



BREAKFAST Untill 4pm

- **Fried Eggs** **190**
 Organic Roasted Potatoes, Organic Roasted Tomatoes,
 Organic Mushrooms, Crispy Pancetta (Pork) and Artisanal Cereals and
 Seeds Sliced Bread
- **Scrambled Eggs** **190**
 Organic Roasted Potatoes, Organic Roasted Tomatoes,
 Organic Mushrooms, Crispy Pancetta (Pork) and Artisanal Cereals and
 Seeds Sliced Bread
- **Woo's Omelette** **220**
 Organic Fluffy Omelette served with Organic Roasted Potatoes,
 Organic Roasted Tomatoes, Organic Mushrooms and Artisanal
 Cereals and Seeds Sliced Bread



All prices are in Thai Baht and excluded VAT 7%

• **Eggs Benedict** 290

Toasted Artisanal Bread with Seeds, Organic cooked Spinach, Crispy Pancetta (Pork), Organic Poached Eggs, Organic homemade Hollandaise sauce

• **Salmon Eggs Benedict** 360

Toasted Artisanal Bread with Seeds, Organic cooked Spinach, Woo's Gravelax Tasmanian Salmon, Organic Poached Eggs, Organic homemade Hollandaise sauce

• **Bresaola Eggs Benedict** 350

Toasted Artisanal Bread with Seeds, Organic cooked Spinach, Bresaola (Dried Beef Meat), Organic Poached Eggs, Organic homemade Hollandaise sauce



SMOOTHIES BOWLS

• **Muesli Bowl** 230

Organic Yogurt with Organic Homemade Granola, Organic Fresh Fruits, Organic Honey and Organic Mixed Seeds

• **Yellow Bowl** 230

Organic Yogurt Mixed with Organic Banana, Organic Fresh fruits Organic Homemade Granola and Organic Mixed Seeds

Extra : Organic Vegan Cashew Yogurt 20





Tartine La Mollette

TARTINES

- **La Mollette** **460**
 Organic Homemade Guacamole, Organic Egg Mollet,
 Organic Avocado, Organic Cherry Tomatoes, Organic Salad,
 Organic Mixed Seeds
- **La Fresca** **490**
 Burrata, Bresaola (Dried Beef Meat), Organic Cherry Tomatoes,
 Parmigiano Reggiano Cheese, Organic Italian Basil, Taggiasche Black Olives,
 Organic salad, Organic Mixed Seeds
- **La Fjord** **490**
 Cream Cheese, Woo's Gravlox Tasmanian Salmon, Organic Avocado,
 Organic Cherry Tomatoes, Organic Red Onions, Organic Salad,
 Organic Mixed Seeds
- **La Nature** **450**
 VEGAN
 Organic Beetroot Hummus, Organic Avocado, Organic Cucumber,
 Organic Cherry Tomatoes, Organic Red Onions, Organic Salad,
 Organic Mixed Seeds



Bagel Le Mexican

HOMEMADE BAGELS

- **Le Norway** **390**
Homemade Bagel Bread, Cream Cheese, Woo's Gravelax Tasmanian Salmon, Organic Red Onions, Organic Rocket Salad
- **Le Viking** **350**
Homemade Bagel Bread, Cream Cheese, Organic Farm Chicken, Crispy Panceta (Pork), Organic Egg, Organic Rocket Salad
- **Le Berger** **390**
Homemade Bagel Bread, Cream Cheese, Goat Cheese, Bresaola (Dried Beef Meat), Organic Grilled Red Peppers, Organic Red Onions, Organic Rocket Salad
- **Le Mexicain**  **350**
Homemade Bagel Bread, Organic Homemade Guacamole, Organic Cherry Tomatoes, Organic Grilled Red Peppers, Organic Red Onions, Organic Rocket Salad



Véritable Pan Bagnat

SANDWICHES

- Chicken Club Sandwich**

Artisanal Cereals Bread with Seeds, Homemade Mayonnaise, Organic Farm Chicken, Crispy Pancetta (Pork), Emmental Cheese, Organic Boiled Egg, Organic Rocket Salad

370
- Salmon Club Sandwich**

Artisanal Cereals Bread with Seeds, Cream Cheese, Woo's Gravlax Tasmanian Salmon, Organic Avocado, Organic Red Onions, Organic Rocket Salad

390
- Tuna Club Sandwich**

Artisanal Cereals Bread with Seeds, Tuna Can, Organic Boiled Egg, Homemade Mayonnaise, Organic Cucumber, Organic Homemade Pickles, Organic Rocket Salad

350
- Vegan Club Sandwich** 

Artisanal Cereals Bread with Seeds, Organic Homemade Hummus, Organic Red Peppers, Organic Avocado, Organic Cherry Tomatoes, Organic Rocket Salad

330
- Véritable Pan Bagnat**

Artisanal Bread, Organic Salad, Tuna Can, Organic Tomatoes, Organic Boiled Egg, Anchovy, Organic Green Peppers, Organic Radishes, Organic Spring Onions, Italian Taggiasche Black Olives, Organic Italian Basil, Vinegar and Organic Olive Oil

350



Tuna Club Sandwich



Salmon Club Sandwich

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SALADS

- **Caesar Salad** **350**
Organic Salad, Parmigiano Cheese, Crispy Pancetta (Pork), Croutons Bread, Italian Taggiasche Black Olives, Organic Mixed Seeds, Homemade Caesar Dressing
 - with Organic Farm Chicken** **450**
 - with Woo's Gravlax Salmon** **550**
 - with Shrimps** **550**

- **Real Niçoise Salad** **450**
Organic Salad, Tuna Can, Organic Tomatoes, Organic Boiled Egg, Anchovy, Organic Green Peppers, Organic Radishes, Organic Spring Onions, Italian Taggiasche Black Olives, Organic Italian Basil, Organic Balsamic dressing

- **Burrata Salad** **590**
Organic Salad, Carpaccio of Bresaola (Dried Beef meat), Organic Cherry Tomatoes, Burrata, Italian Taggiasche Black Olives, Organic Fresh Italian Basil, Parmigiano Cheese, Organic Balsamic Cream, Organic Mixed Seeds

- **Goat Cheese Salad** **490**
Organic Salad, Organic Cherry Tomatoes, Goat Cheese on bread, Crispy Pancetta (Pork), Organic Red Peppers, Organic Red Onions, Olives, Organic Mixed Seeds

- **Pomelo Salad** **420**
Organic Pomelo with Shrimps



Chicken Cesar Salad



Niçoise Salad

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Pomelo Salad



Goat Cheese Salad


All prices are in Thai Baht and excluded VAT 7%



Burrata Salad

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BOWLS

- **Green Buddha Bowl**  **380**
Spinach Sprouts, Organic Quinoa, Organic Avocado, Organic Broccolis, Organic Homemade Guacamole, Organic Cucumber, Organic Mixed Seeds
- **Vegan Buddha Bowl**  **420**
Organic Salad, Organic Homemade Hummus, Organic Cherry Tomatoes, Organic Avocado, Organic Sweet Potatoes, Organic Roasted Carrots, Organic Mixed Seeds
- **Veggie Buddha Bowl** **420**
Organic Rocket Salad, Organic Poached Egg, Organic Quinoa, Organic Chickpeas, Organic Avocado, Organic Beetroot, Organic Mixed Seeds
- **Chicken Buddha Bowl** **450**
Organic Salad, Organic Farm Chicken, Organic Quinoa, Organic Cherry Tomatoes, Organic Sweet Potatoes, Organic Broccoli, Organic Mixed Seeds
- **Salmon Buddha Bowl** **490**
Organic Spinach Sprouts, Woo's Gravelax Tasmanian Salmon, Organic Quinoa, Organic Avocado, Organic Cucumber, Organic Broccolis, Organic Mixed Seeds
- **Tuna Buddha Bowl** **490**
Organic Salad, Raw Tuna with Organic Sesame Seeds, Organic Quinoa, Organic Broccoli, Organic Cherry Tomatoes, Organic Homemade Guacamole, Organic Mixed Seeds

DRESSING FOR BOWLS :

Balsamic dressing :Organic Balsamic Vinegar, Mustard, Organic Olive oil

Lemon dressing : Organic Lemon juice, Mustard, Organic Olive oil

Sesame dressing :Shoyu sauce, Toasted Sesame oil, Sesame seeds

Peanuts dressing :Satay sauce

Sriracha Mayonnaise :Homemade Mayonnaise with Sriracha spicy sauce



Vegan Buddha Bowl



Salmon Buddha Bowl

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TAPAS

- **Edamame**  **100**
Japanese Soybeans
- **Fresh Summer Rolls**  **280**
Homemade with Organic Vegetables (Carrot, Cucumber, Yam bean, Coriander, Mint, Thai basil) with Fish sauce
- **Tzatziki** **280**
Organic Artisanal Yogurt with Organic Cucumber, Organic Homemade Pickles, Organic Dill, Organic Olive Oil, served with Organic veggie sticks and homemade Pita bread
- **Homemade Hummus**  **330**
served with Organic veggie sticks and homemade Pita bread
- **Homemade Beetroot Hummus**  **330**
served with Organic veggie sticks and homemade Pita bread
- **Spring Rolls**  **270**
Homemade with Organic Vegetables
- **Vegetables Tempura**  **270**
Served with Tartare Sauce and Spicy Sauce
- **Organic Farm Chicken Sticks** **290**
With Homemade Satay Sauce
- **Deep Fried Squid** **310**
With Homemade Tartare Sauce
- **Homemade Crab Cake** **350**
- **Shrimps Sticks with Garlic and Parsley** **280**
- **Chicken Nems** **330**
Vietnamese fried rolls of rice paper with Organic Chicken, Organic Vegetables and Organic Rice Noodles

Make your own Appetizer Board

- **Select 3 Tapas** **790**
- **Select 6 Tapas** **1590**



6 Tapas Board

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MAIN COURSE



- **Grilled Tasmanian Salmon Steak** 550
Ask Woo Crew for the Cooking
- **Salmon Tartare** 390
Organic Avocado, Organic Cherry Tomatoes, Organic Shallots, Organic Spring Onions, Organic Italian Basil, Capers, Organic Lime, Organic Seeds
- **Tuna Tartare** 390
Organic Mango, Organic Avocado, Organic Tomatoes, Organic Peppers, Organic Cucumber, Organic Spring Onions, Organic Fresh Mint
- **Tuna Tataki** 550
Red Tuna Snacked with Organic Black and White sesame Seeds



- Whole SeaBass Fish (600g) 750**
 Steam with Shiitake, Soy sauce and Ginger
 Served debone
- Whole SeaBass Fish (600g) 750**
 Steam with Lime and Chili, Served debone
- Whole SeaBass Fish (600g) 750**
 Plancha with Organic Tomatoes, Italian Taggiasche Black Olives,
 Capers and Organic Olives oil, Served debone
- WOO's Fried Rice Style 550**
 Fried Organic Mix Brown and White Rice with Vegetables,
 Organic Eggs and Blue River Prawns





- **Squid Mediterranean style** 480
Grilled on the Plancha with Organic Cherry Tomatoes,
Organic Italian Basil, Italian Taggiasche Black Olives
- **Grilled King Prawns from Andaman Sea** 650



- **Turmeric Deep Fried Fish** 550
with Thai Herbs and Coriander sauce

• **Organic Grilled Farm Chicken Breast** 330

• **WOO'S Cordon Bleu** 490

Pan-fried Organic Farm Chicken breast with Emmental cheese and Organic Spinach served with Homemade Tartare sauce and Homemade Cabbage Pickles

• **Chicken Milanaise** 550

Pan-fried Organic Farm Chicken



Woo's Cordon Bleu



Chicken Milanaise

• **Bo Bun** 490

Made with Vietnamese Rice Noodles, Chicken Nems, Caramelized Chicken, Crudités (Organic Carrots, Organic Cucumber, Organic Soya Beans), Crushed Peanuts, topped with Mint and Coriander, and sprinkled with Nuoc Mam sauce.



SIDES

- Organic Mixed Salad	110
- Organic Sweet Potatoes Wedges	120
- Organic Mix Rice	75
- Organic Fresh Potatoes Fries	110
- Organic Spinach	90
- Organic Steam Broccoli	100
- Organic Mushrooms	100
- Organic Fried Mixed Vegetables	130
- Organic Mashed Potatoes	110
- Organic Sauteed Potatoes	110
- Organic Grilled Vegetables	130
- Organic Mediterranean Mix	130



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DESSERTS

• Profiterole

250

Homemade Chou Puff Pastry, Vanilla Ice Cream, Homemade Chocolate Sauce, Homemade Whipped Cream, Sliced Almonds



• Sweet Woo

590

Homemade Churros, Homemade Popcorn, Homemade Chocolate Sauce, Caramel sauce, Homemade Whipped Cream



DESSERTS

- **Chocolate Cake** Gluten free and Organic  220
- **Banana Bread** Gluten free and Organic  220
- **Marbré Choco-Pecan Nuts** Gluten free and Organic  220
- **Muffin** Gluten free and Organic  220
- **Carrot Cake Vegan,** Gluten free and Organic  220
- **Chocolate Brookies** Gluten free and Organic  120
- **« Pizztèque »** 250
 « Pizza style » slice of watermelon with fruits
- **Organic Ice cream**
 Madagascar Vanilla, Belgium Chocolate, Salted Caramel, Coconut
 Lemon, Raspberry, Passion Fruit
 1 Scoop **80** / 2 Scoops **150** / 3 Scoops **220**
 Extra Homemade Whipped Cream 20
 Extra Homemade Dark Chocolate Sauce 20



Pizztèque



MENU

WOO PHUKET



WOOPHUKET



WOO_PHUKET

WOO MONACO



WOOMONACO



WOO_MONACO

Beef Charolais – Grain fed 360 Days – Dry Aged 45 Days

- **Beef Tagliata (Stirploid) (+-250grs)**

690

Sliced beef served with Arugula, Organic Cherry Tomatoes, Parmigiana Cheese Shavings, Italian Taggiasche olives, served with Homemade Chimichurri sauce on the side



- **Rib Eye (+- 300grs)**

990

Served with Organic Grilled Vegetables (Carrots, Mushrooms, Eggplants, Green Beans) and Homemade Black Pepper Sauce



- **Tasmanian Smoked Salmon**

690

Served with Homemade Blinis, Sour Cream, Homemade Tzatziki and Fresh Lemon



- **Classic Oscietra Caviar 30grs From France**

3290

Served with Homemade small Blinis and with Sour Cream, Organic White Egg, Organic Yellow Egg, Pickles, Organic Shallots, Organic Spring Onions, Capers, Butter



CHEF'S SUGGESTIONS



- **Organic Farm Chicken Breast with Morel** 590
with a Creamy Morel Mushrooms Sauce

- **Salmon Woo'llington** 590
Please allow 30 Minutes preparation for perfection
Tasmanian Salmon fillet wrapped in puff pastry with cream cheese and spinach

- **Hokkaido Scallops Delight** 990
Plancha snacked Hokkaido Scallops with an organic Butternut Purée, served with Crispy Pancetta and roasted organic seeds

- **Woo Phuket Lobster Style** 1490
Please allow 30 Minutes preparation for perfection
Phuket Lobster (500-600g) snacked on plancha served with organic mango, organic coriander and an homemade spicy mayo



PANCAKES

- **Homemade Banana Pancakes** **290**
Topped with Organic Fresh Banana, Organic Almonds, Maple Syrup
 - **Homemade Chocolate Pancakes** **350**
Topped with Homemade Dark Chocolate Sauce, Organic Fresh Passion Fruit
 - **Homemade Gluten Free Pancakes** **320**
Topped with Organic Fresh Banana, Homemade Dark Chocolate Sauce
- Extra** : Organic Homemade Whipped Cream **40**



Homemade Chocolate Pancakes



Homemade Banana Pancakes

- **Cheese Pancakes «Sirniki»** **320**
Russian Cottage Cheese Pancakes served with Sour Cream, Condensed Milk and Organic Jam



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- **Noodles Soup**

350

With Organic Vegetables, Organic Farm Chicken and Homemade Organic Farm Chicken Balls

- **Massaman Curry**

380

Organic Farm Chicken, Organic Potatoes, Organic Onions, Cashew Nuts, Coconut Milk

- **Lemon Chicken Cutlets**

490

Thin organic Farm chicken cutlets with organic lemon sauce



Beef Charolais - Grain fed 360 Days - Dry Aged 45 Days

• Prime Rib (+ - 1kg)

3590

Served with Organic Grilled Vegetables, Homemade Black Pepper Sauce, Homemade Chimichurri Sauce, Homemade Spicy Thai Sauce



Extra Sauces :

Blue Cheese Sauce	120
Morel Mushrooms	190
Black Pepper Sauce	120

- **Pavlova**

230

Meringue, Whipped Cream, Organic Mango, Organic Pineapple, Organic Passion fruit coulis



- **Homemade Meringue Lemon Tart**

230

