

## figus lunch

### from the garden

classic caesar salad (grilled prawns, salmon or chicken) (C, CR, E, F, M) - (V) romaine lettuce, aged parmesan & croutons	375
grilled goat's cheese (M, MU, N, S) - (V) ⊕ grilled goat's cheese, beetroot, orange & pine nut	385
mixed garden salad (MU, S) - (V) ⊕ artichoke, cherry tomato & red radish	355
tomato & mozzarella salad (M, MU, N, S) - (V) plum tomato, mozzarella & basil pesto	355

### chef gogh's classic & burgers

seafood cakes (CR, E, F, M, MO) salmon, prawns & squid cakes, shaved fennel and tomato	645
calamari (C, CR, E, MO) deep fried calamari, cocktail, tartar & fresh lime	460
club sandwich (C, E, M) - (V) ham, cheese, egg, grilled chicken, bacon, tomato, onion, avocado	500
ham & cheese sandwich (C, M) - (V) grilled honey roast ham, english cheddar & emmental	460
naan bread tuna roll (C, E, F) tuna, lemon mayo, bell pepper, tomato & avocado	460
classic bacon & cheese (C, E, M) beef, crispy bacon & english cheddar	500
The Sarojin "impossible" burger (C, CE, MU) plant based beef burger, caramelized onion & truffle mustard	495
Thai chicken burger (C, F, P, M) chicken, peanut sauce & cucumber relish	500
the aussie burger (C, E, M) beef, fried egg, beetroot & red onion	500
fish burger (C, E, F, M) fillet snapper, tartar sauce & red onion	500

**(all burgers and sandwiches served with a choice of french fries or small garden salad)**

The Michelin Guide Thailand 2021

KEY TO ALLERGENS

C- cereals containing gluten CE- celery & celeriac CR- crustaceans CO- coriander E- eggs F- fish P- peanuts

M- milk MO-molluscs MU- mustard N- nuts S- soy beans (V) vegetarian and ⊕ vegan -option available

price are subject to 10% service charge and 7% vat

## **pizza**

pizza combination (C, M) ham, salami, pepperoni, tomato, onion, mushroom, basil and mozzarella	520
pizza di pollo (C, M) chicken, garlic, onion, bell pepper, basil, oregano and mozzarella	520
pizza margarita (C, M) - (v) tomato, sweet basil, oregano and mozzarella	520
freestyle pizza with your favorite toppings: (C, CR, F, M) - (v) chicken, pepperoni, ham, mushroom, corn, pineapple, onion, mozzarella, tomato, basil, salami, tuna, olive, sausage, bell pepper	690

## **ice cream and sorbet selection**

ice cream & sorbet (E, M, N) - (v) ice cream: vanilla verona chocolate, strawberry, coconut, mango, jack fruit  sorbets: passion fruit, raspberry, lemon, pineapple, lychee	125
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## **from the bakery**

molten chocolate cake & vanilla ice cream (C, E, M)	375
yogurt cheesecake, honey crumble & raspberry coulis (C, E, M)	375
mango sticky rice mille feuille & coconut cream (C, E, M, N) (v)	375
greentea tofu cheesecake (C, E, M, N) (v) (V)	375

<b>banana split</b> (C, E, M) vanilla, verona chocolate, strawberry ice cream, fresh banana & whipped cream	355
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<b>berry berry</b> (E, M) raspberry sorbet, strawberry ice cream, yogurt & mixed red berry	355
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# FICUS MENU

## STARTERS & SOUPS

beef carpaccio, wild rocket, caper crouton, aged parmesan	(M, MU, S)	475
tuna tartar, tomato, avocado & truffle oil	(CO, F)	425
prosciutto, rock melon, baby cos & parmesan	(M, MU, S)	425
burrata, royal project tomatoes & basil pesto	(M, N, S) - (V) ①	395
lobster bisque	(CR, M)	395
minestrone milanese	(C, CE, M, N) - (V) ①	375
roasted pumpkin soup & black truffle oil	(CE, M) - (V) ①	355

## SALADS

garden salad, avocado, radish, tomato & artichoke	(MU, S) - (V) ①	355
classic caesar salad (grilled prawns, salmon or chicken)	(C, CR, E, F, M) - (V) ①	375
crispy squid fennel salad, fresh dill & feta	(CR, CO M, MU, S)	375
seared tuna tataki, corn, avocado & roasted sesame	(F, S)	395
asparagus 3 way & lemon sabayon	(E, M) - (V) ①	385
grilled goat's cheese, beetroot, orange & pine nut	(M, MU, N, S) - (V) ①	385

## PASTA & PIZZA

black truffle linguini, crispy coppa & aged parmesan	(C, E, M)	455
spinach tagliatelle & lobster	(C, CR, E, M)	525
potato gnocchi & morel mushroom	(C, E, M) - (V)	455
spinach, ricotta tortellone, cream pesto, pinenut & sundried tomato	(C, E, M) - (V)	455
spaghetti carbonara & parma ham, cracked black pepper	(C, E, M)	455
capellini, crab meats, prawns, chili & basil	(C, CR, M)	455
penne pesto & aged parmesan	(N) (V) ①	435
truffle pizza, mozzarella, truffle paste & parmesan	(C, M) - (V) ①	675
rock lobster & seafood pizza	(C, CR, M, MO)	655
classic margarita, pizza, prosciutto, rocket & parmesan	(C, M) - (V)	655

## MAINS

fillet of beef, sauté potato & wild mushroom jus	(CE, M)	1250
murraylands lamb rack, dauphinois, provencal ratatouille & rosemary madeira	(CE, M)	1150
duck leg confit, braised red cabbage & blackcurrent jus	(CE, M)	575
pork tenderloin, apricots, sweet potato mash & smoked prune infusion	(CE, M)	575
chicken breast, prosciutto, spinach, sundried tomato & red wine jus	(CE, M)	575
wagyu burger, caramelized onion & truffle mustard	(C, CE, M, MU)	895

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# FICUS MENU

## PLANT BASED

Silken tofu & avocado, roasted black sesame, truffle oil (F, M)	325
crispy "squid" fennel salad, fresh dill & horseradish mustard (CR, CO M, MU, S)	355
plant based spaghetti bolognese & fresh thyme (C, E, M)	415
The Sarojin "impossible" burger, caramelized onion & truffle mustard (C, CE, M, MU)	495
potato pizza, rosemary, garlic, rocket & parmesan (C, M) - (V) ⊕	415

## FROM THE GRILL

	grain fed 150 days
tenderloin (200g)	1350
rib eye (200g)	1150
sirloin (200g)	950
your preferred sauce selection: red wine, mushroom jus, ginger béarnaise, pepper corn, rosemary jus	

## FROM THE SEA

selection from the sea & bonito butter (rock lobster, tiger prawn, snapper, mussel & squid) (CR, F, M, MO)	845
whole grilled snapper (de-boned), roasted tomato & almond (F, M, N)	795
andaman lobster au gratin & mushroom ragout (CR, M)	1050
seared salmon, mushroom duxelles & champagne butter (F, M, MO)	545
seared scallops, peas puree, crispy pancetta & saffron (CE, M, MO)	975

## ON THE SIDES

sea salt & rosemary fries (V) ⊕	125
truffle shoestring (M) - (V)	125
rocket & parmesan (M, MU) - (V)	125
potato gratin (M) - (V)	125
seasonal green salad (MU) - (V) ⊕	125
truffle mash (M) - (V)	125
quinoa salad (CO, N) - (V) ⊕	125
butter spinach (M) - (V)	125
chargrilled vegetable (V) ⊕	125

## DESSERT

<b>artisan cheese</b> (C, M, N)	
international cheeseboard, selection of accompanied savory biscuits & honey	685
<b>from the pastry</b>	
molten chocolate cake & vanilla ice cream (C, E, M)	375
yogurt cheesecake, honey crumble & raspberry coulis (C, E, M)	375
mango mille feuille & coconut cream (C, E, M, N) (V)	375
green tea tofu cheesecake (C, E, M, N) (V) ⊕	375
<b>ice cream &amp; sorbet</b> (E, M, N) - (V)	
ice cream: vanilla, verona chocolate, strawberry, coconut mango, jack fruit	125
sorbets: passion fruit, raspberry, lemon, pineapple, lychee	

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# FICUS MENU

(vegetarian & plant based)

## SALADS & STARTERS

burrata, royal project tomatoes & basil pesto	(M, N, S) - (V) ⊕	395
garden salad, avocado, radish, tomato & artichoke	(MU, S) - (V) ⊕	355
classic caesar salad & aged parmesan	(C, E, M) - (V) ⊕	375
asparagus 3 ways & lemon sabayon	(E, M) - (V) ⊕	385
grilled goat's cheese, beetroot, orange & pine nut	(M, MU, N, S) - (V) ⊕	385
minestrone milanese	(C, CE, M, N) - (V) ⊕	375
roasted pumpkin soup & black truffle oil	(CE, M) - (V) ⊕	355

## PASTA & PIZZA

black truffle linguini, wild mushroom & aged parmesan	(C, E, M)	435
zucchini noodle, summer vegetable & tomato sauce	(M)	395
potato gnocchi & morel mushroom	(C, E, M) - (V)	455
spinach, ricotta tortellone, cream pesto, pinenut & sundried tomato	(C, E, M) - (V)	455
capellini, tomato, chili & basil	(C, CR, M)	435
penne pesto & aged parmesan	(N) (V) ⊕	435
truffle pizza, mozzarella, truffle paste & parmesan	(C, M) - (V) ⊕	675
classic margarita pizza, tomato & basil	(C, M) - (V)	520

## PLANT BASED

Silken tofu & avocado, roasted black sesame, truffle oil	(N) - (V) ⊕	325
crispy "squid" fennel salad, fresh dill & horseradish mustard	(CR, CO M, MU, S)	355
plant based spaghetti bolognese & fresh thyme	(C, E, M)	415
The Sarojin "impossible" burger, caramelized onion & truffle mustard	(C, CE, M, MU)	495
potato pizza, rosemary, garlic, rocket & sour cream	(C, M) - (V) ⊕	415

## FICUS MENU

### ON THE SIDE

sea salt & rosemary fries (V) ⊕	125
truffle shoestring fries (M) - (V)	125
rocket & parmesan (M, MU) - (V)	125
potato gratin (M) - (V)	125
seasonal green salad (MU) - (V) ⊕	125
truffle mash (M) - (V)	125
quinoa salad (CO, N) - (V) ⊕	125
butter spinach (M) - (V)	125
chargrilled vegetables (V) ⊕	125

### DESSERT

<b>artisan cheese</b> (C, M, N)	
international cheeseboard selection with accompanied savory biscuits & honey	685

#### from the pastry

molten chocolate cake & vanilla ice cream (C, E, M)	375
yogurt cheesecake, honey crumble & raspberry coulis (C, E, M)	375
mango sticky rice mille feuille & coconut cream (C, E, M, N) (V)	375
greentea tofu cheesecake (C, E, M, N) (V) ⊕	375

#### ice cream & sorbet (E, M, N) - (V)

ice cream: vanilla, verona chocolate, strawberry, coconut mango, jack fruit	125
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sorbets: passion fruit, raspberry, lemon, pineapple, lychee

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