



SKYLINE



# DINING MENU

*Our Honest Food -  
made from the heart, good for the soul  
and perfectly balanced.*



## HONEST FOOD

Honest-to-goodness food - simply plated, authentically scrumptious. AVANI is all about putting fuss-free, health-centric meals front and centre. Tasty and packed with vital energy, our cuisine focuses on seasonal, local produce - food that's good for you and kind to our planet, too. And when we say local, we mean it. You'll even see fresh ingredients from our hydroponic riverside garden on the menu.

Some other things you'll love: Hearty comfort foods.  
Veggie and vegan dishes chock-full of natural flavour.

All-day breakfast featuring all your favourites.

Classic Thai dishes with an AVANI twist,  
from Southern Thai curry to som tum salad from The Northeast.

Whatever you crave: simple, satisfying and soul-good.

# BOUNTIFUL BREAKFAST

Why limit breakfast to mornings? At AVANI, you can chow down on your choice of 'breakfasts' at any time of day. Fresh noodles. Eggs cooked to your desires. Gourmet sausages, crispy bacon, pancakes drenched in maple syrup. The perfect way to start or end the day.

**AVANI Signature Egg**

Free-range poached egg, truffle polenta, asparagus and parmesan shavings



**340 Eggs Any Style**

Served with hash browns, cherry tomatoes, Cumberland sausage and bacon



**Eggs Benedict**

Two poached eggs, cured ham or smoked salmon, English muffin and hollandaise sauce

**320**

**Khao Jiew Poo**

Thai-style omelette with crabmeat served with steamed jasmine rice

**280**



**Singaporean-style Noodles**

Stir-fried vegetables, shrimp, spring onion and vermicelli rice noodles

**280**

**Kouy Teaw Gai**

Thai noodle soup with rice noodles, chicken breast and kale

**180**



**Khao Tom Gai, Goong or Moo**

Boiled rice, served with your choice of chicken, shrimp or pork

**240**

**Stack of Pancakes or Waffles**

Wild berry compote, maple syrup and icing sugar

**260**



# TO START

Soups, garden-fresh salads and appetising bites. Start with something light, order a bunch for the whole group to share, indulge your inner gourmet with an AVANI signature dish. You can't go wrong with this top selection.



Vegetarian

**Roasted Tomato Soup** 160  
Riverside hydroponic basil, herb crostini



**Shrimp and Corn Soup** 220  
Served with garlic croutons



**Signature Salmon** 380  
Slow-cooked salmon, crab, fennel and apple relish, fresh radish and guacamole quenelle



**AVANI Prawn Salad** 360  
Grilled Andaman prawns, riverside hydroponic greens, mango, avocado, and coriander and lime dressing



Vegan

**Roasted Beetroot Salad** 320  
Rocket leaves, avocado, orange, walnut and mulberry vinaigrette



**Caesar Salad** 340  
Romaine lettuce, anchovies, croutons, parmesan shavings and bacon tossed in a creamy dressing

- Add something extra to your salad:** 390
- Smoked salmon
  - Grilled shrimp
  - Grilled chicken breast

# LOCAL FLAVOUR

Tempt your taste buds with our Thai-style appetisers. From sweet-sour-spicy som tum to creamy tom kha gai, these shareable dishes are perfect for family-style dining.

**Tom Kha Gai** 260  
Classic Thai coconut milk soup with chicken, galangal, kaffir lime and mushrooms



Spicy

**Por Pia Tod (8 pieces)** 190  
Deep-fried Thai vegetable spring rolls served with sweet plum sauce



Vegetarian

**Yum Nuea Yang** 320  
Thai grilled-beef salad with onion, tomato, cucumber and lime dressing



Spicy

**Tom Yum Goong** 300  
The famous Thai spicy prawn soup with galangal, lemongrass, kaffir lime, chilies and mushrooms



Spicy

**Som Tum Thai** 250  
Green papaya salad with Thai chilies, tomato, peanuts, yardlong beans and boiled shrimp



Spicy • Nuts

**Yum Pla Tod** 280  
Spicy deep-fried sea bass salad with green mango, shallot, cashew nuts, coriander and lime dressing



Spicy • Nuts

# PIZZAS

Hot, crispy and comforting - our pizza selection focuses on classics.... with a Bollywood edge. Ideal for casual lunches and late-night snacks, they're what we're talking about when we say 'honestly delicious'.

**Margherita Pizza**  
Sundried tomatoes, basil and mozzarella

**280** **Hawaiian Pizza**  
Ham and pineapple **360**



Vegetarian



**390** **Seafood Pizza**  
Shrimp, squid, mussels, bell pepper and onion



**300** **Bollywood Pizza**  
Chicken tikka, yoghurt and fresh coriander



Vegetarian

**300** **Penne Tomato**  
Our homemade tomato sauce



**340** **Spaghetti Bolognese**  
Braised beef and tomato sauce

# PASTAS

Italian favourites - simple, homemade goodness. Opt for your go-to sauce or try our special Spaghetti Riverside with plump tiger prawns - a popular local twist on pasta. Sprinkle chili flakes on top for a true Thai dining experience.



**320** **Fettuccine Carbonara**  
Classic bacon and cream sauce



**420** **Spaghetti Riverside**  
Grilled tiger prawns on piquant red capsicum sauce and fresh rocket leaves

# COMFORT FOOD

Western mainstays reinterpreted with AVANI flair. Every dish served with greens from our own hydroponic riverside garden. Super-fresh, perfectly balanced and intensely hearty.



**Chicken/Vegetable Quesadilla** 300  
Onion, capsicum, corn, mozzarella cheese, tomato salsa Mexicana and guacamole



**Classic Club Sandwich** 340  
Grilled chicken, crispy bacon, fried egg, lettuce, tomato, mayonnaise



**AVANI Beef Burger** 380  
Homemade beef burger, riverside hydroponic greens, tomato, bacon, onion and cheddar cheese

All served with French fries and riverside hydroponic mixed salad

**Pad Kra Pao**  
Stir-fried hot basil leaves with chicken, beef, pork or seafood served with a crispy fried egg over steamed jasmine rice



**280 Praew Wan Goong** 320  
Stir-fried prawns in sweet-and-sour sauce with onions, capsicum and pineapple, served with steamed jasmine rice



## THAI FLAVOUR

Go on a spice-infused adventure through the country. These standout dishes give you an authentic taste of local cuisine, using all the best local ingredients for extra flavour. Feel free to add a liberal dose of chili - you're in Thailand, after all.



**Khao Pad** 280  
Original Thai-style fried rice with chicken, beef, pork or seafood with a crispy fried egg



**280 Phad Thai Goong** 350  
Stir-fried Chantaburi noodles with prawns, bean sprouts, chives, peanuts and shredded egg

# MAIN DISHES

International dishes, just the way you like them. Imported salmon, pan-fried to perfection.

New Zealand lamb with a moreish potato mousse. Grain-fed beef tenderloin with truffle mash. Decisions, decisions.

**Bean Curd** 250

Fried bean curd in tomato and basil sauce with boiled potato and French green beands.



Vegan

**Norwegian Salmon** 460

Pan-fried salmon, tender leek, Kalamata olives, tomato salsa and zucchini coulis



**Chicken Cordon Bleu** 420

Breaded chicken, rolled with chicken ham and cheese, pumpkin and tomato puree, edamame beans and jus



**US 150 Day Grain Fed Beef** 750

Grilled beef tenderloin, roasted root vegetables on truffle mash and gravy



**New Zealand Lamb** 790

Grilled lamb chops, potato-cheese mousse, marinated peppers and balsamic jus



**Bangers and Mash** 280

Grilled pork sausage served over creamy potato and fragrant gravy





# CURRY DELIGHTS

Because nothing warms the heart quite like a curry. These palate-pleasing dishes span Thailand and India. Fragrant, rich and delicately spicy – perfect for sharing, quite acceptable for keeping to yourself.



**Vegetarian**

**Dal Makhani** 280  
Lentil curry with kidney beans, garlic, ginger, tomato paste, fenugreek leaf and cream, served with Indian naan bread or basmati rice



**Lamb Rogan Josh** 350  
Traditional Indian lamb curry with fried shallots, tomato and fresh herbs and coriander, served with Indian naan bread or basmati rice



**Nuts**

**Massaman Nuea** 300  
Southern Thai beef curry with potato and fried shallot, served with steamed jasmine rice



**Nuts • Spicy**

**Butter Chicken** 320  
Marinated Tandoori chicken curry with fresh tomato, cashew nuts, cream and butter, served with Indian naan bread or basmati rice



**Spicy**

**Gaeng Kiew Wan Gai Yang** 280  
Royal-style Thai green curry with grilled chicken, green peas, eggplants and basil, served with steamed jasmine rice



**Indian naan bread**



**Basmati rice**

# SWEETS

Subtly sweet or indulgently decadent? We've got your sweet-tooth covered. Choose from fresh tropical fruits, homemade ice cream, irresistible sticky rice and mango. Or go for our signature creation, 'The Apple'. Or try everything – we won't judge.



**Raspberry Mousse** 230  
Yoghurt and honey filling with mint gel



**Vegan**

**Chocolate Cake** 230  
Topped with berry compote



**Tiramisu** 250  
Fluffy mascarpone, coffee-dipped lady fingers and cocoa dust



**'The Apple'** 230  
Apple mousse, white chocolate, sable and yoghurt sponge



**Sticky Rice and Mango** 200  
Fresh mango served with sticky rice and coconut milk



**Seasonal Fruit Platter** 180

**SELECTION OF ICE CREAM**

120

Strawberry

Thai Cha Yen

Mango

Vanilla Bean

Dark Belgian Chocolate

Salted Caramel

# BEVERAGES

## NON - ALCOHOLIC

Acqua Panna 250 ml. / 1L	145 / 280
San Pellegrino 250 ml. / 1L	145 / 280
Pepsi / Coke / Coke Light / 7Up / Sprite / Miranda	110
Apple / Orange / Pineapple Juice	140
Young Coconut	165
AVANI Iced Tea - Velvety smooth Thai iced tea with a hint of coconut	150
Espresso	90
Double Espresso / Macchiato / Cappuccino / Café Latte / American	130
Iced Coffee / Iced Latte / Iced Cappuccino / Iced Mocha / Iced Chocolate	150

## DRAFT BEER

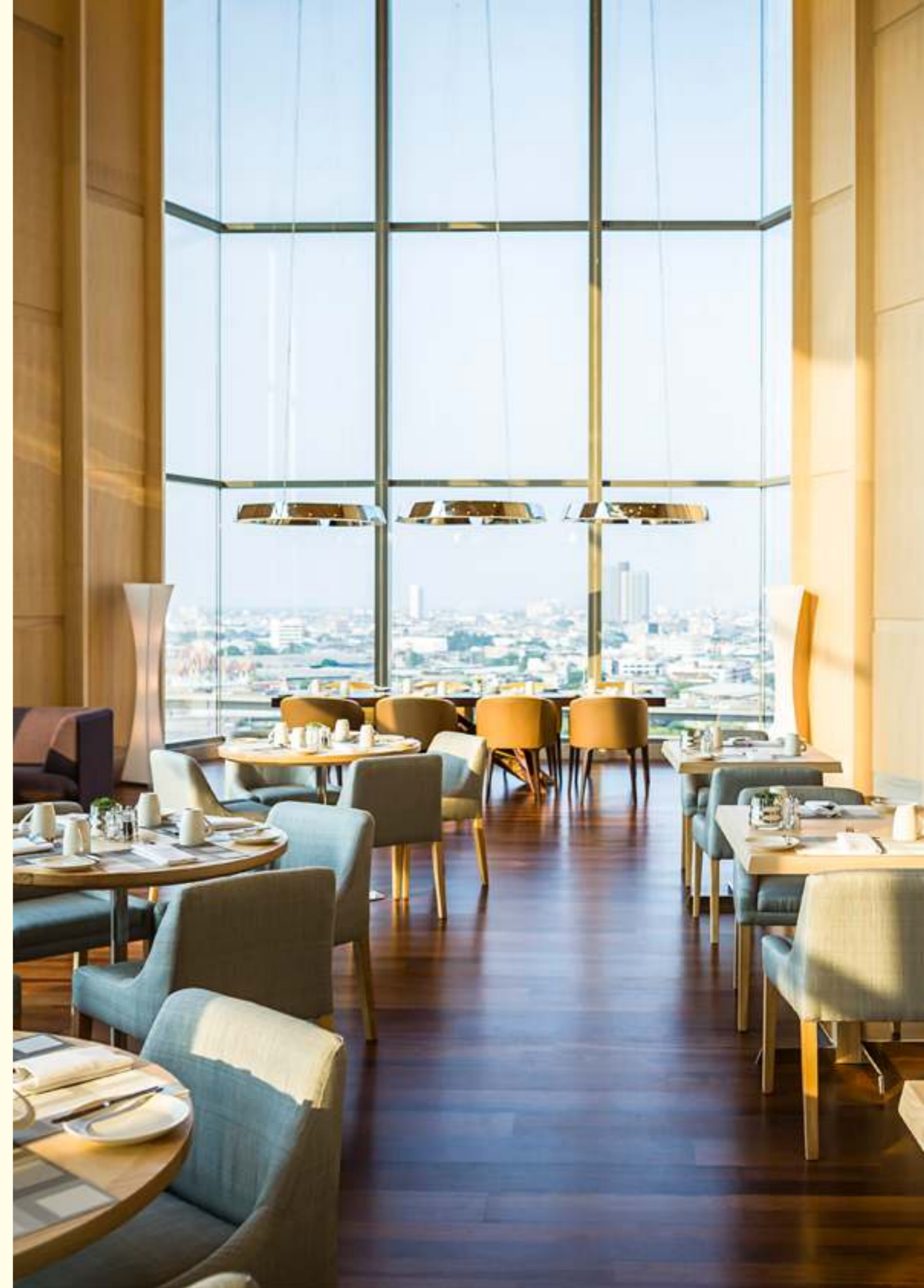
Hoegaarden	<b>Pint</b>	250
	<b>½ Pint</b>	180
Budweiser	<b>Pint</b>	180
Chang	<b>300 ml.</b>	140

## BOTTLED BEER

Aspall Premier Cru Cider, UK	380
Hoegaarden	280
Corona	280
Heineken	180
Asahi	180
Chang	160
Singha	160

## WINE

	Glass	Bottle
<b>White</b>		
Sileni Sauvignon Blanc Marlborough, New Zealand	390	1,850
Mezzacorona IGT Pinot Grigio Veneto, Italy	280	1,350
Mont Gras Estate Chardonnay, Chile	220	1,000
<b>Red</b>		
Hugo Casanova Cabernet Sauvignon Reserve Maule Valley, Chile	360	1,700
Little Yering Pinot Noir Station Victoria, Australia	280	1,350
Mont Gras Estate Merlot, Chile	220	1,000
<b>Sparkling</b>		
7Cascine Prosecco, Brut, NV, Veneto, Italy	320	1,700



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