

APPETIZERS

Escargots Au Beurre Persille 350.-
Baked French Snail with garlic & parsley butter
served with garlic bread

Foie Gras Au Torchon 420.-
Goose liver terrine, cherry compote in red wine,
mini salad

Salmon Tartare 290.-
Olive oil, honey, shoyu, mini salad

Riva Crab Cake 290.-
Bread crumbs and ripe mango salsa

Aubergine Parmigiana 260.-
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

French Onion Soup 250.-



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 260.-
Spaghetti with olive oil, garlic and chili
topped with bacon

Spaghetti Alla Carbonara 320.-
Classic creamy sauce with ham, bacon and shaved
parmigiano reggiano with spaghetti

Penne Pesto Cheese/Chicken 260.-/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

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

Panang Gai Pizza 380.-
Chicken in creamy red curry, kaffir lime leaves
and red chili

Magherita Pizza 380.-
Plum tomatoes & Basil

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

FROM THE GRILL

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

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) 1,950.-
Baked or grilled or thermidor

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

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

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	190.-
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

ยำถั่วงอก Yum Tua Phu Goong Winged bean salad served with boiled egg and prawns	240.-
ยำเนื้อลาย Yum Nuea Lai Spicy beef salad	260.-
ปลาล้างฟ้า/แซลมอน Phla Pla Salmon Spicy salmon salad with Thai herbs	280.-
ส้มตำ ข้าวเหนียว ตำไทย / ปูเค็ม / ปลาร้า / นอบทอง Som Tum Khao Neaw Fermented Salty Crab / Fermented Fish / Fermented Thai Mussel Spicy papaya salad with vegetables and condiment with your like	220.-

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.-
ต้มข่าหัวปลีลูกกล้วยกับไก่ 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 omellet 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	260.-

STIR FRIED

ใบผัดผัดผัดใบ Bai Liang Pad Kai Stir fried malindjo leaves with eggs	230.-
คั่วกลิ้งเนื้อ Kua Kling Nuea Stir fried minced beef with curry paste and Thai herbs	290.-
กะตอผัดกะปิกุ้งสดกับหมูสับ 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.-
ดอกท้อผัดไข่ไก่วันเส้น Dok Kajorn Pad Khai Sai Woonsen Stir fried cowslip creeper with eggs and vermicelli	210.-
ผัดกะเพราหมู / ไก่ / ทะเล Pad Ka Prao Moo / Gai / Talay Wok fried pork, chicken or seafood with garlic, chili and holy basil	220.- / 220.- / 280.-

FRIED

ไข่ตุ๋นนมอไฟ 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.-
ไก่ย่างนึ่งกรอบ Gai Yang Nang Krob Grilled marinated chicken	230.-
ปลานึ่งมะนาว Pla Muek Neung Manao Steamed squid with lemon sauce	520.-
กุ้งแม่น้ำย่าง Goong Mae Nam Yang Grilled king river prawn served with spicy Thai style seafood sauce	950.-

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.-

Prices are subject to 10% service charge and 7% government tax