15 ANNIVERSARY

Café le Mar

Breakfast

Thai Food

Western Food

Pizza

Dessert

5:00 - 8:00 pm.

Happy Hour

59.-

Draft Beer

99.-

Red & White Wine

129.-

Cocktails

Magarita

Blue Hawaiian Puch

99.-

Shooter B69 Tequila

Café le Mar

Breakfast Menu 160.-

All items including a Small orange Juice / Coffee or Tea

(ทุกรายการประกอบด้วย น้ำส้มแก้วเล็กและกาแฟร้อนหรือชาลิปตัน)

1. **American breakfast :** อเมริกันเบรคฟาส (ไข่ 2 ฟอง , เบคอน, ไส้กรอก, ขนมปังปิ้ง 2 แผ่น)
   2 fried Eggs+ Bacon+ Sausage + Ham + 2 Toasted Bread. Butter and Jam

2. **Continental breakfast :** คอนทีเน็นทอล เบรคฟาส (ผลไม้รวมจานเล็ก เนย แยม ขนมปังปิ้ง 2 แผ่น) Local fruit plate, 2 Toasted Bread, Butter and Jam

3. **Omelet :** ซีสออมเลต (ชีส แฮม หอมใหญ่ เบคอน ขนมปังปิ้ง 2 แผ่น)
   Cheese + Ham + Onion + Bacon + 2 Toasted Bread, Butter and Jam

4. **Scrambled Eggs:** สแครมเบอเอ็ก (ชีส แฮม เบคอน ขนมปังปิ้ง 2 แผ่น)
   Cheese + Ham + Bacon + 2 Toasted Bread , Butter and Jam

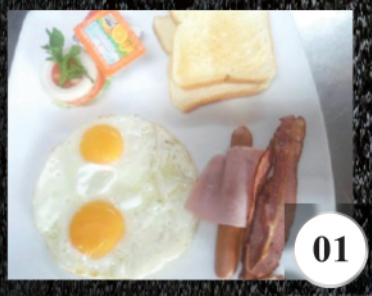
5. **Poached Eggs :** ไข่ต้ม (เบคอน แฮม ขนมปังปิ้ง 2 แผ่น)
   Ham + Bacon + 2 Toasted Bread, Butter and Jam

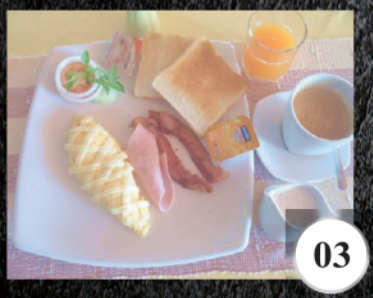
6. **Eggs Benedict with Smoked Salmon:** ไข่ต้มหน้าซีส (ขนมปังปิ้ง 2 แผ่น)
   Smoked Salmon, bacon, ham + 2 Toasted Bread, Butter and Jam

7. **Soft or Hard Boil eggs :** ไข่ลวก (แฮม เบคอน ไส้กรอก ขนมปังปิ้ง 2 แผ่น)
   Ham, Bacon, Sausage +2 Toasted Bread, Butter and Jam

8. **Thai Omelet :** ข้าวไข่เจียว (หมูสับ / ไก่สับ)
   Minced Pork or Minced Chicken +Onion, on Top of Steam rice.

9. **Khow Tom:** ข้าวต้ม / หมู / ไก่) Minced pork or minced Chicken





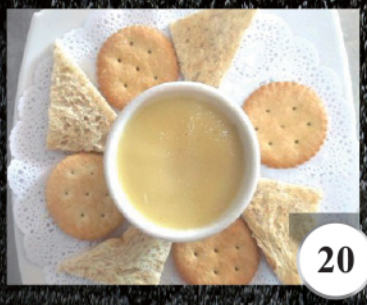
Extra Side Dishes

11. **Extra:**	**Fried egg** ไข่ดาว	**30.-**
12. **Extra:**	**Toasted Bread / Butter & Jam** โทสท์ (ขนมปังปิ้ง)	**30.-**
13. **Extra:**	**Ham** แฮม , **Sausage** ไส้กรอก , **Bacon** เบคอน	**40.-**

Café le Mar

Appetizers อาหารว่าง

20. Chicken Liver Pate : (Le Mar Speciality) 180.-
ตับไก่บดและแคร็กเกอร์



22. Deep Fried Mozzarella Cheese : 180.-
มอสซาเล่าซีสทอด

23. B.B.Q. Chicken Wings : 190.-
ปีกไก่ทอดราดซอสบาร์บีคิว

25. German Veal Sausage: 195.-
B.B.Q. Veal Sausage Served with Sautéed Potato
toped with Onion Tomato Sauce and Mustard
ไส้กรอกลูกวัว

26. Spinach del Parmesan: 235.-
Baked with grated Parmesan and Mozzarella Cheese
in Béchamel Sauce
ผักโขมอบชีส

27. Fritto Mistto: 295.-
Deep Fried Shrimp, Squid, Fish, Mussels served with Tartar Sauce
ซีฟู้ดชุปแป้งทอด

28. N.N.Z. Mussels with Roasted Cheese, Or Tomato Sauce (Large): (Imported) 295.-
หอยแมลงภู่นิวซีแลนด์อบชีสหรือผัดซอสมะเขือเทศ

29. N.Z. Mussels with Cream Sauce (Large): (Imported) 295.-
หอยแมลงภู่ผัดครีมซอส

Soup ซุป

31. French Onion Soup : (Le Mar Speciality) ซุปหัวหอม 170.-

32. Cream of Mushroom Soup : ซุปครีมเห็ด 170.-

33. Broccoli & Cauliflower Cream Soup : ซุปครีมบร็อคโคลี่ 170.-

34. Minestrone Soup: ซุปผักอิตาเลี่ยน 170.-

36. Cream of Shrimp Soup: ซุปกุ้ง 170.-

Café le Mar

Salads สลัด

40. **Mixed Organic green salad :** **(Le Mar Signature)** ★ **190.-**
(Italian Dressing with Balsamic and Thyme Vinegar)
สลัดผักรวม

41. **Green Salad with w.** **(Chicken, Fish, Shrimp, or Beef):** **240.-**
สลัดผักไก่ ปลา กุ้ง เนื้อ

42. **Caesar Salad :** **195.-**
ซีซ่าสลัด

43. **Chef Salad:** **(Recommended by the Chef)** **240.-**
เชฟสลัด

43. **Chef Salad:** **(Recommended by the Chef)** **240.-**
เชฟสลัด

44. **Tuna Salad:** **245.-**
Imported Tuna Fish served with mixed Organic Salad, Asparagus Italian Dressing
ทูน่าสลัด

45. **Caesar Salad with Parmesan Chicken Breast :** **295.-**
อกไก่ทอดกับพาเมซานชีส

46. **Caesar Salad with Baked Salmon:** **320.-**
ซีซ่าปลาแซลมอลย่าง /อกไก่ทอดกับพาเมซานชีส

47. **Smoked Salmon Salad:** **320.-**
สลัดปลาแซลมอล

Burgers *(Australian Imported Beed)*

(All Burgers Served with French Fries & Fresh Veg.)

50. **Hamburger :** **with French Fries & Green** **190.-**
แฮมเบอร์เกอร์

51. **Cheeseburger:** **with French Fries & Green** **220.-**
ชีสเบอร์เกอร์

52. **Cheese and Bacon Burger:** **with French Fries & Green** **245.-**
ชีสกับเบคอน

53. **Mushroom and Mozzarella Burger :** **245.-**
เห็ดกับชีส

54. **Le Mar Jumbo Burger :** **(Double Jumbo)** ★ **265.-**
(200 gr.) Beef Patty topped with Mushroom, Bacon, Cheese, Salad
เลอมาร์เบอเกอร์

Café le Mar

Sandwiches (around the world) แซนวิช

All Sandwiches served with French Fries & Fresh Veg.

57. Tuna Fish sandwich : Served with French Fries **195.-**
ทูน่าแซนวิช

57

58. Open French bread : **195.-**
Topped with Ham and Cheese Served with French fries
แซนวิชแฮมและชีส

59. Turf Club : **250.-**
Triple Decker with Sliced Ham, Bacon, Egg & Cheese, Lettuce, Tomato Served with Remoulded sauce
คลับแซนวิชแฮมและเบคอน

59

61. Sliced Steak Sandwich : (Australian Beef Stake) **320.-**
Melted Gruyere, Cheese and Sautéed Onions Served on Open French Bread.
สเต็กแซนวิช

61

Le Mar Specialty

62. German Mix Veal/Curry Sausage: **300.-**
Veal & Curry Sausage Served with Sautéed Potato, Curry Tomato Sauce, Green Salad and Mustard
ไส้กรอกลูกวัว

62

64. French Chicken Cordon Bleu : **360.-**
Chicken Breast Stuffed with Ham and Cheese, Asparagus Spears and Parsley Potatoes
อกไก่ยัดไส้แฮมชีสคลุกเกล็ดขนมปังทอด

65. English Fish & Chips : (Le Mar Specialty) **370.-**
2 Breaded Filet of Sole fried Served with Tartar Sauce, Green Salad & French Fries
ปลา - เฟรนฟราย

64

Café le Mar

Italian Pastas พาสต้า/สปาเก็ตตี้ *(9 egg Pasta)*

55. Alfredo with Mushrooms : พาสต้าผักครีมซอสและเห็ดสด — **225.-**
Creamy Alfredo Sauce with Mushroom

66. Pasta w. Pesto Sauce: พาสต้าผัดเพสโต — **225.-**

67. Spaghetti w/Italian Tomato Sauce : — **225.-**
สปาเก็ตตี้ผัดซอสมะเขือเทศ

68. Spaghetti w/Bacon, or Shrimps, Garlic, Chilli olive oil: — **275.-**
พาสต้าผัดเบคอน หรือกุ้งกระเทียมพริก

69. Chicken Alfredo : พาสต้าผัดครีมและอกไก่ทอด — **245.-**
The Alfredo Sauce Topped with Grilled Chicken Breast

70. Black Pasta w. Bacon, Garlic, Chilli & Olive Oil: — **245.-**
พาสต้าเส้นดำผัดเบคอน กระเทียมพริก

71. Bolognese : พาสต้าซอสเนื้อกับไส้กรอก — **295.-**
Sautéed with a Hearty Meat Sauce, Sausages and Parmesan

72. Carbonara : พาสต้าผัดครีมเบคอนและชีส — **295.-**
With Bacon, Cream, Egg and Parmesan

73. Prawns with Pesto : พาสต้าผัดเพสโตและกุ้ง — **275.-**

74. Baby Clams : พาสต้าผัดหอยลาย — **295.-**
Sautéed with Garlic and Olives in White Wine Sauce

75. Spinach Lasagne : ราซันญ่าผักขม — **320.-**
Napoli Style Spinach Lasagne

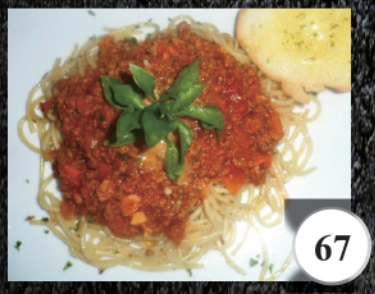
76. Meat Sauce Lasagne : ราซันญ่าซอสเนื้อ — **320.-**
Napoli Style Lasagne Toped with Beef Sauce

Your Choice of Pastas: a. Spaghetti b. Fettuccini c. Penne

77. Ravioli Bolognaise : ราวีโอลี่ซอสเนื้อ — **265.-**

78. Ravioli Spinach: ราวีโอลี่ผักขมซอสมะเขือเทศ — **245.-**
Served with Italian Tomato Sauce

79. Ravioli Spinach w. Carbonara Sauce: — **265.-**
ราวีโอลี่ผักขมผัดครีมเบคอน ชีส



Café le Mar

Poultry ไก่

81. Baked Chicken Parmigiana : อกไก่ซอสเนื้อและชีส **355.-**
Chicken breast with hearty meat sauce topped with Mozzarella / Noodles.

83. Chicken Brest Steak: สเต็กไก่ **345.-**

Fish ปลา

85. Steamed Sea Bass: ปลากะพงนึ่งราดซอสไวน์ขาว **355.-**

86. Filet Sea Bass: (with Butter Sauce) ปลากะพงขาวซอสเนยมะนาว **355.-**

87. Sea Bass with Roasted Spinach: **355.-**
Baked with Parmesan/Mozzarella Cheese in Bechamel Cauce
ปลากะพง อบผักขมซอสครีม

88. Grilled Salmon Steak: สเต็กปลาแซลมอน **440.-**
Salmon Steak Sautéed in White Wine Lemon Butter & light dill

89. Grilled Salmon Steak w. Gravy Sauce: สเต็กปลาแซลมอนเกวี่ซอส **440.-**
Served with baked Potato and Sautéed Spinach Butter & Garlic Sauce

Pork หมู

90. Pork Chop : พอร์คชอบ **345.-**
Served with Sautéed Vegetable and Apple Gravy.

91. Tenderloin of Pork : หมูสันในอบและตับบด **360.-**
Roasted Tenderloin Pork Topped with Chicken Liver Pate

92. Pan Fried Pork Fillet Mignon: หมูสันในกับซอสไวน์แดง **365.-**
Pan Fried Fillet Mignon of Pork With Red Wine Sauce

93. Grilled Pork Spare Ribs : ซี่โครงหมูอบซอสบาร์บีคิว **360.-**
with American Barbeque Sauce.

94. Tenderloin Pork Stuffed w. Spinach & Cheese : **385.-**
Served with Potato Creamy Sauce and Small Mixed Green Salad
หมูสันในยัดไส้ผักโขมและชีส

95. Tenderloin Pork w. Pepper Sauce: **325.-**
หมูสันในซอสพริกไทย

Café le Mar

Steaks สเต็ก *(Imported Australian Beef)*

102. Filet Mignon : ฟิเลย์มิยอง **585.-**
Tenderloin of Beef

103. Peppers Steak: สเต็กเนื้อราดซอสพริกไทยดำ **585.-**
Tenderloin of Beef Steak with pepper sauce

104. Rib Eye Steak :(250 gr.) ริบอายสเต็ก **645.-**

105. New York Strip : (250 gr.) นิวยอร์คสเต็ก **645.-**
Very Popular Strip Loin Steak

107. Chateau Brian Steak : ชาโตบิยอง **645.-**
Roasted Tenderloin Steak with your Choice of Topping

Lamb แกะ

110. Sautéed Lamb Chops : ซี่โครงแกะทอดกระเทียม **585.-**
Succulent Chops marinated in Garlic, Olive Oil and Rosemary.

All main dishes will be served with your choice of: (1 of Each)

Veg. a. Vegetables (ผักผัดเนย) b. Mixed Salad (มิกซ์สลัด)

Potato c. Boiled ต้ม d. Sautéed ผัด e. Mashed บด f. French Fries

Sauces g. Mushroom Sauce (เห็ด) h. Green Pepper Sauce (พริกไทย)

Extras Side Dishes

111. Home Made French Bred : with Butter ขนมปังฝรั่งเศษ **55.-**

112. Potatoes: c. Boiled ต้ม **d. Sautéed** ผัด **e. Mashed** บด **85.-**

113. French Fries : มันฝรั่งทอด **95.-**

114. Garlic Bread : ขนมปังกระเทียม **75.-**

Café le Mar

Appetizers and Deep Fried Dishes

อาหารว่าง

130. ปีกไก่ทอด : PEEK KAI TODD **240.-**
Deep Fried Chicken Wings/Legs Thai Traditional Style

131. หมูแดดเดียว : MU DAD DIEW **240.-**
Deep Fried Pork Served with Chilli Sauce

132. หมูหรือไก่ทอดกระเทียม : MU or KAI TODD KRA TIEM **270.-**
Sliced Pork or Chicken Fried with Garlic & Pepper

133. แหนมซี่โครงหมูอ่อน: NAM SI-CRONG MUOON **250.-**
Deep Fried Marinated Pork Spare Ribs with Kaffir Leaves, Chilli and Garlic Served with Ginger, Peanuts and Chilli Sauce

134. ปอเปี๊ยะทอด: POR PIA TODD **240.-**
Deep Fried Spring Rolls filled with Vegetables, Crab meat, Prawn and Glass Noodles Served with Plum Sauce.

135. เนื้อแดดเดียว: NUEA DAD DIEW **270.-**
Deep Fried Dried Beef Served with Chilli Sauce

136. ขนมจีบทอด : KA NOM JEEB TODD **250.-**
Deep Fried Dumpling filled with Shrimp, Served with Chilli Sauce

137. ทอดมันกุ้ง: TODD MUN GOONG **270.-**
Deep Fried Shrimp Cakes. Served with Plum Sauce

139. กุ้งแม่น้ำทอดกระเทียม: GOONG TOD KRA TIEM **370.-**
Deep Fried River Prawns with garlic & Pepper

Café le Mar

Spicy Salads ยำ/ส้มตำ

140. ส้มตำไทย : SUMTUM-THAI 150.-
Papaya Salad with Peanuts

141. ส้มตำปูม้า/ทะเล : SUMTUM POO MA 240.-
Papaya Salad with Blue Crab or Seafood

142. ยำวุ้นเส้นหมูสับ : YUM WOON SEN MU 240.-
Minced Pork, Glass Noodels with minced Pork, Dried Shrimp, Chilli Lime Sauce.

143. หมูมะนาว : MU MA NOW 240.-
Marinated Sliced Pork Topped with Spicy Lime Dressing, Fresh Garlic and Mint Leaves, Accompanied by Fresh Spring Kale.

144. ยำมะม่วงกุ้งสด : YUM MA-MOUNG GROONG SOD 240.-
Shredded Young Mango, Dried shrimp, Baked Coconut, Prawns, Cashew Nuts, Fresh Chili with Lime Dressing

145. ยำผักบุ้งกุ้งกรอบ : YUM PAK BUNG GOONG KROB 270.-
Deep Fried Water Convolvulus served with Minced Pork & Shrimp, Sliced Shallot, Fresh Chilli, with Lime Dressing

146. ยำหอยนางรม : YUM HOI NANG ROM 240.-
Spicy Salad with Oyster, Chili Paste, Thai Herbs and Mint Leaves

148. ยำเนื้อย่าง : YUM NEUA YANG 250.-
Grilled Sliced Beef Tossed with Onions, Cucumber, Tomato, Mint Leaves, Chilli

149. ยำปูม้า : YUM POO MA 270.-
Spicy Salad with Blue Crab,, Red Onion, Thai Herbs and Lime Dressing

150. ยำรวมมิตรทะเล : YUM TA-LAY 250.-
Mixed Seafood Tossed with Onions, Tomato, Chilli and Lime Dressing

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Spicy Salads ประเภทยำ

151. พล่ากุ้ง : PLAAR GOONG **250.-**
Prawn with Sweet Chilli Paste, Lemon Grass, Shallot, Kaffir Leaves, Mint Leaves and Lime Dressing

152. กุ้งแช่น้ำปลา : GOONG SHARE NAM-PLA **240.-**
Raw Shrimps Topped with Chilli & Lime Dressing, Fresh Garlic and Mint Leaves with Bitter Curd

153. ยำวุ้นเส้นทะเล : YUM WUN SEN TA LAY **250.-**
Glass Noodles with Dried Shrimps, Prawns, Squid, Vegetables, Chilli/Lime

154. ยำปลาดุกฟู : PLA DUK-FOO **270.-**
Crispy Minced Cat Fish and Peanuts
Served with Young Mango Sal-

Fish Specialties

160. ปลากระพงทอดสมุนไพร : PLA TOD SA MUN PRAI **450.-**
Deep fried Sea Bass with mixed Thai herbs.

161. ปลากะพงทอดน้ำปลา : PLA TOD NUM PLA **450.-**
Deep Fried Sea Bass with Fish Sauce, Served with Spicy Sauce.

162. ปลาสามรส : PLA SARM ROD **450.-**
Deep Fried Sea Bass Topped with Dice Pineapple, Bell Pepper, Onions and Homemade Sweet Chilli Sauce.

163. ปลาทอดกระเทียม : PLA TOD KRA TIEM **440.-**
Deep Fried Sea Bass Pepper and Garlic

164. แกงส้มแป๊ะซะปลา: KANG SOM PLA **450.-**
Deep Fried Serpent Sea Bass in Sweet and Sour Country Red Curry Soup and Mixed Vegetables.

165. ปลาราดส้มตำ : PLA RAD SUMTUM **440.-**
Deep Fried Sea Bass Topped with Papaya Salad

166. ปลาราดเปรี้ยวหวาน : PLA RAD PIEW WAN **450.-**
Deep Fried Sea Bass with Sweet & Saur Sauce

Café le Mar

Rice & Noodles

ก๋วยเตี๋ยวคั่วไก่ : **KUAI TIEW CAU KAI** **160.-**
Fried Noodles with Yellow Curry, Egg, Sprouts, Chicken and Garlic

180

ระเพรา (หมู,ไก่) ราดข้าว : **PHADKAPAO RAD KHAO** **150.-**
Steamed Rice Accompanied by Stir Fried Beef, Chicken or Pork with Garlic Chilli and Hot Basil Leaves.

ซอิ้ว (หมู,ไก่) : **PAD SEE-LEW** **160.-**
Fried Large Noodles in Black Soya Sauce with Young Kale & Egg
Choice of Beef, Chicken or Pork.

181

ผัด (หมู,ไก่) : **Small KHAO PHAD Thai style** **150.-**
Fried Rice with Egg and Green Onions Choice of Beef, Chicken, Pork .

หน้า (หมู,ไก่) : **RAHD NA** **160.-**
Pan Fried Large Noodles with Choice of Beef, Chicken
or Pork Topped with Young Kale and Gravy.

ราดหน้า ทะเล : เนื้อ **RAHD NA (Sea food)** **170.-**
Choice of (Prawn, Squid, Fish) or Beef

187

ทยกุ้งสด : **PAD THAI** **170.-**
Famous Thai Rice Noodles Fried with Prawn, Bean Cake, Egg, Bean Sprouts, Chinese Leek and Chopped Peanut, Stuffed with Egg.

ผัดซีอิ้ว ทะเล : เนื้อ **PAD SEE-EW Sea food or Beef** **170.-**
Choice of (Prawn, Squid, Fish)

ข้าวผัด ทะเล : เนื้อ **KHAO PHAD Small Sea food or Beef** **160.-**
Choice of (Prawn, Squid, Crab Meat)

190

ผัดกระเพราราดข้าว ทะเล : เนื้อ **PHAD-KA-PAO RAD KHAO** **170.-**
Choice of (Prawn, Squid, Fish) **Sea food or Beef**

คลุกกะปิ : **KHAO CLOOK KA-PI** **170.-**
Rice with Shrimp Paste, Mango, Shallots, Egg, Fried Port and Sweet Sauce

191

ผัด (หมู,ไก่) : **KHAO PHAD Thai style** (3-4 persons) **340.-**
Fried Rice with Egg and Green Onions Choice of (Chicken, Pork)

ข้าวผัด ทะเล: เนื้อ **KHAO PHAD Thai style Sea food or Beef** **370.-**
4 persons) Fried Rice with Choice of (Prawn, Squid, Fish)

Café le Mar

Soup & Curries ประเภทต้ม-แกง

200. พะแนงไก่/หมู : **PA-NANG KAI-MOO** **240.-**
Chicken or Pork Cooked with Panang Curry Sauce / Coconut Milk

201. พะแนงกุ้ง/เนื้อ : **PA-NANG KOONG / NEUE** **270.-**
Shrimp or Beef Cooked with Panang Curry Sauce / Coconut Milk

202. แกงกะหรี่ไก่ : **KENG KA-REE KAI** Chicken **255.-**
Cooked in Yellow Curry Paste and Curry Powder, Coconut Milk
Potato and Onions Served with Grilled Roti Bread

203. มัสมันเนื้อ : **MAS-SA-MAN NUER** **270.-**
Braised Tenderloin of Beef in Massa man Curry Paste.
Coconut Milk, Potatoes, Red Onions and Peanuts.
Served with Grilled Roti Bread

204. ห่อหมกทะเล : **HOR MOK TA-LAY** **270.-**
Steam Curry with Seafood, Coconut Milk, Egg and Thai Herbs

205. เย็นตาโฟหม้อไฟ : **YEN-TA-FOUR HOT POT** **350.-**
Little Spicy Red Soup with Seafood, Fish Ball and Morning Glory

S 206. แกงป่าปลากระพง : **KENG PAH PLA-KA-PONG** **250.-**
L 207. Spicy Chili Soup with Sea Bass, Egg Plant, **350.-**
Basil and Thai Herbs

S 208. ต้มยำกุ้ง : **TOM YUM GOONG** **250.-**
L 209. Hot and Sour River Prawns Soup with Thai herbs, **370.-**
Mushrooms, Creamy &Sweet Chilli Paste

S 210. ต้มยำปลากะพง : **TOM YUM PLA KA PONG** **250.-**
L 211. Hot and Sour Sea Bass Soup with Thai Herbs **370.-**
and Mushrooms.

Café le Mar

Soup & Curry ประเภทต้ม-แกง

S 212. ต้มยำทะเลทอง : **TOM YUM TA-LAY TON** **250.-**

L 213. Hot and Sour Mixed Sea Food Soup with Sweet Chilli Paste, Coconut Milk, Mushrooms and Thai Herbs **370.-**

S 214. ต้มข่าไก่ : **TOM KHA KAI** **240.-**

L 215. Hot and Sour Chicken Soup with Coconut Milk, Mushrooms and Thai Herbs **350.-**

S 216. แกงจืด เต้าหู้, หมูสับ : **KENG JERD** **240.-**

L 217. Clear Soup with Minced Pork, Tofu and Vegetables **350.-**

S 218. แกงส้มกุ้ง : **KENG SOM GOONG** **250.-**

L 219. Hot & Spicy Soup Country style with Water Mimosa, Vegetables & Prawns **370.-**

S 220. แกงเขียวหวาน : **KENG KIEW WAN** **220.-**

L 221. Chicken or Pork Cooked in Green Curry Paste. Coconut Milk, Eggplant / Basil **340.-**

Steamed

225. ไข่ตุ๋นทะเลหม้อไฟ : **KAI TOON MOH FAI** **320.-**
Steamed Soft Egg with Seafood Combination

227. ปลากะพงนึ่งมะนาว : **PLA KA-PONG NUNG MA NOW** **450.-**
(700-900 gr)
Steamed Sea Bass with Chilli, Garlic and Lemon Sauce.

Café le Mar

Fried (Traditional) ประเภทผัด-ทอด

230. ไข่เจียว : **Thai Omelette** — **250.-**

231. ไข่เจียวหมูสับ : **Thai Omelette with Minced Pork** — **160.-**

232. ไข่เจียวเนื้อปูหรือกุ้ง : **Thai Omelette with Crab Meat or Shrimp** — **175.-**

233. ผัดผักบุ้งไฟแดง : **PAD PAK BOONG FAI DENG** — **175.-**
Fried Morning Glory with Oyster Sauce

234. ผัดผักรวม : **PHAD PAK RUAM** — **195.-**
Stir Fried Mixture of Vegetables with Garlic and Oyster Sauce

235. ผัดเปรี้ยวหวาน : **PHAD PIEW WAN** — **250.-**
Sliced Chicken or Pork Sautéed with Home Made Sweet & Sour sauce,
Dried Onions, Bell Pepper, Tomato, Pineapple and Cucumber

236. ผัดน้ำพริกเผาหมู/ไก่ : **PHAD NAM PRIK POW** — **250.-**
Chicken or Pork Sautéed w. Sweet Chilli, Onions, Bell Pepper & Basil

237. ผัดเรือโป๊ะ : **PAD RUEA POH** — **270.-**
Sautéed Mixed Sea Food yellow Curry, Pepper, Chilli,
Garlic in Oyster Sauce

238. หมึกผัดไข่เค็ม : **PLA MAUK PAD KAI KEM** — **270.-**
Fried Squid with Salted Egg, Onion, Garlic and Celery

239. ไก่ผัดเม็ดมะม่วง : **KAI PAD MED MA MUONG** — **250.-**
Fried chicken with cashew nuts. Onion, Bell peppers and chili paste

240. กุ้งผัดบล็อคเคอร์รี่ : **BROCCOLI & PRAWNS** — **270.-**
Fried Broccoli and Prawns in Gravy Sauce

241. ปลากระพงผัดคื่นช่าย : **PLA KA-PONG PHAD KERN CHAI** — **270.-**
Deep Fried Sea Bass Fish with Celery, Garlic, Ginger / Mushrooms

242. ผัดพริกแกงหมู/ไก่ : **PHAD PRIK KENG** — **250.-**
Sliced Chicken or Pork, Sautéed with Red Curry Paste,
a Touch of Coconut Milk, Green Beans and Kaffir Leaves.

Café le Mar

Fried (Traditional) ประเภทผัด-ทอด

243. ผัดพริกแกงเนื้อ/ทะเล: **PHAD PRIK KANG-TALAY** **270.-**
Sautéed Mixed Sea Food or Beef with Red Curry Paste, Coconut Milk, Green Beans/ Kaffir Leaves

244. ผัดเปรี้ยวหวานเนื้อ/ทะเล : **PHAD PIEW WAN TA-LAY** **270.-**
Sliced Mixed Sea Food or Beef Sautéed with Home Made Sweet & Sour sauce, Dried Onions, Bell Pepper, Tomato, Pineapple and Cucumber

245. ผัดน้ำพริกเผาเนื้อ/ทะเล : **PHAD NAM PRIK POW TALAY** **270.-**
Chicken or Pork Sautéed with Sweet Chilli Paste, Onions, Bell Pepper & Basil

246. เนื้อปู,กุ้งแม่น้ำ,หรือปลาหมึกผัดผงกระหรี่ : **370.-**
PU PHAD PONG KA-REE
Crab Meat or River Prawn or Squid, with Yellow Curry, Egg, Onion, Bell Pepper and Celery

Grilled

250. หมูย่าง : **MOO YANG** **270.-**
Grilled Pork Served with Spicy Sauce

251. เนื้อย่าง : **NUEA YANG** **290.-**
Grilled Beef Served with Spicy Sauce

252. ปลาหมึกย่าง : **PLA MAUK YANG** **290.-**
Grilled Calamari. Served with Spicy Sauce

253. กุ้งเผา : **GOONG-POW (1Kg. Prawns)** **900.-**

254. Grilled River prawns. **(1/2 Kg. Prawns)** **450.-**
Served with spicy sauce

Café le Mar

Le Mar Special (Traditional)

260. หอยนางรมสด : **HOI NANG ROM SOD** **270.-**
Oyster Served with Thai Herb and Spicy Sauce

261. ออส่วน : **Fried Oyster OR-SUAN** **270.-**
Fried Oyster with Flour, Egg, Sprouts Served with Chili Sauce

262. ปูอัด: **Crab Meat Wasabi POO-UT** **270.-**
Crab Meat Served with Japanese Wasabi and Shoyu Sauce

263. ปลาดิบ : **Salmon Sashimi PLA DIB** **390.-**
Salmon Sashimi Served with Japanese Wasabi and Shoyu Sauce

Extras Side Order

270. Extras:	**Steamed Rice**	ข้าวสวย	**Plate**	**30.-**
271. Extras:	**Steamed Rice**	ข้าวสวย	**Bowl**	**100.-**
272. Extras:	**Fried Egg**	ไข่ดาว	**Each**	**25.-**
273. Extras:	**Grilled Roti Bread**	โรตี	**Each**	**35.-**

Snacks

275. เม็ดมะม่วงหิมะพานทอด **FRIED CASHEW NUT** **140.-**

276. ถั่วทอด **FRIED PEA NUTS** **90.-**

Please Notice:
All Dishes Made Freshly on order
Minimum Cooking Time 30 to 45:00 Min.

Café le Mar

Pizza

301. Margherita: 240.-
(Tomato S., Mozzarella, Basil, Extra Olive Oil)

302. Regina Margherita: 270.-
(Tomato S., Mozzarella, Parmesan Cheese)

303. Al Prosciutto: 270.-
(Tomato S., Mozzarella, Cooked Ham)

304. Napolitana: 290.-
(Tomato S., Mozzarella, Anchovies, Black Olive)

305. Bombai: (Spicy) 290.-
(Tomato S., Mozzarella, Curried Chicken, Fresh Chili)

306. Diavola: 290.-
(Tomato S., Mozzarella, Salami)

307. Tropicana: 290.-
(Tomato S., Mozzarella, Cooked Ham, Pineapple)

308. Prosciutto e Funghi: 310.-
(Tomato S., Mozzarella, Cooked Ham, Mushroom)

309. Mexicana: 310.-
(Tomato S., Mozzarella, pepperoni, Onion)

310. Capricciosa: 320.-
(Tomato S., Mozzarella, Ham, Artichoke, Mushroom, Black Olive)

311. More Monti: 320.-
(Tomato S., Mozzarella, Ham, Prawn)

312. Frutti Di Mare: 360.-
(Tomato S., Mozzarella, Mix Seafood)

313. Tirolese: 360.-
(Tomato S., Mozzarella, Gorgonzola Cheese, Speck)

314. Norvegese: 390.-
(Tomato S., Mozzarella, Smoked Salmon, Fresh Dill)

315. Quattro Stagioni: (4 season) 320.-
(Tomato S., Mozzarella, Ham, Mushroom, Spinach)

316. Al Prosciutto Di Parma: 390.-
(Tomato S., Mozzarella, Parma Ham)

Café le Mar

Pizze Bianche (White Pizza)

(with your Choice of Italian Tomato Sauce Topping)

317. Alla Carbonara: **310.-**
(Mozzarella, Bacon, Egg, Parmesan Cheese)

318. Al Formacci: (4 Cheeses) **370.-**
(Mozzarella, Taleggio Cheese, Gorgonzola, Parmesan)

Pizza Vegetarian

319. Al Veggie: **320.-**
(Tomato S., Mozzarella, Eggplant, Zucchini, Mushroom, Spinach, Bell Pepper)

320. Rocola: **320.-**
(Tomato S., Mozzarella, Rocket, Honey Tomato, Parmesan Cheese Olive Oil)

Specialite

321. Margherita Di Buffala: **290.-**
(Tomato S., Mozzarella Di Buffala, Basil, Extra Olive Oil)

322. Mare Marinas: **290.-**
(Tomato S., Mozzarella, Tuna, Honey Tomato, Basil, Olive Oil)

323. Mare e Montis: **360.-**
(Tomato S., Mozzarella Di Buffala, Ham, Prawn, Mushroom, Chili)

324. Pizza Di Mare: **380.-**
(Tomato S., Mozzarella Di Buffala, Rocket, Parma Ham, Honey Tomato, Parmesan)

325. Le Mare Specialite: **380.-**
(Tomato S., Mozzarella Di Buffala, Parma Ham, Artichoke, Black Olive, Onion)

Pizza Calzone

(with your Choice of Tomato Sauce Topping)

326. Calzone Barese: **320.-**
Mozzarella, Mushroom, Rocket, Honey Tomato, Parmesan)

327. Calzone Specialitte: **340.-**
(Mozzarella+ 3 Topping of Your Choice)

Café le Mar

Antipasto (all Italian Imported)

330. Imported Italian Cold Cuts: (Your Choice of 3 Cold Cuts) **380.**

A. Parma ham **B.** Speck **C.** Mortadella

D. Salami Piacentino **E.** Salami Calabro Piante **F.** Spicy Salami

(Served with Pizza bread & Water Melon)

331. Formacci Plato: (Your Choice of 3 Imported Italian Cheeses) **380.**

A. Taleggio **B.** Parmesan

C. Gorgonzola **D.** Mozzarella Di Buffala

(Served with Pizza bread & Water Melon)

Bruschetta

335. Schiacciatina : (Pizza Bread) **95.**
(Fine Salt, Rosemary, Olive Oil)

336. Caprese: (Served on Home Backed Ciabatta Bread) **240.**
(Fresh Tomato, Mozzarella Di Buffala, Basil, Olive Oil)

337. Tirolese: (Served on Home Backed Ciabatta Bread) **260.-**
(Speck, Gorgonzola Cheese, Italian Basil, Black Olive, Olive Oil)

338. Rustica: (Served on Home Backed Ciabatta Bread) **260.-**
(Fresh Tomato, Smoked Salmon, Dill, Onion, Olive Oil)

Pizza Fantestico

340. Banana Fantastic: **260.-**
Mozzarella, Banana, Grana Sliad

341. Pizze Funghi: **280.-**
Tomato Sauce, Mozzarella, Mushroom, Button, Champignon

342. Pizze Vosuvio: **320.-**
Tomato Sauce, Mozzarella, Salami, Cooked Ham, Mushroom, Chilli

343. Chef's Special: **380.-**
Tomato Sauce, Mozzarella, Cooked Ham, Salami, Mushroom Button, Champignon, Prawns, Chilli

Café le Mar

Extra Topping

Meats & Sea Foods

350.	Parma Ham (80 gr)	140.-
351.	Mix Seafood (100 gr)	120.-
352.	Salami Piacentino,	100.-
353.	Salami Calabro Piccante	100.-
354.	Imported German Sausage	100.-
355.	Smoked Salmon (80 gr)	140.-
356.	Anchovies	90.-
357.	Speck	80.-
358.	Prawn	80.-
359.	Cooked Ham	80.-
360.	Bacon	80.-

Formacci (Cheeses)

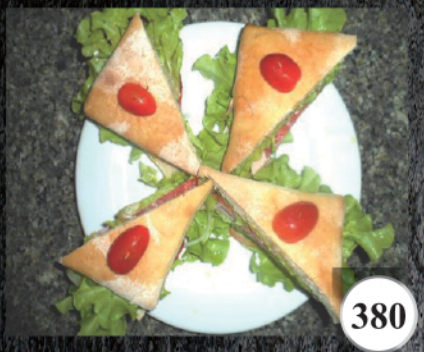
361.	Mozzarella Di Buffala	90.-
362.	Mozzarella	90.-
363.	Parmesan	80.-
364.	Gorgonzola	80.-

Veggies: (Vegetables)

365.	Artichoke	80.-
366.	Capper	60.-
367.	Mushroom	50.-
368.	Eggplant	50.-
369.	Spinach	40.-
370.	Cherry Tomato	40.-
371.	Rocket	40.-
372.	Bell Pepper	40.-
373.	Black Olive	40.-

Le Mar Special Italian Sandwiches

380. Rustica Sandwich : (Imported Smoked Salmon) 320.-
Two Pieces of Home made Ciabatta Bread with Smoked Salmon, Dill, Greens Salads, Onion, Black Olives, top with Dressing



381. Tirolese Sandwich: (Imported Italian Cheese) 300.-
Two Pieces of Home made Ciabatta Bread with Gorgonzola Cheese, Speck, Green Salad, Onion, Tomato top with Italian Dressing

382. Bruschetta Sandwich: (Imported Italian Cold Cuts) 300.-
Two Pieces of Home made Ciabatta Bread with Your Choice of (Parma ham, Mortadelle, Spicy Salami or cooked Ham) Green Salad, Onion, Tomato, Cucumber, Black Olive top with Italian Dressing

PERSIAN KEBABS

All Dishes served with Basmati rice and BBQ Tomato **350.-**

Chicken Kebab with rice

Beef Kebab with rice

Shish Kebab with rice

Lamb Kebab with rice

More Kebab
Please ask Staff
for Daily's Specials

CHEF
WEEKLY SPECIALS

Please ask Staff
for This Week Specials

All Dishes Freshly Made On Order

Minimum Cooking Time

30:00 to 45:00 Min.