



MARINATED | CURED | RAW

YELLOW TAIL _____ 750

Yuzu Amarillo, Jalapeno, Coriander

SAINT-JACQUES _____ 720

Carpaccio, Truffle Ponzu,
Cauliflower Cream

TUNA POKE  _____ 620

Pine Nut, Pickled Cucumber,
Spicy Dressing

BEEF TATAKI _____ 890

Beef Tenderloin, Nam Jim Jaew

KING SALMON TARTARE _____ 650

Crispy Sushi Rice, Avocado,
Green Onion

GILLARDEAU OYSTER #3 _____ 220/pc

Shallot Vinegar, Lemon,
Rye Bread and Butter

SEABASS CEVICHE  _____ 620

Cucumber, Sweet potato,
Coconut Dressing

STARTERS

RILLETTES AUX DEUX SAUMONS _____ 850

Fresh & Smoked Salmon Rillettes Served With Rye Bread

IBERICO BELOTTA PATA NEGRA 24 MONTH 80g  _____ 1,550

100% Iberico Shoulder Ham Juan Pedro Domeq Served With
Marinated Gordal Olive and Toasted Baguette

PHUKET CRAB CAKE  _____ 650

Panko Crusted Andaman Blue Crab, Kaffir Lime Mayonnaise, Island Pickles

FOIE GRAS TERRINE JEAN LARNAUDIE _____ 950

Mango, Thai Basil, Licorice Bread, Purée and Essence

CHARCOAL CHICKEN SATAY  _____ 620

Peanut Sauce, Local Pickles, Coriander

SOUP | SALADS

KING CRAB  _____ 950


Sweet Corn Gazpacho, Baby Corn, Basil, Espelette Chilli

LOBSTER BISQUE  _____ 690

Lemongrass and Ginger Aromatics, Coconut Milk, Lobster Tartine

QUINOA TABBOULEH   _____ 550

Broccoli, Lemon, Parsley, Pomegranate, Chickpea Hummus

CAESAR SALAD  _____ 550

Double Smoked Bacon, Parmigiano Reggiano, Sourdough Crouton

AVOCADO _____ 650

Mixed Green Leaf Lettuces, Fennel, Dill, Local Citrus, Honey Lime Dressing

BURRATA _____ 650

Radish, Watermelon, Cucumber, Basil, Mint, Rocket, White Balsamic, E.V.O.O

HOMEMADE FRESH PASTA

LOBSTER TAGLIATELLE _____ 950

Creamy Spicy Bisque Sauce, Freshly Made Tagliatelle,

TRUFFLE POTATO GNOCCHI   _____ 850

Sautéed Kale, Pine Nuts, Egg Yolk Jam, Balsamic Reduction



SHARE WITH US ON:



#KATAROCKS



DINNER MENU

VEGETARIAN

- NASU MISO 

750
- Sweet Miso, Baked Eggplant, Sesame, Spring Onion
- COURGETTES PROVENÇALE 

750
- Baked Zucchini With Goats Cheese & Ratatouille,
Black Garlic Ketchup, Basil

MAIN COURSE

- BLACK COD MISO

1,350
- French Black Cod Marinated With White Miso and Caramelized
- SPANISH OCTOPUS

1,250
- Cumin and Capsicum Sauce, Coriander, Roasted Potato,
Garlic, Smoked Paprika
- HOKKAIDO SCALLOPS 

1,100
- Pumpkin Purée, Balsamic and Brown Butter Sauce, Toasted Hazelnuts
- PHUKET LOBSTER

2,100
- Ginger and Lemongrass Butter Sauce,
Madras Curry Potato Mousseline
- NEW ZEALAND KING SALMON

980
- Celeriac Remoulade, Green Apple, Wasabi
- AUSTRALIAN SPICED LAMB LOIN


1,500
- Gram Masala Spices, Eggplant, Potato Purée, Coriander
- BEEF TENDERLOIN "ROSSINI" STYLE 

2,250
- Jack's Creek Pure Bred Angus Beef, Pan Seared Foie Gras, Black Truffle

TO SHARE

- SLOW COOKED BEEF SHANK

3,750
- Slow Cooked With Guava, Ginger, Cinnamon, Coriander
Served With Mashed Potato
- GAI YANG

1,250
- Thai Style Roasted Chicken, Butterflied and Marinated
With Lemongrass and Garlic
- ANDAMAN SEABASS 

1,250
- Native Citrus Butter, Local Island Herbs and Leaves, Thai Red Rice

SCAN HERE TO VIEW OUR MENU ►







MODERN THAI FLAVORS

MASSAMAN WAGYU BEEF CHEEK 	850
Curry Sauce, Roasted Sweet Potato, Peanut, Coconut	
PANANG GOONG	1,100
Thai King Prawn Curry Sauce, Kaffir Lime Leaves, Bok Choy	
DUCK BREAST	750
Green Papaya Salad, Sweet and Sour Sauce, Duck Breast	
MOO HONG 	720
Southern Thai Braised Pork Belly, Anise, Coriander, Steamed Rice	

THAI CLASSICS

PAD THAI LOBSTER 	2,300
Phuket Lobster, Stir Fried Rice Noodles, Peanuts, Tofu, Bean Sprouts, Tamarind and Lobster Sauces	
KAO PAD POO	950
King Crab Fried Rice, Spring Onion, Egg, Local Asian Vegetables, Light Soy Sauce	
HOR MOK PHUKET SEAFOOD 	720
Thai Steamed Seafood & Curry Mousse, Coconut Sauce, Thai Spicy Lime and Chilli Sauce	
KAO SOI GAI	750
Yellow Curry, Braised Chicken, Pickled Cabbage, Chiang-Mai Noodles	
POO NIM GANG HANG	1,100
Stir Fried Soft Shell Crab, Eggplant, Young Peppercorns, Red Curry	

SIDE DISHES

FRENCH FRIES _____	220	MASHED POTATO _____	220
ARUGULA & PARMESAN SALAD ____	220	SAUTÉED VEGETABLES _____	220
JASMINE RICE _____	110		

CHEESE TROLLEY OUR CHEESES MATURED
BY LES FRERES MARCHAND SELECTED *(Tablesides)*
Fig Chutney, Apricot Compote, Dried Fruits, Quince Jelly,
Assorted Nuts, Honey, Crackers

THB 940

SWEETS

MILK & HONEY _____	430	LEMON _____	430
Homemade Milk Ice Cream, Honeycomb, Corn Flakes Granola, Dried Fruits, Pistachio, Blueberry		Confit Candied Lemon Rind, Lemon Curd, French Meringue, Blueberry Compote, Sable Breton	
PUMPKIN TART 	430	MANGO STICKY RICE _____	430
Maple Syrup, Walnuts, Whipped Cream, Pumpkin Spices		Nam Dok Mai Mango, Sticky Rice, Coconut Milk	
THAI CHOCOLATE LAVA 	430	BAKED ALASKA _____	430
Kad Kokoa 70% Chocolate From Chumphon, Vanilla Ice Cream		Coconut and Milk Chocolate Ice Cream, Sponge Cake, Meringue	



Gluten Free



Vegetarian



Signature



Contains Nuts



Contains Pork

Please inform your host of any food allergies or special dietary requirements when placing your order.
Above prices are in Thai Baht, subject to 10% service charge and 7% applicable government tax.