

# EAT BY NIGHT

## WESTERN







### STARTERS

<b>SMOKED SALMON WITH GUACAMOLE</b> Sour cream, caper berries, salmon roe, sprouts and lime dressing	460
<b>CRAB SALAD</b> Herb mayonnaise, fennel, cucumber, green apple, dill and herb oil	450
<b>SEAFOOD PLATTER (FOR TWO)</b> Boiled lobster, Fine de Claire oysters, shrimps, crab, mayonnaise and cocktail sauce	2,900
<b>OYSTERS PLATTER</b> Half dozen of Fine de Claire oysters	450
<b>SPICED CARPACCIO OF AUSTRALIAN BEEF</b> Parmesan cheese, lemon, roasted pine nuts and balsamic dressing	480
<b>MUSHROOM CAPPUCINO</b>  Wild mushroom soup with truffle emulsion	350
<b>FOIE GRAS AU TORCHON</b> Fig, caramelized hazelnuts and crispy bread	670
<b>BURRATA &amp; TOMATO SALAD</b>  Imported burrata cheese, tomato seeds, pesto dressing and extra virgin olive oil	480
<b>MUSHROOM TAGLIATELLE</b>  Truffle wild mushrooms sauce	650
<b>TUNA TIRADITO</b> Smoked bell pepper, avocado, soy sauce, sesame, lemon and spring onion	600
<b>GLAZED EEL BRIOCHE</b> Pickled shallots, smoked crème fraiche and salmon roe	650
<b>STEAK TARTARE</b> Hand-cut steak tartare, Australian beef, mustard, Quail egg and crispy toast bread	550

### CHAR GRILL

<b>AUSTRALIAN LAMB RACK</b> Roasted rosemary potatoes, mojo sauce and lemon herb gremolata	1,100
<b>AUSTRALIAN WAGYU RIBEYE M4 300GR</b> Roasted tomatoes and rocket salad	1,600
<b>WAGYU TENDERLOIN M5</b> Rosemary potatoes with fresh rocket and tomato salad	1,600
<b>DOUBLE ENTRECÔTE DE BOEUF WAGYU M5</b> Rosemary potatoes with fresh rocket and tomato salad	2,900
<b>USA STRIPLOIN</b> Roasted tomatoes and rocket salad	950

### SIDE DISHES

<b>CREAMY MASHED POTATOES</b> 	120
<b>GREEN SALAD</b> 	100
<b>PORTOBELLO MUSHROOMS WITH PERSILLADE</b> 	100
<b>ROASTED BABY POTATOES</b> 	100
<b>CAULIFLOWER PUREE</b> 	100
<b>TRUFFLED MASHED POTATOES</b> 	200

### SAUCES

CHIMICHURRI	BLACK PEPPER	BEARNAISE	RED WINE
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### MAINS

<b>SLOW-COOKED CHICKEN</b> Truffle and mushroom crust, creamy mashed potatoes, truffle emulsion, chicken jus	680
<b>SLOW COOKED SALMON</b> Slow cooked salmon, green pea, cauliflower salad, salmon roe and lime	800
<b>SALT CRUSTED BRANZINO (FOR TWO, PLEASE ALLOW 15 MINUTES PREPARATION)</b> Seabass in salted white egg crust, tomato, coriander lemon and extra virgin olive oil	900
<b>BUTTER POACHED LOBSTER</b> Lobster with tagliatelle pasta, bisque emulsion, salmon roe and dill	1,200
<b>SLOW-COOKED WAGYU BEEF SHORT RIB</b> Cauliflower, mushrooms and Barolo sauce	1,500
<b>WAGYU BEEF TENDERLOIN ROSSINI</b> Pan seared foie gras, creamy mashed potatoes and thyme sauce	1,700
<b>GRILLED AMBERJACK</b> Grilled amberjack, cauliflower, hazelnuts and truffle emulsion	950

## Signature

### COCKTAILS

<b>PASSION FRUIT MOJITO</b> Plantation original dark rum, passion fruit, fresh lime cinnamon syrup, fresh mint, soda	390
<b>MOSCOW MULE</b> Tito's Handmade vodka, lime juice, ginger jam, ginger ale	390
<b>COPPER ROSE</b> Ketel One vodka, lime juice, homemade honey lavender raspberry, pineapple juice, angostura bitter	390
<b>MANGO DREAM</b> Absolut vanilla vodka, peach schnapps, fresh mango sugar syrup, lime juice	390
<b>KATA ROCKS SECRET</b> The Spirit of Kata Rocks' Gin, cucumber, fresh lime, fresh Basil	390
<b>KR PROSECCO COCKTAIL</b> Bellini   Mimosa   French 75   Aperol Spritz	490
<b>WHITE WINE BY GLASS</b> Mansion House Bay Sauvignon Blanc	360
<b>RED WINE BY GLASS</b> Stonefish Reserve Shiraz 2016	420

## Wine SELECTION

<b>ROSE WINE</b> Miraval Côtes de Provence Rosé	France	2,000
<b>RED WINE</b> Stonefish Reserve Shiraz 2016	Barossa Valley	2,100
Kruger Family Reserve Cabernet Sauvignon 2015	Western Cape	2,300
<b>WHITE WINE</b> Viña Esmeralda Torres 2017	Catalunya	1,800
Wild Rock Sauvignon Blanc 2016	Malborough	2,100

Visit our wine cellar to explore our impressive selection of over 300 labels and 16 wines by the glass selection



Vegetarian Selections



Certified Sustainable Seafood

If you have any allergies or intolerances, please do let us know.

Prices are exclusive of 7% tax and 10% service charge.

SCAN HERE  
TO VIEW OUR MENU

扫描查看我们的中文菜单



# EAT BY NIGHT

## THAI

### APPETIZERS

<b>POR PIA TOD</b> 🌿	250
Vegetable spring rolls, glass noodles and plum sauce	
<b>YUM WUNSEN TALEY</b> 🔥	450
Spicy seafood salad with glass noodles	
<b>TORD MUN GOONG</b>	450
Crisp prawn cakes with sweet plum sauce	
<b>GOONG SARONG</b>	485
Prawns, sweet chili with mango sauce	

### MAIN

<b>GAENG KEAW WAN GAI</b> 🔥	350
Green chicken curry, eggplant, chilli and coconut cream	
<b>GAI PAD MED MA MUANG</b> 🔥	350
Stir fried chicken, cashew, soya sauce, oyster sauce and spring onions	
<b>GAENG PHED PED YANG</b> 🔥	450
Red roast duck curry, coconut milk, pineapple, lychee and soy sprouts	
<b>MOO HONG</b>	450
Slow cooked pork belly, five spices, soy sauce, palm sugar and cinnamon stick	
<b>MASSAMAN LAMB CURRY</b>	550
Sweet potato, aromatic Thai spices, onion, cashew nuts and roti	
<b>PHOO MANOW</b>	590
Stir fried blue crab, garlic, chilli, spring onion, long coriander, roasted rice and lemon sauce	
<b>GAENG PHOO</b> 🌿	680
Blue swimmer crab curry, wild betel leaf and coconut cream	
<b>PANAENG NUEA</b> 🔥	700
Red beef curry simmered with coconut milk, sweet basil and palm sugar	
<b>GOONG SAM ROD</b>	850
Fried king prawns, sweet chili, pineapple, kaffir lime and salmon roe	
<b>PHAD PONG CURRY</b>	1,300
Maine lobster egg curry	
<b>PLA KA-PONG SAUCE MAKAM</b>	1,400
Deep fried sea bass with tamarind sauce	

### SOUP

<b>TOM YAM GOONG</b> 🔥	450
Sour and spicy prawns soup, lemongrass, galangal, mushroom and lime	
<b>TOM KHA GAI SUPPAROT</b>	450
Coconut cream soup, chicken, galangal, chilli, pineapple, lemongrass and straw mushrooms	

### SALADS

<b>YUM SOM O</b> 🔥	520
Thai pomelo salad, grilled prawns, shallots, mint dried chilli and coconut dressing	
<b>SOM TUM</b> 🌿	520
Papaya salad, peanut, garlic, green bean fish sauce, chili and lime	
<b>NAM TOK NUEA</b> 🔥	520
Grilled beef salad, dry chili, mint, grape and roasted rice powder	
<b>LARB GAI OR LARB MOO</b> 🔥	520
Chicken or pork, coriander, spring onion, dried chili powder and citrus mint dressing	

### RICE NOODLES AND VEGETABLES

<b>PAD KARPOW HED TOW HOO</b> 🌿	250
Eringi mushroom, garlic, chilli, soy, basil, bok choy and yellow tofu	
<b>PHAD PAK RUAM</b> 🌿	250
Stir-fried mix vegetables with oyster sauce	
<b>PHAD THAI GOONG</b>	480
Rice noodles, Thai style sauce, prawn, tofu, bean sprouts and banana flower salad	
<b>KHAO PAD SUPPAROD</b> 🌿	480
Pineapple fried rice, yellow curry, egg and cashew nuts	
<b>VEGETARIAN PAD SEE EW</b> 🌿	480
Flat thick rice noodles, bok choy, carrots, mushroom and baby corn	
<b>KHAO PHAD MOO OR KHAO PHAD GAI</b>	480
Fried rice, egg, soya sauce, vegetables, pork or chicken	
<b>STEAMED NOODLES</b>	80
<b>STEAMED JASMINE RICE</b>	80

## Dessert

### MENU

<b>PHUKETIENNE</b>	350
Brioche, vanilla chantilly and fresh pineapple	
<b>VANILLA PANNA COTTA</b>	350
Mixed berries and raspberry sorbet	
<b>BANOFFEE</b>	350
Banana, toffee sauce, butter crumble, chantilly and vanilla ice-cream	
<b>CHEESE CAKE</b>	400
Cream cheese, raspberry coulis and butter crumble	
<b>CHOCOLATE LAVA</b>	450
Valrhona chocolate and vanilla ice cream	
<b>TIRAMISU</b>	450
Homemade tiramisu, imported mascarpone, amaretto, lady fingers and Valrhona cocoa	
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<b>TWO SCOOPS OF ICE CREAM</b>	200
Assorted ice cream selection	
<b>FRUIT PLATE</b>	350
Seasonal fresh fruits selection	
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<b>SPECIAL COFFEE</b>	
Café royal	450
Irish coffee	490
Espresso martini	450
Baileys dream	450



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