



*The*  
**Melbourne  
House**

COFFEE | BRUNCH | DINNER

**Delivered Authentic,  
Premium, & Halal to You**



# The Melbourne House

COFFEE | BRUNCH | DINNER

Our business is run, supplied, and owned by local.

## SIGNATURE

**Aussie Long Black Coco** THB 110 **BEST SELLING**  
Served with 100% Pure Coconut Water.

**Esyen (Thai Style Coffee)** THB 110 **BEST SELLING**  
A bit sweet but not much. You will love it.

**Ceylon Scotch**  THB 110 **OWNER'S FAVORITE**  
Authentic Sri Lankan imported. Light Sweet

**UJI Matcha Latte**  THB 145 **BEST SELLING**  
Uji Matcha. Premium. Light Sweet.

**Melbourne Fresh Mandarin Coffee** THB 120 **NEW**

## COFFEE - COLD

Iced Flat White (Iced Latte) THB 110 **BARISTA'S FAVORITE**  
Long Black Premium Yuzu THB 110  
Iced Cappuccino THB 110  
Americano (Aussie Long Black) THB 95  
Iced Mocha THB 95 **NEW**  
Iced Macchiato THB 95 **NEW**

## COFFEE - HOT

Espresso Single Shot THB 80  
Espresso (Long Black) THB 95  
Flat White (Latte) THB 100  
Cappuccino THB 100  
Hot Cross Cinnamon Latte THB 120 **OWNER'S FAVORITE** **NEW**

## DAIRY OPTIONS

|                                                                                                         |                   |
|---------------------------------------------------------------------------------------------------------|-------------------|
| Regular Milk                                                                                            | FREE              |
| Low Fat/Lactose Free                                                                                    | FREE              |
| Australian Oat Milk  | THB 20            |
| Soya Milk                                                                                               | THB 20            |
| Almond Milk                                                                                             | THB 20            |
| Cashew & Tiger Nut Milk                                                                                 | THB 30 <b>NEW</b> |



**Australian Croissant**  
THB 95



**Pain au Chocolat**  
THB 105



**Almond Croissant**  
THB 105

## NON COFFEE - COLD

Cocoa (100% Pure Ghana)  THB 120 **MUST TRY**  
Iced Matcha (Unsweetened) THB 100  
Thai Iced Tea Premium Leafs THB 100

## REFRESHING DAY

Premium Yuzu Soda  THB 100 **MUST TRY**  
Lychee Soda THB 95  
White Assam Tea Tamarine Honey THB 95 **NEW**

## NATURAL WATER

Evian Mineral Water THB 60  
Mont Fleur Mineral Water THB 25

## PREMIUM ICE CREAM

Uji Matcha served with Azuki Beans THB 90 **NEW**  
Yuzu Sorbet OR Strawberry Sorbet THB 90 **NEW**



# NORI NOMAD

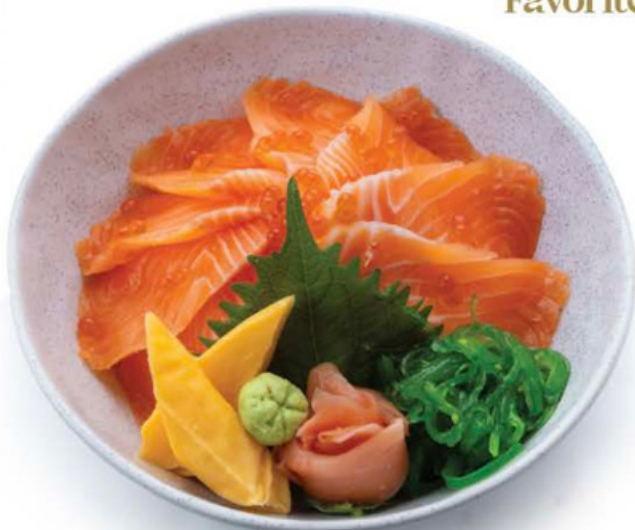
BANGKOK

# Fresh Salmon Series by Lerøy Salmon™



**Say hello!!**

to our Fresh Salmon Series  
by Lerøy Salmon™



## Fresh Salmon Donburi

ข้าวหน้าปลาแซลมอน

A comforting rice bowl topped with thick-cut salmon sashimi, served over warm Japanese rice for a wholesome bite.

**259 THB**

**Best  
Seller**



## Spicy Salmon Salad



ยำแซลมอน

Zesty and refreshing tender salmon mixed with herbs, spices, and a touch of chili-lime for a vibrant Thai twist.

**179 THB**



## Salmon Sashimi (5 pcs)

ซาซิมิแซลมอน

Silky-smooth slices of premium Norwegian organic salmon, served fresh to highlight its natural sweetness.

**179 THB**



## Salmon Tartare

ทาร์ทาร์แซลมอน

Finely diced salmon, lightly seasoned, and balanced with citrus and fresh garnish a melt-in-the-mouth delicacy.

**199 THB**



## Salmon Roll (4 pcs)

แซลมอนโรลเมลเบิร์นเฮ้าส์

Rolled with care, featuring fresh salmon wrapped with rice and seaweed for a balanced, shareable treat

**159 THB**



**Best  
Seller**

## Salmon Sushi (4 pcs)

ซูชิแซลมอนซิกเกนเจอร์

Hand-pressed nigiri with Norwegian salmon draped over perfectly seasoned rice classic and timeless.

**139 THB**

SPECIAL EDITION  
FROM EXPERIENCED CHEF

## Ocean Crown

### Aussie Beef Don – ฿499

ข้าวหน้าเนื้อออสเตรเลีย  
กับไข่ปลาแซลมอนและอูนิ

Australian Beef with Salmon Roe & Uni A luxurious donburi topped with tender Australian beef, bursting salmon roe, and creamy imported uni.



## Golden Eel Treasure

### Don – ฿449

ข้าวหน้าปลาไหลญี่ปุ่นกับไข่ปลา  
แซลมอนและอูนิ

Unagi with Salmon Roe & Uni  
Sweet-savory grilled Japanese  
eel balanced with salmon roe  
and velvety uni for the  
ultimate indulgence.

## SIGNATURE DISHES

(เมนูยอดนิยมน)



NORI  
NOMAD  
BANGKOK



Best  
Seller

### AUSSIE STEAK WITH SPICY JAEW SAUCE

ข้าวสเต็กเนื้อออสเตรเลีย  
ซอสแจ่วรสจัด

Juicy Australian steak grilled to perfection. Served with a tangy and spicy Thai Jaew sauce.

259 THB



Best  
Seller

### MELBOURNE GYUDON RICE

ข้าวหน้าเนื้อออสเตรเลีย  
เมลเบิร์นทิวดัง

Slow-cooked Australian tender beef with savory-sweet sauce. Topped over warm, fluffy Japanese rice.

145 THB



Owner's  
Favorite

### ENGAWA INDULGENCE

ข้าวหน้าปลาเอนทาวะ

Grilled engawa with a rich, buttery flavor. Served over steamed rice.

225 THB



Must Try !!

### UNAGI KABAYAKI

ข้าวหน้าปลาไหลย่าง  
คาบายากิซอส

Grilled eel glazed with rich, sweet soy sauce

229 THB

# TUNA SPECIAL



## Tuna Donburi \$299

*Fresh halal tuna slices over Japanese rice, topped with nori, sesame, and house-made soy tare. Clean, umami-rich, and crafted by our experienced chef.*

## Tuna Sushi \$120

*Halal-certified fresh tuna hand-pressed over seasoned sushi rice. Simple, elegant, and rich in natural flavor.*



## Uji Matcha served with Red Beans \$90

*Premium Uji matcha served with sweet azuki red beans—earthy, smooth, and perfectly balanced with natural sweetness.*



Special Men

BEST  
SELLER

## SUSHI PLATTERS

(ซูชิ)



NORI  
NOMAD  
BANGKOK



**Nigiri Sushi** 90 THB  
(4 Pcs)



**California Roll** 90 THB  
(4 Pcs)



**Tobiko Sushi** 90 THB  
(4 Pcs)



**Engawa Sushi** 139 THB  
(4 Pcs)



**Unagi Sushi** 120 THB  
(4 Pcs)



**Tuna Sushi** 120 THB  
(4 Pcs)



**Uni Sushi** 229 THB  
(4 Pcs)



**Harbour Lane** 179 THB  
**Platter**  
(6 Pcs Sushi)  
2 Salmon, 2 Tobiko, 2 Shrimp



**Nori Nomad** 399 THB  
**Signature Platter**  
(12 Pcs Sushi)

2 Tuna, 2 Unagi (eel), 2 Engawa,  
2 Uni, 2 Saba, and 2 Salmon

## FRESH SALAD

(สลัดผัก)



**Fresh Salad with Tofu**  
สลัดเต้าหู้ญี่ปุ่นราดซอสงาคั่ว

Refreshing mix of crisp greens,  
cherry tomatoes, and silky tofu,  
finished with a tangy sesame dressing

119 THB



**Grilled Salmon Salad**  
สลัดปลาแซลมอนย่างซอสญี่ปุ่น

Tender slices of perfectly grilled salmon  
served on a bed of fresh greens, drizzled with  
a light Japanese-inspired dressing.

179 THB



**Tempura Salad**  
สลัดกุ้งเทมปุระ

Crispy golden tempura paired  
with fresh seasonal vegetables  
and a zesty soy-based dressing

149 THB

## RICE BOWL - All Time Favorites

(เมนูข้าว)



**Chef's Favorite**



### TUNA DONBURI

ข้าวหน้าปลาทูนน่า

Fresh halal tuna slices over Japanese rice, topped with nori, sesame, and house-made soy tare. Clean, umami-rich, and crafted by our experienced chef.

**299 THB**

### GRILLED SALMON BLISS

ข้าวหน้าปลาแซลมอนย่างซอสเทรียกิ

Tender salmon grilled to perfection. Served with savory teriyaki glaze over fluffy rice

**199 THB**

### GRILLED SABA TERIYAKI

ข้าวหน้าปลาซาบะย่างซอสเทรียกิ

Grilled mackerel glazed in sweet soy teriyaki. Served with rice for a hearty and satisfying meal.

**145 THB**



### TEMPURA DONBURI

ข้าวหน้ากุ้งเทมปุระ

Crispy prawn and vegetable tempura. Served atop warm rice with light soy dressing.

**139 THB**



### CRISPY CHICKEN KARAAGE DON

ข้าวหน้าไก่คาราเกะ

Japanese-style fried chicken, golden and juicy. Finished with tangy sauce over rice.

**109 THB**



### TOFU TERIYAKI DON (VEG)

ข้าวหน้าเต้าหู้ซอสเทรียกิ (มังสวิรัต)

Pan-seared tofu with sweet teriyaki glaze. A wholesome and flavorful vegetarian option.

**101 THB**

## SIDE DISH

(เมนูทานเล่น)



**Japanese Rice**

ข้าวญี่ปุ่น

**40 THB**



**Seaweed Salad**

สลัดสาหร่ายญี่ปุ่น

**40 THB**



**Kimchi**

กิมจิ

**40 THB**



**Bean curd skin with sauce**

ฟองเต้าหู้ซอสหมัก

**60 THB**



**Tako Wasabi**

หมึกวาซาบิ

**70 THB**

## DRINKS

(เครื่องดื่ม)

**Refill Matcha**  
(Served Cold Only)

**35 THB**

**Mont Fleur**  
Mineral Water

**25 THB**

**Avian**  
Mineral Water

**60 THB**

**Premium Yuzu Soda**  
(No Sugar added)

**80 THB**

## PREMIUM ICE CREAM

(No Preservations, Authentic Ingredients)

(ไอศกรีมพรีเมียม)

**Uji Matcha served with Azuki Beans**

**90 THB**

**Premium Yuzu Sobet**

**90 THB**

**Strawberry Sobet**

**90 THB**

**Owner's Favorite**

Located in downtown Phayathai, Melbourne House Café brings a taste of Australia to Bangkok. Inspired by a typical day in Australia, we serve high-quality coffee and a diverse halal food menu, making us a favorite for locals and visitors alike.

Enjoy premium, locally roasted coffee, freshly baked pain au chocolat, and handcrafted drinks. We also offer milk alternatives including Australian oat, soy, almond, and lactose-free options.

Our halal menu blends Australian and Japanese flavors, featuring dishes like Melbourne Gyudon, Australian Beef Steak, Engawa Elegance, and Unagi Kabayaki. You name it.

Visit us Tuesday to Sunday, 7 a.m. – 8 p.m., or order online via GrabFood and LINE MAN.

Experience a taste of Melbourne in the heart of Bangkok!

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