



LUNCH MENU

SALAD

GREEN GARDEN

Mixed lettuce | Grilled Beef Tenderloin | Garden Vegetables | Lemon Vinaigrette
สลัดเลิฟพร้อมเนื้อสันในย่าง

490

ITALIAN BURRATA *CHEF'S RECOMMENDATION

Tomato Salad | Italian Burrata | Shallot | Black Olive | Basil
สลัดชีสบูรราตาอิตาเลียน

450

ARUGULA

Arugula Salad | Prosciutto | Buffalo Mozzarella | Balsamic Vinaigrette | Walnut
สลัดผักร็อกเก็ต

450

CHICKEN CAESAR

Romain Coş | Grilled Chicken | Grana Padano | Croutons | Smoked Bacon
ซีซาร์สลัดเลิฟพร้อมอกไก่ย่าง

390

WALDORF

Iceberg | Grape | Celery | Apple | Lemon Yoghurt | Cashew Nut
สลัดวาลดอร์ฟ

390

COMFORT

WAGYU BEEF BURGER

Thai Wagyu Beef Patty in a Sesame Bun with Coleslaw | French Fries | Tomato | Onion | Bacon and American Cheese
เบอร์เกอร์เนื้อวากิว

550

CHICKEN BURGER

Crispy Chicken Breast in a Sesame Bun with Coleslaw | French Fries | American Cheese | Burger Relish and Crunchy Lettuce
เบอร์เกอร์ไก่

440

BEYOND BURGER

Plant-Based Patty in a Sesame Bun with Coleslaw | French Fries | Tomato | Onion | Avocado and Black Truffle
แฮมเบอร์เกอร์จากพืช

420

FISH & CHIPS

Battered Seabass Served with Mushy Peas | Lemon | Tartare Sauce and Fries
ฟิชแอนด์ชิพส์

390

MEDITERRANEAN QUESADILLAS

Tortilla Filled with Spinach | Tomato | Feta Cheese | Mozzarella and Cilantro
เมดิเตอร์เรเนียนเคซาดิลญา

390

PASTA

WAGYU ORECCHIETTE *CHEF'S RECOMMENDATION

Wagyu Beef Ragout | Orecchiette Pasta | Grana Padano | Basil
โอเรคเคียดอกกับเนื้อวากิว

550

PRAWN AGLIO E OLIO

Seared Pacific Prawns | Spaghetti | Chilli | Garlic | Parsley
สปาเก็ตตี้กุ้งพริกกระเทียม

500

TRUFFLE RIGATONI

Truffle Cream | Rigatoni | Buffalo Mozzarella | Basil
ริกาโตนีเห็ดทรัฟเฟิล

420

GNOCCHI ARRABBIATA

Potato Gnocchi | Tomato Concassé | Basil | Grana Padano
น็อกกีซอสมะเขือเทศเผ็ด

420

GRILL

ANGUS BEEF TENDERLOIN

Angus Beef Tenderloin | Pommes Purée | Grilled Asparagus | Tomato | Beef Jus
เนื้อสันในเลิฟพร้อม มันฝรั่งบดและหน่อไม้ฝรั่งย่าง

1,500

PAN FRIED SEABASS

Andaman Seabass | Potato Confit | Broccoli Coulis | Tarragon Orange Sabayon
ปลากะพงย่างเลิฟพร้อม มันฝรั่ง ซอสบรอกโคลี ซาเบยองส้มและทาร์รากอน

600

SOUS VIDE CHICKEN BREAST

Sous Vide Chicken Breast | Cauliflower Cream | Sautéed Baby Potato and Corn | Porcini Sauce
อกไก่ซูวีเลิฟพร้อมซอสเห็ดพอร์ซินี มันฝรั่งและข้าวโพด

550

SNACK

SUMMER TORTILLA

Deep-Fried Tortilla | Mango Salsa | Sour Cream
แผ่นทอดียาล์ฟพร้อมซอสซามะม่วงและซาวครีม

400

BUFFALO WINGS

American-Style Roasted Chicken Wings
ปีกไก่อบสไตล์อเมริกัน

350

EDAMAME SEA SALT

Steamed Edamame | Sea Salt
ถั่วกระป๋องต้มกับเกลือสมุทร

250

FRIES | POTATO WEDGES

Choice of Truffle or Spiced Mayonnaise
มันฝรั่งทอดเลิฟพร้อมซอสมายองเนส

250

DESSERT

CHOCO BANANA ROTI

Crispy Roti | Banana | Chocolate Sauce
โรตีกวายนุ่มซอสช็อกโกแลต

300

PINEAPPLE PANNA COTTA

Tropical Panna Cotta | Pineapple | Hint of Liqueur
พานาคอตตาลิปปะรด

300

MANGO STICKY RICE

Thai Sticky rice | Ripe Mango | Sesame
ข้าวเหนียวมะม่วง

300

TROPICAL FRUIT SAMPLER














Seasonal Tropical Fruits
ผลไม้รวม

250

ICE CREAM & SORBET COLLECTION — BY SCOOP

ไอศกรีม

95

Nut =  Spicy =  Contains Pork =  Seafood =  Dairy Product =  Vegetarian =  Can Be Vegan =  Gluten =  Local Food =  Fish =  Sesame =  Egg =  Zero Waste =  Alcohol = 

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.



SEA FIRE SALT BEVERAGE MENU

THE SIGNATURE 350

MEDITERRANEAN NEGRONI

Malfy gin infused with rosemary | Campari Fat-Washed with olive oil | Sweet Vermouth

SHADE OF SHORE

Phraya Rum Element | Crème de Banana
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

Tequila infused with beetroot & chili | Honey Ginger Syrup
Lime | Tajin Seasoning Salt

BLUSH FLORAL

Sweet Vermouth | Prosecco | 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 260

White Rum | Lime | Sugar | Soda Water

DAIQUIRI 260

White Rum | Lime | Sugar

MARGARITA 260

Tequila | Triple Sec | Lime | Sugar | Salt

ADD ON FLAVOR 290

Passion Fruit | Pineapple | Lychee | Strawberry | Mango

PINA COLADA 280

White Rum | Malibu | Pineapple Juice | Coconut Cream

SINGAPORE SLING 280

Gin | Cherry Liqueur | D.O.M Bénédicte | Pineapple Juice
Grenadine | Lime | Soda Water

MAI TAI 1934 280

White Rum | Dark Rum | Orange Curaçao
Almond Syrup | Lime

APEROL SPRITZ 320

Aperol | Sparkling Wine | Soda Water

ZERO PROOF SPIRIT 290

Botanical Dry | Malt Blend | Sweet Amaretti

ZERO PROOF CREATIONS 300

TUB TIM

Botanical Dry | Pomegranate | Lemon Juice
Lemongrass Syrup | Tonic

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 | Lemon Juice | Rose Syrup

BEER

HEINEKEN ALCOHOL FREE, The Netherlands 150

CHANG CLASSIC, Thailand 180

SINGHA, Thailand 180

SAN MIGUEL LIGHT, Philippines 180

HEINEKEN, The Netherlands 200

CORONA, Mexico 220

CRAFT OF THAILAND

BUSSABA, Ex-Weisse 270

CHALAWAN, Pale Ale 290

SPIRIT

GIN

Gordon 240

Bombay Sapphire 260

Hendrick's 380

RUM

Captain Morgan | Bacardi White 240

VODKA

Smirnoff 240

Grey Goose | Belvedere 350

TEQUILA

Don Julio Blanco 450

BLENDED SCOTCH WHISKY

JW Black Label 280

Chivas Regal 12yrs 320

BOURBON WHISKY

Jim Beam 240

Maker's Mark 320

TENNESSEE WHISKY

Jack Daniel 260

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 Panna | San Pellegrino 500ml 140 160

Acqua Panna | San Pellegrino 750ml 250 250

PURE PLEASURES 220

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 180

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 | 7up | Mirinda | Ginger Ale
Lime Soda | Tonic | Soda Water

JUICE 130

Coconut | Orange | Lime | Pineapple | Mango

FROZEN 150

Coconut | Orange | Lime | Pineapple | Watermelon
Mango | Passion Fruit

COFFEE HOT COLD

Americano | Black Coffee 130 150

Latte | Cappuccino | Mocha

Espresso 130

Double Espresso 160

French Press 190

TEA HOT COLD

English Breakfast Tea | Eral Grey Tea 90 140

Jasmin Green Tea | Green Tea | Peppermint Tea

Chamomile Tea

LOOSE TEA HOT COLD

Mango & Strawberry | Single Estate Darjeeling 130 150

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Wines are subject to Market availability