



LUNCH MENU

SALAD

GREEN GARDEN  	490
Mixed Lettuce Grilled Beef Tenderloin Garden Vegetables Lemon Vinaigrette สลัดเลิรฟ์พร้อมเนื้อสันในย่าง	
ITALIAN BURRATA *CHEF'S RECOMMENDATION  	450
Tomato Salad Italian Burrata Shallot Black Olive Basil สลัดชีสนูร์ราต้าอิตาเลียน	
ARUGULA    	450
Arugula Salad Prosciutto Buffalo Mozzarella Balsamic Vinaigrette Walnut สลัดผักร็อกเก็ต	
CHICKEN CAESAR     	390
Romaine Cos Grilled Chicken Grana Padano Croutons Smoked Bacon ชีซาร์สลัดเลิรฟ์พร้อมอกไก่ย่าง	
WALDORF    	390
Iceberg Grape Celery Apple Lemon Yoghurt Cashew Nut สลัดวาลดอร์ฟ	

COMFORT

WAGYU BEEF BURGER      	550
Thai Wagyu Beef Patty in a Sesame Bun with Coleslaw French Fries Tomato Onion Bacon and American Cheese เบอร์เกอร์เนื้อวากิว	
CHICKEN BURGER     	440
Crispy Chicken Breast in a Sesame Bun with Coleslaw French Fries American Cheese Burger Relish and Crunchy Lettuce เบอร์เกอร์ไก่	
BEYOND BURGER      	420
Plant-Based Patty in a Sesame Bun with Coleslaw French Fries Tomato Onion Avocado and Black Truffle แฮมเบอร์เกอร์จากพืช	
FISH & CHIPS    	390
Battered Seabass Served with Mushy Peas Lemon Tartare Sauce and Fries ฟิชแอนด์ชิพส์	
MEDITERRANEAN QUESADILLAS   	390
Tortilla Filled with Spinach Tomato Feta Cheese Mozzarella and Cilantro เมดิเตอร์เรเนียนเคซาติญา	
PASTA	
WAGYU ORECCHIETTE *CHEF'S RECOMMENDATION    	550
Wagyu Beef Ragout Orecchiette Pasta Grana Padano Basil โอเรคเคียตต์กับเนื้อวากิว	
PRAWN AGLIO E OLIO     	500
Seared Pacific Prawns Spaghetti Chilli Garlic Parsley สปาเก็ตตี้กุ้งพริกกระเทียม	
TRUFFLE RIGATONI    	420
Truffle Cream Rigatoni Buffalo Mozzarella Basil ทริฟฟิโคนี่เห็ดทรัฟเฟิล	
GNOCCHI ARRABBIATA    	420
Potato Gnocchi Tomato Concasse Basil Grana Padano น็อกกีซอสมะเขือเทศเผ็ด	

GRILL

ANGUS BEEF TENDERLOIN  	1,500
**HB, FB, AI 500 Angus Beef Tenderloin Pommes Purée Grilled Asparagus Tomato Beef Jus เนื้อสันในเลิรฟ์พร้อม มันฝรั่งบดและหน่อไม้ฝรั่งย่าง	
PAN FRIED SEABASS    	600
Andaman Seabass Potato Confit Broccoli Coulis Tarragon Orange Sabayon ปลากะพงย่างเลิรฟ์พร้อม มันฝรั่ง ซอสบรอกโคลี ซาเบยองส้มและทาร์รากอน	
SOUS VIDE CHICKEN BREAST   	550
Sous Vide Chicken Breast Cauliflower Cream Sautéed Baby Potato and Corn Porcini Sauce อกไก่ซูวีเลิรฟ์พร้อมซอสเห็ดพอร์ซินี มันฝรั่งและข้าวโพด	
SNACK	
SUMMER TORTILLA    	400
Deep-Fried Tortilla Mango Salsa Sour Cream แผ่นดอ์ติยาเลิรฟ์พร้อมซัลซามะม่วงและซาวครีม	
BUFFALO WINGS   	350
American-Style Roasted Chicken Wings ปีกไก่อบสไตล์อเมริกัน	
EDAMAME SEA SALT   	250
Steamed Edamame Sea Salt ถั่วแระญี่ปุ่นต้มกับเกลือสมุทร	
FRIES POTATO WEDGES    	250
Choice of Truffle or Spiced Mayonnaise มันฝรั่งทอดเลิรฟ์พร้อมซอสมายองเนส	
DESSERT	
CHOCO BANANA ROTI   	300
Crispy Roti Banana Chocolate Sauce โรตีกกล้วยหอมซอสช็อกโกแลต	
PINEAPPLE PANNA COTTA  	300
Tropical Panna Cotta Pineapple Hint of Liqueur พานาคอตตาลับปะรด	
MANGO STICKY RICE    	300
Thai Sticky Rice Ripe Mango Sesame ข้าวเหนียวมะม่วง	
TROPICAL FRUIT SAMPLER  	250
Seasonal Tropical Fruits ผลไม้รวม	
ICE CREAM & SORBET COLLECTION — BY SCOOP  	95
ไอศกรีม	

 = Crustaceans  = Fish  = Pork  = Milk  = Egg  = Molluscs  = Lupin  = Peanuts  = Tree Nuts  = Chilli  = Mustard  = Celery  = Gluten  = Sulphites  = Soy  = Sesame  = Vegetarian  = Vegan

If you have any concerns regarding food allergies, please alert the waiter prior to ordering. All prices are in Thai Baht and subject to 10% service charge and applicable to 7% government tax.
Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Prepared with seafood sourced from responsible and traceable suppliers. ** Supplement for Half Board, Full Board and All-Inclusive packages.



SEA FIRE SALT BEVERAGE MENU

THE SIGNATURE 390

- SHADE OF SHORE
Phraya Rum Elements | Crème de Banane
Crème de Cacao Dark | Banana | Vanilla Ice Cream
Milk | Orange Zest
- LIPS ON LIPS
Malfy Gin | Ratafia Rossi | Lemon | Lychee Berry Air Foam
- SEA-BEET
Patron Silver Tequila Infused with Beetroot & Chili
Ginger Honey Syrup | Lime | Tajin Seasoning Salt
- BLUSH FLORAL
Martini Bianco | Sparkling Wine | Watermelon
Longan Syrup | Grapefruit | Lemon | Malai Perfume
- BATIDA DE PASSION
Phraya Rum 8 Yrs | Chalong Bay Rum | Coconut Cream
Sweetened Condensed Milk | Passion fruit Espuma

THE CLASSIC

- MOJITO 300
White Rum | Lime | Sugar | Soda Water
- DAIQUIRI 300
White Rum | Lime Juice | Sugar Syrup
- MARGARITA 300
Tequila | Triple Sec | Lime Juice | Sugar Syrup | Salt
- ADD ON FLAVOR 320
Passion Fruit | Pineapple | Lychee | Strawberry | Mango
- PIÑA COLADA 300
White Rum | Malibu | Pineapple Juice | Coconut Cream
- SINGAPORE SLING 300
Gin | Cherry Liquor | D.O.M Bénédicline | Pineapple Juice
Grenadine | Lime | Soda Water
- MAI TAI 1934 300
White Rum | Dark Rum | Orange Curacao
Almond Syrup | Lime Juice
- MOSCOW MULE 300
Vodka | Lime Juice | Sugar Syrup | Ginger Ale
- APEROL SPRITZ 390
Aperol | Sparkling Wine | Soda Water

ZERO PROOF SPIRIT 290

Botanical Dry | Malt Blend | Sweet Amaretti

ZERO PROOF CREATIONS 320

- TUB TIM
Botanical Dry | Pomegranate | Lemon Juice
Lemongrass Syrup | Tonic Water
- PEACH
Malt Blend | Peach Purée | Lemon Juice | Mint
Black Pepper | Ginger Ale
- ZOUR
Sweet Amaretti | Lime Juice | Mango Purée | Dill Oil
- ROSY
Sparkling Bianco Dry | Lychee Juice | Lime Juice | Rose Syrup

BEER

- HEINEKEN ALCOHOL FREE, The Netherlands 150
- CHANG CLASSIC, Thailand 180
- SINGHA, Thailand 180
- SAN MIGUEL LIGHT, Philippines 180
- ASAHI, Japan 180
- HEINEKEN, The Netherlands 200
- CORONA, Mexico 260

CRAFT OF THAILAND

- BUSSABA, Ex-Weisse 350
- CHALAWAN, Pale Ale 380

SPIRIT

- GIN 240
Gordon
Bombay Sapphire
Hendrick's
- RUM 240
Captain Morgan | Bacardi White
- VODKA 240
Smirnoff
Grey Goose | Belvedere
- TEQUILA 490
Don Julio Blanco
- BLENDED SCOTCH WHISKY 320
JW Black Label
Chivas Regal 12yrs
- BOURBON WHISKY 240
Jim Beam
Maker's Mark
- TENNESSEE WHISKY 290
Jack Daniel

WINE GLASS BOTTLE

- SPARKLING
Villa Cornaro, Prosecco Extra Dry, Glera, Veneto, Italy 390 1,850
- CHAMPANGE
Veuve Clicquot Yellow Label, Brut NV 990 4,850
- WHITE
Monsoon Valley, The Signature Chenin Blanc, Hua Hin, Thailand, 2024 390 1,850
- Sileni, Sauvignon Blanc, New Zealand, 2024 395 1,875
- Kellerei Bozen, Pinot Grigio, Alto Adige, Italy, 2023 420 2,000
- Stonefish Chardonnay, Margaret River, Western Australia, 2024 450 2,150
- Santiago Ruiz, Albarino, Rias Baixa, Spain, 2023 480 2,300
- ROSÉ
Monsoon Valley, Shiraz Rosé, Hua Hin, Thailand, 2024 390 1,850
- Chateau d’Esclans, Whispering Angel, Provence, France, 2024 460 2,200
- PREMIUM RED
Chateau Angelus, Tempo D’Angelus, Bordeaux, France, 2023 590 2,850
- La Vite ‘Lucente’ Toscana IGT, Italy, 2022 620 3,000
- RED
Monsoon Valley ’The Signature Red’, Hua Hin, Thailand, 2023 390 1,850
- Pighin, Merlot, Friuli, Italy, 2022 390 1,850
- Beringer, 'Founders Estate Cabernet Sauvignon, California, USA, 2022 430 2,050
- Tres Reyes, Tempranillo Syrah, Castilla La Mancha, Spain, 2021 450 2,150
- Florian Mollet, Sancerre Cuvee Rogue, Pinot Noir, Loire Valley, France, 2023 490 2,350
- MINERAL WATER STILL | SPARKLING
Chang 350ml 110 | 140
Chang 700ml 190 | 210
Acqua Pannal | San Pellegrino 500ml 140 | 190
Acqua Pannal | San Pellegrino 750ml 250 | 260

PURE PLEASURES 230

- AVO COCO
Avocado | Pineapple | Coconut Cream | Honey
- IN BLUE
Coconut Flower Water | Coconut Cream | Blue Seaweed Foam
- MANGO BERRY ICED TEA
Berry Tea | Fresh Berry | Mango Syrup
- PURPLE MINT
Red Dragon Fruit Purée | Agave Syrup | Lime Juice
Mint | Soda Water

BALANCE DELIGHTS 230

- MORNING BLESSED
Fresh Squeeze Orange | Fresh Ginger | Lemon
- TROPICAL BEET
Pineapple | Mango | Beet Root | Sweet Basil
- CHLOROPHYLL
Spinach | Banana | Pineapple | Mint

- C.A.P
Carrot | Apple | Passion Fruit

SOFT DRINKS 95

- Pepsi | Pepsi Max | Ginger Ale | Lime Soda
Tonic Water | Soda Water

JUICE

- Coconut 170
- Orange | Lime | Pineapple | Mango 160

FROZEN

- Coconut 190
- Orange | Lime | Pineapple | Watermelon 180
- Mango | Passion Fruit

COFFEE HOT COLD

- Americano | Black Coffee 130 150
- Latte | Cappuccino | Mocha | Chocolate
- Espresso 130
- Double Espresso 160
- French Press 190

TEA HOT COLD

- English Breakfast | Eral Grey 120 150
- Jasmine Green Tea | Green Tea | Peppermint
- Chamomile Tea

LOOSE TEA HOT COLD

- Mango & Strawberry | Single Estate Darjeeling 150 170

All prices are in Thai Baht and subject to 10% service charge and applicable to 7% government tax.
Wines are subject to Market availability
Enjoy Sourced of coffee and Dilmah tea responsibly and sustainably sourced with care of both community and environment