SEA. FIRE. SALT.

flavours of elements

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

Indulge yourself with our signature Himalayan salt brick cooking technique.

The chefs heat the Himalayan salt block to 200 degrees centigrade then sizzle your choice of meat or seafood on the superheated block, your food will be infused with the 80+ minerals found in the salt. Not only are these healthy, they will also impart a more complex flavour profile to your food.

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

Andaman Soft Shell Crab 470

Butterhead luttuce, Mandarin orange, Spring onion oil, Ebiko shrimp, Hazelnut dressina

Maguro Tuna 520

Cucumber and sliced radish with crispy fish skin, Wakame and teriyaki gel with kimchi, sesame dressing

Soups









Mains

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

Australian 260 Day Grain Fed Beef Tenderloin 1550

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

Baby Chicken, Half or Whole 650 / 890

Sweet mash potato, sautéed shimeji mushroom, deep fried crispy leek, truffle cream sauce

Burrata Stracciatella di Bufala 550

Tartare of Shimeji mushrooms and tomatoes sprinkled with dry egg yolk and dusted with Himalayan salt

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





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.

Signature Salt Bricks

Choose your sauce: Creamy mushroom, Red wine, Green pepper, Truffle Lemon butter, Béarnaise, Mint Jelly, Dijon mustard Our signature salt brick dishes include one side of your choice from below side dishes selection.

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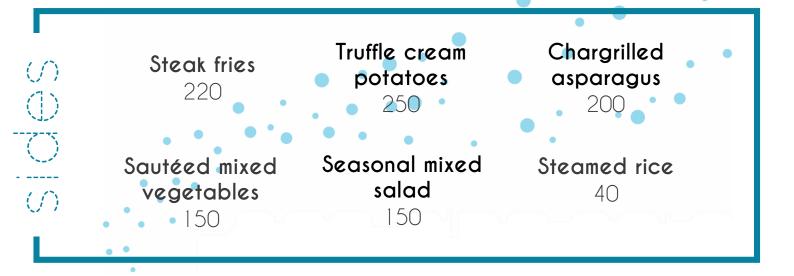
Andaman Tiger Prawns 1200

Seabass Fillet 950

Phuket Lobster 700g 2500

Wagyu Rib Eye 1900 Marbling Score 3, 300g

Australian Lamb Cutlets 1300



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

Fruit Selection 190

Seasonal fresh fruits

Vanilla Belgian dark chocolate Salted caramel Thai milk tea

Per scoop

Sherbet Mango Strawberry Lemon Passion Fruit



120