

APPETIZERS

- Veal Tonnato** 250.-
Cold roasted veal with tuna sauce, caper berry, wild rocket
- Foie Gras Au Torchon** 420.-
Goose liver terrine, cherry compote in red wine, mini salad
- Salmon Tartare** 290.-
Olive oil, honey, shoyu, mini salad
- Rice Crab Cake** 290.-
Bread crumbs and ripe mango salsa
- Aubergine Parmigiana** 280.-
Baked eggplant, zucchini, fresh mozzarella cheese, parma ham



SALAD

- Smoked Salmon & Avocado Salad** 280.-
Mixed Salad, smoked salmon, avocados, tomatoes salsa, orange segment, pine nut and melba toast
- Caesar Salad** 235.-
Lettuce, bacon, tomatoes and avocados served with sourdough bread
- Caprese Salad** 280.-
Beef tomatoes, fresh mozzarella cheese, Italian dressing

BABBLE & GRILL



RIVA SURYA

MAIN COURSE

- Beef Brisket** 595.-/2,900.-
Served with coleslaw, baked beans, bacon and cornbread (200g) or (1 kg)
- Rum Pork Ribs** 595.-/995.-
Tender, slow cooked ribs dry rubbed in Riva's secret seasoning topped with onion rings served with coleslaw, baked beans, bacon and corn bread
½ Rack or Full Rack (For 2 persons)
- Half Rack of Baby Ribs & Beef Brisket** 995.-
Served with coleslaw, American style baked beans, bacon cornbread (For 2 persons)
- BBQ NZ Beef Short Ribs** 995.-
(500g) smoked for 10 hours, with steamed asparagus and garlic mash potatoes
- Trio Smoked Taco** 550.-
3 corn tortillas
(pulled pork, chicken, beef brisket)
Secret smoky BBQ sauce, red cabbage slaw, cilantro and sour cream. Served with baked beans and bacon
- Smoked Pulled Pork Chili** 425.-
Homemade spicy paprika, red chili pepper and BBQ sauce topped with sour cream, cilantro and shredded cheddar cheese, served with corn bread

SOUP

- Creamy Clam Chowder** 240.-
- Minestrone Soup** 230.-
Italian style vegetables soup



PASTA & RISOTTO

- Seafood Arrabbiata** 285.-
Squid ink spaghetti with seafood and spicy Arrabbiata sauce
- Angel Hair & Cod Fish Roe** 320.-
Capellini with cod fish roe, garlic, dry chili and olive oil
- Lobster Tagliatelle (Half)** 550.-
Baked Canadian lobster with tagliatelle in tomato sauce
- A.O.P. Spaghetti** 280.-
Spaghetti with olive oil, garlic and chili topped with bacon
- Penne Pesto Chicken** 320.-
Penne with pesto cream sauce and grilled chicken, tomatoes, and basil
- Foie Gras & Truffle Risotto** 450.-
Arborio rice with truffle mushroom and cream served with pan seared foie gras

FROM THE GRILL

PIZZA *Homemade pizza dough*

- Prosciutto di Parma** 450.-
Parma ham, wild rocket, truffle oil and parmesan cheese
- Smoked Salmon & Burrata** 390.-
Smoked salmon, burrata cheese, shallot and capers
- Diavola** 380.-
Pepperoni
- Fruitti di Mare** 420.-
Mixed seafood
- Quattro Stagioni** 390.-
Artichoke, prosciutto, mushrooms and tomatoes

STEAK

- Australian Rib Eye** 1,300.-
(250g) grain fed 120 days
- US Black Angus Rib Eye** 1,450.-
(300g) USDA Black Angus Prime
- Tenderloin** 1,250.-
(200g) grain fed 120 days
- Australian Wagyu Striploin** 1,450.-
(300g) marbling ring score 4-5
- Australian Porter House Steak** 1,550.-
(350g) large T-Bone
- Wagyu A5** 2,800.-
(200g) rib-eye from Iwate Japan

SMOKED PLATES

- Smoked Beef Brisket** 395.-
- Smoked Pulled Pork Quesadillas** 325.-
- Smoked Beef Brisket BBQ Nacho** 450.-
- Smoked Pulled Pork BBQ Nacho** 390.-
- Pulled Pork Flautas** 350.-
Rolled and pan seared corn tortilla stuffed with pulled pork
- Smoked Chicken Wings** 250.-/325.-/395.-
8 / 12 / 16 wings smoked in tangy buffalo sauce choice of homemade buttermilk ranch or blue cheese dipping sauce

SANDWICH & BURGER

- Riva Club Sandwich** 310.-
Grilled chicken, ham, bacon, fried eggs with ciabatta bread
- Lobster Roll** 550.-
Half Canadian Lobster with truffle oil & truffle salt in homemade soft bun
- BBQ Beef Burger** 390.-
Homemade smoky beef patty & soft brioche bun, onion rings and smoked bacon topped with gruyere and cheddar cheese
- BBQ Pulled Pork Burger** 350.-
Homemade smoky pulled pork & soft brioche bun, onion rings and smoked bacon topped with gruyere and cheddar cheese

CLASSICS

- New Zealand Lamb Cutlets (200g)** 825.-
- Homemade Mixed Pork Sausage** 550.-
(Fresh pork sausage, Chorizo, Bratwurst)
- Organic Chicken Breast** 525.-
- Organic Pork Chop** 650.-
- Norwegian Salmon Fillet (150g)** 550.-
- Chilean Snow Fish (150g)** 750.-
- Live Maine Lobster (700g)** 1,850.-
Baked or grilled or thermidor

All items from the grill includes one side dish and one sauce

SIDES 120.-

- Red Cabbage Slaw
- Baby Creamy Spinach
- Steamed Asparagus
- Mac & Cheese
- Onion Rings
- American Style Baked Beans & Bacon
- Corn Bread
- Curly Fries
- Garlic Mash Potatoes
- Grill Mixed Vegetables
- Creamy Mash Potatoes

SAUCES 50.-

- Beurre Blanc
- Chimichurri
- Bearnaise
- Morel Mushroom
- Peppercorn
- BBQ
- Spicy Tamarind (Jim Jaew)
- Thai Spicy and Sour Sauce

*Price subject to 10% service charge and 7% government tax

THAI FAVOURITES

APPETIZERS

ปอเปี๊ยะทอด Por Pia Tod Deep fried vegetables spring rolls served with plum sauce	180.-
ปีกไก่ทอดเกลือ Peek Gai Tod Gluea Marinated chicken wings served with a spicy tamarind sauce	220.-
หมูแดดเดียว Mood Dad Diew Fried sun-dried pork served with chili sauce	230.-
ไส้กรอกย่าง Sai Krok Yang Pork sausages served with mixed fresh vegetables	190.-

THAI SALAD

ยำกุ้ง Yum Tua Phu Goong Winged bean salad served with boiled egg and prawns	240.-
ยำเนื้อลาบ Yum Nuea Lal Spicy beef salad	260.-
พล่าปลาทูแซ่บ Phla Pla Salmon Spicy salmon salad with Thai herbs	280.-

THAI SOUP

ต้มยำกุ้งยอดมะพร้าวอ่อน Tom Yum Goong Yod Ma Prao On Spicy & sour soup with prawns and young coconut shoots	265.-
แกงจืดลูกเฒ่า Gaeng Jued Look Ngor Clear soup with rambutan stuffed with minced pork and vermicelli	245.-
ต้มข่าหัวปลีลูกพลับกับไก่ Tom Kha Hua Plee Look Gloay Gab Gai Coconut soup with banana blossom, banana and chicken	240.-

THAI CURRY

มัสมั่นไก่ (Massaman Gai) Chicken and potatoes curry	250.-
แกงกะทิใบชะพลู Gaeng Kati Bai Cha Phu Pu Crab meat and Betel leaf curry	320.-
แกงส้มชะอมกุ้ง Gaeng Som Cha Om Goong Sour curry with climbing wattles omelet and prawn	245.-
แกงฮังเลหมูสามชั้น Gaeng Hang Lay Moo Sam Chan Northern style pork belly curry with northern herbs	250.-
แกงคั่วซี่โครงหมูพริกแกงใต้ Gaeng Kua See Krong Moo Prik Gaeng Tai Southern style pork spare ribs curry	280.-

STIR FRIED

ใบเหลียงผัดไข่ Bai Liang Pad Kai Stir fried malinggo leaves with eggs	230.-
คั่วคลิ้งเนื้อ Kua Kling Nuea Stir fried minced beef with curry paste and Thai herbs	290.-
กะตือมุดะปี๊กุ้งสดกับหมูสับ Sator Pad Ga Pi Goong Sod Gab Moosab Stir fried bitter bean with curry paste, prawns and minced pork	270.-
กะหล่ำปลีผัดน้ำปลา Kalumplee Pad Nam Pla Dee Wok fried cabbage with fish sauce	220.-
ดอกขจรผัดไข่ไก่วันฉ่ำ Dok Kajorn Pad Khai Sai Woonsen Stir fried cowslip creeper with eggs and vermicelli	210.-
ผัดกระเพราหมู / ไก่ / ทะเล Pad Ka Prao Moo / Gai / Talay Wok fried pork, chicken or seafood with garlic, chili and holy basil	220.- / 220.- / 280.-

FRIED

ไข่ตุ๋นนมอ๊อฟ Khai Tun Morfai Talay Steamed eggs with seafood served in hot pot	250.-
ไข่เจียวปู Khai Jiew Pu Thai style omelet with crab meat	220.-

GRILLED & STEAMED

คอหมูย่าง Kor Moo Yang Grilled pork neck with spicy tamarind sauce	195.-
เนื้อย่างจิ้มแจ่ว Nuea Yang Jim Jaew Grilled local beef with spicy tamarind sauce	250.-
ไก่ย่างนึ่งรอน Gai Yang Nang Krob Grilled marinated chicken	230.-
ปลานึ่งมะนาว Pla Muek Neung Manao Steamed squid with lemon sauce	520.-

THAI STREET FOOD FAVOURITE

ข้าวผัดหมูโบราณ Khao Pad Moo Boran Fried rice with pork and mixed vegetables	220.-
ราดหน้าเส้นกรอบทะเล Rad Nah Sen Krob Talay Crispy noodle topped with seafood and Chinese sauce	250.-
ผัดไทยกุ้งสด Pad Thai Goong Sod Thai style fried noodles with prawns	250.-
ผัดซีอิ๊วหมู Pad See Iw Moo Fried rice noodles with soy sauce and pork	220.-



DESSERT

Dark Chocolate & Macadamia Semifreddo 180.-

Homemade Italian half frozen chocolate mousse and caramel macadamia

Coconut Crème Brulee 190.-

Classic Crème brulee with coconut milk and cream served in coconut shell

Banana & Raspberry Baked Alaska Norv'egienne 190.-

Ice cream cake topped with meringue and raspberry coulis served with mixed berry and banana

Chocolate Bavarois 210.-

Layer cake made from joconde and bavarois cream served with raspberry sherbet, crème anglaise and mixed berries

Italian Tiramisu Cake 190.-

Soft Mascarpone sponge cake with cream and Amaretto topped with chocolate cream

Yuzu Cheesecake 220.-

Yuzu sponge cake layer with yuzu creamcheese topped with caramelized brown sugar

I Tim Kati 175.-

Homemade Thai coconut ice cream served with Thai condiments

Gelato of the Day 85.-**Seasonal Mixed Fruits 195.-****Mango Sticky Rice 190.-**

Warm sticky rice with ripe mango served with coconut cream

Cheese Platter 390.-

Parmigiano Reggiano, Brie, Gouda, Cheddar cheese served with olives, dried fruits, wild honey, and Sweet Modena Vinegar

BEVERAGE

Red Wine

By Glass By Bottle

Innovate, Cabernet Sauvignon, Australia	290	1,400
Innovate, Shiraz, Australia	290	1,400
Innovate, Merlot, Australia	290	1,400
Chateau Bl'Air, Bordeaux AOC 2016, France		2,950
Sensel Sangiovese, Collezione, Toscana 2015, Italy		3,000

White Wine

By Glass By Bottle

Innovate, Sauvignon Blanc, Australia	290	1,400
Innovate, Chardonnay, Australia	290	1,400
Collezione, Pinot Grigio, Italy		2,950

Sparkling Wine

By Bottle

NUA Vino Spumante Brut, Italy	1,500
Follador, Prosecco D.O.C. Extra Dry, Italy	2,700

Champagne

By Bottle

Imperial, Moet Chandon Brut, France	7,500
Yeuve Cliquet Ponsardin Brut Yellow, France	8,500

Scotch Whisky

Johnnie Walker Red Label	170
Ballantine's	170
J&B Rare	170

American & Canadian Whisky

Jim Beam	210
Jack Daniel's	210
Canadian Club	210

Irish Whisky

John Jameson	220
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Malt Whisky

Glenfiddich	280
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Premium Scotch Whisky

Chivas Regal	270
Johnnie Walker Black Label	270
Ballantine's 17 Years Old	380

Cocktails

Tom Yum Martini	275
Oopsadaisy	275
Jamaican Fizz	275
Bubble Blush	275
Riva Finale	275
Wake Me Up Martini	275
Underneath The Mango Tree	275
Strawberry Ice Tea	275
Surya Mango Drifting	275
Rivajito	250
Double Melon	250
Strawberry mojito	250
Apple Mojito	250
One More Please	250
Lemon Drop	250

Beer

Asahi	170
Chang Beer	150
Singha Beer	150
Heineken Beer	170
Hoegaarden	250
Schneider Weisses Tap7	250
Schneider Weisses Tap Mein	250

Gin

Gordon's	170
Tanqueray	170
Bombay	210
Hendricks	290

Vodka

Smirnoff	170
Absolut	200
Grey Goose	285

Tequila

Tequila Sierra Silver	180
Tequila Sierra Gold	200

Rum

Barcadi	170
Captain Morgan (Dark)	170
Maekhong	170
Havana 3 Years	170
Cachaca, Canario	200
Pampero Blanco	200
Havana 7 Years	220
Phraya Rum	280

Cognac X.O.

Remy Martin	380
Hennessy	380

Cognac V.S.O.P.

Remy Martin	350
Hennessy	350

Aperitifs

Martini Bianco	230
Martini Extra Dry	230
Martini Rosso	230
Campari	230
Pernod	230

Liqueurs

Cointreau	245
Grand Marnier	245
Grappa Bianca	245
Drumbeie	245
Kahlua	245
Bailey's Irish Creme	245
Benedictine D.O.M.	245
Malibu	245

Special Coffee with Alcohol

Riva Coffee (Maekhong)	250
Irish Coffee	270

Coffee

Coffee / Americano	105
Iced Black Coffee	135
Espresso	95
Iced Espresso	135
Capuccino	120
Iced Capuccino	135
Cafe Latte	120
Iced Latte	135
Decaf Coffee	120
Iced Decaf Coffee	135
Cacao	105
Iced cacao	120
Caramel Macchiato	120
Iced Caramel Macchiato	150
Espresso con panna	120
Mocha	105
Iced Mocha	120

Soft drinks

Coke	80
Coke Light	80
Coke Zero	80
Fanta Orange	80
Sprite	80
Tonic	80
Ginger Ale	80
Soda	80

Mineral Water

Mineral Water 500 ml.	45
Mineral Water 1,500 ml.	80
Evian Water 750 ml.	150

Mineral Water Sparkling

Perrier 330 ml.	180
San Pellegrino 250 ml.	150
San Pellegrino 750 ml.	250

Tea

English Breakfast	140
Earl Grey	140
Darjeeling	140
Sencha	140
Iced Thai Tea	140
Iced Thai Milk Tea	140
Iced Lemon Tea	140

Fruit & Herbal Tea

Bed Time Aroma	90
French Lavender	90
Apple Vanilla	90
Peach	90
Peppermint	90

Fruit Shake & Smoothies

Watermelon Shake	150
Watermelon Smoothies	150
Pineapple Shake	150
Pineapple Smoothies	150
Coconut Shake	150
Coconut Smoothies	150
Strawberry Shake	150
Strawberry Smoothies	150
Orange Shake	150
Orange Smoothies	150
Banana Shake	150
Banana Smoothies	150

Fruit Juice

Orange	120
Apple	120
Coconut	140

Splash

Strawberry Splash	140
Mango Splash	140
Mixed Berry Splash	140
Passion Fruit Splash	140

Italian Soda

Kiwi	140
Apple	140
Strawberry	140
Lemon	140
Passion Fruit	140
Mixed Berry	140
Mango	140

BABBLE & GRILL



RIVA SURYA

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