

TO BEGIN

Tin Mine Salad 🌱	300
Rocket avocado pomegranate corn pumpkin seed honey lemon oil	
Watermelon Heirloom Tomato Salad 🌱	350
Feta cheese honey lemon oil vinaigrette	
Caesar Salad 🌱	380
Parmesan crispy bacon romaine croutons soft boiled egg	
Chicken Prawn	450 500
Sashimi Salad 🌱	480
Fresh salmon tuna young lettuce seaweed pickled garlic pickled ginger miso dressing	
Tuna Tartar 🌱	480
Fresh tuna herb sesame lime sauce	
Burrata Salad	520
Ripened tomato fresh burrata basil leaf rocket pesto sauce balsamic reduction	

SOUPS

Minestrone	240
Fresh vegetables tomato millet seed basil	
Grilled Prawn Green Pea Wasabi Soup	360
Wasabi grilled tiger prawns	
Fisherman Seafood Soup	360
Saffron garlic bread	

TIN MINE DINNER MENU

MAINS

Risotto Portobello	420
Wild Portobello mushrooms parmesan	
Fajitas 🌱	480
Capsicum jalapeno mozzarella tortilla tomato salsa sour cream guacamole choice of: beef chicken pork	
Roasted Chicken Breast	580
Free-range chicken vegetable potato truffle mushroom sauce	
Grilled Kurobuta Pork Chop	620
Baked sweet potato rapini apple sauce	
Oven-Baked White Snapper	640
Kalamata olive tomato capers	
Pan-Seared Grouper Fillet	680
Beetroot lemon sauce vegetables	
Saltimboca Alla Romana	940
Seared Australian beef prosciutto sage rapini marsala	
Ossobuco Milanese	1,100
Braised veal shanks saffron risotto	
Grilled Australian Wagyu Rib Eye	1,500
Spicy gravy mushrooms baby potatoes	

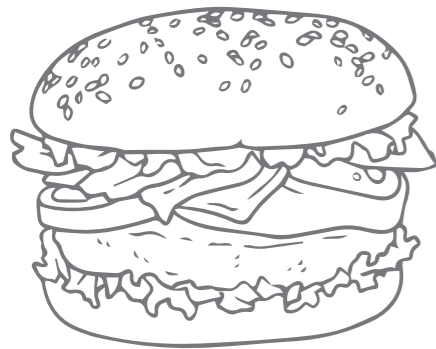
PIZZAS

(Gluten-free dough is available on request)

Pizza Margherita	320
Tomato sauce mozzarella fresh basil	
Pizza Pepperoni	420
Tomato sauce mozzarella spicy pepperoni salami	
Pizza Capricciosa 🌱	420
Tomato sauce mozzarella basil artichoke mushroom ham black olive	
Pizza Frutti di Mare	500
Fresh seafood tomato sauce mozzarella	

DESSERTS

Khao Niew Mammuang	220
Mango sticky rice coconut milk sesame coconut ice-cream	
Tub Tim Krob	220
Royal Thai red ruby Water chest nut jasmine syrup coconut ice-cream	
Khao Mao Thod Cha Thai	220
Local yellow banana wrapped Thai grain rice Thai milk tea ice cream	
Crème Brulée	280
Vanilla custard Phuket pineapple caramelized crispy top	
Espresso Panna Cotta	280
Snap basket drizzled caramel sauce	
The Slate Cheesecake	300
On cookie crust passion fruit coulis	
Green Tea Custard Cake	300
Custard cream caramelized sauce	
Matcha Tiramisu	300
Infused liqueur green tea	
Chocolate Mousse Cake	350
White & dark chocolate mousse	
Fresh Tropical Fruit	200
Homemade Ice Cream	130
<ul style="list-style-type: none"> • Thai fresh coconut • Indigo (lime, banana, coconut and butterfly pea) • Thai tea 	
Homemade Sorbet	130
<ul style="list-style-type: none"> • Lime • Mango • Passion fruit 	
Selection of Ice Cream	130
<ul style="list-style-type: none"> • Vanilla • Chocolate • Strawberry 	



HOMEMADE BURGERS

Vegan Burger 🌱	350
Shallot bun plant-based meat green leaves	
Chicken Burger	450
Grilled marinated chicken thigh green leaves cheddar red onion	
The Slate Signature Beef Burger	520
Charcoal bun bacon jam cheddar mustard mayonnaise green leaves signature BBQ sauce	
All burgers are served with potato fries.	

PASTAS

Gluten-free is available on request

Spaghetti Pomodoro 🌱	340
Olive oil tomato puree fresh basil	
Gnocchi Pesto 🌱	360
Pesto Genovese Parmigiano Reggiano	
Fettuccine Carbonara	480
Pancetta parmesan	
Penne Frutti di Mare	480
Fresh seafood basil tomato sauce	



Vegetarian



Gluten-free



Spice level



Suitable for vegetarian option

Please let us know if you have any food allergies or special dietary needs.

All prices are subject to 10% service charge and 7% government taxes.

TIN MINE DINNER MENU

THAI FAVOURITES

SALADS & APPETIZERS

Poh Pia Pak 🌿	240
Crispy spring rolls glass noodle vegetable plum & chili sauce	
Prawn	280
Larb Pla Krob 🌿	300
Crispy sea bass chili mint leaf coriander roasted rice	
Yum Makuea Yow Moo I Gai 🌿 🌶️	300
Grilled eggplant spicy lime sauce choice of minced pork or minced chicken	
Satay Ruam Mit	320
Grilled marinated chicken pork beef skewers cucumber relish peanut sauce	
Yum Woonsen Talay 🌶️ 🌶️ 🌿	340
Fresh seafood glass noodle chili lime sauce herbs	
Minced pork	320
Goong Phan Ouy	340
Prawns sugarcane plum sauce	
Nuer Nam Tok 🌿	340
Grilled marinated beef cucumber shallot herb roasted rice spicy lime sauce	
Yum Sam Krob	340
Crispy thin pork fish maw cashew nuts shredded green mango	
Goong Sarong	350
Deep-fried prawns Phuket vermicelli sweet chili sauce	
Yam Som O Pou Nim 🌿	350
Pomelo salad soft shell crab roasted coconut	
Pla Salmon I Goong 🌿	420
Chili lime sauce herbs choice of fresh salmon or prawn	

SOUPS

Tom Kha Gai 🌿	280
Chicken soup in coconut milk lemongrass Thai herbs chili oil	
Tom Khamin Gai 🌶️ 🌶️ 🌿	280
Chicken soup turmeric Thai herbs	
Tom Yum Goong 🌶️ 🌶️ 🌿	340
Spicy and sour prawn soup lemongrass galangal shallot kaffir leave chili paste mushrooms	

MAINS

Phad Pak Ruam Mit Nam Man Hoi 🌿	220	Pla Neung See-Ew	400
Wok-fried garden vegetables oyster sauce		Steamed sea bass fillet Thai herbs vegetable soy sauce	
Phad Pak Boong Fai Daeng 🌿	220	Pou Nim Phad Pong Karee	420
Quick-fried morning glory bean paste oyster sauce		Wok-fried soft shell crab yellow curry egg	
Phad Kaprao 🌶️ 🌶️		See Krong Moo Ob Nampheung 🌿	420
Wok-fried chili hot basil leaves		Braised pork rib garlic spices pepper honey soy sauce	
Minced chicken	350	Massaman 🌶️ 🌿	
Minced pork prawn	380	Braised Southern curry peanut curry sauce sweet potato onion	
Phad Kratiem Prik Thai Gai I Moo	380	Free-range chicken	400
Stir-fried garlic pepper sauce		Beef	450
Choice of: free-range chicken pork		Phad Kana Moo Krob 🌿	450
Gaeng Kiew Waan Gai I Moo 🌶️ 🌿	400	Wok-fried kale crispy pork oyster sauce	
Green curry coconut milk eggplant sweet basil		Phad Phed Moo Krob 🌶️ 🌶️ 🌿	450
Choice of: free-range chicken pork		Crispy pork belly red curry vegetable	
Pla Yang Kamin	400	Goong Ob Woonsen 🌿	550
Grilled marinated sea bass turmeric spicy lime sauce		Baked prawn glass noodle ginger herb	
Gaeng Phed Ped Yang 🌶️ 🌿	410	Pla Gao Ob Samunprai (please allow 30 minutes)	850
Roasted duck breast red curry pineapple grape lychee sweet basil		Whole-baked grouper Thai herbs	

RICE & NOODLES

Khao Phad Moo I Gai I Pak	320	Phad Thai Goong I Gai I Pak 🌿	380
Wok-fried jasmine rice choice of: pork chicken vegetables		Wok-fried rice noodles tamarind sauce peanut bean sprout tofu	
Khao Phad Seafood I Goong	380	choice of: prawn chicken vegetables	
Wok-fried jasmine rice choice of: seafood prawns		Kouy Teaw Kua Gai I Moo 🌿	350
Crab meat	450	Fried smoky flat rice noodles bean sprout	
		Choice of: free-range chicken pork	

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