

# The HOME Bar

DRINK & DINE



# FOOD MENU

## FIRST BITES & SALAD

<b>Mixed Breads</b>	220
<b>Home Bar Truffle fried</b>	160
<b>Bruschetta</b> <i>Baked baguette with tomato, pasley and honey balsamic dressing</i>	180
<b>Calamari</b> <i>Crispy fried squid with tata dip and chilli oil</i>	250
<b>Spicy curry sausage</b> <i>Spicy sausage with curry sauce</i>	250
<b>Mini Mixed Cold Cut</b> <i>Paris cooked ham, Mortadella Pistacios, Chorizo vela, Salami Parmigiano</i>	550
<b>Large Cold Cut</b> <i>Paris cooked ham, Mortadella Pistacios, Chorizo vela, Salami Parmigiano</i>	790
<b>Octopus Carpaccio</b> <i>Giant octopus with wine vinegar, italian basil and truffle oil</i>	320
<b>Smoked salmon rocket salad</b> <i>Healthy Smoked salmon and Rocket Leaves Salad</i>	240
<b>Caesar Salad</b> <i>Classic caesar salad with grilled chicken breast</i>	240

## WARM BOWLS

<b>Thai twisted mussel bowl</b> <i>Steamed mussel with with red wine and spicy garlic &amp; chilli thai sauce</i>	350
<b>Gambas</b> <i>Sizzling white sea shrimps in classic chilli oil with garlic and dried chilli</i>	360
<b>Nachos</b> <i>Baked tortilla chips, chedda cheese, Mexican chilli, shallot and minced pork</i>	320
<b>Taco Pork/Beef</b> <i>Tortilla topped with a Pork/Beef</i>	320/350
<b>Home bar stew</b> <i>Beef Stew with Carrots &amp; Potatoes</i>	320
<b>Crab risotto</b> <i>The rich flavors of risotto and crab combined.</i>	240
<b>Slow cooked Lamb Shanks Risotto</b> <i>The rich flavors of risotto with Tenderness of Lamb</i>	990
<b>Whole baked fish with Chili Salsa</b> <i>Seabass baked in spicy stlye served with 2 sauces</i>	480

## PASTA

<b>Spaghetti Agilo Olio</b> <i>Spaghetti with Bacon &amp; Chilli</i>	250
<b>Spaghetti allo scoglio</b> <i>Spicy Seafood spaghetti with Lemon</i>	280
<b>Spaghetti Carbonara</b> <i>Classic Creamy Carbonara just like home cook</i>	220
<b>Truffle Oil Mushroom Spaghetti</b> <i>Spaghetti with truffle oil &amp; Champignon Mushrooms</i>	320
<b>Spicy Clam Spaghetti</b> <i>Spaghetti wth fresh clam with chilli oil and basil</i>	320
<b>Fettucini Alfredo Salmon Steak</b> <i>Al dente Fettucini Alfredo with chuck of Salmon steak</i>	480
<b>Meat Lover Spaghetti</b> <i>Perfect bolognese served with grilled smoked sausage</i>	390

## PIZZA

<b>Mushroom pizza with truffle oil</b> <i>Truffle oil! Combined with garlic,mozzarella, parmesan, it's a pizza that tops all others.</i>	320
<b>Prosciutto Burrata Pizza</b> <i>Italian Dried-Cure Ham with Burrata cheese</i>	450
<b>The HOME Bar Cold cut Pizza</b> <i>Whole plate of cold cut on the top of your pizza</i>	550
<b>Alfredo Pizza</b> <i>Cheesy pizza with mozzarella and pistachio ham</i>	450
<b>Grana Padano Smoked Salmon Pizza</b> <i>Italian Northern Cheese mixed with norwegian salmon</i>	450

## STEAK

<b>Meat &amp; Mash (Pork / Beef)</b>	450/490
<i>Choices of blended mash potato served with steak topped with our HOME Bar signature sauce</i>	
<b>Lamb Chops Steak</b> <i>Well cooked lamb chops served with rosemary sauce and spinach aside</i>	790
<b>Picanha Steak with Bourbon Sauce</b> <i>Fatty and meaty choice of meat with a tint of oaky from Bourbon sauce</i>	950

## DESSERT

<b>Tripple sauce Churros</b> <i>Churros with triple sauce</i>	120
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# FIRST BITES & SALAD

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Mixed Breads / 220



Home Bar Truffle fried / 160



Bruschetta / 180



Calamari / 250



Spicy Curry Sausage / 220



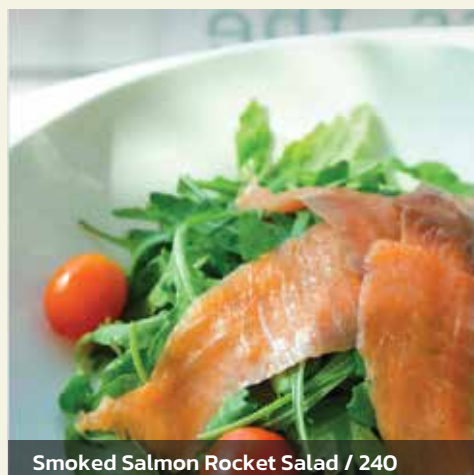
Large Cold Cut / 790



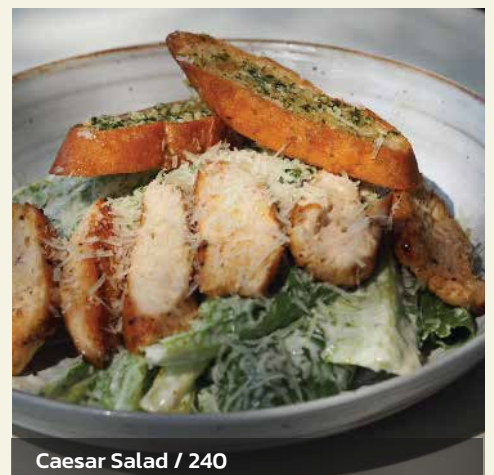
Mini Mixed Cold Cut / 550



Octopus Carpaccio / 320



Smoked Salmon Rocket Salad / 240



Caesar Salad / 240

# WARM BOWLS

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Thai twisted mussel bowl / 350



Gambas / 360



Nachos / 320



Taco Pork 320 / Taco Beef 350



Home bar stew / 320



Crab risotto / 240



Slow cooked Lamb Shanks Risotto / 990



Whole baked fish with Chili Salsa / 480

# PASTA

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Spaghetti Agilo Olio / 250



Spaghetti allo scoglio / 280



Spaghetti Carbonara / 220



Truffle Oil Mushroom Spaghetti / 320



Fettucini Alfredo Salmon Steak / 480



Spicy Clam Spaghetti / 320



Meat Lover Spaghetti / 390

# PIZZA

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Mushroom pizza with truffle oil / 320



Prosciutto Burrata Pizza / 450



The HOME Bar Cold cut Pizza / 550



Alfredo Pizza / 450



Grana Padano Smoked Salmon Pizza / 450

# STEAK & DESSERT

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Meat & Mash Pork 450 / Meat & Mash Beef 490



Lamb Chops Steak / 790



Prosciutto Burrata Pizza / 450



Triple sauce Churros / 120

# DRINK MENU

## THE HOME BAR BANGKOK

<b>To begin with...</b> <i>Refreshing, Citrus</i>	320
<b>Best Man Drink</b> <i>Sour, Bitter and Cool</i>	320
<b>My Honey</b> <i>Sweet and sour like real love</i>	350
<b>Bridesmaid</b> <i>Sweet, Sour and Smiley</i>	320
<b>2 Become 1</b> <i>Moment of floral, fizzy and fusing</i>	420
<b>Smoke on the Water</b> <i>Smoky, orangey and Herbal</i>	320
<b>Spice Girl / Boy</b> <i>Ginger, Chilli and Sour</i>	280
<b>Silky Oak</b> <i>Foamy, aromatic and Smooth</i>	320
<b>Let it go</b> <i>Don't worry, just let it go</i>	320
<b>The Home bar old fashioned</b> <i>Good old days is always sweet</i>	320
<b>Sinatra</b> <i>Fine old world keeps spinning around</i>	320
<b>Black Pearl</b> <i>Captain Jack's choice</i>	320
<b>Lychee Sake Nectar</b> <i>Refreshing, hint of fruit, sticky sweet with honey comb</i>	390
<b>Dashi Magarita</b> <i>Bright, Complex with a sense of Japanese</i>	390
<b>The Holy Bowl</b> <i>Fruity, Party and Very Happy</i>	1,090

## CLASSIC COCKTAIL

<b>Negroni</b>	220
<b>Manhattan</b>	220
<b>Magarita</b>	220
<b>Cosmopolitan</b>	220
<b>Mojito</b>	220
<b>Royal Pina Colada</b>	220
<b>Mai-Tai</b>	220
<b>Sex on the Beach</b>	220
<b>Other Classics (By order)</b>	250

## BOMB & SHOT

<b>Jager Bomb</b>	250
<b>Soju Bomb</b>	220
<b>Tequila Bomb</b>	150

## BEER

<b>Singha 330ml.</b>	150
<b>Asahi 300ml.</b>	160
<b>Henineken 330ml.</b>	190

## WINE LISTS

<i>Red Wine</i>	<i>Glass</i>	<i>Bottle</i>
<b>Yalamba "Organic Series" Shiraz</b>		1,490
<b>Yalamba "Samuel's Garden Collection" Barrosa Shiraz Cabernet</b>		1,490
<b>Earthworks Cabernet Sauvignon, Barossa Valley</b>		1,390
<b>Tatuna "Hawke's Bay" Merlot</b>		1,390
<b>Tatuna "Hawke's Bay" Pinot Nior</b>		1,290
<b>Sileni Eststes Pinot Noir</b>		1,490
<b>Anakenna "Nuna Reserva" Melbec</b>		1,150
<b>Anakenna "Nuna Reserva" Cabernet Sauvignon</b>		1,150
<b>Salentein Barral Selection Malbec</b>		1,290
<b>Alpaca Cabernet Merlot</b>		1,150
<b>Alpaca Merlot</b>		1,150
<b>Cosentino (Napa Valley) The Zinfandel</b>		1,690
<b>Emazuriz "Estate Reserva" Camenere</b>		1,250
<i>White Wine</i>		
<b>Oxford Landing Estate Chardonnay</b>		990
<b>Tatuna "Hawke's Bay" Pinot Gris</b>		1,390
<b>Silini Estates Sauvignon Blanc Marlborough</b>		1,450
<b>Errazuriz Reserva Sauvignon Blanc</b>		1,250
<b>Yalamba Pinot Grigio (Y Series)</b>		1,190
<b>Pewscy Resling, Eden Valley</b>		1,490
<b>Anakenna "Nuna Reserva" Chardonnay</b>		1,150
<i>Sparkling Wine</i>		
<b>Villa Sandi IL Fressco DOC Treviso Brut</b>		1,290
<b>Villa Sandi IL Fressco DOC Rose Millesimato Brut</b>		1,290



# DRINK MENU

## NON ALCOHOL COCKTAIL

Genmai Cha	180
Lychee Cute	180
Passion Pop	180
Santa Pop	180
Candy Berry	180
Butterfly	180
Orange Casper	180

## ITALIAN SODA

Strawberry	150
Lychee	150
Passion Fruit	150
Mango	150
Tamarind	150

## MINERAL WATER

Perrier 330ml.	120
Perrier Peach Flavor 250ml.	120
Perrier Lemon Flavor 250ml.	120

## BICARBONATE

Coke	55
Coke Zero	55
Sprite	55
Tonic	55
Ginger ale	55
Fentimans Special Tonic	120

- Elderflower
- Rose Lemonade
- Yuzu

