



DEAN & DELUCA®

DEAN & DELUCA®

At DEAN & DELUCA, we always strive to create the best culinary experiences for your pleasure. Our commitment to source quality ingredients, both locally and from afar, is a forty year long passion and commitment to you.

We believe that fine food should be enjoyed in its most authentic and original manner. The most exquisite flavors which are rich in nutritional values come from the easiest way of cooking – fresh – that's why we put much emphasis on using locally farmed and organic produce, where possible. Our chef team meticulously source our ingredients offering the freshest & highest quality New York classic meals you can imagine.

Our ingredients are brought to you seasonally to ensure that they are at the most flavorsome. Eating seasonal & organic foods also contributes to environmental sustainability.

In every dish, we use local ingredients sourced from our partnered local farmers & artisan purveyors in Thailand, such as vine tomatoes from Chiang Mai and fresh arugula from Hua Hin. We take pride in being a part in the maintenance of quality farmland in Thailand, and most importantly, we support our local community and help build them a promising future.

01. Maple Bacon Sausage & Duck Egg Brioche

Sloane's Maple Bacon Sausage, Fried Duck Egg, Butter Griddled Brioche Bun,
Arugula, Orange Bell Pepper, Sweet Onion, Sesame Dressing, English Mustard
395.-





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BREAKFAST

02. Specialty Ham & Cheese Counter Organic Omelette

Choose From Our House Selection of Hams & Quality Cheeses From The Charcuterie Counter, Prepared With Three Organic Eggs, Arugula, Roasted Organic Vine Ripened Tomato Salad, Duck Fat Fried Potato Hash

Please See Cheese & Charcuterie Page

235.- + Ham & Cheese Prices

03. All American Breakfast Griddle

Sloane's Dry Cured Belly Bacon, Smoked Thick Cut Ham, Maple Bacon Sausage, Organic Eggs, Duck Fat Fried Potato Hash, Served With A Griddled Pancake

395.-

04. Maine Lobster Organic Scrambled Eggs

Maine Lobster, Three Organic Eggs, Cream, Butter, Grilled Asparagus, Duck Fat Fried Potato Hash

695.-

05. Espresso Spiced Tuna & Avocado

Espresso Spiced Seared Ahi Tuna, Hass Avocado, 62.8° Organic Egg, ACK Farm's Salanova Buttercup, Grilled Royal Project's Jalapeño Salsa, Charred Lemon, Mr. Maarten's Micro Greens

445.-

06. Bacon, Avocado & Asparagus

Sloane's Dry Cured Belly Bacon, Hass Avocado, Grilled Asparagus, Fried Duck Egg, Grilled Royal Project's Jalapeño Salsa & Spicy Adobo Hollandaise Served On Cereal Bread

295.-

07. New York Waffle Stack

Waffles, Raspberry, Strawberry, Blueberry, Vanilla Bean Whipped Cream, Mixed Berry Syrup

350.-

08. MahaNakhon Ultimate Benedict

Grilled Brioche Toast, Maine Lobster Salad, Iberico Ham, Avocado, 62.8° Duck Egg, Hollandaise, Mr. Maarten's Micro Greens

495.-

09. Smoked Salmon Benedict

Whiskey Barrel Smoked Salmon, 62.8° Organic Eggs, Butter Griddled English Muffin, Fresh Wilted Baby Spinach, Roasted Organic Vine Ripened Tomato, Duck Fat Fried Potato Hash, Hollandaise

445.-

10. DEAN & DELUCA Tropical Pancakes

Pancakes, Seasonal Mango, Pineapple, Banana & Strawberry Salsa, Vanilla Bean Whipped Cream, Maple Syrup

295.-



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01. Heirloom Carrots & Pickled Beet Root Salad

Mixed Seasonal Heirloom Carrots, Pickled Beet Root,
Feta, Sherry Vinegar, Grapeseed Oil

S 195.- M 390.- L 585.-

We focus on farm fresh and seasonal salad ingredients. Ask your server for our daily market special.

SALAD

Choose one, or a selection of salads, which can be combined as you wish
Feel free to enhance any salad selection with our extra sides

02



02. Quinoa, Jasberry Rice & Barley With Charred Orange

Red, Black & White Quinoa, Jasberry Rice, Barley, Toasted
Pistachio, Flame Grilled Red Bell Pepper & Asparagus,
Charred Orange, Rosemary Sherry Vinegar Splash,
Mr. Maarten's Micro Greens

S 195.- M 390.- L 585.-

03. Spinach, Roasted Pumpkin & Butternut Squash

Organic Baby Spinach, Grilled Royal Project's Japanese
Pumpkin & Butternut Squash, Olive Oil, Pecorino Romano,
Royal Project's Lemon Thyme, Toasted Hazelnut & Pistachio,
Apple Cider Vinaigrette

S 220.- M 440.- L 660.-

04. Seasonal Tomato, Bocconcini Mozzarella & Fresh Basil

Seasonal Selection Of Take Me Home Tomatoes, Bocconcini, Royal
Project's Italian Basil, Parmigiano Reggiano DOP, Kampot Pepper

S 185.- M 370.- L 555.-

05. Cali-Mex Bean Salad

Baby Green Beans, Sugar Snap Peas, White Beans, Edamame,
Grilled Corn, Kalamata Olives, Sweet Onion, Orange Bell
Pepper, Cilantro Sour Cream, Cilantro Lime Pesto

S 135.- M 270.- L 405.-

06. Stilton Wedge Salad

Royal Project's Iceberg Lettuce & Baby Romaine Hearts, Grilled
Chicory, Take Me Home Vine Ripened Tomato, Japanese
Cucumber, Royal Project's Italian Parsley & Lemon Thyme,
Stilton Cream, Kampot Pepper

S 135.- M 270.- L 405.-

07. Seasonal Mixed Green Salad

ACK Farm's Salanova Buttercup, Mizuna, Arugula, Endive, Basil, Royal Project's
Italian Parsley, Pine Nuts, Lemon Zest, White Balsamic Lemon Vinaigrette

S 165.- M 330.- L 495.-

08. Baby Romaine Caesar

Royal Project's Baby Romaine Hearts, Herbed Croutons, Parmigiano
Reggiano DOP, Hand Made Garlic Parmesan Aioli, Kampot Pepper

S 135.- M 270.- L 405.-

09. Nicoise Salad

Royal Project's Iceberg Lettuce, Baby String Beans, Kalamata Olive,
Sweet Onion, Take Me Home Vine Ripened Tomato, Potato,
White Balsamic Lemon Vinaigrette

*Please Select Your Tuna
S 135.- M 270.- L 405.-

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SIDES TO ENHANCE YOUR SALAD SELECTION

Lemon Confit Ahi Tuna Loin

225.-

Garlic Lime Flame Grilled Chicken Breast

165.-

Panko Breaded Soft Shell Crab

350.-

24 Month Parma Ham DOP

350.-

Kampot Pepper Seared Ahi Tuna

225.-

Southwestern Charred Black Angus Flank Steak

295.-

Sloane's Dry Cured Belly Bacon

125.-

Seared Norwegian Salmon Fillet

225.-

DAILY MARKET SALAD

Ask your server for the daily market salad produced by our chefs depending on seasonal and farm fresh ingredients

Pictures are in large size portion



01. Baja Barramundi Tacos

Barramundi Fillets, Mexican Spices, Charred Lime,
Chipotle Mayo & Red Cabbage Slaw In A Flour Tortilla

445.-



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SANDWICH

All Sandwiches Come With Our Signature House Made Coleslaw & Pickle

02. Ham & Cheese Counter Melt

Choose From Our House Selection of Hams & Quality Cheeses From The Charcuterie Counter, Grilled With Royal Project's Herbed Butter & Pecorino Griddled Rustic Sourdough Bread

Please See Cheese & Charcuterie Page

125.- + Ham & Cheese Prices

03. Grilled Chicken Quesadilla

Flame Grilled Lime Marinated Chicken, Grilled Royal Project's Jalapeño Salsa, Sour Cream, Manchego Curado & Sharp Aged Cheddar In A Flour Tortilla

325.-

04. The Mighty BLT

Sloane's Dry Cured Belly Bacon, Royal Project's Baby Romaine, Take Me Home Vine Ripened Tomato & Handmade Parmesan Aioli on Multi Grain Bread

325.-

05. The Cuban

Slow Roasted Kurobuta Pork Collar, Sloane's Honey Baked Ham, Gruyere, English Mustard & House Made Dill Pickles On Traditional Cuban Bread

445.-

06. Ahi Tuna Confit Melt

House Made Confit Ahi Tuna Loin, Royal Project's Italian Parsley & Basil, Mozzarella, Gruyere, Red Onion & Gherkins On Soy Bean Bread

395.-

07. Chicken Shawarma

8 Spice Chicken Thighs, Chopped Royal Project's Baby Romaine, Take Me Home Vine Ripened Tomato, Lemon, Royal Project's Parsley & Traditional Garlic Sauce, Griddled in A Flour Tortilla

295.-



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08. The DEAN Burger

Hand Ground Thai Wagyu Beef, Sloane's Dry Cured Belly Bacon,
Sharp Aged Cheddar, ACK Farm's Salanova Buttercup, Sweet Onion, Grilled
Tomato, Rogue Ale Mustard, DEAN & DELUCA Burger Sauce On Brioche Bun

445.-





09



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SANDWICH

All Sandwiches Come With Our Signature House Made Coleslaw & Pickle

09. The New York Rueben

Sloane's Corned Beef Brisket, Sauerkraut,
Gruyere AOC & Russian Dressing On Multi Grain Bread
445.-

10. The Muffuletta

Pistachio Mortadella, Salami, Cotto Lavino, Provolone,
Mozzarella, House Made Pickled Royal Project
Vegetables, Muffuletta Bread
295.- for 1 Serving Size

11. Smoked Chicken Sandwich

Smoked Organic Chicken Breast, Lemon Mayo, Rogue Ale
Mustard, ACK Farm's Salanova Buttercup & Take Me Home
Vine Ripened Tomato On Multi Grain Bread
295.-

12. Tare Chicken Burger

Grilled Chicken Thighs, Charred Royal Project's Leek,
Shiitake Mushroom, Wasabi Mayo & Tare Sauce On Brioche Bun
445.-

13. The Farmer's Veggie Stack Sandwich

Royal Project's Japanese Cucumber, Take Me Home Tomatoes,
Mr. Maarten's Micro Greens, Hass Avocado Guacamole, Grated
Heirloom Carrot, Red Radish, Sweet Onion, Chickpea & Feta
Cheese Mash on Soy Bean Bread
295.-



11



12



01. Parma DOP

Parma Ham DOP, Arugula, Seasonal Melon Balls,
Mozzarella, Garlic Cream

125.- for slice

650.- for 14" / 1,000.- for 22"



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HOUSE MADE PIZZA

All pizzas available in 14 or 22 inch sizes

Chef's selection of pizzas are available daily by the slice,
please ask your server for today's selection

02. Ham & Cheese Counter Pizza

Choose From Our House Selection of Hams & Quality Cheeses
From The Charcuterie Counter, Prepared With Hand Made Dough,
Fresh Tomato & Herb Sauce And Served Over Fresh Arugula

Please See Cheese & Charcuterie Page

495.- for 14" / 760.- for 22" + Ham & Cheese Prices

03. Pepperoni

Pepperoni, Mozzarella

95.- for slice

495.- for 14" / 760.- for 22"

04. The Brooklyn

Spicy Sausage, Smoked Ham, Mixed Bell Pepper,
Sweet Onion, Green Olive, Champignons, Mozzarella

125.- for slice

650.- for 14" / 1,000.- for 22"

05. Smoked Salmon

Whiskey Barrel Smoked Salmon, Sweet Onion,
Heirloom Tomato, Capers, Arugula, Lemon

125.- for slice

650.- for 14" / 1,000.- for 22"

PASTA

06. Wagyu Beef & Ricotta Lasagna

Hand Ground Wagyu Beef, Roasted Garlic, Ricotta, Pecorino,
Provolone, Hand Made Lasagna, Royal Project's Basil

350.-

07. Crispy Pancetta & Tagliolini Classic Carbonara

Pancetta, Parmigiano Reggiano, Organic Egg Yolk,
Handmade Tagliolini, Kampot Pepper

395.-

08. Black Truffle Mac & Cheese

Tallegio, Asiago, Provolone, Black Truffle, Macaroni

295.-

09. Tiger Prawn Fettucini

Black Tiger Prawn, Cilantro Lime Pesto, Roasted Sirichai
Cashew, Olive Oil & Toasted Chili, White Marinated
Anchovy & Organic Sea Caviar, Hand Made Fettuccini

425.-



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01. Sriracha Lime Spicy BBQ Ribs

Hitachino Beer Marinated Pork Ribs, Sriracha Sauce,
Chiang Rai Honey, Charred Lime, Cilantro, Lime Zest

695.-





02

02. Pancetta, Avocado, Chevre & Pickled Pepper Quiche
Pancetta, Organic Eggs, Hass Avocado,
Goat Cheese Stuffed Pickled Cherry Pepper
455.-

03. Salmon Teriyaki
Norwegian Salmon, Teriyaki Glaze, Miso Grilled Royal Project's
Chargrilled Seasonal Vegetables
325.-

04. Thai Wagyu & Maple Bacon Meatloaf
Hand Ground Thai Wagyu Beef, Sloane's Maple Bacon Sausage
& Dry Cured Belly Bacon, Roasted Sweet Onion Ketchup,
Royal Project's Oregano & Thyme
395.-

05. Beer Battered Fish & Chips
New Zealand Hoki Fish, Hitachino Beer Batter, Double Fried
Potato "Chips", Malt Vinegar, House Made Tartar Sauce
495.-

06. Moo-chetta
Kurobuta Pork Belly & Collar, Ginger, Cilantro, Lime,
Lemon Grass, Garlic, Sesame, Oyster Sauce, Chili
395.- for 100 Gram

07. Herb Roasted Chicken
Organic Chicken, Royal Project's Thyme, Sage & Rosemary, Garlic,
Olive Oil, Sea Salt, Kampot Pepper
295.- for Half 545.- for Whole

SIDE

Foie Gras Gravy & Pata Negra Fries
195.-

Black Truffle Fries
65.-

Roasted Garlic Butter Mashed Potato
65.-



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Comté
France - 12 mo
glut, glauc, low
acid

Chicago
Italy - 1 mo - low
acid - Final
Ready to eat

Manchego
Spain - 1 mo
Sour, glauc, high

CHEESE

Comte (French AOC, 12 Months, Cow's Milk)
90.-

Gruyere (Swiss AOC, 12 Months, Cow's Milk)
45.-

Colston Basset Stilton (UK, 3 Months, Cow's Milk)
75.-

Manchego Curado (Spanish PDO, 6 Months, Sheep's Milk)
60.-

Red Leicester (UK, 9 Months, Cow's Milk)
90.-

Provolone (Italian PDO, 6 Months, Cow's Milk)
90.-

Asiago (Italian DOP, 8 Months, Cow's Milk)
65.-

Westcombe Cheddar (UK, 18 Months, Cow's Milk)
70.-

Brie de Meaux AOC (French, 6 Weeks, Cow's Milk)
105.-

CHARCUTERIE

Prosciutto di Parma (Italian PDO, 24 Months)
70.-

Jamon Iberico Pata Negra (Spanish PDO, 36 Months)
240.-

Jamon Serrano (Spanish PDO, 24 Months)
60.-

Culatello (Italian PDO, 24 Months)
95.-

Pancetta (Italian PDO)
60.-

Black Forest Speck (German, 3 Months)
65.-

Joe Sloane's Smoked Ham (Thai, Fresh)
60.-

All prices are per 30 gram
We recommend a 120 gram selection for 22" pizzas and 60 gram for 14" pizzas

We pride ourselves in sourcing the finest charcuterie and cheese from the world's best suppliers, often exclusively for your enjoyment. Feel free to create your own board with a selection or add to our pizza and omelette as presented in the menu. All products are available for purchase. Please speak with your server for more details.



WHITE WINE

DEAN & DELUCA Sauvignon Blanc, New Zealand 2012	165.- Glass	995.- Bottle
Ornella Molon, Pinot Grigio DOC, Italy 2012	295.- Glass	1,695.- Bottle
William Fevre Chablis, Burgundy, France 2011	335.- Glass	2,195.- Bottle

RED WINE

DEAN & DELUCA Cabernet Sauvignon, Australia 2012	165.- Glass	995.- Bottle
Ben Marco Malbec, Argentina 2012	295.- Glass	1,695.- Bottle
Hedonist Shiraz, South Australia, 2013	295.- Glass	1,695.- Bottle
Negrar Valpolicella Ripasso, Classico Superiore DOC, Italy 2012	295.- Glass	1,695.- Bottle

ROSE WINE

Rose Di Nero D'Avola	235.- Glass	1,395.- Bottle
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CHAMPAGNE & SPARKLING WINE

Chandon Brut Summer Edition	1,295.- Bottle
Moet & Chandon Brut Imperial	4,495.- Bottle

BEER

Estrella Damm (330ml)	185.- Bottle
Peroni	185.- Bottle
Hitachino Nest Weizen	245.- Bottle
Brewdog Punk IPA	265.- Bottle
Eviltwin, Ryan & The Beaster Bunny	265.- Bottle
Estrella Damm Inedit	595.- Bottle

CIDER

Brothers Pear Cider	265.- Bottle
Brothers Toffee Apple Cider	265.- Bottle

SOFT DRINK

San Pellegrino Lemon, Orange, Chinotto, Blood Orange	75.-
Coca Cola	75.-
Phoenix Organic Cola & Lemonade	105.-

WATER

Still, Sparkling	55.-
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ESPRESSO BAR

HOT

Espresso	Single 80	Double 95
Espresso Macchiato	Single 80	Double 95
Americano	S 85	M 100 L 115
Brewed Coffee	S 95	M 110 L 125
Exclusive brewed coffee, selected daily to showcase our roasting and blending artistry		
Café Au Lait	S 95	M 110 L 125
Brewed coffee, steamed milk with foam		
Café Latte	S 95	M 110 L 125
Espresso, steamed milk with foam		
Cappuccino	S 95	M 110 L 125
Espresso, steamed milk with a deep layer of foam		
Café Mocha	S 110	M 125 L 140
Espresso, bittersweet dark chocolate, steamed milk		
Chocolate	S 110	M 125 L 140
Our signature chocolate with milk		
Chocochino	S 110	
Hot chocolate, hazelnut syrup, whipped cream, marshmallows		
Caramel Macchiato	S 120	M 140 L 160
Espresso, vanilla syrup, steamed milk, caramel sauce		
Matcha Red Bean Latte	S 125	M 140 L 155
Matcha green tea, homemade red bean syrup, milk		
Tea	M 90	
English Breakfast, Green Tea, Peppermint, Earl Grey		

MILKSHAKE

Very Strawberry	S 135	M 150 L 165
French Vanilla Bean	S 135	M 150 L 165
Dark Chocolate Chip	S135	M 150 L 165
Banana Caramel	S135	M 150 L 165
White Chocolate Cookies N’Cream	S 135	M 150 L 165
Matcha Green Tea	S 160	M 175 L 190
Mango Sticky Rice	S150	

EXTRA

Syrup Shot	15
Whipped Cream	15
Espresso Shot	15
Fruit	15
Milks: Whole, Low Fat, Fat Free, Soy	

ICED

Café Freddo	Double 95
Espresso and ice	
Brewed Coffee	S 100 M 120 L 130
Americano	S 100 M 115 L 130
Café Latte	S 110 M 125 L 140
Espresso and cold milk	
Thai Coffee	S 110 M 125 L 145
Espresso, cold milk, condensed milk	
Café Mocha	S 125 M 140 L 155
Espresso, bittersweet dark chocolate, milk	
Chocolate	S 125 M 140 L 155
Our signature chocolate with milk	
Caramel Macchiato	S 135 M 150 L 175
Espresso, vanilla syrup, milk, caramel sauce	
Matcha Red Bean Latte	S 130 M 145 L 160
Matcha green tea, homemade red bean syrup, milk	
Tea	S 90 M 100 L 110
Iced Ceylon tea	
Flavored Tea	S 115 M 125 L 135
Ice Ceylon tea with flavors: lemon, raspberry, peach, mango	

FRAPPE

(Gelato, espresso, milk, ice with whipped cream)	S 145 M 160 L 175
Espresso Mocha	
Espresso Caramel	
Espresso Vanilla	
Espresso Cookies	

SMOOTHIE

(Fresh and pureed fruits blended with ice)	S 145 M 160 L 175
Strawberry & Raspberry	
Peach & Passion Fruit	
Mango & Banana	
Kiwi & Lemon	
Mixed Berries	

NEW YORK SODA

(Fresh and pureed fruits with sparkling water, mint ice cube)	M 105
Strawberry, Mixed Berries,	
Passion Fruit, Lemon, Peach	