

Welcome to Amor Restaurant

We look forward to the pleasure of serving you.
If you have any special dietary choices or requirements, do not hesitate to let us know.

Vegetarian Choices

These are marked with a (**V**) throughout the menu. Some of these dishes are suitable for Vegans or can be adjusted to your requirements.

Low Cholesterol Dishes

These are marked with a (**C**) throughout the menu and are designed for those customers who are following a low cholesterol diet. These choices may also be lower in calories.

Sugar Free Desserts

We are please to offer a home made sugar free dessert, as well as, sugar free, low fat, Italian Gelato ice cream and sugar free, fat free, Italian Gelato sorbet.

Please ask your waiter what is available today.

Other Special Needs

If you are on a low carbohydrate, low fat (Atkins, South Beach etc.) or sugar-free (diabetic) diet, please let us know and we will be pleased to suggest menu items that are suitable and / or adapt them accordingly.

We do have a home made, sugar free mint sauce and a home made oil and fat free vinaigrette salad dressing.

Please Note

Our deep fried and stir fried dishes, European and Thai/Chinese, are prepared with soy bean oil which is cholesterol free.

Our daily vegetables are finished with butter and cream, unless you request them plain when ordering .

As all our dishes and sauces are prepared to order, many can be adapted to meet any special requirements you have .

I hope you enjoy your dining experience with us and feel free to call on my assistance, as needed.

Your host,

Richard

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A 10% service charge will added**

Cheese and Olives

1. Greek Kalamata Olives (Full / Half) 220/ 130
Marinated in extra virgin olive oil, rosemary and a touch of garlic
2. Cheese Plate (Full / Half) 280/ 160
Swiss, mature cheddar, mozzarella, gorgonzola, and Danish blue
3. Meze (V) (C) 190
Feta cheese, cucumber spears and our own marinated Kalamata olives

Soups

4. Cream of Pumpkin Soup (V) 150
Creamy with a hint of nutmeg
5. Chilled Pumpkin Soup (V) (C) 150
Cool and delicious
6. Cream of Wild Mushroom Soup (V) 150
Rich and full of flavor
7. Hot Tomato and Orange Soup (V) (C) 150
A combination with a difference!
8. Chilled Tomato and Orange Soup (V) (C) 150
A combination with a difference!
9. Iced Cucumber Soup (V) 150
Full of vitamins and very cool
10. Country Vegetable Soup (V) (C) 150
Ideal for vegetarians
11. Split Pea Soup 150
Topped with bacon bits
12. Cream of Tomato Soup (V) 150
Topped with butter fried croutons
13. Mulligatawny Soup 150
A lightly curried hardy soup
14. Corn Chowder with Prawns 150
A rich and creamy soup
15. Beef Consommé 150
A rich beef broth garnished with spring onions
16. French Onion Soup 240
Traditional recipe gratinated with Swiss cheese
17. New England Clam Chowder 210
Favored classic recipe with milk and cream
18. Goulash Soup 200
The traditional Hungarian recipe with sour cream
19. Lentil Stew with Ham 180
The hearty German style lentil soup

Starters

20. Parma Ham 280
With fresh asparagus vinaigrette
21. Deep Fried Breaded Prawns 270
Served with tartar sauce
22. Calamari 270
Deep fried breaded squid with tartar sauce
23. Fritto Misto 270
Deep fried breaded squid , prawns, clams and mussels with tartar sauce
24. Spring Rolls 190
Home made with a seafood filling
25. Smoked Salmon 290
With cucumber salad, yogurt and fresh dill dressing
26. Prawn Cocktail 260
Served with a Marie Rose sauce

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Starters (Continued)

27.	Croute Swiss	180
	Toast, sprinkled with white wine, with ham, Swiss and mature cheddar cheese, gratinated and topped with a fried egg	
28.	Chicken Livers Andalusia	230
	Sautéed with onions, green peppers, mushrooms, red wine and Port	
29.	Baked Mussels	170
	Butter, garlic, herbs, breadcrumbs and a hint of Parmesan	
30.	Greek Battered Mussels	170
	In a light batter and served with a Scordalia (a Greek dip of garlic, potatoes and Extra Virgin Olive Oil)	
31.	Baked Garlic Prawns	290
	Prawns baked in garlic and butter	
32.	Amor Garlic Mushrooms (V) ((C) When served with Scordalia)	210
	Breaded mushrooms with a garlic mayonnaise dip	
33.	New York Chopped Chicken Livers	200
	Our famous Paté	
34.	Welsh Rarebit (V)	250
	Mature cheddar cheese on toast	
35.	Spicy Chicken Drumlets	160
	Marinated in our secret BBQ sauce and deep fried	
36.	Fresh Asparagus (V) (C)	170
	Served with vinaigrette	
37.	Hot Asparagus (V)	170
	With butter, garlic and mild red chili	
38.	Mixed Salad	90
	Served with bacon bits, butter fried croutons and your choice of dressing	
39.	Tomato and Onion Salad	90
	Served with your choice of dressing	
40.	Summer Salad	190
	Medley of green beans, asparagus, tomato, snow peas, boiled egg, prawns and water chestnuts.	
41.	Greek Salad (V)	240
	Tomato, cucumber, shallots, black olives, fresh basil, mint and feta cheese	
42.	Tomato and Mozzarella (V)	250
	Bufula mozzarella with fresh basil and Extra Virgin olive oil	
43.	Deep Fried Mozzarella (V)	250
	Served with our home made salsa	

Main Course Salads

44	Amor Salad (Your choice of any two below)	280
	Baked ham, mature cheddar cheese, chicken, roast pork or roast beef	
45	Amor Seafood Salad (Your choice of any two below)	300
	Prawns, squid, tuna or mixed seafood	
46.	Chef's Salad (The Works!)	330
	Ham, cheese, chicken, roast pork, roast beef and hard boiled egg	

Home Made Salad Dressings

Thousand Island, blue cheese, vinaigrette, green onion
or ask for our 100% oil and fat free vinaigrette

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Pasta

**Your choice of imported Italian spaghetti, fettuccini, penne or fusilli
or ask which whole-wheat pastas are available**

	Portion :	1/2	Full
47. Amor, Chicken, tomatoes, onion, green peppers, mushrooms & cream		210	310
48. Bolognese, Rich tomato with ground beef and pork		210	310
49. Rich Bolognese, Enhanced with fresh mushrooms and cream		230	330
50. Carbonara, Ham, bacon, Parmesan cheese and cream		230	330
51. Alfredo (V), Butter, Parmesan cheese and cream		220	320
52. Gorgonzola (V), Gorgonzola, butter and cream		250	350
53. Napoletana (V) (C), Rich tomato		180	280
54. Ai Funghi (V) (C), Rich tomato and mushrooms		190	290
55. Primavera (V) (C), Rich tomato and fresh vegetables		190	290
56. Al Tonno (C), Tuna, garlic, shallots and Extra Virgin olive oil		230	330
57. Smoked Salmon Pasta, Smoked salmon, butter, cream and fresh dill		270	370
58. Mediterranean Chicken Pasta (C), Fresh tomatoes, shallots, garlic, basil, rosemary and Extra Virgin olive oil		240	340 black olives,
59. Mediterranean Pork Pasta (C), Fresh tomatoes, shallots, garlic, basil, rosemary and Extra Virgin olive oil		240	340 black olives,
60. Mediterranean Prawn Pasta (C), Fresh tomatoes, shallots, garlic, basil, rosemary and Extra Virgin olive oil		270	370 black olives,
61. Spinach and Feta Cheese (V) (C) spinach, shallots, Extra Virgin olive oil, and fresh lime		240	340 Feta, garlic,
62. Marinara (C), Rich tomato and seafood		260	360
63. Shitake and Sausage with shallots, garlic, white wine and shitake mushrooms		260	360 Italian sausage
64. Little Italy, Rich tomato, Italian sausage, onions and green peppers		230	330
65. Neptune, Prawns, shallots, brandy and cream		270	370
66. Aglio e Olio (V) (C), Garlic and Extra Virgin olive oil		210	310
67. Olio e Funghi (V) (C), Mushrooms and Extra Virgin olive oil		210	310
68. Aglio Olio e Funghi (V) (C), Garlic, mushrooms and Extra Virgin olive oil		220	320
69. Vongole , Clams, shallots, garlic, parsley, butter and white wine		230	330
70. Philippe (C), Prawns, clams, garlic, basil and Extra Virgin olive oil		240	340
71. Panang Chicken spicy Thai sauce with coconut milk, chili paste and green beans		220	320 A sweet and
72. Salmon Richard Pasta, Fresh salmon, sour cream and orange		260	360

Sauce Choices for Main Courses

Our sauces are all prepared fresh to order for each dish.

If you have any special dietary requirements and would like to have a sauce adapted in any way, please let us know and we would be pleased to do so, where possible.

- A. A la Grecque : White wine, yoghurt and fresh mint sauce
- B. Gorgonzola: Gorgonzola and cream
- C. Mediterranean (C) : Fresh tomatoes, shallots, garlic, black olives, basil, rosemary and Extra Virgin olive oil
- D. Pepper : Shallots, garlic and black peppercorns
- E. Amor : Brandy, red wine, mushrooms and cream
- F. Mexican (C) : A tangy sauce of tomatoes, onions, green peppers, bacon and ham
- G. Dijonnaise: White wine, Dijon mustard and cream
- H. Moutarde: Brandy, grain mustard and cream
- I. Café de Paris : Butter seasoned with olives, pimento, onions, capers and anchovy
- J. A la Crème : White wine, brandy, mushrooms and cream
- K. Neptune : Prawns and shallots with brandy and cream
- L. Caramel : Caramelized apples, raisins, brandy and cream
- M. Richard : Sour cream and orange
- N. Ginger (C): (for fish and seafood) Poached with soy sauce, fresh ginger, spring onions and a hint of garlic
- O. Lemon and Capers: (for fish and seafood)
Butter with fresh lemon and capers
- P. Béarnaise : The traditional sauce flavored with tarragon
- Q. Amor Brown Gravy

Potato Choices for Main Courses

Our main course dishes, unless otherwise indicated,

are served with the daily vegetables and a choice of potatoes:

Amor pan fried (sautéed with onions), au gratin, French fries, pub fries, mashed, boiled, or with rice (white or brown, jasmine)

New Zealand Lamb

- | | |
|--------------------------------------------------------------------------------------------------------------------|-----|
| 76. Braised N.Z. Lamb Shank | 430 |
| With a red wine sauce | |
| 77. N.Z. Lamb Steak | 430 |
| Pan fried in extra virgin olive oil | |
| 78. N.Z. Lamb Steak with your choice of sauce | 490 |
| 79. N.Z. Lamb Steak with Lime | 430 |
| Pan fried in extra virgin olive oil with a squeeze of fresh lime | |
| 80. Garlic or Mushroom N.Z. Lamb Steak | 440 |
| Pan fried in extra virgin olive oil, with garlic or shitake mushrooms | |
| 81. Lamb Stroganoff | 430 |
| Strips of lamb in a sour cream sauce | |
| 82. Lebanese Kebabs | 340 |
| Minced lamb seasoned with ground coriander, cumin, parsley, shallots and garlic served with a minted yoghurt sauce | |

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Beef

83.	Superior Rib Eye (Thai/Charolais Dry Aged, 350 grams)	600
84.	Superior Rib Eye with your choice of sauce (Thai/Charolais Dry Aged 350 grams)	660
85.	Garlic or Mushroom Superior Rib Eye (C) (Thai/Charolais 350 grams) Pan fried in extra virgin olive oil, with garlic or shitake mushrooms	610
86.	Premium Rib Eye (Grain Fed, 300 g)	430
87.	Premium Rib Eye (Grain Fed, 300 g) with your choice of sauce	490
88.	Garlic or Mushroom Premium Rib Eye (Grain Fed, 300 g) Pan fried in extra virgin olive oil, with garlic or shitake mushrooms	440
89.	Premium T-Bone Steak (Grain Fed, 450 grams)	520
90.	Premium T-Bone Steak with your choice of sauce (Grain Fed, 450 g)	580
91.	Garlic or Mushroom Premium T-Bone Steak (Grain Fed, 450 g) Pan fried in extra virgin olive oil, with garlic or shitake mushrooms	530
92.	Premium Fillet Steak (Thai/Charolais, Grain Fed, 200 g) A good portion of well hung local meat!	390
93.	Premium Fillet Steak (Thai/Charolais, Grain Fed, 200 g) with your choice of sauce	450
94.	Premium Fillet Steak and Onions (Thai/Charolais, Grain Fed, 200 g) Smothered with caramelized onions	400
95.	Garlic or Mushroom Premium Fillet Steak (C)(T/Ch Grain Fed, 200 g) Pan fried in extra virgin olive oil, with garlic or shitake mushrooms	410
96.	Beef Stroganoff Strips of beef fillet in a sour cream sauce	390
97.	Chicken Fried Steak (200 g) (Different, American and very tasty !!) Breaded and deep fried premium fillet steak served with a chicken gravy	390
98.	Chili con Carne Minced beef and red kidney beans served with rice	290

Chicken

99.	Chicken Parmigiana With a tomato sauce, gratinated with mozzarella and Parmesan cheese	420
100.	Chicken Stroganoff Strips of chicken breast in a sour cream sauce	350
101.	Orange Chicken Supreme Breasts of chicken in a delicate orange cream sauce	340
102.	Chicken Breasts with your choice of sauce	390
103.	Chicken Breasts au Vin Blanc (C) Poached in white wine with shallots, garlic and shitake mushrooms	340
104.	Chicken Cordon Bleu Breaded deep fried chicken breasts filled with ham and mature cheddar cheese	420
105.	Hawaiian Cordon Bleu Breaded deep fried chicken breasts filled with ham, pineapple and mature cheddar cheese	420
106.	Southern Fried Chicken Deep fried breaded chicken breasts served with a chicken gravy	340
107.	Chicken Maryland Breaded deep fried chicken breasts with banana, topped with bacon	340
108.	Garlic or Mushroom Chicken Breasts (C) Pan fried in extra virgin olive oil, with garlic or shitake mushrooms	350

Pork Schnitzels

109.	Scaloppine alla Parmigiana With a tomato sauce, gratinated with mozzarella and Parmesan cheese	420
110.	Wiener Schnitzel Breaded pork fillets pan fried in butter	340
111.	Wiener Schnitzel with your choice of sauce	400

Pork

112.	Pork Fillet (200 grams) Pan fried in butter	330
113.	Pork Fillet with your choice of sauce	390
114.	Pork Fillet and Onions Smothered with caramelized onions	340
115.	Pork Stroganoff Strips of pork fillet in a sour cream sauce	360
116.	Garlic or Mushroom Pork Fillet (C) Pan fried in extra virgin olive oil, with garlic or shitake mushrooms	360
117.	Pork Cordon Bleu Breaded deep fried pork fillet filled with ham and mature cheddar cheese	420
118.	Hawaiian Pork Cordon Bleu Breaded deep fried pork fillet filled with ham, pineapple and mature cheddar cheese	420
119.	Boneless Pork Chop (200 grams) Pan fried in butter	330
120.	Boneless Pork Chop with your choice of sauce	390
121.	Boneless Pork Chop and Onions Smothered with caramelized onions	340
122.	Garlic or Mushroom Boneless Pork Chop (C) Pan fried in extra virgin olive oil, with garlic or shitake mushrooms	360
123.	Liver, Bacon and Onions (pork)	340
124.	Liver Stroganoff (pork) Slices of liver in a sour cream sauce	360
125.	Liver Basque (pork) Slices of liver and Italian sausage sautéed with green peppers, onions, mushrooms, tomatoes and red wine	360

Fish and Seafood

126.	Moules Marinières (With fries) The traditional recipe; white wine, shallots, parsley and a touch of cream	270
127.	English Cod & Chips (North Atlantic Cod) (C) In our own beer batter with fries	390
128.	English Fish & Chips (Red Snapper) (C) In our own beer batter with fries	350
129.	Seafood Tempura (With fries) Prawns, squid, clams, mussels, red snapper, onion rings, green beans	360

Salmon Fillets

130.	Poached (C) or Pan Fried Salmon With a fresh dill butter	430
131.	Poached (C) or Pan Fried Salmon with your choice of sauce	490
132.	Salmon au Vin Blanc (C) Poached in white wine with shallots, garlic and shitake mushrooms	440
133.	Salmon Almandine Pan fried in butter with slivered almonds	450
134.	Garlic or Mushroom Salmon (C) Pan fried in extra virgin olive oil, with garlic or shitake mushrooms	460

Atlantic Cod Fillets

135.	Poached (C) or Pan Fried Cod	380
136.	Poached (C) or Pan Fried Cod with your choice of sauce	440
137.	Cod au Vin Blanc (C) Poached in white wine with shallots, garlic and shitake mushrooms	390

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138.	Cod Almandine Pan fried in butter with slivered almonds	390
139.	Garlic or Mushroom Cod (C) Pan fried in extra virgin olive oil, with garlic or shitake mushrooms	400
Lemon Sole Fillets		
140.	Poached (C) or Pan Fried Sole	340
141.	Poached (C) or Pan Fried Sole with your choice of sauce	400
142.	Sole au Vin Blanc (C) Poached in white wine with shallots, garlic and shitake mushroom	350
143.	Sole Almandine Pan fried in butter with slivered almonds	350
144.	Garlic or Mushroom Sole (C) Pan fried in extra virgin olive oil, with garlic or shitake mushrooms	360
Red Snapper (Plakapong) Fillets		
145.	Poached (C) or Pan Fried Red Snapper	330
146.	Poached (C) or Pan Fried Red Snapper with your choice of sauce	390
147.	Red Snapper au Vin Blanc (C) Poached in white wine with shallots, garlic and shitake mushrooms	340
148.	Red Snapper Almandine Pan fried in butter with slivered almonds	340
149.	Garlic or Mushroom Red Snapper (C) Pan fried in extra virgin olive oil, with garlic or shitake mushrooms	350
Prawns		
150.	Prawns Athena Feta cheese, tomatoes, shallots, Extra Virgin olive oil, white wine and oregano	410
151.	Prawns Stroganoff In a sour cream sauce	400
152.	Prawns au Vin Blanc (C) Poached in white wine with shallots, garlic and shitake mushrooms	390
153.	Prawns with your choice of sauce	430
154.	Garlic or Mushroom Prawns (C) Pan fried in extra virgin olive oil, with garlic or shitake mushrooms	390
155.	Breaded Deep Fried Prawns Served with tartar sauce	390
156.	Prawns Mario With butter, garlic, shallots and fresh coriander leaves	390
157.	Prawns Ricard Sautéed in butter with shallots and flambéed with Ricard	410
Other Choices		
158.	Amor Gratin (30 min. cooking time) (V) Cauliflower au Gratin, green beans and carrots, topped with tomatoes	310
159.	Three Egg Omelet (with French fries) Plain, herbs, seafood, mushroom, tomato, chicken, ham, cheddar or feta cheese	240
160.	Indian Style Curry Chicken, prawn or vegetable (V) served with condiments and home made mango chutney	340
161.	Byriani (Curry Fried Rice) With beef, chicken, pork, seafood or vegetarian (V) (C) served with raita and home made mango chutney	240
162.	Bangers and Mash Three English sausages with baked beans, onions, gravy and mashed potatoes	310
163.	Amor Fry Up (Close down all the arteries!) Two eggs, bacon, sausage, baked beans, fried bread, tomato and French fries	260

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Amor Burgers

164.	Lamb Burger	Minced lamb seasoned with ground coriander, cumin, parsley, shallots and garlic served with a minted yoghurt	290
165.	Beef Burger	Our secret seasoning with onion and green pepper	240
166.	Fish Burger	Grilled fish fillet with our home made tartare sauce	230
167.	Chicken Burger	Breaded and fried chicken breast with tartare sauce	230
168.	Chiliburger	Beef burger smothered in our home made Chili con Carne	260
169.	Pork Burger	Breaded and fried pork schnitzels	230

Additional fillings: Fried Egg or Crispy Bacon 40

Swiss, Mozzarella, Danish Blue, Gorgonzola or Mature Cheddar Cheese 80

Served with home made salsa, French fries, lettuce, tomato, onion and dill pickles

Sandwiches and Snacks

Served on a choice of white or brown bread, toasted or plain

170.	Swiss or Mature Cheddar Cheese Sandwich (V)	(Garnished with lettuce, tomato, cucumber, onion, mayonnaise and French fries)	260
171.	Amor Club Sandwich	Fried egg, ham, chicken, bacon, lettuce, tomato and mayonnaise with French fries	190
172.	Your Choice of Sandwich	BLT, egg mayonnaise, ham, tuna salad, chicken, roast pork or roast beef (Garnished with lettuce, tomato, cucumber, onion, mayonnaise and French fries)	160
173.	Chicken in the Basket (C)	When served with Scordalia) Breaded deep fried chicken breast served with French fries and tartar sauce	280
174.	French Fries, Pub Fries or Fried Onion Rings (V) (C)		90
175.	Fried Cashew Nuts (V)		150
176.	Garlic Bread (V)		120

Submarine (Hero) Sandwiches

Served on your choice of white or brown (multigrain) French bread

177.	Steak Sandwich (A meal in itself)	Fillet steak with lettuce, tomato, onion and Mayonnaise served with French fries	290
178.	Steak and Onion Hero	Fillet steak smothered with fried onions served with French fries	290
179.	Philly Steak Hero	Fillet steak smothered with fried onions and melted mature cheddar cheese served with French fries	330
180.	Meatloaf Hero	Cold meatloaf with lettuce and tomato served with French fries	250
181.	Hot Meatloaf Hero	Meatloaf with tomato sauce and melted mozzarella cheese served with French fries	290
182.	Italian Sausage Hero	Tomato sauce, onions, green peppers and melted mozzarella cheese, served with French fries	280
183.	Chicken Parmigiana Hero	Breaded chicken breasts smothered with tomato sauce and melted mozzarella cheese, served with French fries	290

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Amor Pizzas (Please allow 30 minutes cooking time)

184.	Amor Prosciutto Bufala mozzarella, fresh tomatoes, basil, E.V. olive oil and Parma ham	370
185.	Super Special Tomato, mushroom, green pepper, onion, ham, pepperoni and Italian sausage	270
186.	Hawaiian Ham, pineapple and onion	250
187.	Chicken Minced chicken, onion, mushroom and green pepper	250
188.	Seafood Prawns, squid, clams, onion, and mushrooms	290
189.	Pepperoni Just that, lots of pepperoni !	250
190.	Little Italy Italian sausage, onions and green peppers	250
191.	Allen (GP) Pepperoni, mushrooms, onions and green peppers	250
192.	Vegetarian Tomato, onion, mushroom and green pepper	230
193.	Bai Krapao A spicy Thai version with minced chicken, basil and chilies	250

Specialty Thai Dishes

To help you order, we have indicated the level of spice with number of chilies.

If you wish your dish more or less spicy, please tell your waiter.

None (Not Hot) One Chili (Medium) Two Chilies (Hot) Three Chilies (Very Hot)

	194. Panang Lamb แพนงเนื้อแกะ	330
	195. Tom Yam or Tom Kha Salmon ต้มยำ หรือ ต้มข่า เนื้อปลาแซลมอน	330
	196. Green Curry (Lamb or Salmon) แกงเขียวหวาน เนื้อแกะ หรือ เนื้อปลาแซลมอน	340
	197. Massaman Lamb or Salmon แกงมัสมั่น เนื้อแกะ หรือ เนื้อปลาแซลมอน	340
	198. Grilled Lamb (With a hot & sour sauce or spicy fish sauce) เนื้อแกะ ย่างน้ำตัก หรือ คำหวาน	330
	199. Spicy Jungle Curry (Lamb or Salmon) แกงป่า เนื้อแกะ หรือ เนื้อปลาแซลมอน	330
	200. Larb Lamb ลาบเนื้อแกะ	330
	201. Spicy Lamb or Salmon Salad (Yam) ยำเนื้อแกะ หรือ เนื้อปลาแซลมอน	330
	202. Stir Fried Asparagus (With Lamb or Salmon) ผัดหน่อไม้ฝรั่งเนื้อแกะ หรือ เนื้อปลาแซลมอน	330
	203. Fried Salmon with Ginger เนื้อปลาแซลมอนผัดขิง	330

All Thai dishes are served with steamed white or brown, jasmine rice

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Thai & Chinese

To help you order, we have indicated the level of spice with number of chillies.

If you wish your dish more or less spicy, please tell your waiter.

None (Not Hot) One Chili (Medium) Two Chillies (Hot) Three Chillies (Very Hot)

	204. Grilled Pork or Beef Fillet (With a hot & sour sauce or spicy fish sauce) 280 หมู / เนื้อย่างน้ำตก หรือ หมู / เนื้อคั่วหวาน
	205. Spicy Beef, Glass Noodle or Seafood Salad (Yam) 250 ยำเนื้อ / ยำวุ้นเส้น หรือ ยำซีฟู้ด
	206. Fried Prawn Cakes 260 ทอดมันกุ้ง
	207. Deep Fried Dried Beef or Pork 210 เนื้อ หรือ หมูแดดเดียว
	208. Egg or Thin Rice Noodles Fried or in Soup 200 / 240 (Beef, pork, chicken, seafood or prawns) บะหมี่, เส้นเล็กน้ำ / ราดหน้า, ผัดซีอิ้ว, ผัดซีเมา
	209. Minced Pork & Bean Curd Soup 190 แกงจืดเต้าหู้
	210. Tom Yam (Chicken, beef, fish, squid, seafood or prawns) 220 / 270 ต้มยำไก่ / เนื้อ / ปลา / ปลาหมึก / ซีฟู้ด หรือ กุ้ง
	211. Tom Yam Pau Tek (Tom yam seafood with aromatic herbs) 270 ต้มยำโป๊ะแตก
	212. Tom Kha (Chicken, beef, pork, seafood or prawns) 220 / 270 ต้มข่าไก่ / เนื้อ / หมู / ซีฟู้ด หรือ กุ้ง
	213. Stir Fried Mixed Vegetables 180 ผัดผักรวมมิตร
	214. Stir Fried Asparagus (With Chicken, beef, pork, seafood or prawns) 230 / 280 ผัดหน่อไม้ฝรั่งไก่ / เนื้อ / หมู / ซีฟู้ด หรือ กุ้ง
	215. Sweet and Sour (Beef, pork, chicken, fried bean curd (v) seafood or prawns) 230 / 280 ผัดเปรี้ยวหวานเนื้อ / หมู / ไก่ / เต้าหู้ทอด / ซีฟู้ด หรือ กุ้ง
	216. Fried Pork, Beef, Chicken, Seafood or Prawns (With garlic & pepper) 210 / 260 หมู / เนื้อ / ไก่ / ซีฟู้ด หรือ กุ้งทอดกระเทียมพริกไทย
	217. Fried Beef, Pork, Chicken or Prawns with Ginger 210 / 260 เนื้อ / หมู / ไก่ หรือ กุ้งผัดขิง
	218. Fried Pork, Chicken or Prawns and Cashew Nuts 230 / 270 หมู / ไก่ หรือ กุ้งผัดเม็ดมะม่วง
	219. Fried Pork, Chicken, Beef or Prawns (With basil and chili) 210 / 260 ผัดกระเพราหมู / ไก่ / เนื้อ หรือ กุ้ง
	220. Panang (Beef, pork, chicken, fried bean curd & mushroom (V) or prawns) 210 / 260 แพนงเนื้อ / หมู / ไก่ / เต้าหู้ทอดกับเห็ดหรือ กุ้ง
	221. Fried Beef, Pork, Chicken, Squid or Prawns (With fresh chillies) 210 / 260 ผัดพริกหยวกเนื้อ / หมู / ไก่ / ปลาหมึก หรือ กุ้ง
	222. Fried Beef, Pork, Chicken, Squid or Prawns (With chili paste) 210 / 260 ผัดพริกแกงเนื้อ / หมู / ไก่ / ปลาหมึก หรือ กุ้ง
	223. Raw Prawns with Spicy Fish Sauce 300 กุ้งแช่น้ำปลา
	224. Pork, Beef, Chicken or Prawns in Oyster Sauce 210 / 260 หมู / เนื้อ / ไก่ หรือ กุ้งผัดน้ำมันหอย
	225. Crispy Pork with Mixed Vegetables 210 ผัดผักหมูกรอบ

All Thai dishes are served with steamed white or brown, jasmine rice

Prices to the right of the slash mark (xx/ XX) are for fish and seafood

	226. Fried Prawns with Curry Powder	360
	กุ้ง ผัดผงกระหรี่	
	227. Prawns Baked with Glass Noodles	310
	กุ้งอบวุ้นเส้น	
	228. Fried Clams with a Chili Sauce	220
	หอยลายผัดพริกเผา	
	228. Fried Fermented Duck Eggs with Basil	220
	ไข่เค็มวุ้นมะพร้าวกรอบ	
	230. Fried Bean Curd with Minced Pork and Red Sauce	210
	เต้าหู้ทรงเครื่อง	
	231. Thai Seafood Mousse	280
	ห่อหมกทะเล	
	232. Lemon Chicken (Chinese Style)	230
	ไก่มะนาวจีน	
	233. Lemon Pork or Chicken (Thai Style)	230
	ไก่ หรือ หมูมะนาวไทย	
	234. Crispy Duck	280
	เป็ดล่อน	
	235. Roast Duck with Kale and Red Sauce	280
	เป็ดอบขอลผัก	
	236. Red Duck Curry	290
	แกงเผ็ดเป็ดข่า	
	237. Whole Steamed or Fried Snapper (With red, salted plum or soy sauce)	420
	ปลากระพงนึ่งหรือทอด, น้ำแดง, บัวขดอง หรือซีอิ๊ว	
	238. Whole Steamed Snapper with Mixed Vegetables and a Laos Sauce	420
	ปลากระพงนึ่งผัก	
	239. Whole Steamed or Fried Snapper (With sweet & spicy or lemon sauce)	420
	ปลากระพงนึ่งหรือทอด, ราดพริก, มะนาว	
	240. Massaman (Chicken, Vegetable (V) or Prawn)	230 / 280
	แกงมัสมั่น ไก่ / ผัก / หรือกุ้ง	
	241. Green Curry (Beef, pork, chicken, fish, seafood or prawns)	230 / 280
	แกงเขียวหวานเนื้อ / หมู / ไก่ / ปลา / ซีฟู้ด หรือกุ้ง	
	242. Spicy Jungle Curry (Beef, pork, chicken, fish, seafood or prawns)	230 / 280
	แกงป่า / หมู / ไก่ / ปลา / ซีฟู้ด หรือกุ้ง	
	243. Spicy Baked Mussels	240
	หอยแมลงภู่ออบหม้อดิน	
	244. Fried Rice (Beef, pork, chicken, vegetable (v), or prawn)	240
	ข้าวผัดเนื้อ / หมู / ไก่ / ผัก / หรือกุ้ง	
	245. American Fried Rice	240
	ข้าวผัดอเมริกัน	
	246. Fried Glass Noodles (With beef, pork, chicken, squid or prawns)	200 / 250
	ผัดวุ้นเส้นเนื้อ / หมู / ไก่ / ปลาหมึก หรือกุ้ง	
	247. Thai Omelet (Open or stuffed; with pork or prawns)	200
	ไข่เจียวหมูสับ หรือกุ้งสับ / ไข่ขุดไส้ หมูสับ หรือกุ้งสับ	
	248. Pork, Beef or Chicken Larb	250
	ลาบหมู / เนื้อ หรือไก่	

All Thai dishes are served with steamed white or brown, jasmine rice
Prices to the right of the mark (xx/ XX) for fish and seafood

Beers

Chang	80
Singha - Singha Light - Tiger	90
Heineken	100
(Sprite for Shandy) additional	30
Clausthaler Non – Alcoholic Beer (Imported)	190

Premium Spirits

J.W. Black Label (35ml.)	170
Chivas Regal (30ml.)	170
Jameson (30ml.) Glenfiddich (30ml.)	170
Jim Beam (30ml.) Southern Comfort (30ml.)	160
Wild Turkey -(30ml.) Jack Daniels (30ml.)	160
Bombay Sapphire Gin (30ml.) Absolut Vodka (30ml.)	160

House Spirits

House Scotch Whisky (100 Pipers) (35 ml.)	100
Red Label (35 ml.)	120
Stolichnaya Vodka (35 ml.) Beefeater Gin (35 ml.)	120
Bacardi Light Rum (30ml.) Captain Morgan Dark Rum (30ml.)	120
Tequila (30ml.)	120
Meakhong (50ml.) - Sangsom (50ml.)	80

Aperitif

Port (35ml.) Tio Pepe (35ml.) Mendez Sweet Sherry (35ml.)	150
Pernod (30ml.) Ricard (30ml.)	120
Campari (30ml.) Martini (red or white dry) (30ml.)	120

Liqueurs

Benedictine (DOM) (35ml.) Drambuie (35ml.)	180
Fernet Branca (35ml.)	180
Mandarine Napoleon (35ml.) Grand Marnier (35ml.)	180
Cointreau (35ml.) Calvados (35ml.)	180
Amaretto (35ml.) Grappa (35ml.) Sambuca (35ml.)	180
Poire William (35ml.) Kirsch (35ml.)	180
Kahlua (35ml.) Baileys (35ml.) Tia Maria (35ml.)	140
Cherry Heering (35ml.) Triple-Sec (35ml.)	120
Limoncello (35ml.) Malibu (35ml.)	120
Blue Curacao (35ml.) Orange Curacao (35ml.)	110
Crème de Cacao (35ml.) Peppermint (White or Green) (35ml.)	110

**All prices include Government tax
A 10% service charge will be added**

Cognacs and Brandy

Remy Martin X.O. (35ml.)	450
Remy Martin V.S.O.P (35ml.)	180
Hennessy V.S.O.P. (35ml.)	180
Armagnac (35ml.)	180
French Brandy (House) (35ml.)	110

Specialty Drinks

Wine Coolers (Spy Pink, Spy White)	110
Bacardi Breezer (Orange, Lemon, Lime, Lychee)	130

Soft Drinks

Coca Cola, Diet Coke, Coke Zero, Sprite, Sprite Zero (Can)	90
Schweppes Soda, Tonic , Dry Ginger Ale (Can)	90
Schweppes Manao Soda, Ginger Beer (Can)	90
Fruit Punch (pineapple juice, orange Juice, lemon juice & Grenadine)	90
Imported French Mineral Water (500 ml.)	90
Perrier (330 ml. can / 750 ml. bottle)	120 / 170
Hot or Cold Fresh Milk	90

Energy Drinks

Lipo	90
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Fresh Fruit and Vegetable Juices (In season)

Apple, Grape, Carrot,	150
Watermelon, Pineapple,	90
Tomato, Cucumber, Fresh Ginger	90

Fresh Fruit Shakes (In season)

(blended with ice & syrup)

Apple, Grape, Carrot. Mango, Strawberry	90
Watermelon, Pineapple, Banana	80
Orange, Lemon, Fresh Ginger	80

Amor Milk and Yoghurt Shakes

Yoghurt Smoothies (blended with fresh fruit or favoring of your choice)	90
Milk Shakes (2 scoops of ice cream, milk and flavoring of your choice)	110
Extra Thick Milk Shakes (3 scoops of ice cream, milk and flavoring of your choice)	130

For Italian Gelato add Baht 20 per scoop

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A 10% service charge will be added xx

Coffees and Teas

Hot

Freshly Ground Coffee	60
Espresso	60
Double Espresso	100
Cappuccino, Café Latté	70
Decaf Coffee	90
Decaf Espresso	90
Decaf Double Espresso	150
Decaf Cappuccino or Latté	100
Pot of Freshly Brewed Tea with lemon or milk	60

Choice of: English Breakfast Tea, Lipton, Darjeeling Tea,
Earl Grey Tea, Jasmine Tea, Green Tea,
Camomille Tea (Caffeine Free), Peppermint Tea (Caffeine Free)

Cold

Freshly Ground Iced Coffee	80
Iced Cappuccino (double espresso, ice, milk and whipped cream)	110
Iced Mocha (double espresso, chocolate, ice, milk and whipped cream)	110
Freshly Ground Iced Decaf Coffee	110
Iced Decaf Cappuccino (double decaf espresso, ice, milk and whipped cream)	150
Iced Decaf Mocha (double decaf espresso, chocolate, ice, milk and whipped cream)	150
Pot of Freshly Brewed Iced Tea with lemon or milk	60

Choice of: English Breakfast Tea, Lipton, Darjeeling Tea,
Earl Grey Tea, Jasmine Tea, Green Tea,
Camomile Tea (Caffeine Free), Peppermint Tea (Caffeine Free)

Amor Special Coffees

Amor Irish	(Baileys)	200
Traditional Irish	(Jameson)	190
Caribbean	(Dark Rum)	190
Calypso	(Kahlua)	200
Mexican	(Tequila)	190
Orange	(Grand Marnier)	250
Thai	(Sangsom)	140
French	(Brandy)	190
Scottish	(Drambuie)	250

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Cocktails

Amor Piña Colada Our own secret blend of rum, pineapple juice, fresh pineapple, coconut cream and coconut ice cream	220
Mai Tai Light rum, dark rum, orange curacao, orange, lemon and pineapple juices	220
Singapore Sling Gin, cherry brandy, lemon juice and grenadine	220
Mohito Bacardi white rum, fresh lime, fresh mint and a dash of Angostura Bitters	190
French 75 Gin, lemon juice and champagne	210
Margarita Tequila, triple-sec and lemon juice	180
Chi Chi Vodka, malibu, coconut cream and pineapple juice	210
Daiquiri Light rum, triple-sec and lemon juice	190
Banana Daiquiri (Frozen) Light rum, triple-sec, lemon juice and fresh banana	200
Whisky Sour Scotch whisky and lemon juice	160
Tequila Sunrise Tequila, grenadine and orange juice	150
Gin Fizz Gin, lemon juice and soda	150
Brandy Alexander Brandy, crème de cacao and cream	170
Manhattan Bourbon, sweet vermouth and angostura bitters	170
Dry Martini Cocktail Gin or vodka and dry vermouth (tell us how dry you want it !!)	150
Bloody Mary Vodka, tomato juice and all the seasonings	150
Black Russian Vodka and kahlua	190
Long Island Iced Tea Tequila, vodka, rum, gin, triple - sec, lemon juice and coke	290
B 52 Kahlua, Baileys and Cointreau	190
Screwdriver Vodka and fresh orange juice	160
Blushing Screwdriver Campari and fresh orange juice	160