



ODYSSEY

DINNER

MENU

AVAILABLE DAILY | 5 PM - 9:30 PM



PEANUTS



MILK



EGGS



PORK



BEEF



CHICKEN



FISH



SHRIMP



SPICY



GLUTEN



SEAFOOD



SOY



SEED



NUTS



DAIRY



ODYSSEY

Dinner at Explorar is crafted for discovery, comfort, and connection.
A celebration of bold flavours,
premium ingredients, and thoughtfully prepared dishes,
our dinner menu brings together the richness of Thai culinary
traditions with refined international favourites.

From vibrant seafood specialties and aromatic curries to carefully
grilled meats, pastas, and artisan pizzas,
each plate is designed to be savoured at a leisurely pace.
Whether sharing stories over starters, indulging in
a perfectly cooked steak, or exploring new flavours
from near and far, dinner at Explorar invites guests
to settle in, unwind, and enjoy every moment.

Starters

Ceviche Leche de Tigre

300

Fresh king mackerel ceviche with leche de tigre, tomato, shallot, celery, watermelon & herbs



Odyssey Pra Goong

350

Thai shrimp salad with lemongrass, herbs and chili



Beef Tartare

380

French style hand-cut beef tartare with egg yolk, Dijon mustard, ketchup, Worcestershire sauce, tabasco, pickles, capers, onion, parsley



Thai Beef Tartare

340

Hand-cut beef tartare with egg yolk, soy sauce, sesame, olive oil, lime, fish sauce, coriander, shallot, garlic, spring onion, ginger, red chilli, sesame seeds



Starters

Smoked Burrata

460

Served with fresh and confit cherry tomatoes, basil, garlic, and olive oil



Creamy Fish Rillettes & Lemon on Brioche

280

Creamy fish rillettes with garlic, shallot, lemon on toasted homemade brioche



Pork Loin & Anchovy Signature

370

Slow-cooked pork tenderloin served with anchovies and capers sauce



Dinner Menu

Pasta

Rigatoni Gorgonzola, Broccoli & Cashews

460

Grilled broccoli, garlic, shallot, white wine,
Gorgonzola cream sauce



Spaghetti Tartufo

500

Grilled mushrooms, garlic, shallot, and white
wine in a black truffle cream sauce



Tagliatelle Yellow Curry Prawns

480

Grilled shrimp, garlic, shallot, white
wine and a creamy prawn-stock sauce



Homemade Lasagna

490

Homemade beef ragù with béchamel,
Parmesan cheese, and olive oil



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

Mains

King Mackerel Steak

440

Grilled king mackerel served with roasted potatoes and vegetables, with a choice of chimichurri or seafood sauce



Whole Snapper

Mediterranean or Thai Flavours

500

Whole grilled snapper with your choice of fragrant Thai herbs or Mediterranean flavours



Whole Squid

350

Barbecue-grilled whole squid served with sauce vierge or seafood sauce



Tiger Prawns

490

Barbecue-grilled tiger prawns with butter, garlic, parsley, and lemon



Dinner Menu

Mains

Beef Striploin

1,390

300 g Australian Black Angus striploin, grilled over an open flame and served with beef jus and roasted garlic



Lamb Kefta Skewers

490

Homemade kefta grilled over the barbecue served with labneh, cherry tomatoes confit, herbs and pita bread



Duck Confit Shepherd's Pie

280

Duck leg confit in duck fat, onion confit, creamy mashed potatoes, breadcrumbs, and Parmesan



Dinner Menu

Mains

Crispy Pork Belly

270

Sliced crispy pork belly served with homemade pork gravy, spring onions, and pickles



Grilled Boneless Chicken Leg

380

Marinated boneless chicken leg grilled over the barbecue, served with homemade chicken jus and roasted garlic



Sauces

Seafood sauce: garlic, fish sauce, lime juice, sugar and chilis



30

Isaan sauce: fish sauce, lime juice, sugar, chillies, toasted rice powder and fresh herbs



20

Sweet chili glaze: red chili peppers, garlic, sugar, vinegar

20

Chimichurri: parsley, coriander, mint, dill, garlic, olive oil, dried oregano, & wine vinegar

60

Sauce vierge: tomato, garlic, capers, Kalamata olives, spring onion, olive oil, lemon

85

Romesco: tomato, red bell pepper, almond, garlic, paprika, olive oil, vinegar



60

Dinner Menu

Sides



1 Odyssey Creamy Mashed Potatoes **80**

Creamy mashed potatoes with milk and butter



2 Grilled Zucchini **120**

Whole grilled zucchini with garlic, thyme, and olive oil



4 Baby Broccoli Garlic & Lemon **140**

Barbecue-grilled baby broccoli with charred lemon, garlic, and olive oil



5 Morning Glory **50**

Stir-fried with garlic, chilli, soy sauce, and oyster sauce



6 Signature Tom Yum Fried Rice **90**

Infused with bold Tom Yum flavors



7 Homemade French Fries **120**

Served with ketchup and homemade mayonnaise

8 Baby Carrots with Ginger Glaze **140**

Chargrilled baby carrots finished with a sweet ginger glaze.



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flavours of Thailand

The heart of Thailand is found around the table.
Rich aromas, vibrant spices, and
time-honoured recipes come together
to create dishes that are both comforting and unforgettable.
Prepared with respect for tradition and a touch of Explorar
creativity, these are the flavours that define the journey.

Dinner 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



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Dinner 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





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.

Dinner 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



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Dinner 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.



Dinner Menu

Desserts

1 Chocolate Mousse

140

Silky Belgian chocolate mousse finished with crunchy pistachios



2 Crème Brûlée

160

Classic vanilla custard with a perfectly caramelised sugar crust



3 Profiteroles

180

Choux pastry filled with vanilla ice cream and warm chocolate sauce



4 Mango Sticky Rice

160

Traditional Thai sticky rice with fresh mango and sweet coconut cream



5 Pavlova

190

Crisp meringue topped with mango, passion fruit, and whipped cream



6 Lemon Sorbet on Roasted Pineapple

140

Butter-roasted pineapple with Thai-inspired flavours, served with lemon sorbet



7 Fruit Platter

120

Colourful selection of fresh tropical fruits

8 Tropical

120

Refreshing mango and passion fruit sorbets with fresh tropical fruit

9 Sundae

120

Vanilla ice cream with homemade caramel sauce and toasted almonds



10 Colonel

110

Lemon sorbet finished with vodka and fresh lime zest

Ice Creams and Sorbets

90

- Vanilla Bourbon
- Coconut
- Chocolate
- Rum Raisin
- Oreo Cookie
- Passion Fruit
- Mango
- Raspberry
- Strawberry
- Lemon





ODYSSEY