



STARTERS

Beetroot tartar	380
Green apple, avocado, lime and mustard	
Smoked salmon with guacamole	460
Sour cream, caper berries, salmon roe, sprouts and lime dressing	
Tuna Crudo	600
Sliced Mediterranean tuna, mango, sesame, salmon roe, lime and mango dressing	
Crab salad	450
Herb mayonnaise, fennel, cucumber, green apple, dill and herb oil	
Seafood platter (for two)	2,900
Boston lobster, French Fine de Claire oysters, blue swimmer crab, shrimps with mayonnaise and cocktail sauce	
French Fine de Claire oysters	450
Half dozen oysters served with lemon, shallots and red sherry vinegar	
Spiced carpaccio of Australian beef	480
Australian Wagyu filet, Parmesan cheese, lemon, roasted pine nuts and balsamico dressing	
Mushroom Cappuccino	350
Wild mushroom soup with truffle emulsion	
Foie gras au torchon	670
Fig, caramelised hazelnuts and crispy bread	
Burrata & tomato salad	480
Imported Burrata cheese, tomato seeds, pesto dressing and extra virgin olive oil	
Mushroom tagliatelle	650
Truffled wild mushroom sauce	
Sea bass tiradito	480
Thinly sliced Sea bass, passion fruit, guacamole, coriander, shallots, chilli and lime	

MAINS

Australian lamb rack	1,100
Roasted rosemary potatoes, mojo sauce and lemon herb gremolata	
Salt crusted branzino (for two, please allow 15 minutes preparation)	720
Seabass in salted white egg crust, tomato, coriander, lemon and extra virgin olive oil	
Wagyu beef tenderloin Rossini	1,700
Pan seared foie gras, creamy mashed potatoes and thyme jus	
Butter poached lobster	1,200
Boston lobster with tagliatelle pasta, bisque emulsion, salmon roe and dill	
Slow-cooked truffle crusted chicken	680
Creamy mashed potatoes, truffle emulsion and chicken jus	
Barceloneta seafood rice (for two, please allow 30 minutes preparation)	1,800
Spanish seafood rice, shrimps, calamari, mussels and saffron	
Slow-cooked Wagyu beef short rib	1,500
Cauliflower, mushroom and Barolo sauce	
Slow-cooked Turbot	1,000
Asparagus, baby spinach and seaweed	

CHAR GRILL

Australian Wagyu ribeye M4 Rosemary potatoes with fresh rocket and tomato salad	1,600
Australian Wagyu tenderloin M5 Rosemary potatoes with fresh rocket and tomato salad	1,600
Grain fed USA beef striploin Rosemary potatoes with fresh rocket and tomato salad	800
Double Entrecôte de boeuf Wagyu M5 (for two) Rosemary potatoes with fresh rocket and tomato salad	2,900

Chimichurri sauce

Bearnaise sauce

Black pepper sauce

Red wine sauce

SIDE DISHES & SAUCES

Creamy mashed potatoes	100
Green salad	80
Sautéed seasonal vegetables	80
Mushrooms persillade	80
French fries	80

DESSERTS

Vanilla panna cotta Raspberry, butter cookies, raspberry gel and raspberry sorbet	350
Strawberry cheesecake Cream, vanilla and butter cookie crumble	350
Lava chocolate cake Warm chocolate cake, vanilla ice cream	420
Banoffee Caramelized banana, whipped cream, chocolate fudge, banana ice cream, crumble and toffee	385
Mango & passion fruit soup Coconut, kaffir lime, crumble and vanilla ice cream	310
"T m Su" Homemade tiramisu, imported mascarpone, amaretto, ladyfingers and Valrhona cocoa	370
Cheese selection Imported cheese selection, nuts, grapes and toasted bread	490
One scoop of ice cream Vanilla, banana, coconut, chocolate, or lemon sorbet	150
Selection of fresh fruit	400

THAI

STARTERS

Khong wang ruam Thai appetizer sampler for two including chicken satay, goong sarong and golden bag	450
Tord mun goong Crisp prawn cakes with sweet plum sauce	450
Kaow tang phoo mamoung mun Rice crackers, crab meat sauce, green mango and coconut dipping sauce	290
Pla muek yang kamin Grilled calamari with turmeric and lime chilli sauce	450
Mieng kham Traditional Thai herbs, lime, shallot, ginger, roasted peanuts, dry shrimp and chilli served in betel leaves with mieng kham sauce	250
Khor moo yang Marinated grilled pork with nam jim jeaw sauce, Isan style	450
Por pia tod Vegetable spring rolls, glass noodles and plum sauce	350

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

SOUP

Tom yam goong	450
Sour and spicy prawns soup, lemongrass, galangal, mushroom and lime	
Tom kha gai	450
Coconut cream soup, chicken, galangal, chilli, lemon grass and straw mushrooms	

SALADS

Yum som o	350
Thai pomelo salad, grilled prawns, shallots, mint, dried chilli and coconut dressing	
Som tum	350
Thai papaya salad, peanut, garlic, green bean, fish sauce, palm sugar, chilli and lime	
Yum nuea	490
Thai beef salad, fresh herbs, chilli sweet and sour dressing	
Larb gai or larb moo	350
Chicken or pork, coriander, spring onion, dried chili powder and citrus mint dressing	

MAINS

Phoo manow	590
Stir fried blue crab, garlic, chilli, spring onion, long coriander, roasted rice and lemon sauce	
Gaeng phoo bai cha plu	580
Blue swimmer crab curry, wild betel leaf, coconut cream and sweet basil	
Pad prik khing	1,700
Stir fried dry Phuket lobster curry, coconut milk, capsicum and ginger	
Phoo nim pad pong karee	550
Stir fried soft shelled crab in yellow curry powder	
Goong sam rod	850
Fried king prawns, tamarind, sweet chilli, pineapple, Thai basil and garlic	
Moo hong	450
Slow cooked pork belly, five spices, soy sauce, palm sugar and cinnamon stick	
Gaeng keaw wan gai	350
Green chicken curry, eggplant, chilli and coconut cream	
Gai pad med ma muang	350
Stir fried chicken, cashew, soya sauce, oyster sauce and spring onions	
Panaeng nuea	700
Red beef curry simmered with coconut milk, sweet basil and palm sugar	
Massaman lamb curry	550
Sweet potatoes, aromatic Thai spices, onion, cashew nuts and roti	
Gaeng Phed Ped Yang	450
Red roast duck curry, coconut milk, pineapple, tomato and lychee	

RICE NOODLES & VEGETABLES

Phad Thai goong	480
Rice noodles, Thai style sauce, prawn, tofu, bean sprouts and banana flower salad	
Khao pad supparod	480
Pineapple fried rice, yellow curry, egg and cashew nuts	
Khao phad	480
Fried rice, egg, soya sauce, salt, pepper and vegetables, pork with chicken or seafood	
Pad karpow hed tow hoo	250
Eringi mushrooms, garlic, chilli, soy, basil, bok choy and yellow tofu	
Phad pak ruam	250
Stir-fried mix vegetables with oyster sauce	