

figus lunch

from the garden

classic caesar salad (grilled prawns, salmon or chicken) (C, CR, E, F, M) - (V) romaine lettuce, aged parmesan & croutons	375
grilled goat's cheese (M, MU, N, S) - (V) ⑤ grilled goat's cheese, beetroot, orange & pine nut	385
mixed garden salad (MU, S) - (V) ⑤ artichoke, cherry tomato & red radish	355
tomato & mozzarella salad (M, MU, N, S) - (V) plum tomato, mozzarella & basil pesto	355

chef gogh's classic & burgers

seafood cakes (CR, E, F, M, MO) salmon, prawns & squid cakes, shaved fennel and tomato	645
calamari (C, CR, E, MO) deep fried calamari, cocktail, tartar & fresh lime	460
club sandwich (C, E, M) - (v) ham, cheese, egg, grilled chicken, bacon, tomato, onion, avocado	500
ham & cheese sandwich (C, M) - (v) grilled honey roast ham, english cheddar & emmental	460
naan bread tuna roll (C, E, F) tuna, lemon mayo, bell pepper, tomato & avocado	460
classic bacon & cheese (C, E, M) beef, crispy bacon & english cheddar	500
The Sarojin "impossible" burger (C, CE, MU) plant based beef burger, caramelized onion & truffle mustard	495
Thai chicken burger (C, F, P, M) chicken, peanut sauce & cucumber relish	500
the aussie burger (C, E, M) beef, fried egg, beetroot & red onion	500
fish burger (C, E, F, M) fillet snapper, tartar sauce & red onion	500

(all burgers and sandwiches served with a choice of french fries or small garden salad)

The Michelin Guide Thailand 2021

KEY TO ALLERGENS

C- cereals containing gluten CE- celery & celeriac CR- crustaceans CO- coriander E- eggs F- fish P- peanuts

M- milk MO-molluscs MU- mustard N- nuts S- soy beans (V) vegetarian and ⑤ vegan -option available

price are subject to 10% service charge and 7% vat

pizza

pizza combination (C, M) ham, salami, pepperoni, tomato, onion, mushroom, basil and mozzarella	520
pizza di pollo (C, M) chicken, garlic, onion, bell pepper, basil, oregano and mozzarella	520
pizza margarita (C, M) - (v) tomato, sweet basil, oregano and mozzarella	520
freestyle pizza with your favorite toppings: (C, CR, F, M) - (v) chicken, pepperoni, ham, mushroom, corn, pineapple, onion, mozzarella, tomato, basil, salami, tuna, olive, sausage, bell pepper	690

ice cream and sorbet selection

ice cream & sorbet (E, M, N) - (V) ice cream: vanilla verona chocolate, strawberry, coconut, mango, jack fruit	125
sorbets: passion fruit, raspberry, lemon, pineapple, lychee	

from the bakery

molten chocolate cake & vanilla ice cream (C, E, M)	375
yogurt cheesecake, honey crumble & raspberry coulis (C, E, M)	375
mango sticky rice mille feuille & coconut cream (C, E, M, N) (V)	375
greentea tofu cheesecake (C, E, M, N) (V) (V)	375

banana split (C, E, M) vanilla, verona chocolate, strawberry ice cream, fresh banana & whipped cream	355
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berry berry (E, M) raspberry sorbet, strawberry ice cream, yogurt & mixed red berry	355
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FICUS MENU

STARTERS & SOUPS

beef carpaccio, wild rocket, caper crouton, aged parmesan	(M, MU, S)	475
seared foie gras, caramelize apple, mango, coriander & truffle honey	(C, CO, M)	475
tuna tartar, tomato, avocado & truffle oil	(CO, F)	425
prosciutto, rock melon, baby cos & parmesan	(M, MU, S)	425
burrata, royal project tomatoes & basil pesto	(M, N, S) - (V) ①	395
lobster bisque	(CR, M)	395
minestrone milanese	(C, CE, M, N) - (V) ①	375
roasted pumpkin soup & black truffle oil	(CE, M) - (V) ①	355

SALADS

garden salad, avocado, radish, tomato & artichoke	(MU, S) - (V) ①	355
classic caesar salad (grilled prawns, salmon or chicken)	(C, CR, E, F, M) - (V) ①	375
crispy squid fennel salad, fresh dill & feta	(CR, CO, M, MU, S)	375
seared tuna tataki, corn, avocado & roasted sesame	(F, S)	395
asparagus 3 way & lemon sabayon	(E, M) - (V) ①	385
grilled goat's cheese, beetroot, orange & pine nut	(M, MU, N, S) - (V) ①	385

PASTA & PIZZA

black truffle linguini, crispy coppa & aged parmesan	(C, E, M)	455
spinach tagliatelle & lobster	(C, CR, E, M)	525
potato gnocchi & morel mushroom	(C, E, M) - (V)	455
tartufo ravioli, truffle cream & aged parmesan	(C, E, M) - (V)	455
spaghetti carbonara & parma ham, cracked black pepper	(C, E, M)	455
capellini, crab meats, prawns, chili & basil	(C, CR, M)	455
spaghettono pomodoro, summer vegetable & basil	(C, CR, M) (V) ①	455
penne pesto & aged parmesan	(C, M, N) (V) ①	435
plant based vegetable lasagna	(C, CE, M, S) (V) ①	435
truffle pizza, mozzarella, truffle paste & parmesan	(C, M) - (V) ①	675
rock lobster & seafood pizza	(C, CR, M, MO)	655
classic margarita, pizza, prosciutto, rocket & parmesan	(C, M) - (V)	655

MAINS

fillet of beef, foie gras, sauté potato & wild mushroom jus	(CE, M)	1250
murraylands lamb rack, douchinoise, provencal ratatouille & rosemary madeira	(CE, M)	1150
duck leg confit, braised red cabbage & blackcurrent jus	(CE, M)	575
pork tenderloin, apricots, sweet potato mash & smoked prune infusion	(CE, M)	575
chicken breast, prosciutto, spinach, sundried tomato & red wine jus	(CE, M)	575
wagyu burger, caramelized onion & truffle mustard	(C, CE, M, MU)	895

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FICUS MENU

PLANT BASED

Silken tofu & avocado, roasted black sesame, truffle oil (F, M)	325
crispy "squid" fennel salad, fresh dill & horseradish mustard (CR, CO M, MU, S)	355
plant based spaghetti bolognese & fresh thyme (C, E, M, S)	415
The Sarojin "impossible" burger, caramelized onion & truffle mustard (C, CE, M, MU, S)	495
potato pizza, rosemary, garlic, rocket & parmesan (C, M)	415

FROM THE GRILL

	grain fed 150 days
tenderloin (200g)	1350
rib eye (200g)	1150
sirloin (200g)	950
your preferred sauce selection: red wine, mushroom jus, ginger béarnaise, pepper corn, rosemary jus	

FROM THE SEA

selection from the sea & bonito butter (rock lobster, tiger prawn, snapper, mussel & squid) (CR, F, M, MO)	845
whole grilled snapper (de-boned), roasted tomato & almond (F, M, N)	795
andaman lobster au gratin & mushroom ragout (CR, M)	1050
seared salmon, mushroom duxelles & champagne butter (F, M, MO)	545
seared scallops, peas puree, crispy pancetta & saffron (CE, M, MO)	975

ON THE SIDES

sea salt & rosemary fries (V) ⊕	125
truffle shoestring (M) - (V)	125
rocket & parmesan (M, MU) - (V)	125
potato gratin (M) - (V)	125
seasonal green salad (MU) - (V) ⊕	125
truffle mash (M) - (V)	125
quinoa salad (CO, N) - (V) ⊕	125
butter spinach (M) - (V)	125
sauté brussels sprouts & thyme (V) ⊕	125
chargrilled vegetable (V) ⊕	125

DESSERT

artisan cheese (C, M, N)	
international cheeseboard, selection of accompanied savory biscuits & honey	685
from the pastry	
molten chocolate cake & vanilla ice cream (C, E, M)	375
yogurt cheesecake, honey crumble & raspberry coulis (C, E, M)	375
mango sticky rice mille feuille & coconut cream (C, E, M, N) (V)	375
green tea tofu cheesecake (C, E, M, N) (V) ⊕	375
ice cream & sorbet (E, M, N) - (V)	
ice cream: vanilla, verona chocolate, strawberry, coconut mango, jack fruit	125
sorbets: passion fruit, raspberry, lemon, pineapple, lychee	

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