

STARTERS

- 21 TANDOORI CHICKEN FLATBREAD** 195 B
Tandoori marinated chicken, mango chutney, red onion, roasted red bell peppers, cheddar cheese and cilantro, topped with a paprika-yoghurt dressing

- 22 RUSTIC FLATBREAD** 195 B
Caramelized red onions, grape tomatoes, feta cheese, tomato sauce and fresh basil

- 23 CHICKEN QUESADILLAS** 195 B
Grilled chicken, red onion, bell peppers, mozzarella cheese, salsa and sour cream

- 24 TORTILLA CHIP BASKET**
With salsa 140 B
With guacamole 195 B
With salsa and guacamole 220 B

- 25 MEXICAN SPRING ROLLS** 165 B
ground pork tenderloin, chili, fresh cilantro, salsa and sour cream

- 26 THAI SPRING ROLLS** 145 B
Chicken, vegetables, Thai herbs and chili dipping sauce

- 27 THAI CHICKEN SATAYS** 145 B
Spicy peanut dip and fresh cilantro

- 28 CHEESY GARLIC BREAD** 145 B

- 29 GAMBAS AL AJILLO** 245 B
Prawns sautéed with garlic, chili and parsley served with garlic bread



Gluten free bread available upon request

SOUPS

- 32 FOREST MUSHROOM SOUP** 195 B
Scented with brandy and served with garlic bread
- 33 CREAMY LOBSTER SOUP** 250 B
Flavored with saffron and served with garlic bread
- 34 ROASTED TOMATO AND BASIL SOUP** 195 B
Served with cheese bread



SALADS

- 43 CAESAR SALAD** 295 B
Grilled Cajun chicken, crispy bacon, romaine lettuce, parmesan cheese, herb croutons with homemade Caesar dressing
- 44 TWO CHEFS CURRY CHICKEN AND MANGO SALAD** 295 B
Grilled chicken, fresh mango, apples, red onion, walnuts, grape tomatoes and lettuce with a curry yogurt dressing
- 45 RUSTIC GREEK SALAD** 275 B
Feta cheese, kalamata olives, tomatoes, cucumber, red onion with traditional dressing



PASTA

50 POMODORO TAGLIATELLE
Ham, Italian herbs with our
homemade tomato sauce

225 B



50

52 PRAWN TAGLIATELLE
Spinach, fresh dill
with lobster saffron sauce

325 B



52

55 AGLIO E OLIO SPAGHETTI
Olive oil, garlic, chili
and parsley

225 B



55

56 BOLOGNESE SPAGHETTI
rich and hearty beef ragu sauce

285 B



56

57 CARBONARA SPAGHETTI
Cheese, bacon, egg and cream

245 B



57

Gluten free spaghetti, tagliatelle, penne pasta available on request

GRILL

- 60 WOODEN PLANK GRILLED SALMON**
Sautéed spinach,
mashed potatoes with lobster sauce
served on a wooden plate

545 B



- 61 GRILLED PEPPER CHICKEN**
Potato gratin,
vegetable medley,
with creamy peppercorn sauce

395 B



- 62 GRILLED HERB CHICKEN**
Sautéed potatoes, vegetable medley
with black trumpet mushroom sauce

395 B



- 64 CHICKEN PARMIGIANA**
Deep fried chicken breast
with tomato sauce, cheese,
tomato salad and French fries

395 B

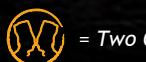
- 65 TWO CHEFS BRAISED
BBQ RIBS**
Tropical coleslaw,
Idaho potato fries
and BBQ sauce

395 B HALF RACK
525 B FULL RACK



- 66 WOODEN PLANK PORK TENDERLOIN**
Sautéed bacon, mushrooms
with mashed potatoes,
thyme red wine sauce
and sauce Béarnaise
served on a wooden plate

425 B



BURGERS

- 67 BACON & CHEESE BURGER**
200g ground Australian all beef patty, brioche bun, cheddar cheese, bacon, red onion, tomatoes, lettuce and Idaho potato fries

465 B



- 68 AUSSIE BURGER**
200g ground Australian all beef patty, brioche bun, pickled beetroot, pineapple, fried egg, bacon and cheddar cheese with Idaho potato fries

465 B



- 69 TERIYAKI CHICKEN BURGER**
Teriyaki marinated chicken breast, grilled pine apple, caramelized red onions, cheddar cheese, lettuce and tomatoes, aioli served on a brioche bun and with deep fried Idaho potatoes.

395 B



- 70 TWO CHEFS BURGER**
200g ground Australian all beef patty, brioche bun, Gorgonzola cheese, crispy Parma ham and caramelized onions, with Idaho potato fries & aioli

495 B



Gluten free bread available upon request

STEAKS

- 71 GRILLED RIB EYE**
NZ grain-fed, Ocean Angus rib eye
Beef 300g, herb and garlic tomatoes,
grilled asparagus, sautéed potatoes
and Sauce béarnaise

895 B



- 73 BEEF TENDERLOIN SKEWER**
200g Australian beef tenderloin, herb
and garlic tomatoes, sautéed potatoes
and BBQ sauce

695 B



- 74 PEPPER STEAK**
200g Australian beef tenderloin,
vegetable medley, potato gratin
with pepper and brandy cream sauce

795 B



- 75 TWO CHEFS CHATEAUBRIAND**
200g Australian beef tenderloin,
truffle mashed potatoes, vegetable
medley, thyme red wine sauce
and Sauce Béarnaise

795 B



WELL DONE



MEDIUM WELL



MEDIUM



MEDIUM RARE



RARE



STEAKS

- 76 WOODEN PLANK GRILLED BEEF**
200g Australian beef tenderloin, sautéed bacon, mushrooms with mashed potatoes, thyme red wine sauce and Sauce Béarnaise served on a wooden plate

795 B



76

- 77 RACK OF LAMB**
Grilled Australian rack of lamb 300g, herb sautéed potatoes, roasted garlic, tomato confit, grilled asparagus and thyme red wine sauce

895 B



77

- 78 TWO CHEFS MIXED GRILL PLATTER** 2395 B
(GOOD FOR 3-4 PERSONS)
NZ grain-fed, ocean Angus rib eye beef 300g, 200g Australian beef tenderloin, 300g Australian rack of lamb, herb sautéed potatoes, roasted garlic, tomato confit, grilled asparagus, thyme red wine sauce and Sauce Béarnaise



78

- 79 SURF & TURF** 1995 B
NZ grain-fed, Ocean Angus rib eye beef 300g
1 boiled Canadian lobster 600g
Citrus salad, sautéed potatoes, grilled asparagus, red wine sauce and Sauce béarnaise



79

WELL DONE



MEDIUM WELL



MEDIUM



MEDIUM RARE



RARE



TEX MEXICAN

M2 NACHO MACHOS 345 B
ground pork tenderloin,
roasted corn, cheese,
fresh cilantro, spring onion,
salsa and sour cream



M2

M4 TWO CHEFS PORK TACOS 295 B
ground pork, cumin,
chili with cheddar cheese,
shredded lettuce, tomatoes,
salsa, sour cream
and corn tortilla shells



M4

M5 ENCHILADAS
bell peppers, mozzarella cheese,
roasted corn, red beans,
cilantro with
Vegetarian option 295 B
Chicken option 395 B
Beef option 445 B
Prawn option 445 B



M5

M6 FAJITAS
Tomatoes, bell peppers,
red onion, spicy Mexican tomato sauce
with cheddar cheese, salsa,
sour cream and flour tortillas
Vegetarian options 295 B
Chicken option 395 B
Tiger prawn option 545 B



M6

M8 GUACAMOLE 90 B



M8

THAI FOOD

- 90 STIR FRIED MORNING GLORY**
With soya beans, chili and garlic

125 B



- 94 TWO CHEFS TOM YAM SOUP**
Mushrooms, fresh cilantro,
and chili
Vegetarian option
Chicken option
Tiger Prawn option



175 B

245 B

495 B



90

- 95 COCONUT RED CURRY**
coconut milk, Phuket pineapple,
kaffir leaves, and sweet basil
Roasted eggplant option
Chicken options



195 B

245 B



94

- 96 GREEN CURRY**
Coconut milk, sweet basil,
chili and eggplant
Vegetarian options
Chicken option



175 B

245 B



95

- 97 MASSAMAN LAMB**
Tender lamb curry with dried spices,
coconut milk, thai sweet potatoes,
roasted peanuts and cashew nuts

395 B



96



97



THAI FOOD

98 STIR FRIED SWEET AND SOUR

Tamarind, Phuket pineapple,
spring onions
Vegetarian option
Chicken option



175 B
245 B



98

99 STIR FRIED CASHEW NUT

Mushrooms, chili,
cashew nuts, carrots,
spring onion
Vegetarian option
Chicken option



175 B
245 B



99

100 PAD THAI

Rice noodles, peanuts,
fresh lime, spring onion,
bean sprouts
Vegetarian option
Chicken option
Prawn option



225 B
245 B
265 B



100

RICE

101 PINEAPPLE FRIED RICE

Phuket pineapple, yellow curry,
cilantro, vegetables
Vegetarian option
Chicken option
Pork option
Prawn option



225 B
245 B
245 B
265 B



101

103 STEAMED RICE

25 B

SEAFOOD

WHOLE FISH

SEA BASS

100 G / MARKET PRICE

- S1 STEAMED WHOLE SEABASS**
Served with 2 Thai sauces,
Tamarind and chili & lime



- S2 STEAMED**
and served with fresh lime,
garlic, coriander and chili



- S3 DEEP FRIED**
topped with our homemade pineapple,
garlic cashew nut and chili sauce



- S4 DEEP FRIED**
with vegetables and sweet
and sour sauce



- S5 DEEP FRIED WITH GARLIC & PEPPER**



SEAFOOD



TIGER PRAWNS

100 G / MARKET PRICE

S7 GRILLED
Lime, coriander and roasted chilli,
sweet plum sauce.



S7

S8 RED CURRY
coconut and Kaffir lime leaves



S8

**S9 STIR FRIED WITH GARLIC
AND PEPPER**



S9

S11 STIR FRIED
With vegetables and sweet
and sour sauce



S11

S12 STIR FRIED CASHEW NUT
Mushrooms, chili, cashew nuts,
carrots, spring onion



S12

SEAFOOD



SQUID BLACKFISK 100 G / MARKET PRICE

S17 GRILLED
and served with a lime & coriander
and a roast-chili and sweet plum sauce



S18 STIR FRIED
with garlic, Kampot black pepper
and bell peppers



"MANILA" CLAMS 100 G / MARKET PRICE

S19 STIR FRIED
with roasted red chili paste,
garlic and Thai basil



CRAB 100 G / MARKET PRICE

S21 STEAMED
and served with a lime & coriander
and a roast-chili and sweet plum sauce



S22 STIR FRIED WITH GARLIC & PEPPER



S23 STIR FRIED WITH YELLOW CURRY
egg, spring onions and celery



S17



S18



S19



S21



S22

S23

SEAFOOD



CANADIAN LOBSTER

100 G / MARKET PRICE

- S25 RED CURRY**
with grilled eggplant
and Phuket pineapple



- S26 OVEN ROASTED**
with sautéed mushrooms,
spinach, lobster sauce,
gratinee with cheese
and truffle mashed potatoes



- S27 BOILED CANADIAN LOBSTER**
Served with aioli,
garlic bread and summer salad



LIVE ANDAMAN LOBSTER

100 G / MARKET PRICE

- S28 STIR FRIED**
with garlic, Kampot black pepper
and bell peppers



- S29 RED CURRY**
with grilled eggplant
and Phuket pineapple



- S30 OVEN ROASTED**
with sautéed mushrooms,
spinach, lobster sauce,
gratinee with cheese truffle
mashed potatoes and grilled lemon



S25



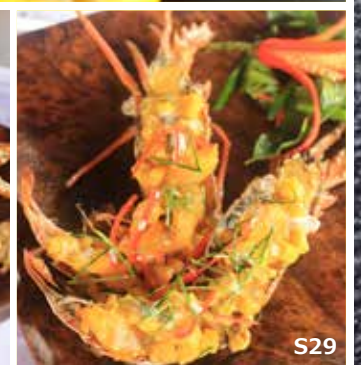
S26



S27



S28



S29



S30

DESSERTS

D1 SORBETS 80 B / PER SCOOP
Mango or lemon



D2 ICE CREAM 80 B / PER SCOOP
Vanilla, chocolate or strawberry



D3 MERINGUE SWISS 150 B
Vanilla ice cream, whipped cream, banana and chocolate sauce



D4 CHOCOLATE BROWNIE 150 B
with Chantilly cream, raspberry sauce, and mint

D5 TWO CHEFS APPLE CRUMBLE 150 B
Flavoured with cinnamon and raspberries served with vanilla ice cream



D6 BANANA FLAMBÉ 190 B
walnuts, dark rum and vanilla ice cream



D7 MANGO STICKY RICE 150 B



D9 LEMON AND COCONUT CHEESECAKE 150 B
with mango coulis



D1



D2



D3



D4



D5



D6



D7



D9





 TWO CHEFS
B A R & G R I L L

DRINKS & DESSERTS



ULTIMATE COCKTAILS



MOJITO
Classic, strawberry, raspberry, rum, fresh mint, sugar, lime juice and soda

195 B



MAI TAI
White rum, dark rum, triple sec, orange juice, pineapple juice

195 B



HURRICANE
Light rum, dark rum, passion fruit juice, orange juice and lime juice

195 B



CAPTAIN JACK
Jack daniels, captain Morgan and coke

195 B



BLOODY MARY
Vodka, tomato juice, lime juice, Worchester sauce, Tabasco, salt and pepper

195 B



TWO CHEFS CAIPIRINHA
Cachaca, brown sugar, pomegranate seeds and lime

195 B



ESPRESSO MARTINI
Vodka, coffee liqueur, espresso and kahlua

195 B



WATERMELON
Vodka, fresh watermelon, sugar syrup

LEMON DROP
Vodka, lime juice, sugar syrup



POMEGRANATE & LIMONCELLO
Vodka, limoncello, fresh pomegranate juice, sugar syrup



DRY MARTINI
Gin, dry vermouth, olives

COSMOPOLITAN
Absolut citron, triple sec, cranberry juice and lime juice



FROZEN MARGARITAS

195 B

STRAWBERRY, LIME,
RASPBERRY OR COCONUT

GIN BASIL SMASH
Gin, cucumber, basil, soda

195 B



LEMONGRASS SOUR
Vodka, lime juice, egg white, lemongrass and sugar syrup

195 B



GIN FIZZ
Gin, lime juice, sugar syrup

195 B



STRAWBERRY DAIQUIRI
Rum, strawberries, sugar syrup and lime juice

195 B



PINA COLADA
Served in a fresh coconut with rum, pineapple juice and coconut milk

220 B



LONG ISLAND ICE TEA
Vodka, rum, gin, tequila, triple sec, lime juice and coke

280 B



SHORT DRINKS & SHOOTERS

4CL 95 B

CLASSIC MIXED DRINKS MADE EASY!

1. Choose from our house **tequila, vodka, rum, gin or whiskey**
2. Choose your mix- coke, sprite, red bull, ginger ale, tonic or cranberry juice (more options available just ask your server)
3. Sit back, relax and enjoy



SANGRIA

RED OR WHITE

Glass

165 B

Jug ½ L

395 B

Jug 75CL

595 B



IMPORTED HOUSE WINE

RED OR WHITE

Glass

175 B

½ L Carafe

495 B

75CL Carafe

695 B



Please ask our staff for additional drinks.

SPIRITS 4CL

TEQUILA

PATRON SILVER 295 B
PATRON ANJEO 355 B

VODKA

STOLICHAYA 185 B
GREY GOOSE 225 B
SMIRNOFF 185 B
ABSOLUT 185 B

RUM

DIPLOMATICO 195 B
RESERVA EXCLUSIVA
ZACAPA 23 YEARS 295 B
BACARDI 185 B

GIN

BOMBAY SAPPHIRE 225 B
TANQUERAY 225 B
HENDRICKS 245 B

WHISKEY

4CL

GLENMORANGIE 10 YEARS 250 B
GLENFIDDICH 12 YEARS 275 B
JONNIE WALKER BLACK LABEL 225 B
BUFFALO TRACE 180 B
JAMESON 180 B
JACK DANIELS 180 B
JIM BEAM 180 B
FAMOUS GROUSE 180 B



COGNAC

4CL

HENNESSEY X.O. 595 B
HENNESSEY VSOP 295 B
REMY MARTIN VSOP 235 B
CALVADOS DE MAITRE PIERRE 225 B



APERITIF & LIQUEURS

4CL 180 B

COINTREAU
AMARETTO
KAHLUA
JAGERMEISTER
FIREBALL
CRISTIANA LIMONCELLO
GRAND MARNIER
FERNET BRANCA

BAILEYS
DRAMBUIE
PASTIS



CRAFT BEER

CHATRI IPA 33CL 220 B
- THAILAND
CHALAWAN 33CL 220 B
PALE ALE - THAILAND
ANDERSON VALLEY 33CL 250 B
- SUMMER SOLSTICE
- AMERICA
FRESH SQUEEZED INDIA PALE ALE 33CL 250 B



BOTTLED BEER

ERDINGER WEISSBEIR 250 B
50CL GERMANY
ERDINGER DUNKEL 250 B
50CL GERMANY
WARSTEINER BEER (NON-ALCOHOLIC) 33CL 150 B
SINGHA 33CL THAILAND 95 B
SINGHA LARGE 50 CL THAILAND 165 B
CHANG 30CL THAILAND 95 B
CHANG LARGE 62CL THAILAND 165 B
LEO 30CL THAILAND 95 B
LEO LARGE 63CL THAILAND 165 B
TIGER 33CL SINGAPORE 110 B
HEINEKEN 33CL NETHERLANDS 120 B
SAN MIGUEL 33CL PHILIPPINES 120 B
SAN MIGUEL LIGHT 33CL PHILIPPINES 120 B



DRAFT BEER

CHANG ½ PINT 85 B
CHANG PINT 145 B
CHANG 1L 245 B
CHANG 3L TOWER 645 B



CIDERS & BREEZERS

ASSORTED BACARDI BREEZERS 150 B
SOMERSBY APPLE 275CL 150 B
STOWFORD PRESS 50CL 180 B



Please ask our staff for additional drinks.

COFFEE DRINKS

IRISH COFFEE	195 B
BAILEYS COFFEE	195 B
FRENCH COFFEE	195 B
COFFEE KARLSSON	195 B

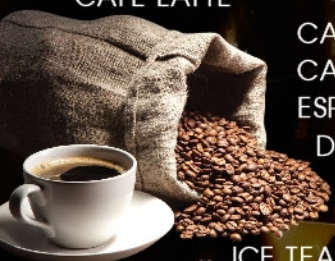


MOCKTAIL (NON-ALCOHOLIC)

VIRGIN MOJITO	150 B
fresh mint, suger, lime juice and soda	
VIRGIN PINA COLADA	150 B
served in fresh coconut pineapple juice, and coconut milk	
VIRGIN STRAWBERRY DAIQUIRI	150 B
strawberry, suger syrup, and lime juice	
VIRGIN MARY	150 B
tomato juice, worchester sauce Tabasco, salt and pepper	
WARSTEINER BEER (NON-ALCOHOLIC) 33 CL	150 B

COFFEE & TEA

ESPRESSO MACCHIATO	120 B
CAFÉ LATTE	120 B
CAFÉ MOCHA	120 B
CAPPUCCINO	120 B
ESPRESSO	100 B
DOUBLE ESPRESSO	130 B
HOT COFFEE	85 B
ICE COFFEE	85 B
ICE TEA	85 B
TEA – ask your server for our flavors	85 B



FRUIT SHAKES 150 B

WATERMELON, PINEAPPLE,
ORANGE, LIME, BANANA



MILKSHAKES 150 B

VANILLA, CHOCOLATE,
STRAWBERRY



JUICE 90 B

FRESH YOUNG COCONUT,
PINEAPPLE, LIME, CRANBERRY,
APPLE, ORANGE



WATER SOFT DRINK

TWO CHEFS STILL WATER	65 B
GEROLSTEINER SPARKLING 33 CL	95 B
SODA WATER	65 B
COKE, DIET COKE, FANTA, SPRITE, GINGER ALE, TONIC	80 B

DESSERTS



D1 SORBETS
80 B / PER SCOOP
Mango or lemon



D2 ICE CREAM
80 B / PER SCOOP
Vanilla, chocolate
or strawberry



D3 MERINGUE 150 B
SWISS
Vanilla ice cream,
whipped cream,
banana and
chocolate sauce



D4 CHOCOLATE 150 B
BROWNIE
with raspberry
Chantilly cream
and mint



D5 TWO CHEFS 150 B
APPLE CRUMBLE
Flavoured with
cinnamon and
raspberries
served with
vanilla ice cream



D6 BANANA 190 B
FLAMBÉ
walnuts,
dark rum and
vanilla ice cream



D7 MANGO 150 B
STICKY RICE



D9 LEMON AND 150 B
COCONUT
CHEESECAKE
with mango coulis