



Dining on the Rocks

BREAD & BUTTER AMUSE-BOUCHE



LOCAL CHILLED SEAFOOD TO SHARE

Phuket lobster • Blue crab • Prawns
Seafood sauce • Shallot vinegar • Lemon

Or

FRESH VEGETABLE SPRING ROLLS (v)



ANDAMAN CEVICHE

Local rock fish • Cucumber • Lime • Coconut • Green chilli • Sweet potato

Or

CLASSIC BEEF CARPACCIO

Australian Angus beef tenderloin • Mustard dressing
Rocket leaves • Shaved Parmesan

Or

WATERMELON TARTARE (v)

Shallot • Capers • Cornichons • Cruschi pepper fondue



GRILLED SEA BASS

Garlic • Local herbs • Native citrus butter • Thai red rice

Or

KAMPOT PEPPER FILLET FLAMBÉ

Onion confit • Baby gem lettuce heart • Cognac flambé

Or

ROASTED CAULIFLOWER (v)

Sesame • Coriander • Korean gochujang glaze



CHOCOLATE FONDANT

Kad Kokoa 70% chocolate from Chumphon • Vanilla ice cream

Or

LEMON

24-hour confit lemon rind • Lemon curd • French meringue
Blueberry compote

