁</p> | <p>56 BOLOGNESE SPAGHETTI 285 B
rich and hearty beef ragu sauce
意大利肉酱面
丰富牛夹肉酱</p> | <p>94 TWO CHEFS TOM YAM SOUP
Mushrooms, fresh cilantro, and chili
Vegetarian option 175 B
Chicken option 245 B
Tiger Prawn option 495 B
双厨冬阴功
蘑菇、新鲜香菜和辣椒
素食选项
鸡肉选项
龙虾选项</p> |
| <p>57 CARBONARA SPAGHETTI 245 B
Cheese, bacon, egg and cream
奶油培根意粉
芝士、培根、鸡蛋和奶油</p> | <p>108 STIR FRIED CASHEW NUT
Mushrooms, chili, cashew nuts, carrots, spring onion
Vegetarian option 175 B
Chicken option 245 B
炒腰果
蘑菇、辣椒、腰果、胡萝卜、小葱
素食选项 鸡肉选项</p> | <p>95 COCONUT RED CURRY
coconut milk, Phuket pineapple, kaffir leaves, and sweet basil
Roasted eggplant option 195 B
Chicken options 245 B
椰奶红咖喱
椰奶、普吉凤梨、青柠叶和甜罗勒 烤茄子选项
鸡肉选项</p> |
| <p>109 PAD THAI
Rice noodles, peanuts, fresh lime, spring onion, bean sprouts
Vegetarian option 225 B
Chicken option 245 B
Prawn option 265 B
泰式炒河粉
米粉、花生、新鲜青柠、小葱、豆芽
素食选项 鸡肉选项
搭配虾肉</p> | <p>111 PINEAPPLE FRIED RICE
Phuket pineapple, yellow curry, cilantro, vegetables and cashew nuts
Vegetarian option 225 B
Chicken option 245 B
Pork option 245 B
Prawn option 265 B
凤梨炒饭
普吉凤梨、黄咖喱、香菜、蔬菜
素食选项 鸡肉选项
猪肉选项 虾肉选项</p> | |

GRILL

- 61 **GRILLED PEPPER CHICKEN** 395 B
 Potato gratin, vegetable medley, with creamy peppercorn sauce
 烤胡椒鸡
 焗土豆、蔬菜汁、
 搭配奶油胡椒酱
- 65 **TWO CHEFS BRAISED BBQ RIBS** HALF RACK 395 B FULL RACK 595 B
 Tropical coleslaw, Idaho potato fries and BBQ sauce
 双厨红烧 BBQ 肋骨
 热带凉拌卷心菜、
 爱达荷薯条和BBQ酱
- 66 **WOODEN PLANK PORK TENDERLOIN** 425 B
 Sautéed bacon, mushrooms with mashed potatoes, thyme red wine sauce and sauce Béarnaise served on a wooden plate
 烤猪里脊肉
 煎土豆、蔬菜汁和黑蘑菇酱
- 67 **BACON & CHEESE BURGER** 465 B
 200g ground Australian Wagyu beef, brioche bun, cheddar cheese, bacon, red onion, tomatoes, lettuce and Idaho potato fries
 澳洲汉堡
 200克澳大利亚地走牛肉肉饼、
 小圆面包、脆甜菜根、凤梨、炒蛋、
 培根和切达芝士搭配爱达荷薯条
- 70 **TWO CHEFS BURGER** 495 B
 200g ground Australian Wagyu beef, brioche bun, Gorgonzola cheese, crispy Parma ham and caramelized onions, with Idaho potato fries & aioli fried rocket leaf
 双厨汉堡
 200克澳大利亚全牛肉绞细肉饼、奶油面包、
 古冈佐拉芝士、酥脆帕尔玛火腿和焦糖洋葱、
 搭配爱达荷薯条&蒜泥蛋黄酱
- 73 **BEEF TENDERLOIN SKEWER** 695 B
 200g Australian beef tenderloin, herb and garlic tomatoes, sautéed potatoes and BBQ sauce
 青椒牛排
 200克澳大利亚牛柳、
 蔬菜汁、
 焗土豆搭配胡椒和白兰地奶油酱
- 74 **PEPPER STEAK** 795 B
 200g Australian beef tenderloin, vegetable medley, potato gratin with pepper and brandy cream sauce
 胡椒牛排 本店最负盛名的牛排，
 配浓醇白兰地调味胡椒酱、
 烤番茄、炒蔬菜和焗土豆
- 76 **TWO CHEFS MIXED GRILL** 695 B
 Grilled Australian beef tenderloin 100g, pork tenderloin 100g and chicken breast 150g served with Béarnaise, BBQ and red wine sauce, tomato salad and French fries
 双厨什锦排
 烤澳大利亚牛里脊肉100克、
 猪里脊肉100
 克和鸡胸肉150克、
 搭配蛋黄酱、烧烤酱和红酒酱、
 番茄和薯条
- 77 **WOODEN PLANK GRILLED BEEF** 795 B
 200g Australian beef tenderloin, sautéed bacon, mushrooms with mashed potatoes, thyme red wine sauce and Sauce Béarnaise served on a wooden plate
 木板烤牛肉
 200克澳大利亚牛柳、煎培根、
 蘑菇搭配土豆泥、
 百里香红酒酱和蛋黄酱搭配木板托盘
- 80 **SURF AND TURF** 895 B
 Grilled Australian beef tenderloin 100g, pork tenderloin 100g, grilled tiger prawns, vegetable medley, red wine sauce, sauce Béarnaise and Chimi churri sauce served with truffle & Parmesan fries.
 海陆大餐
 烤澳洲牛里脊肉 100克、猪里脊肉 100克、
 烤龙虾、蔬菜杂烩、红酒酱、
 沙司蛋黄酱和阿根廷青酱，搭配松露和帕玛森薯条
- 99 **GRILLED TUNA** 595 B
 With chili & lemon butter, spicy mango salsa and herb sautéed potatoes
 烤金枪鱼
 搭配辣酱和柠檬黄油、
 辛辣芒果沙司和香草炒土豆
- 101 **PRAWN SKEWER** 595 B
 with a spicy mango salsa, chimi churri sauce, garlic aioli, grilled okra and herb sautéed potatoes
 虾串
 搭配辛辣芒果沙司、阿根廷青酱、蒜蓉蛋黄酱、
 烤秋葵和香草炒土豆

DRINK LIST

COCKTAILS

MOJITO

Rum, fresh mint, sugar, lime juice and soda
195 B

HURRICANE

Light rum, dark rum, passion fruit juice,
orange juice and lime juice
195 B

BHAMA MAMA

Dark rum, kahlua, malibu, lime juice and
pineapple juive
195 B

BESPRESSO MARTINI

Vodka, coffe liqueur, Espresso and kahlua
195 B

PINA COLADA

Rum, Pineapple juice and Coconut milk
195 B

Mai Tai

Dark rum, White rum, cointreau, lime juice,
Pineapple juice and almond syrup
195 B

CAIPRINHA

Cachaca, Brown sugar, lime juice
195 B

LONG ISLAND Ice Tea

Vodka, rum, gin, tequila, triple sec, lime
juiceand coke
280 B

DRY MARTINI

Gin, Dry vermouh and olives
195 B

SANGRIA

Red wine, brandy, Sprite, cinnamon
and fruits
195 B

BEER

SINGHA (THAILAND) 33 cl
95 B

CHANG (THAILAND) 33 cl
95 B

CHANG (THAILAND) 50 cl
165 B

LEO (THAILAND) 33 cl
95 B

SAN MIGUEL LIGHT (PHILLIPINES) 33 cl
120 B

HEINEKEN (NETHERLANDS) 33 cl
120 B

CIDER

SOMMERSBY APPLE 27,5 cl
150 B

CCOFFE DRINKS

IRISH COFFE

BAILEYS COFFE

FRENCH COFFE

COFFE KARLSSON

COFFE & TEA

195 B

ESPRESSO

100 B

CAPPUCCINO.

120 B

CAFFE LATTE.

120 B

ICED COFFE

120 B

TEA

85 B

FRUIT SHAKES

WATERMELON

MANGO

BANANA

150 B

SOFT DRINKS

COKE, DIET COKE, FANTA, SPRITE,
GINGER ALE, TONIC AND SODA WATER
80 B

STILL WATER 50CL

65 B