



MARINATED | CURED | RAW

TUNA POKE  595
Pine Nut, Pickled Cucumber,
Spicy Dressing

BEEF TATAKI 890
Beef Tenderloin,
Nam Jim Jaew

KING SALMON TARTARE 595
Crispy Sushi Rice, Avocado,
Green Onion

SEABASS CEVICHE  560
Cucumber, Sweet potato,
Coconut Dressing

STARTERS

BEEF CARPACCIO 670
Black truffle, Parmesan, msple syrup, sour cream,
pickled mushrooms & onion, arugula

IBERICO BELOTTA PATA NEGRA 24 MONTH 80g  1,890
100% Iberico Shoulder Ham Juan Pedro Domeq Served With
Marinated Gordal Olive and Toasted Baguette

PHUKET CRAB CAKE  690
Panko Crusted Andaman Blue Crab, Kaffir Lime Mayonnaise, Island Pickles

CHARCOAL CHICKEN SATAY  390
Peanut Sauce, Local Pickles, Coriander

HAMACHI CRUDO 795
Japanese Amberjack, Salmon Caviar, Jalapeño, Ponzu

BURRATA 590
Cherry Tomatoes, Pesto, Olive Oil

GAMBAS AL AJILLO 995
King Prawns, Garlic, Chili, Olive Oil

SOUP | SALADS

BLUE CRAB SALAD  595
Sweet Corn Gazpacho, Baby Corn, Basil, Espelette Chilli

MUSHROOM CREAM SOUP 325
Black truffle oil, Crouton

LOBSTER BISQUE  695
Lemongrass and Ginger Aromatics, Coconut Milk, Lobster Tartine

QUINOA TABBOULEH   410
Broccoli, Lemon, Parsley, Pomegranate, Chickpea Hummus

CAESAR SALAD  395
Double Smoked Bacon, Parmigiano Reggiano, Sourdough Crouton

AVOCADO 590
Mixed Green Leaf Lettuces, Fennel, Dill, Local Citrus, Honey Lime Dressing

PASTAS

LOBSTER SPAGHETTI  1,195
Lobster Cream Sauce, Green onion, Bacon, Parmesan cheese

TRUFFLE POTATO GNOCCHI   850
Sautéed Kale, Pine Nuts, Egg Yolk Jam, Balsamic Reduction

SCALLOPS SPAGHETTI AGLIO E OLIO 995
Scallops, Extra Virgin Olive Oil, Garlic, Chili, Ebiko

TRUFFLE & MUSHROOM PENNE 790
Fresh Truffle, Creamy Mushroom Sauce





DINNER MENU

VEGETARIAN

NASU MISO  495
Sweet Miso, Baked Eggplant, Sesame, Spring Onion

MAIN COURSE

BLACK COD MISO 1,190
French Black Cod Marinated With White Miso and Caramelized

SPANISH OCTOPUS 1,290
Cumin and Capsicum Sauce, Coriander, Roasted Potato, Garlic, Smoked Paprika

HOKKAIDO SCALLOPS  995
Pumpkin Purée, Balsamic and Brown Butter Sauce, Toasted Hazelnuts

PHUKET LOBSTER 2,990
Ginger and Lemongrass Butter Sauce, Madras Curry Potato Mousseline

NEW ZEALAND KING SALMON 995
Celeriac Remoulade, Green Apple, Wasabi

AUSTRALIAN SPICED LAMB LOIN 1,390
Gram Masala Spices, Eggplant, Potato Purée, Coriander

BEEF TENDERLOIN "ROSSINI" STYLE  2,290
Jack's Creek Pure Bred Angus Beef, Pan Seared Foie Gras, Black Truffle

GRILLED LAMB CHOPS 1,495
Roasted Potatoes, Couscous Salad, Fig, Port Wine Reduction

GRILLED RIB EYE 1,695
Roasted Potatoes, Green Salad, Red Wine Sauce

ROASTED HALF-A-CHICKEN 1,160
Marinated Baby Chicken, Truffle Mash Potatoes, Chicken Gravy Sauce

ORGANIC PORK CHOP 1,195
Red Cabbage, Prunes

TO SHARE

SLOW COOKED BEEF SHANK 3,690
Slow Cooked With Guava, Ginger, Cinnamon, Coriander Served With Mashed Potato

GAI YANG 1,190
Thai Style Roasted Chicken, Butterflied and Marinated With Lemongrass and Garlic

ANDAMAN SEABASS  1,395
Native Citrus Butter, Local Island Herbs and Leaves, Thai Red Rice

SCAN HERE TO VIEW OUR MENU ►





THAI FAVOURITES

MASSAMAN WAGYU BEEF CHEEK 	895
Curry Sauce, Roasted Sweet Potato, Peanut, Coconut	
PANANG GOONG	1,290
Thai King Prawn Curry Sauce, Kaffir Lime Leaves, Bok Choy	
DUCK BREAST	770
Green Papaya Salad, Sweet and Sour Sauce, Duck Breast	
MOO HONG 	720
Southern Thai Braised Pork Belly, Anise, Coriander, Steamed Rice	
KAO PAD POO	995
Blue Crab Fried Rice, Spring Onion, Egg, Local Asian Vegetables, Light Soy Sauce	
KAO SOI GAI	510
Yellow Curry, Braised Chicken, Pickled Cabbage, Chiang-Mai Noodles	
POO NIM GANG HANG	1,099
Stir Fried Soft Shell Crab, Eggplant, Young Peppercorns, Red Curry	
PHAD THAI GOONG	550
Stir-fried Rice Noodles, Prawns, Peanuts, Tofu, Bean Sprouts, Tamarind Sauce	
KOR MOO YANG	445
Grilled Pork Neck, Nam Jim Jaew Sauce	
PLA KAPONG LUI SUAN	895
Deep Fried Seabass, Spicy Tamarind Sauce, Lime Juice, Fresh Herb, Thai Spices	
LARB GOONG	495
Mince Prawn Salad, Roasted Rice, Tamarind Sauce, Mixed Herb Salad	
PAD KRAPOW BEEF	790
Stir-fried Australian Beef Tenderloin (180g), Holy Basil, Thai Chillies	

SIDE DISHES

FRENCH FRIES _____	195	MASHED POTATO _____	195
ARUGULA & PARMESAN SALAD _____	195	SAUTÉED VEGETABLES _____	195
JASMINE RICE _____	90		

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

THB 995

SWEETS

MILK & HONEY _____	350	LEMON _____	490
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 	350	MANGO STICKY RICE _____	430
Maple Syrup, Walnuts, Whipped Cream, Pumpkin Spices		Nam Dok Mai Mango, Sticky Rice, Coconut Milk	
THAI CHOCOLATE LAVA 	490	BAKED ALASKA _____	490
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.