

51 Tasty Moments

SEPTEMBER MENU

COLD STARTERS

Gaspacho Alla Mozzarella 230

Cold Tomato Soup with Grilled Cheese Toast

Chef's Foie Gras Terrine 590

Served with Onion Confit on Grilled Toast

3 Fresh N°4 Oysters 240

Origin France or Ireland

Seabass Ceviche 560

Ceviche in Lime and Lemon Juice

Octopus Bites 580

Greek Style Octopus in Marinade

Roasted Bell Peppers 220

Marinated in Olive Oil

Hummus & Mushrooms 230

Mashed Chickpeas served with Pita Bread

Eggplant Caviar 230

Roasted eggplant with Pomegranate

Paprika Spicy Tartare 220

Roasted Bell Pepper with Walnuts

HOT STARTERS

Chorizo Pan Omelette 320

Eggs, Tomatoes and Herbs

Potato Croquettes 220

With Bacon and Cheese

Fried Crispy Calamari 230

With Fresh Parsley and Lemon

Baked Prawns & Scallops Gratin 380

Baked with Parmesan in Chef's Cocotte

Falafel 220

Chickpeas Patties

All Prices are Net.

(Included Service Charge & Vat)



facebook.com/the51tastymoments



@the51tastymoments

51 Tasty Moments

SEPTEMBER MENU

SALADS

Chicken Caesar Salad 380

Green Oak Salad with Bacon and Parmesan

Potato Salad 290

With Crispy Bacon and Parsley

Niçoise Salad 320

Lettuce Seared Tuna and Anchovies

Salmon & Avocado Salad 420

Fresh Avocado & Smoked Salmon

Greek Salad 280

Feta Cheese, Tomato and Onion

Organic Quinoa Salad 290

With Almonds and Pomelos

Beetroot Salad 320

With Goat Cheese, Balsamic and Honey

PASTA & RISOTTO

Spaghetti Milanese 360

Bacon, Tomato & Basil.

Spaghetti Alfredo 360

Bacon & Mushroom.

Linguine Al Salmone 420

With White Wine Cream Sauce.

Truffle Ravioli in Chef's Pan 690

Truffle, Parmesan and Butter Sauce.

Black Ink Risotto 420

Squid, Squid Ink, Onion & Garlic.

Mushroom Risotto 360

Mushroom, Onion & White Wine.

All Prices are Net.
(Included Service Charge & Vat)

51 Tasty Moments

SEPTEMBER MENU

THE GRILL

HAMBURGERS

Hamburg 290

Beef, Onion, Green Salad, Tomato & French Fries

New York 390

Beef, Bacon, Cheese, Green Salad & French Fries

Milano 490

Beef, Truffle Paste, Parmesan, Rocket Salad & French Fries

SAUSAGES

Toulouse Sausage 320

Served with Mashed Potato & Green Oak Salad

Italian Sausage 360

Served with Spaghetti Salad & Cherry Tomato

SKEWERS

Beef Spicy Meat Balls 360

Served with Chilli Sauce

Chicken Boneless Leg 390

Marinated in Spicy Sauce

Lamb Boneless Shoulder 420

Served with Tomato & Green Chilli

STEAKS

Beef Tenderloin 250 g 920

Argentina. Served with Side & Sauce of your Choice

Beef Rossini 250 g 1,180

Argentina. Topped with Chef's Foie Gras, Served with Side & Sauce of your Choice

Ribeye Beef 250 g 980

Served with Side & Sauce of your Choice

French Bone In Beef Rib 1 Kg 2,680

Served with 2 Sides & Sauces of your Choice

Lamb Rack 4 Ribs 920

Fresh Free Range. Served with Roasted Potatoes and Fresh Thyme

Kurobuta Pork Rib 250 g 490

Fresh Free Range. Served with Creamy Mashed Potato & Grilled Vegetables

SEAFOOD

Crispy King Salmon 690

Served with Vitelotte Potatoes & Veloute Sauce

Wild French Seabass 790

Served with Leek Fondue & Potato Straws

All Prices are Net.
(Included Service Charge & Vat)

51 Tasty Moments

SEPTEMBER MENU

RÔTISSOIRE

Farmer's Baby Chicken 900 g 780

Served with Roasted Potatoes and Carrots

**Famer's Chicken in Chef' Special
Marinade.**

Half 600 g 660

Served with Grilled Vegetables and Roasted Potatoes.

Whole 1,200 g 1,090

Served with Grilled Vegetables and Roasted Potatoes.

SIDES

French Fries 150

Choice of Spices : Parmesan or Truffle

Creamy Mashed Potato 150

Served in Cocotte

Cauliflower Gratin 160

Baked with Mozzarella

Ratatouille 160

Eggplant, Tomato and Bell Pepper

Grilled Asparagus 180

With Olive Oil

SAUCES

Sechuan Pepper Sauce 80

Blue Cheese Sauce 80

Whole Grain Mustard Sauce 80

Spicy Chilli Sauce 80

Spicy Guacamole Sauce 80

All Prices are Net.

(Included Service Charge & Vat)

51 Tasty Moments

ASIAN CUISINE BY CLIK
@ THE 51

SIGNATURE DISHES

Organic Pork in Miang Kum Style 520

With Wild Piper Leaves

Farmer Lemongrass Duck 520

With Premium Salad

Tamarind Lime Farmer's Chicken 450

Served with Salad

APPETIZERS

Pan Fried Watermelon 210

Served with Feta, Rice Crakers

Spicy Chilli Basil Pork 210

Served in Tarts Form

Mint Watermelon 210

Served with Crispy Fish and Lime

Shrimp Paste Mixed Vegetables 210

On Rice Crakers

SOUPS

Creamless Pumpkin Soup 175

With Carrots

Creamless Mushroom Soup 175

Made with Three Kind of Mushroom Blended Seafood

Thai Tom Yam Soup 175

Clear Soup with Thai Herbs

ChiangMai Sausage Soup 210

Cooked with Mix Vegetables

SALADS

Pomelo Prawn Salad 230

With Peanut, Coconut and Tamarind Dressing

Thai Minced Pork Chilli Salad 210

With Holy Basil and Green Salad

Thai Wing Bean Chicken Salad 210

With Toasted Rice and Light Spicy Sauce

Chicken Orange Roseapple Salad 210

With a Passion Fruit Dressing

All Prices are Net.
(Included Service Charge & Vat)

51 Tasty Moments

ASIAN CUISINE BY CLIK
@ THE 51

PASTAS

Khao Soi Chicken Pasta 230

Traditional Northern Thai Curry

Kee Mao Seafood Pasta 230

Fried with Kaffir Lime Leaves and Fresh Peppercorns

ChiangMai Sausage Pasta 230

Northern Thai Sausage with Garlic and Coriander

Thai Asian Pesto Pasta 200

With Cherry Tomato and Mushroom

Creamless Carbonara Pasta 230

Bacon and Mushroom

Red Curry Chicken Pasta 220

Semi Spicy Frangrant Curry

Green Curry Chicken Pasta 220

With Green Peas, Basil and Mushroom

Bacon Thai Garlic Pasta 230

With Chilli Flakes and Toasted Garlic

MAIN COURSE

Thai Aromatic Pork 340

Oven Baked Pork with Salad

Ginger Leek, Peanut Butter Fish 400

Baked Wild Hake Fish with Topping and Salad

Black Pepper Fish 400

Baked Wild Hake Fish with Green Salad

ADDITIONS

Jasmine Rice 30

Frangrant Steam Rice

Pain Aglio Olio Pasta 60

Option : Spicy or Non Spicy

All Prices are Net.
(Included Service Charge & Vat)