

## APPETIZER

<b>Gambas al Ajillo</b> 🌶️	420.-
Andaman prawn, homemade chili garlic butter	
<b>Thai Board</b>	520.-
Chicken satay, goong sarong, pla salmon, chicken wing, shrimp spring roll	
<b>Cold Prawn Bucket</b>	590.-
Lettuce, lemon, aioli sauce, seafood sauce, thousand island sauce	
<b>Mezze Platter</b> 🌿	520.-
Hummus, baba ganoush, feta chesse, black olive, focaccia bread, vegetables	

## SALAD & SOUP

<b>Caesar Salad</b>	390.- / 420.- / 490.-
Traditional   Chicken   Salmon Romaine lettuce, croutons, anchovies, parmesan cheese	
<b>Nicoise Salad</b>	490.-
Tuna, egg, potatoes, tomatoes, capers, olives, anchovies	
<b>Burrata Salad</b> 🌿	590.-
Mixed cherry tomato, balsamic, basil, rocket, pesto sauce	
<b>Roasted Tomato Soup</b> 🌿	390.-
Charred tomatoes, parmesan, cream, tomato confit, croutons, basil	

## RAW & CURED

<b>Fresh Oyster</b>	(per piece) 160.-
Serve with Mignonette sauce and focaccia	(1/2 dozen) 890.-
	(1 dozen) 1,720.-
<b>Tuna Tartare</b>	490.-
Freshly cut yellowfin tuna, smashed avocado & spring onion, sesame sauce	
<b>Jamon Iberico 50 g</b>	890.-
Sliced Iberico ham, kalamata olives, bread	
<b>Cheese Platter</b>	540.-
Comté, brie, gorgonzola, honey, dried fruits, crackers, olives	
<b>Cold Cut Board</b>	990.-
Serrano ham, Jamon Iberico, coppa, salami, mortadella pistachios, olives, focaccia	

## PIZZA

<b>Margherita Pizza</b>	390.-
Tomato sauce, mozzarella, basil, parmesan, extra virgin olive oil	
<b>Prosciutto Pizza</b>	590.-
Tomato sauce, mozzarella, serrano ham, parmesan cheese, rucola	
<b>Salami Piccante Pizza</b>	490.-
Tomato sauce, mozzarella, spicy salami	
<b>Hawaiian Pizza</b>	590.-
Mozzarella, cotto ham, rocket, pineapple	
<b>Mortadella pistachio Speciale</b>	720.-
Tomato sauce, mozzarella, stracciatella, basil	

## EASY BITES

<b>Nora's Gourmet Sandwich</b>	420.-
Fried eggs, prosciutto cotto, chicken, capsicum, tomato, lettuce, cheese, potato chips	
<b>Quesadilla</b>	350.-
Chicken, cheese, onions, guacamole, tomato salsa, sour cream	
<b>Shrimp Tacos</b>	420.-
Romaine lettuce, red onion, avocado, green peppers, mango	
<b>Wagyu Beef Katsu Sando</b>	450.-
Focaccia, cabbage, lettuce, homemade tonkatsu sauce, herb mayonnaise	
<b>French Fries</b>	150.-
Homemade Sriracha sauce, tomato ketchup	

## PASTA & RISOTTO

<b>Penne Alla Vodka with Italian Sausage</b>	520.-
Cream, tomato, shallot, parmigiano	
<b>Ragu Alla Bolognese</b>	590.-
Spaghetti, slow cooked beef, cherry tomato, stracciatella, parmigiano cheese	
<b>Risotto Lobster</b>	790.-
Carnaroli rice, Stracciatella, balsamic reduction, parmigiano	

## NORA SIGNATURE & SHARING

<b>Wagyu Tomahawk 1.2 kg</b> (For 2-3 person)	3,950.-	<b>Australian Black Angus Ribeye 300 g</b>	1,590.-	<b>Seafood Platter</b> (For 2-3 person)	3,950.-
Sauce : Chimichurri   Bearnaise   Peppercorn On the side : Roast vegetables - homemade hand cut - cut fries		Sauce : Chimichurri   Bearnaise   Peppercorn On the side : Roast vegetables - homemade hand cut - cut fries		Phuket Lobster, tiger prawns, seabass, rock lobster, squid, single-shelled scallop	
<b>Grilled Picanha Steak with Chimichurri</b>	990.- (300 g.)	<b>Wagyu Beef Burger</b>	590.-	<b>Pizza Truffle</b> 🍄	890.-
Asparagus, Bok choy, French fries		Home ground Australian wagyu beef, grilled tomato, cheddar cheese, bacon		Mozzarella, truffle cream, champignon mushroom, extra oil	
<b>Tuna Steak</b>	690.-	<b>Truffle Mac n Cheese</b>	490.-	<b>Goi Hoi Shell</b> 🌶️	590.-
Soya sauce, sesame seeds, sicilian caponata, tomato and avocado salsa		Truffle oil, truffle paste, Gruyère, mozzarella, cheddar, Parmesan		Scallop, Roasted rice, Chili flakes, Shallot, Herbs	
<b>Lamb Shank</b>	920.-	<b>Linguine alle Vongole</b> 🍷🌶️	450.-	<b>Phuket Lobster Pad Thai</b> 🍲	1,390.-
Slow-cooked for 6 hours, served mixed vegetables and mased potatoes		Garlic, chili, parsley, cherry tomato, white wine			
<b>Pulpo a Feira</b>	790.-	<b>Spaghetti Pad Kee Mao Seafood</b> 🌶️🌶️	590.-		
Octopus, paprika, potato, olive oil		Squid, shrimp, mussels, green peppercorn, red chili, holy basil leaves			

## SASHIMI & SUSHI & ROLLS

<b>Sashimi</b>	
Salmon Sashimi	350.-
Tuna Sashimi	370.-
Hamachi Sashimi	390.-
Scallops Sashimi	390.-
<b>Mixed Sashimi</b>	990.-
Salmon, Tuna, Hamachi, Scallops, Crab stick	
<b>Sushi A La Carte (2 pcs.)</b>	
Salmon Sushi	120.-
Prawn Sushi	120.-
Tuna Sushi	130.-
Unagi Sushi	150.-
Scallop Sushi	170.-
<b>Nora Sushi set</b>	450.-
Tuna, Unagi, Salmon, Prawn, Ikura, Hamachi, Ebi roe	
<b>Shrimp Tempura Roll</b>	390.-
Deep fried shrimp, cream cheese, mango, avocado	
<b>Salmon Maki Roll</b>	420.-
Avocado, cream cheese, cucumber, crab stick, Ikura	
<b>California Maki Roll</b>	370.-
Cucumber, crab stick, avocado, shrimp, ebi roe.	
<b>NORA Japanese Platter</b>	1,590.-
Sashimi : Salmon, Tuna, Hamachi, Scallops, Crab stick Nigiri : Salmon, Tuna, Unagi, Ama ebi, Ikura, Ebi roe Roll : Spicy roll, Tuna roll, Shrimp roll, California roll	
<b>Edamame 200g</b>	150.-
Warm soybeans, Sea salt, & Shichimi togarashi	

## CHARCOAL BURNING

<b>Andaman Lobster 400 g</b>	1,690.-
<b>Jumbo tiger prawn 2 pcs. /set</b>	1,290.-
<b>Tiger prawn 5 pcs /set</b>	950.-
<b>Rock Lobster 3 pcs /set</b>	790.-
<b>Seabass 700 g</b>	590.-
<b>Squid</b>	420.-
Side dishes: Grilled vegetables or mixed salad Sauce: Seafood sauce, aioli sauce, tamarind sauce	
<b>SKEWERS 1 PC.</b>	
<b>Prawn</b>	150.-
<b>Chicken / Pork</b>	120.-
<b>Vegetables</b>	100.-
Tomato, broccoli, pineapple, mushroom, onion, chili pepper Sauce: Seafood sauce, aioli sauce, tamarind sauce	

## KID MENU

<b>Fish &amp; Chips</b>	250.-
Battered market fish, tomato ketchup and mayonnaise	
<b>Chicken Nuggets</b>	220.-
Deep fried chicken with mayonnaise	
<b>Spaghetti in Tomato Sauce</b>	190.-
<b>Spaghetti with Chicken</b>	220.-
<b>Fried Rice with Prawns</b>	250.-
In Thai style prawns with fried rice and egg	

## THAI

<b>Yam Woonsen Talay</b> 🌶️	420.-
Seafood, vermicelli, tomato, onion, spring onion, celery	
<b>Tom Yum Gung Soup</b> 🌶️	520.-
Andaman prawn, spicy hottest soup	
<b>Gai Phad Med Mamuang</b>	390.-
Stir-fried chicken with cashew nut and onions	
<b>Massaman Nua</b>	520.-
Beef, potato, peanut, coconut, lemongrass, garlic, galangal, coriander	
<b>NORA Pad Thai</b> 🌿	490.- / 420.- / 350.-
Prawn   Chicken   Vegetarian	
<b>Fried Rice</b> 🌿	490.- / 420.- / 350.- / 790.-
Prawn   Chicken   Vegetarian   Crab	
<b>Steam Rice</b>	50.-

## DESSERT

<b>Traiditional Tiramisu</b>	420.-
Grandmother biscuit, espresso	
<b>Cheese Cake</b>	420.-
Raspberry sauce, cashew nut	
<b>Brownie</b>	380.-
Ice cream vanilla	
<b>Mango Sticky Rice</b>	320.-
<b>Ice Cream Scoop</b>	110.-
Caramel   Coconut   Vanilla   Chocolate   Strawberry	
<b>Fresh Fruits Plate (Seasonal)</b>	390.-
Watermelon, mango, pineapple, papaya, orange	

# DRINKS

GIN	Bottle	Glass
<b>Hendrick's Gin</b>	5,500.- /	490.-
Original / Flora Adora / Grand Cabaret		
<b>Tanqueray No. 10</b>	5,000.- /	450.-
<b>Bombay Dry Gin</b>	5,000.- /	370.-
<b>Tanqueray Dry Gin</b>	4,500.- /	320.-
<b>Gordon Dry Gin</b>	3,500.- /	230.-

RUM	Bottle	Glass
<b>Zacapa 23Y</b>	6,500.- /	550.-
<b>Havana Dark</b>	4,500.- /	320.-
<b>Mekhong</b>	3,400.- /	270.-
<b>Havana Gold</b>	3,700.- /	290.-
<b>Captain Morgan White</b>	3,500.- /	270.-
<b>Captain Morgan Dark</b>	3,500.- /	270.-

VODKA	Bottle	Glass
<b>Belvedere (6 L)</b>	42,000.- /	-
<b>Belvedere (3 L)</b>	21,900.- /	-
<b>Belvedere (1.75 L)</b>	11,900.- /	-
<b>Beluga Noble (0.70 L)</b>	5,500.- /	400.-
<b>Grey Goose (0.75 L)</b>	5,500.- /	400.-
<b>Ciroc (0.75 L)</b>	5,000.- /	390.-
<b>Ketel One (0.75 L)</b>	5,000.- /	370.-
<b>Belvedere (0.70 L)</b>	5,000.- /	370.-
<b>Smirnoff (0.70 L)</b>	3,700.- /	320.-

TEQUILA   MEZCAL	Bottle	Glass
<b>Clase Azul Gold</b>	58,000.- /	-
<b>Don Julio 1942 Anejo</b>	28,000.- /	2,300.-
<b>Don Julio Reposado</b>	6,900.- /	590.-
<b>Don Julio Blanco</b>	5,900.- /	490.-
<b>Jose Cuervo Gold</b>	3,500.- /	320.-
<b>Jose Cuervo Silver</b>	3,500.- /	320.-

MEZCAL	Bottle	Glass
<b>Montelobos Mezcal Joven</b>	6,500.- /	550.-
<b>Creyente Mezcal Joven</b>	5,200.- /	490.-

BOURBON & RYE	Bottle	Glass
<b>Bulleit Bourbon</b>	5,000.- /	390.-
<b>Bulleit Rye</b>	5,000.- /	390.-

WHISKEY	Bottle	Glass
<b>J.W Blue Label</b>	29,000.- /	-
<b>J.W Gold Label</b>	5,000.- /	390.-
<b>J.W Black Label</b>	4,500.- /	320.-
<b>Chivas Regal</b>	5,500.- /	350.-
<b>Jack Daniel's</b>	3,700.- /	320.-
<b>Jameson</b>	3,700.- /	320.-
<b>Tendo Japanese</b>	2,900.- /	290.-

SINGLE MALT	Bottle	Glass
<b>The Singleton 18Y</b>	13,000.- /	750.-
<b>The Singleton 15Y</b>	9,900.- /	690.-
<b>The Singleton 12Y</b>	5,500.- /	540.-
<b>Lagavulin 8Y</b>	9,500.- /	690.-
<b>Glenmorangie Original 10Y</b>	4,700.- /	390.-
<b>Glenmorangie X</b>	4,500.- /	370.-

COGNAC	Bottle	Glass
<b>Remy Martin XO</b>	19,500.- /	1,500.-
<b>Hennessy XO</b>	18,500.- /	1,350.-
<b>Remy Martin VSOP</b>	8,500.- /	600.-
<b>Hennessy VSOP</b>	6,000.- /	490.-

APERITIF	Bottle	Glass
<b>Aperol</b>	3,500.- /	320.-
<b>Campari</b>	3,500.- /	320.-
<b>Pernod</b>	3,500.- /	320.-

NORA TWIST	Bottle	Glass
<b>Orchid Tropical</b>	350.-	
Tequila, Aperol, Agave syrup, Angostura Bitters, Lime juice, Coconut juice, Sparkling wine, Egg white		

<b>Blooming Flower</b>	350.-	
Gin, White wine, Elderflower syrup, Chulalongkorn rose syrup, Citric acid, Tonic		

<b>Cattleya</b>	350.-	
Gin, Thai Malai syrup, Citric acid, Butterfly pea cordial, Soda water		

<b>Miss Norah</b>	350.-	
White rum, Mango sticky rice syrup, Lime juice, Mango juice, Coconut foam		

CLASSIC	Bottle	Glass
<b>Long Island Iced Tea</b>	390.-	
Gin, Rum, Vodka, Tequila, Triple Sec, Lime juice, Coke		

<b>Negroni</b>	370.-	
Dry Gin, Campari, Sweet Vermouth		

<b>Whiskey Sour</b>	350.-	
Whiskey, Lime juice, Egg White, Syrub, Angostura Bitter		

<b>Maitai 1944</b>	320.-	
White rum, Dark rum, Orange liquor, Orgeat syrup, Lime juice		

<b>Gin Basil Smash</b>	320.-	
Gin, Elderflower Syrup, Italian basil leaves, Lime juice, Sugar syrup		

<b>Sex on The Beach</b>	320.-	
Vodka, Peach Schnapps, Orange juice, Cranberry juice, Lime juice		

<b>Margarita</b>	320.-	
Tequila Silver, Lime juice, Syrup, Triplesec		

<b>Mojito</b>	320.-	
Rum, Mint, Lime juice, Syrup, Soda		

<b>Espresso Martini</b>	320.-	
Vodka, Kahlúa, Espresso shot		

ALL ABOUT SPRITZ	Bottle	Glass
<b>Aperol Spritz</b>	350.-	
Aperol, Prosecco, Soda water		

<b>Basil Spritz</b>	350.-	
Gin, Elderflower syrup, Basil leave, Soda water, Sparkling wine, Lemon juice		

<b>Campari Spritz</b>	350.-	
Campari, Prosecco, Soda water		

<b>Bellini</b>	350.-	
Peach puree, Prosecco		

ZERO PROOFCOCKTAILS	Bottle	Glass
<b>Passionfruit Sparkler</b>	250.-	
Passionfruit purée, Thai lychee, Lychee juice, Thai basil, Lime, Elderflower syrup, Soda water, Thai bitters		

<b>Virgin Pina Colada</b>	250.-	
Coconut cream, Pineapple juice, Lime juice, Coconut syrup		

<b>Virgin Pineapple Mojito</b>	250.-	
Pineapple juice, Lime juice, Brown sugar, Fresh mint leaves, Soda water		

BEER	Bottle	Glass
<b>Singha 330ml</b>	150.-	
<b>Chang 330ml</b>	150.-	
<b>Heineken 330ml</b>	170.-	
<b>San Miguel Light 330ml</b>	170.-	
<b>Corona 330ml</b>	290.-	
<b>Hofbräu München</b>	280.-	
Original / Weisse		

CRAFT THAI BEER	Bottle	Glass
<b>Say Play Cold IPA 330ml</b>	290.-	
<b>Bussaba EX-Weisse 330ml</b>	290.-	

<b>DRAUGHT BEER</b>		
<b>Asahi 320ml / 1000ml</b>	190.- /	520.-

SOFT DRINKS	Bottle	Glass
<b>Coca Cola / Coke Light / Sprite</b>	80.-	
<b>Fanta Orange / Giner Ale / Tonic</b>		
<b>Red Bull Import</b>	160.-	

WATER	Bottle	Glass
<b>STILL WATER</b>		
<b>Aqua Panna 750ml.</b>	200.-	

<b>SPARKLING WATER</b>		
<b>San Pellegrino 750ml.</b>	250.-	

JUICES   SMOOTHIE   SHAKE	Bottle	Glass
<b>Young Coconut</b>	170.-	
<b>Fresh Watermelon</b>	170.-	
<b>Pineapple Juice / Orange Juice</b>	170.-	

<b>SMOOTHIE</b>		
<b>Mango / Strawberry / Banana</b>	190.-	
<b>Mix Fruit</b>	190.-	

<b>MILK SHAKE</b>		
<b>Chocolate / Vanilla</b>	190.-	
<b>Coconut / Strawberry</b>		

COFFEE	Bottle	Glass
<b>Espresso</b>	90.-	
<b>Macchiato</b>	140.-	
<b>Cappuccino</b>	140.-	
<b>Latte</b>	140.-	
<b>Americano</b>	140.-	

ICED COFFEE	Bottle	Glass
<b>Iced Cappuccino</b>	170.-	
<b>Iced Latte</b>	170.-	
<b>Iced Americano</b>	170.-	
<b>Iced Caramel Macchiato</b>	170.-	

NITRO COFFEE	Bottle	Glass
<b>Nitro Cold Brew</b>	190.-	
Creamy body with notes of chocolate and malt.		

<b>Coconut Nitro</b>	210.-	
Nitro coffee layered over cold coconut water.		

<b>Nitro Caramel Latte</b>	210.-	
Nitro coffee layered over milk with caramel.		

<b>Nitro Shandy</b>	210.-	
Nitro coffee layered over tonic.		

TEA & INFUSIONS	Bottle	Glass
<b>English Breakfast / Chamomile</b>	120.-	
<b>Jasmine Green Tea / Moroccan Mint</b>		

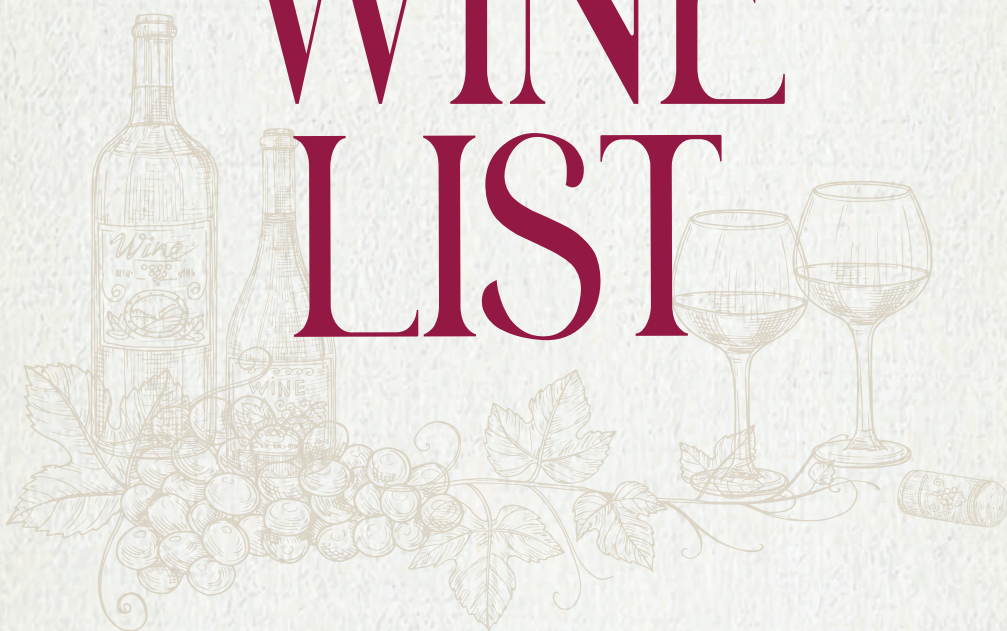
<b>FRESH HERBAL TEA</b>		
<b>Lemongrass / Ginger / Mint</b>	120.-	



# NORA

Beach Club

# WINE LIST



## CHAMPAGNE

Glass    Bottle

<i>D.O.M Perignon Brut, France</i>	28,000.-
<i>Moet Chandon Brut imperial 1.5 Ltr., France</i>	16,900.-
<i>Moet Chandon Brut imperial 0.75 cl., France</i>	7,500.-
<i>Moet Chandon Brut imperial (Rose) 0.75 cl., France</i>	7,900.-
<i>Veuve Clicquot Brut yellow label 0.75 cl., France</i>	7,900.-
<i>Nicolas Feuillatte Brut Reserve 6 Ltr., France</i>	79,000.-
<i>Nicolas Feuillatte Brut Reserve 3 Ltr., France</i>	29,000.-
<i>Nicolas Feuillatte Brut Reserve 0.75 cl., France</i>	6,500.-

## BUBBLES

Glass    Bottle

<i>Bellino Prosecco DOC Rosé Extra Dry, Italy</i>	390.- / 1,850.-
<i>Prosecco Extra Dry</i>	350.- / 1,650.-

## ROSÉ WINE

Glass    Bottle

<i>Chateau d'Esclans Whispering Angel Rosé 6 Ltr., France</i>	32,900.-
<i>Chateau d'Esclans Whispering Angel Rosé 3 Ltr., France</i>	17,900.-
<i>H&amp;B, Côtes de Provence Rosé, France, 2021</i>	2,700.-
<i>Chateau d'Esclans The Pale Rosé By Sacha Lichine, 2022</i>	390.- / 1,800.-
<i>Valle Reale – Cerasuolo d'Abruzzo DOC, Italy 2023</i>	320.- / 1,450.-

## WHITE WINE

Glass Bottle

### AUSTRALIA

<i>Vasse Felix Premier Chardonnay 2016</i>	4,300.-
<i>Pinical Estate Chardonnay</i>	350.- / 1,450.-
<i>Heritage Semillon, Barossa Valley</i>	370.- / 1,800.-

### CHILE

<i>Errazuriz Max Reserve Chardonnay 2020</i>	2,600.-
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### FRANCE

<i>Ronan by Clinet Blanc</i>	390.- / 1,650.-
<i>La Chapelle, Sauvignon Blanc</i>	350.- / 1,450.-
<i>J. de Villebois Sancerre (Sauvignon Blance) 2021</i>	4,500.-
<i>Louis Jadot Chablis 2021</i>	4,200.-
<i>Lucien Albrecht Riesling Reserve 2021</i>	2,200.-

### GERMANY

<i>Nollen Erben Mosel Dry Riesling 2020</i>	1,850.-
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### ITALY

<i>Mongrana Bianco Toscana IGT 2020</i>	3,450.-
<i>Itinera Pinot Grigio Venezia DOC</i>	370.- / 1,650.-

### USA

<i>Cartlidge &amp; Browne Chardonnay 2021</i>	2,500.-
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### NEW ZEALAND

<i>Clearwater Cobs, Sauvignon Blanc</i>	350.- / 1,650.-
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## RED WINE

Glass Bottle

### AUSTRALIA

<i>Glaetzer Wallace, Shiraz Grenache</i>	420.- / 1,850.-
<i>Pinical Estate, Cabernet Merlot</i>	370.- / 1,650.-
<i>Vasse Felix Premier Cabernet Sauvignon 2018</i>	4,950.-
<i>John Duval Plexus Shiraz Grenache Mourvèdre, Barossa Valley 2015</i>	4,500.-
<i>Oxford Landing Shiraz 2019</i>	1,450.-

### CHILE

<i>Cono Sur Single Vineyard Block 21 Pinot Noir 2020</i>	2,500.-
<i>Anakena Birdman Cabernet Sauvignon</i>	390.- / 1,650.-

### FRANCE

<i>OJO De Buitre, Tempranillo</i>	390.- / 1,650.-
<i>Domaine Francois Merlin Cote Rotie (Syrah) 2019</i>	8,900.-
<i>Famille Perrin Châteauneufdu Pape - Les Sinards 2017</i>	7,500.-
<i>Château Ferrande Graves Rouge AOC 2017</i>	4,200.-
<i>Chateau Lestruelle Medoc Crus Bourgeois 2017</i>	3,900.-
<i>Domaine du Colombier Crozes Hermitage Primavera (Syrah) 2019</i>	3,750.-

### ITALY

<i>Oxford Landing Shiraz</i>	350.- / 1,450.-
<i>Castelgiocondo Brunello di Montalcino DOCG (Sangiovese) 2017</i>	8,900.-
<i>Barolo DOCG (Nebbiolo) 2017</i>	7,500.-
<i>Soprasasso Amarone Della Valpolicella DOCG 2018</i>	4,750.-
<i>San Marzano Talo Primitivo Di Manduria DOP 2020</i>	2,500.-

### USA

<i>The Zinfandel, Lodi 2020</i>	2,700.-
<i>Cartlidge &amp; Browne Cabernet Sauvignon 2019</i>	2,500.-

### NEW ZEALAND

<i>Wairau River, Pinot Noir</i>	390.- / 1,900.-
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