



A la Carte Menu -- Cold Appetizers



French goose liver (foie gras) terrine served with shallot-apple confit and rocket salad

Baht 690.00



Chicken liver parfait with sweet grape salad and Melba toast

Baht 340.00



Norwegian smoked salmon with wasabi cream, onion, capers and toast

Baht 390.00



Imported Parma ham with sweet green melon

Baht 390.00



Pan fried rock lobster with melon pearls, wasabi dip, and vinaigrette and herb salad

Baht 490.00



Beef carpaccio with tomato, shallots, hazelnuts and balsamic vinegar

Baht 340.00



A la Carte Menu -- Hot Appetizers



Pan fried French goose liver (foie gras) on sautéed savoy cabbage with green asparagus and apples in balsamic sauce

Baht 690.00



Pan seared U.S. scallop wrapped in Italian bacon on spinach served in white wine cream sauce with vegetables

Baht 495.00



Pan fried shrimps on lemongrass skewer served with Thai wild rice and spicy sweet & sour sauce

Baht 380.00



A la Carte Menu -- Soups & Salads



Traditional Caesar salad served in crispy bread ring

Baht 360.00



Warm marinated salmon fillet in walnut oil served on green asparagus and iceberg lettuce salad tossed in shallot vinaigrette

Baht 380.00



Salad of grilled vegetables, rocket lettuce and pan-fried snow fish with vinaigrette sauce

Baht 490.00



Buffalo mozzarella, tomato, avocado, basil and red chicory salad with shallot dressing

Baht 380.00



French onion soup with gratinated Gruyere cheese crouton

Baht 260.00



Parmesan cream soup with Parma ham and rosemary in basket

Baht 280.00



A la Carte Menu -- Italian Pasta Dishes



Ricotta-spinach dumpling with bacon on creamy parmesan cheese sauce

Baht 380.00



Spaghetti All' Arrabiata in tomato sauce with bacon, garlic and chill

Baht 380.00



Risotto with cepe mushroom and parmesan cheese

Baht 440.00



Braised Veal Cheeks Ravioli served with a creamy truffle sauce

Baht 550.00



Black ink noodles with rock lobster ragout and herbs

Baht 430.00



Lasagna with meat and tomato sauce

Baht 380.00



A la Carte Menu -- Main Dishes



Australian Angus beef tenderloin on red onion compote potatoes with marjoram butter and red wine

Baht 980.00



36 Hours slow cooked pork neck on apples and dry prunes in balsamic sauce

Baht 560.00



Twice cooked Australian lamb rack with thyme and garlic olive-potato puree sautéed broccoli and rosemary jus

Baht 980.00



Slow braised veal cheeks with Port wine sauce on creamy mashed potatoes and cherry tomato confit

Baht 650.00



Crispy roasted duckling breast with spices and honey glazed served with red wine sauce vegetable casserole and passion fruit

Baht 560.00



Italian baby chicken Galletto Ruspante Pont Neuf potatoes and tarragon jus

Baht 780.00



A la Carte Menu -- Grill Dishes



Australian Angus Beef Fillet Steak 180 grams.

Baht 980.00



Wagyu "Kobe" Beef Tenderloin Grade A 200 grams

Baht 2000.00



Australian Angus Sirloin Steak 250 grams

Baht 880.00



Australian Lamb Chops 280 grams

Baht 950.00



Pork Chop 220 grams

Baht 460.00



Chicken Breast 180 grams

Baht 460.00



A la Carte Menu -- Thai Dishes



Yam Talay Mixed seafood with onions, celery and lime

Baht 390.00



Kai phad Med Ma Muang Sautéed chicken with cashew nuts, mushrooms and onions

Baht 380.00



Kao Phad "Chef Style" Fried rice with seafood and curry powder served in pineapple

Baht 380.00



A la Carte Menu -- Seafood Dishes



Tiger prawns flavored with ginger and lemon served with noodles (3-5 pcs./ 180 gr.)

Baht 580.00



Pan fried Chilean snow fish in saffron sauce served with broccoli and Thai wild rice

Baht 780.00



Classic Dover sole "Meuniere" with lemon and herb butter vegetables and rice or boiled potatoes

Baht 1350.00



Pacific Dory Fish Fillet sautéed with olive oil, potatoes, herbs and vegetables accompanied by our salsa verde

Baht 490.00



Phuket Lobster per 100 grams

Baht 280.00



Canadian Lobster per 700 grams

Baht 1700.00



A la Carte Menu -- Desserts



Caramelized Fillo Pastry with apples served with ginger ice cream

Baht 220.00



Tiramisu

Baht 190.00



Chocolate Soufflé served with passion fruit sauce coconut foam and homemade vanilla ice cream

Baht 280.00



Campari ice Soufflé with orange ragout

Baht 220.00



Mango Crepe in warm orange sauce

Baht 240.00



Creme Brulee with berry compote and fresh mint

Baht 260.00



Our full A la carte Menu and Wine list are not published on our website.

www.brunos-pattaya.com - info@brunos-pattaya.com
Restaurant portals powered and hosted by proswiss.ch

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Prices are subject to change without prior notice - 13.02.2026 - Page 10/10

