

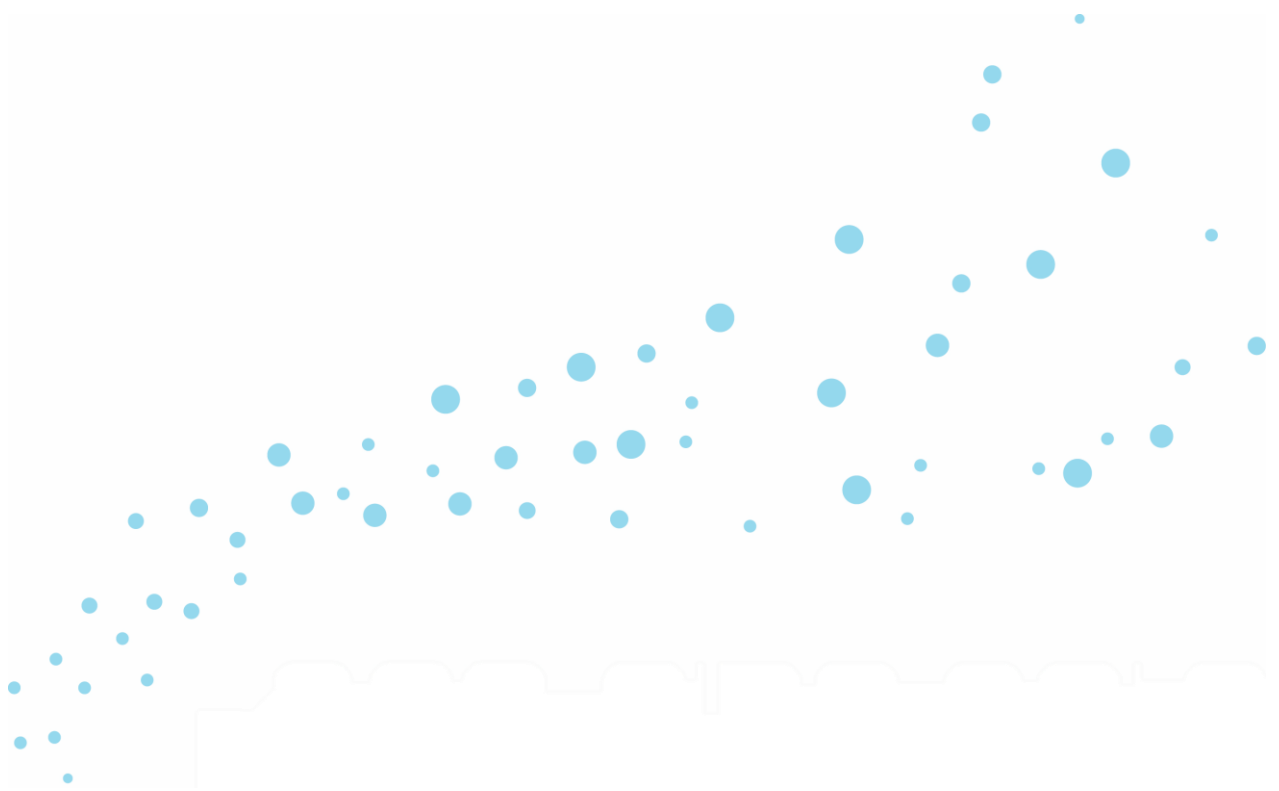


SEA. FIRE. SALT.

flavours of elements

Our signature grill serves up fresh flavours in an inspired setting.

Explore the world of Himalayan salt brick cooking, 200 degrees heated, from grilled meats to seafood for an exquisite dining experience.



Appetizers

Crispy Peppered Calamari 420

Lime leaf Aioli, lime flavored Himalayan salt

Beef Carpaccio 260 Day Grain Fed Australian Angus 610

Mustard dressing, marinated mushroom salad, aged Parmesan cheese

Roasted Cauliflower 390

Hazelnut cream, shallot vinaigrette with a light brown butter

Black Crab from the Andaman Sea 540

Avocado, sweet yam beans and yoghurt cream dusted with Himalayan rosella salt

Marinated Mackerel 550

Lightly marinated Mackerel, prepared sous vide and served with potato and beetroot pickles

Soups

Truffle Cream 390

Dried Porcini mushrooms, black truffle and Himalayan truffle salt

Lobster Bisque 550

Poached Phuket lobster, potato, bisque foam with lemon butter

Pasta & Risotto

Andaman Seafood Pasta 650

Spaghetti with prawns, dried fish egg, squid, mussels and Italian basil

Porcini Mushroom Risotto 590

Sundried tomatoes, snow peas, dried Porcini mushrooms with black truffle

Seafood

Choose your sauce: Creamy mushroom, Red wine, Green pepper, Truffle Lemon butter, Béarnaise, Mint Jelly, Dijon mustard

Seared Grouper 690

Local seared fillet with a charcoal grilled leek, baby kale, mushroom mousse and Andaman sauce

Grilled Seabass 790

Phuket grilled seabass fillet with celeriac segments, roasted beetroot, edible fern, dehydrated fish skin and carrot glaze

Norwegian Seared Salmon 810

Fillet of salmon with a citrus sabayon on a green pea coulis with sautéed Shimeji mushrooms

Phuket Lobster 700g 2500

Served with sweet carrots and micro green salad

Seabass Fillet on a Himalayan Salt Brick 950

Served with dehydrated tomato, pomelo salad and coconut dressing

Grilled Andaman Tiger Prawns 650

Marinated prawn with spice, carrot cream, dry grape, andaman sauce

Meat

Choose your sauce: Creamy mushroom, Red wine, Green pepper, Truffle Lemon butter, Béarnaise, Mint Jelly, Dijon mustard

Australian 260 Day Grain Fed Beef Tenderloin 1550

Double fried truffle potato with onion cream, grilled romaine leaves and red wine herb reduction

Wagyu Rib Eye "Marbling Score 3" 300g 1800

Australian Wagyu with sautéed Asian style mushrooms






Australian Lamb Cutlets 1200

Truffle crusted lamb cutlets with grilled bok choy flowers and Porcini mushrooms with sweet potatoes and local crispy artichoke

Baby Chicken, Half or Whole 650 / 890

Sweet potato, red wine reduction with a truffle crumble, butter poached onion and beetroot pickles

Prices are in Thai Baht and are subject to 10% service charge plus applicable government tax.

Vegan  Vegetarian  Spicy Dishes  Contain Pork  Locally Sourced Dish 
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness
Please inquire with senior management if you have any dietary restrictions, allergies or special considerations



To Share

Choose your sauce: Creamy mushroom, Red wine, Green pepper, Truffle Lemon butter, Béarnaise, Mint Jelly, Dijon mustard

Andaman Seafood Platter on a Himalayan Salt Brick 2300

Phuket lobster, seabass fillet, scallops and tiger prawns served with grilled asparagus and accompanied with lemon garlic and seafood sauce

Grilled Seafood Tower to Share 4900

A selection of squid, tiger prawns, New Zealand and Thai mussels, seabass fillet, soft shell crab, Phuket lobster, blue crab and white prawns served with sautéed vegetables and chargrilled asparagus

Surf & Turf Tower to Share 5100

Tower of pork chop, beef tenderloin, chicken thighs, seabass fillet, scallops, rock lobsters, tiger prawns, blue crab, squid, Thai mussels, white prawns served with baby potatoes and caramelized baby carrots.

sides

Steak fries

220

Truffle cream potatoes

250

Chargrilled asparagus

200

Sautéed mixed vegetables

150

Seasonal mixed salad

150

Steamed rice

40

Prices are in Thai Baht and are subject to 10% service charge plus applicable government tax.
Vegan  Vegetarian  Spicy Dishes  Contain Pork  Locally Sourced Dish 
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness
Please inquire with senior management if you have any dietary restrictions, allergies or special considerations



Desserts

Chocolate Brownie 250
Himalayan salted caramel

Lemon Tart 260
Seasonal refreshing taste of lemon

Pineapple Crumble 270
Caramelized pineapple, lime crumble, mousse of almond

Pol La Mai 190
Seasonal fresh fruits

Vanilla POP 160
Double chocolate pop vanilla ice cream

Mango POP 160
Double white chocolate pop mango ice cream

Ice-Cream	Vanilla	Mango
	Belgian dark chocolate	Strawberry
	Salted caramel	Lemon
	Thai milk tea	Passion Fruit
	Per scoop	
	190	
		Sherbet

