

# FOOD MENU

babble & rum





# Food & Beverage

babble & rum, located along the legendary Chao Phraya River, brings a market inspired rustic yet contemporary, stylish yet personable dining experience to Bangkok. A concept that has become a phenomenon in New York, San Francisco, Melbourne, London and Sydney can now be enjoyed in Bangkok.

With a strong commitment to fresh, organic produce that is locally sourced, babble & rum, is Riva Surya's market inspired café and lounge that offers breathtaking views of the river.

Enjoy a mix of flavors that are wholesome and creative. Your favorite selection of comfort food, authentic Thai and Chinese selections all served with a contemporary urban flair.

Experience 'The Garden' our warm and inviting dining area with sweeping views of the river on both sides. Our expert bartender will be happy to recommend the perfect wine pairing to accompany your meal or whip up a cocktail.

Walk in to 'The Café' to find a delicious selection of freshly baked breads and fresh fruit to accompany a selection of wholesome comfort food favorites from the east and west.

Whether you're in the mood for light fare or a long leisurely meal, babble & rum has something to offer any time of the day.



Signature dish



Hot and spicy dish



Gluten free



Vegetarian dish

*\*All prices are subject to 10% service charge and 7% government tax*



## Starter Menu

### Mixed Sa Tay 250.-

Marinated chicken, pork and beef satay and grilled with coconut milk served with whole wheat toast, sweet cucumber sauce and roasted peanut sauce

### Vegetables Spring Rolls 240.-

Deep fried spring rolls stuffed with cabbage, carrots and black jelly mushrooms served with sweet tamarind sauce



### Samosa Larb Moo 250.-

Crunchy Thai style spicy minced pork marinated with shallots, spring onion, kaffir lime leaf, seasoned with lemon juice, fish sauce and served with fresh mixed seasonal vegetables



### Peek Gai Tod Samun Pai 240.-

Marinated chicken wings with Thai herbs, dry chili and cashew nuts







## Riva Crab Cake★ 280.-

Crab meat with mayonnaise, milk, onion, capsicum coated in bread crumbs, yellow mango salsa and balsamic reduction



## Mango Foie Gras 450.-

Pan seared goose liver with ripe mango triple sec, orange segment served with baby rocket salad and balsamic reduction



## Riva Tuna Tartar★ 320.-

Fresh diced tuna mixed with pure olive oil, shallots, capers, served with honey and soya sauce with fried shallots and micro salad



## Scallops and Peas🌿 340.-

Fresh sliced orange topped with pan seared scallops, pea puree with orange infuse teriyaki sauce garnish with grilled green asparagus



## Smoked Salmon🌿 300.-

Smoked salmon served with capers, chopped shallots, lemon wedge, horseradish cream sauce and mixed salad



## Vegetarian Quesadillas★🌿 280.-

Grilled tortilla stuffed with spinach, mascarpone, cheddar and mozzarella cheese served with tomato salsa, guacamole and sour cream



## Tod Mon Pra Grai🌶️ 230.-

Deep fried minced clown khifeback fish with red curry paste and Thai herbs



## Larb Ped🌶️ 300.-

Crispy & spicy, minced duck with Thai herbs duck served with mixed fresh vegetables



## Tod Mun Goong 320.-

Deep fried shrimp cakes coated with breadcrumbs served with sweet plum sauce

## Fritto Misto 310.-

Deep fried seafood served with lemon and tartar sauce





# Salad & Yum



## Sesame Chicken Caesar Salad

260.-

Home-style Caesar salad with grilled chicken marinated with ginger, honey, sesame, shoyu and onions with croutons and crispy bacon



## Papaya Salad & Grilled Chicken

280.-

Thai classic papaya salad with garlic, chili, tomatoes, peanuts and dried shrimps served with grilled chicken and fresh vegetables

## Smoked Salmon & Avocado Salad

280.-

Fresh and crunchy red coral, green oak, rocket leaf, frisee and cos lettuce tossed with orange dressing topped with avocados, cherry tomatoes, orange segment, pine nuts, salsa and sesame melba toast



## Mexican Shrimp &

## Chicken Salad 280.-

Tossed garden greens salad served with prawns, chicken, tomatoes salsa, avocados, sour cream dressing, beef chili con carne and coriander



## Yum Woon Sen Talay

280.-

Spicy Seafood Salad with onions, tomatoes, spring onion, celery, white jelly mushrooms topped with peanuts



## Yum Salmon Samun Pai

260.-

Thai style crispy salmon salad tossed with cashew nuts, lime, shallots, dried shrimps and lemongrass in a spicy tamarind sauce



# Healthy Soup & Curries



## Tom Kha Gai 🍄 230.-

Creamy coconut soup with chicken, shallots, galangal, lemongrass, kaffir lime leaf, chili and mushrooms

## Gaeng Phed Ped Yaang 🌶️ 290.-

Red curry with roasted duck, pea eggplant, cherry tomatoes, pineapples and grapes



## Cappuccino 🌿 Mushroom Soup 230.-

Home style mushroom soup with double cream topped with crispy herb croutons



## Tom Yum Goong 🌶️ 🍄 260.-

Spicy and sour prawn soup cooked with lemongrass, galangal, kaffir lime leaf, shallots, mushrooms, fresh lime juice, milk and chili paste



## Lentil Soup ★ 🌿 🍄 240.-

Famous vegetarian soup with yellow lentils, onions, celery, tomatoes, carrots and coriander

## Gaeng Kiew Whan Gai 🌶️ 🍄 250.-

Braised chicken with Thai eggplant, red chili, basil cooked with green curry paste and fresh coconut milk



## Massaman Gai 🌶️ 250.-

Creamy red curry with chicken, potatoes and onions with Thai herbs



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# Main Dish Thai



## Salmon Pad

Prik Kee Nu 280.-

Wok fried fresh Salmon with chili and garlic, seasoned with oyster and soya sauce topped with crispy kaffir lime leaves

## Pad Ra Praw

280.-

Stir fried seafood with garlic, chili and holy basil seasoned with fish sauce and oyster sauce



## Pad Pak Ruam 260.-

Stir fried Kale, broccoli, cauliflower, mushrooms, carrots and peas with oyster sauce topped with fried garlic

## Kao Pad Boran

220.-

Fried rice with marinated pork kale, onions, tomatoes and spring onion



## Rad Na Talay 260.-

Wok fried flat noodles with seafood in a Chinese brown sauce, kale, mushrooms and carrots

## Gai Pad

## Med Mamuang 260.-

Wok fried chicken with cashew nuts, onions, mixed capsicum, dried chili, shitake mushrooms and spring onion





# Main Dish Thai



Plu Kra Pong Nueng Manau 🌶️ 650.-

Steamed sea bass with lemon, spicy and sour sauce served with steamed cabbage



Peau Whan Pra Kra Pong 650.-

Stir fried sea bass with onions, capsicums, tomatoes, cucumber, pineapple and sweet & sour sauce



Plu Kra Pong Rad Prik 🌶️ 650.-

Deep fried sea bass served with Thai style sweet chili sauce

Poo Nim Tod Kra Tiem 320.-

Deep fried soft shell crab with garlic and pepper served with chili sauce



Pad Thai River Prawns ★ 350.-

Fried rice noodles with river prawns, bean sprouts, Chinese chives, shallots and bean curd



Plu Kra Pong Tod Nam Pla 650.-

Deep fried sea bass with fish sauce served with Thai style mango relish







## Striploin Rossini

Grilled Aus. striploin 120 days and seared foie gras, spinach cream vol au vent, grilled asparagus, roasted garlic, truffle mash potato and truffle madeira sauce

1,200.-



## Angle Hair & Cod Fish Roe★

380.-

Capellini pasta with cod fish roe, garlic, dry chili, scallops and parmigiano reggiano



## Crispy Salmon

550.-

Grilled crispy salmon, sautéed bacon with French beans, truffle & mascarpone potato and white cream sauce



## Dark Rum Ribbs★

495.-

Our recipe BBQ sauce grilled pork spare ribs, deep fried onion rings coated with beer batter served with French fries



## Barbeque Beef Burger★

390.-

Our own smokey beef patties, homemade soft brioche bun, beer battered onion rings and smokey bacon topped with emmental and cheddar cheese served with garlic & rosemary potatoes fries

# Main Dish Western

## Riva Club Sandwich

310.-

Unique club sandwich with ciabatta bread and layered with grilled chicken, rosemary, ham, crispy bacon, cos lettuce with Caesar and thousand island dressing, gruyere and cheddar cheese served with French fries

## Spinach Lasagna

280.-

Homemade pasta with spinach cream layered with tomato sauce, mornay sauce, mozzarella cheese topped with sun dried tomatoes

## Grilled Pork Chop

690.-

Grilled pork chop served with sautéed spinach, pine nuts and mash potatoes topped with onion raisin relish and apple sauce

## Spaghetti Alla Carbonara

275.-

Classic creamy sauce with ham, bacon and shaved parmigiano reggiano with spaghetti

## Truffle Ravioli★

390.-

Classic truffle creamy sauce with ravioli stuffed with shitake mushroom and foie gras served with rocket salad, sun dried tomatoes, parmigiana reggiano and parma ham

## Fish & Chips

385.-

Cod fish coated in beer batter served with French fries and tartar dipping sauce



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# Side Dish

Steamed Brown Rice	55.-
Steamed Jasmine Rice	55.-
Sticky Rice	55.-
French Fries	105.-
Mini Mixed Salad	105.-
Mash Potato	120.-
Baked Potato	120.-

# Gourmet Pizza

Choose your preferred pizza dough from our classic flour base to the gluten and keto friendly cauliflower dough :



Plan Pizza Base



Cauliflower Pizza Base

# Pizza Toppings

## Penang Gai Pizza 360.-

Chicken in creamy red curry, kaffir lime leaves and red chili



## Margarita Pizza 350.-

Plum tomatoes and basil



## Parma Ham Pizza 480.-

Parma ham, rocket leaves, shaved parmigiano and truffle oil



## Seafood Pizza

420.-

Prawns, squid, mussels, onions and capsicums



# Something Sweet



## Mango with sticky rice 190.-

Half yellow mango with sticky rice topped with coconut cream sauce and sesame seeds



## Mixed Fruit (Seasonal) 180.-

Cantaloupe, watermelon, dragon fruit, papaya, mango



## Coconut Ice Cream 150.-

Coconut ice cream in coconut shell served with sweet sticky rice and peanuts topped with condensed milk

## New York Cheese Cake 190.-

Homemade blueberry cheese cake, fresh cream and blueberry sauce



## Molten Chocolate Cake

215.-

Warm chocolate cake stuff with hazelnut praline served with fresh mixed berries and ice cream



## Banana Cookie Sundae 190.-

Soft baked cookie served with ice cream (choice of flavors), topped with banana and chocolate sauce



## Chocolate Waffle 230.-

Homemade chocolate waffle served with brownie and vanilla ice cream



## Trio Green Tea 250.-

Japanese green tea ice cream, Shira tama wine, roasted genmai topped kuromitsu sauce served with genmai green tea and green tea mochi