



ODYSSEY

LUNCH

MENU

AVAILABLE DAILY | 12 PM - 5 PM



PEANUTS



MILK



EGGS



PORK



BEEF



CHICKEN



FISH



SHRIMP



SPICY



GLUTEN



SEAFOOD



SOY



SEED



NUTS



DAIRY



Lunch at Explorar is an invitation to slow down and savour the moment. Crafted with fresh, locally sourced ingredients and bold global flavours, each dish brings together comfort, creativity, and a taste of discovery.

From vibrant salads and authentic Thai favourites to handcrafted pizzas and signature grills, every plate is made for easy afternoons and lingering conversations.

Inspired by the warmth of Thai hospitality and the generous spirit of Mediterranean dining, our menu celebrates the simple pleasure of sharing good food, great company, and unforgettable moments.

Lunch Menu

Thai Favourites

Som Tam

200

Thailand's iconic green papaya salad with fresh herbs, lime, and chilli



Panang Curry

Chicken / Prawn

240 / 350

Creamy Thai Panang curry with fragrant spices and your choice of chicken or prawn



Chicken Cashew Nut

240

Stir-fried chicken with roasted cashews, vegetables, and savory sauce



All prices are in Thai Baht, net, inclusive of 7% government tax and 10% service charge.

Lunch Menu

Thai Favourites

Pad Thai

Vegetable / Chicken / Prawn

220 / 250 / 300

Stir-fried rice noodles with vegetables, tamarind sauce, and crushed peanuts



Fried Rice

Vegetable / Chicken / Prawn

180 / 220 / 280

Fragrant fried rice with fresh vegetables and your choice of vegetables, chicken, or prawns



Lunch Menu

Bowls & Salads

Chia Seed Bowl, Coconut Milk & Exotic Fruit

250

Chia pudding made with coconut milk and topped with fresh tropical fruit and crunchy granola



Tropical Açaí Bowl

340

A refreshing açaí blend topped with tropical fruits and oats



Mediterranean Power Bowl

260

A wholesome bowl of grains, vegetables, herbs, and Kalamata olives with Mediterranean flavours



Chicken Protein Bowl

200

Lean grilled chicken served with fresh vegetables and rice

Lunch Menu

Bowls & Salads

Greek Salad

220

Fresh vegetables, feta cheese, Kalamata olives, and Mediterranean herbs



Thai Seafood Salad

240

Poached prawns and squid with cucumber, carrot, tomato, onion, Thai celery, olive oil, lime, vinegar, and fish sauce



Som Tam with Grilled Chicken

200

Green papaya salad served with smoky grilled chicken



Lunch Menu

Soups

Gazpacho

180

Chilled Spanish tomato soup with fresh vegetables and herbs



Pumpkin Soup

150

Velvety roasted pumpkin soup with grilled mushrooms



Prawn Tom Yum

350

Thailand's iconic spicy and sour soup with fresh prawns



Chicken Tom Yum

250

Hot and sour Thai soup with chicken, lemongrass, and aromatic herbs



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Lunch Menu

Big Bites

Falafel Pita

140

Crispy falafel in warm pita bread with fresh herbs, yoghurt, and tahini sauce



Avocado Toast

Plain / Poached Egg / Chicken

180 / 190 / 200

Avocado toast served plain, with a poached egg, or topped with grilled chicken



Shrimp Brioche Toasted

260

Butter-toasted brioche topped with succulent prawns, chilli oil, mayonnaise, and fresh herbs



Chicken Wrap

230

Grilled chicken wrapped with crisp vegetables and tartare sauce



Lunch Menu

Big Bites

Vegetarian Burger

250

Flavour-packed plant-based patty with fresh vegetables, and ketchup mayonnaise



Smash Cheeseburger

290

Juicy smashed beef patty topped with melted cheese, ketchup and Dijon mustard



Crispy Chicken Burger

250

Crispy golden chicken, cheese, with fresh vegetables and tartare sauce



Odyssey Club Sandwich

240

Triple-layer sandwich with chicken, bacon, lettuce, tomato, and boiled eggs



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Lunch Menu

From the Grill

Grilled Eggplant Canapé

160

Chargrilled eggplant, tomato coulis, bread crouton, tahini sauce and chili oil



King Mackerel Tataki

340

Lightly seared king mackerel with bright citrus and herb accents



Prawn Skewers

340

Grilled prawn skewers with fresh herbs, prawn jus, and a smoky char



Cajun Chicken with Garlic Confit

290

Cajun-spiced chicken served with garlic confit and chicken jus



Lunch Menu

Pasta

Rigatoni with Slow-Cooked Ragù

300

Rigatoni pasta coated in a rich,
slow-simmered meat ragù



Spaghetti Pomodoro

280

Classic spaghetti with vibrant
tomato sauce and fresh basil



Mediterranean Orzo Salad

280

Orzo pasta tossed with fresh vegetables, herbs,
Kalamata olives, and Mediterranean dressing



Lunch Menu

Sides



1 Mediterranean Vegetable Confit

160

Slow-cooked vegetables infused with olive oil and herbs.

4 Garlic Butter Fried Rice

90

Fragrant fried rice tossed with rich garlic butter



2 Mediterranean Salad

180

Freshly chopped vegetables with herbs and lemon dressing

5 Cauliflower Couscous

200

Light cauliflower couscous with herbs and curry powder

3 Pineapple Fried Rice

90

Thai-style fried rice with sweet pineapple and aromatic spices



6 Homemade French Fries

120

Crispy golden fries served with homemade seasoning

All prices are in Thai Baht, net, inclusive of 7% government tax and 10% service charge.



fresh from the oven

Every great pizza begins with a simple idea:
good ingredients, brought together with care.

Whether enjoyed among friends or savoured all to yourself,
our pizzas are made to be the centrepiece of memorable moments.

Lunch Menu

Pizza

Margherita

350

A timeless favourite with tomato sauce, mozzarella, and basil.



Diavola

400

Spicy salami pizza with rich tomato sauce and melted mozzarella.



Five Cheese

450

Rich blend of five cheeses melted over a crispy wood-fired base



Hawaiian

380

Sweet pineapple, savoury ham, and melted mozzarella on tomato sauce



All prices are in Thai Baht, net, inclusive of 7% government tax and 10% service charge.

Lunch Menu

Pizza

Calzone

450

Folded pizza stuffed with cheese, tomato sauce, and ham and mushrooms



Tartufo

380

Creamy truffle-infused pizza topped with mozzarella and earthy mushroom notes



Angelo

420

Wood-fired pizza with tomato sauce, ham, mushrooms, mozzarella, and egg



Napoli

440

Wood-fired pizza with tomato sauce, anchovies, capers, black olives



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Sweet Treats ahead

Every journey has its destination,
and every memorable meal deserves a sweet finale.

Inspired by moments of indulgence
and crafted to be shared—or not—
our desserts are an invitation to slow down,
savour the present, and end your experience
with something truly delightful.

Lunch Menu

Desserts

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|---|------------|--|------------|
| 1 Chocolate Mousse
Silky Belgian chocolate mousse finished with crunchy pistachios
   | 140 | 7 Fruit Platter
Colourful selection of fresh tropical fruits | 120 |
| 2 Crème Brûlée
Classic vanilla custard with a perfectly caramelised sugar crust
  | 160 | 8 Tropical
Refreshing mango and passion fruit sorbets with fresh tropical fruit | 120 |
| 3 Profiteroles
Choux pastry filled with vanilla ice cream and warm chocolate sauce
   | 180 | 9 Sundae
Vanilla ice cream with homemade caramel sauce and toasted almonds
  | 120 |
| 4 Mango Sticky Rice
Traditional Thai sticky rice with fresh mango and sweet coconut cream
 | 160 | 10 Colonel
Lemon sorbet finished with vodka and fresh lime zest | 110 |
| 5 Pavlova
Crisp meringue topped with mango, passion fruit, and whipped cream
  | 190 | Ice Creams and Sorbets
<div><div><ul style="list-style-type: none">• Vanilla Bourbon• Coconut• Chocolate• Rum Raisin• Oreo Cookie</div><div><ul style="list-style-type: none">• Passion Fruit• Mango• Raspberry• Strawberry• Lemon</div></div> | 90 |
| 6 Lemon Sorbet on Roasted Pineapple
Butter-roasted pineapple with Thai-inspired flavours, served with lemon sorbet
   | 140 | | |





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