

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.-

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

SAUCES 50.-

- o Beurre Blanc
- o Chimichurri
- o Bearnaise
- o Morel Mushroom
- o Peppercorn
- o BBQ
- o Spicy Tamarind (Jim Jaew)
- o 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

- ยำกุ้ง Yum Tua Phu Goong**
Winged bean salad served with boiled egg and prawns 240.-
- ยำเนื้อลาย Yum Nuea Lai**
Spicy beef salad 260.-
- ปล่าปลาแซลมอน Phla Pla Salmon**
Spicy salmon salad with Thai herbs 280.-
- ส้มตำ ข้าวเหนียว ตำไทย / ปรุงเค็ม / ปลาซา / นอบตอง 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.-
- แกงจืดลูกเงาะ Gaeng Jued Look Ngor**
Clear soup with rambutan stuffed with minced pork and vermicelli 245.-
- ต้มข่าหัวปลีลูกหว้ากับไก่ Tom Kha Hua Plee Look Gloay Gab Gai**
Coconut soup with banana blossom, banana and chicken 240.-

THAI CURRY

- มัคค์มันไก่ (Massaman Gai)**
Chicken and potatoes curry 250.-
- แกงกะทิใบชะพลู Gaeng Kati Bai Cha Phu Pu**
Crab meat and Betel leaf curry 320.-
- แกงส้มชะอ่มกุ้ง 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

- ใบพลับพลึงผัดไข่ 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.-
- สะตอผัดกะปิกุ้งสดกับหมูริบ 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.-
- ดอกพญานาคผัดไข่กับเส้น Dok Kajorn Pad Khai Sai Woonsen**
Stir fried cowslip creeper with eggs and vermicelli 210.-
- ผัดกะเพราหมู / ไก่ / ทะเภา Pad Ka Prao Moo / Gai / Talay**
Wok fried pork, chicken or seafood with garlic, chili and holy basil 220.- / 220.- / 280.-

FRIED

- ไข่ตุ๋นนมฉู่ไฟ 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

- ค้อนหมูย่าง 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.-
- ปลานมกนึ่งมะนาว 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.-