

STARTER	SOUP & HEALTHY CURRY	WESTERN MAIN DISH	
<b>Vegetables Spring Rolls</b> 🌱 <b>240</b> Deep fried spring rolls stuffed with cabbage, carrots and black jelly mushrooms served with sweet tamarind sauce	<b>Tom Kha Gai</b> <b>230</b> Creamy coconut soup with chicken, shallots, galangal, lemongrass, kaffir lime leaf, chili and mushrooms	<b>Spaghetti Alla Carbonara</b> <b>275</b> Classic creamy sauce with ham, bacon and shaved parmigiano reggiano with healthy buckwheat spaghetti	
<b>Samosa Larb Moo</b> 🌶️ <b>250</b> 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	<b>Cappuccino Mushroom Soup</b> 🌱 <b>230</b> Home style mushroom soup with double cream topped with milk form and crispy herb croutons	<b>Spinach Lasagna</b> 🌱 <b>280</b> Homemade pasta with spinach cream and layered with tomato sauce, mornay sauce, mozzarella cheese and topped with sun dried tomatoes	
<b>Mixed Sa Tay</b> <b>250</b> Marinated chicken, pork and beef with curry powder, turmeric, cumin, coriander seeds, and grilled with coconut milk served with whole wheat toast, sweet cucumber sauce and roasted peanut sauce	<b>Lentil Soup</b> 🌱 <b>240</b> Famous vegetarian soup with yellow lentils, onions, celery, tomatoes, carrots and coriander	<b>Riva Club Sandwich</b> <b>310</b> 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	
<b>See Klong Moo Yang Kra Pi</b> <b>280</b> Grilled pork spare ribs marinated with shrimp paste served with steamed noodles and Thai spicy sauce	<b>Massaman Gai</b> 🌶️ <b>250</b> Creamy red curry with chicken, potatoes and onions with Thai herbs	<b>Angle Hair &amp; Cod Fish Roe</b> <b>380</b> Capellini pasta with cod fish roe, garlic, dry chili, scallops and parmigiano reggiano	
<b>Riva Crab Cake</b> <b>280</b> Crab meat with mayonnaise, milk, onion, capsicum, coriander coated in bread crumbs, yellow mango salsa and balsamic reduction	<b>Gaeng Kiew Whan Gai</b> 🌶️ <b>250</b> Braised chicken with, Thai eggplant, pea eggplant, red chili, basil cooked with green curry paste and fresh coconut milk	<b>Fish &amp; Chips</b> <b>385</b> Cod fish coated in beer batter served with French fries and tartar dipping sauce	
<b>Vegetarian Quesadillas</b> 🌱 <b>280</b> Grilled tortilla stuffed with spinach, mascarpone, cheddar and mozzarella cheese served with tomato salsa sauce, guacamole and sour cream	<b>Tom Yum Goong</b> 🌶️ <b>260</b> Spicy and sour prawns cooked with lemongrass, galangal, kaffir lime leaf, shallots, mushrooms with fish sauce, fresh lime juice together with milk and chili paste	<b>Barbeque Beef Burger</b> <b>390</b> Our own smokey beef patties, homemade soft brioche bun, beer battered onion rings and smokey bacon on topped with emmental cheese and cheddar cheese served with garlic & rosemary potatoes fries	
<b>Larb Ped</b> 🌶️ <b>300</b> Crispy spicy minced duck salad with Thai herbs and crispy duck served with mixed fresh vegetables	<b>Gaeng Phed Ped Yaang</b> 🌶️ <b>290</b> Red curry with roasted duck, pea eggplant, cherry tomatos, pineapples and grapes	<b>Truffle Ravioli</b> <b>390</b> Classic truffle creamy sauce with ravioli stuffed with shitake mushroom and sear foie gras served with rocket salad, sun dried tomatoes, parmigiana reggiano and parma ham	
<b>Artisan Smoked Salmon</b> <b>300</b> Smoked salmon and salmon grarfax cappers, chopped shallots and lemon wedge topped with green salad and horseradish cream sauce	<b>THAI MAIN DISH</b>		
<b>Fritto Misto</b> <b>310</b> Deep fried seafood served with lemon and tartar sauce	<b>Kao Phad Boran</b> <b>220</b> Fried rice with marinated pork, kale, onion, tomatos and spring onion	<b>Dark Rum Ribs</b> <b>495</b> Our recipe BBQ sauce grilled pork spare ribs, deep fried onion rings coated with beer batter served with French fries	
<b>Riva Tuna Tartar</b> <b>320</b> Fresh diced tuna mixed with pure olive oil, shallots, capers, served with honey and soya sauce with fried shallots and micro salad served on a plate of ice	<b>Phad Pak Boong Moo Kurobuta</b> <b>250</b> Authentic fried morning glory with soya sauce, oyster sauce topped with crispy pork belly	<b>Crispy Salmon</b> <b>550</b> Grilled crispy salmon skin, sautéed bacon with Kenya beans, truffle & mascarpone potato and white cream sauce	
<b>Scallops and Peas</b> <b>340</b> Fresh sliced orange topped with pan seared scallops, pea puree with orange infuse teriyaki sauce garnish with grilled green asparagus	<b>Rad Na Talay</b> <b>260</b> Wok fried flat noodles with seafood in a Chinese brown sauce, kale, mushrooms and carrots	<b>Slow Cooked Duck Confit</b> <b>580</b> 3 Hours slow cooked duck leg in olive oil, sautéed potatoes with salt, pepper and rosemary served with foie gras, grilled tomatos, raisina & demi glace sauce	
<b>Poo Ja</b> <b>380</b> Fried crab meat and minced pork marinated with spices and served in a Crab shell	<b>Gai Phad Med Mamuang</b> <b>260</b> Wok fried chicken with cashew nuts, onion, mixed capsicum, dried chili, shitake mushrooms and spring onions	<b>Tournedos Rossini</b> <b>1,200</b> Grilled Aus. stirplion 120 days and sear foie gras, spinach cream vol au vent, grilled asparagus, roasted garlic, truffle mash potato and truffle madeira sauce	
<b>Mango Foie Gras</b> <b>450</b> Pan seared goose liver with ripe mango triple sec, orange segment served with baby rocket salad and balsamic reduction sauce	<b>Salmon Pad Prik Kee Nu</b> 🌶️ <b>280</b> Wok fried fresh Salmon with chili and garlic, seasoning with oyster and soya sauce topped with crispy kaffir lime leaf	<b>SOMETHING SWEET</b>	
<b>SALAD &amp; YUM</b>		<b>Ice Cream</b> <b>90</b> (Vanilla, Chocolate, Salte Caramel, Thai tea, Stawberry, Mango)	
<b>Nam Prik Long Rua</b> 🌶️ <b>230</b> Spicy shrimp paste dip with hot chilies, fish sauce, sugar, lime, deep fried catfish and sweet pork belly served with mixed vegetable	<b>Hor Mhoank Pla Salmon</b> 🌶️ <b>300</b> Steamed minced salmon with red curry paste coconut milk served with fresh vegetables	<b>Mixed Fruit (Seasonal)</b> <b>180</b> Cantaloup, watermelon, dragon fruit, papaya, mango	
<b>Yum Salmon Samun Prai</b> <b>260</b> Thai style crispy salmon salad tossed with cashew nuts, lime, shallots, dried shrimps and lemongrass with a spicy tamarind sauce	<b>Poo Nim Tod Kra Tiem</b> <b>320</b> Deep fried soft shell crab with garlic and pepper served with chili sauce	<b>Banana Cookie Sundae</b> <b>190</b> Soff baked cookie served with ice cream (choice of flavors), topped with banana and chocolate sauce	
<b>Papaya Salad &amp; Grilled Chicken</b> 🌶️ <b>280</b> Thai classic papaya salad with garlic, chili, tomatoes, peanuts and dried shrimps served with grilled chicken and fresh vegetables	<b>Pad Thai River Prawns</b> <b>350</b> Fried rice noodles with river prawns, bean sprouts, Chinese chives, shallots and bean curd	<b>Mango with sticky rice</b> <b>190</b> Half yellow mango with sticky rice topped with coconut milk	
<b>Mexican Shrimp &amp; Chicken Salad</b> <b>280</b> Tossed garden greens salad served with prawns, chicken, tomatoe salsa, avocados, sour cream dressing, beef chili con carne and coriander	<b>GOURMET PIZZA</b>		
<b>Smoked Salmon and Avocado Salad</b> <b>280</b> 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	<b>Penang Gai Pizza</b> 🌶️ <b>360</b> Chicken breast, red curry paste, coconut milk, kaffir lime leaf, red chili, fish sauce, palm sugar topped with mozzarella cheese	<b>New York Cheese Cake</b> <b>190</b> Homemade blueberry cheese cake, fresh cream and blueberry sauce	
<b>Soft Shell Crab and Mango Salad</b> 🌶️🌶️ <b>340</b> Deep fried soft shell crab coated with bread crumbs, spicy and sour mango salad, cashew nuts and crispy fish	<b>Parma Ham Pizza</b> <b>480</b> Parma ham, rocket leaf, shaved parmigianino and truffle oil	<b>Molten Chocolate Cake</b> <b>215</b> Warm chocolate cake stuff with hazelnut praline served with fresh mixed berry and ice cream	
<b>SIDE DISH</b> Steamed Brown Rice 55 Steamed Jasmine Rice 55 Sticky Rice 55 French Fries 105 Mini Mixed Salad 105 Mash Potato 120 Baked Potato 120		<b>Apple Tart</b> <b>220</b> Homemade apple tart with caramel sauce served with vanilla ice cream	
🌱 Vegetarian dish 🌶️ Hot and spicy dish		<b>Trio Green Tea</b> <b>250</b> Japanese green tea ice cream, Shira tama wine, roasted genmai topped kuromitsu sauce served with genmai green tea and green tea mochi	
<b>Trans fat free, no MSG used and hormone free</b>		Price is subject to 10% service charge and 7% government tax	