



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 lettuce, Mandarin orange, Spring onion oil, Ebiko shrimp, Hazelnut dressing

## **Maguro Tuna** 520

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

# 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

## **Chilled Avocado** 420

Salmon tartare, pomelo salad with avocado salsa

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



# 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

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# 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.

Seafood

Andaman Tiger Prawns 1200

Seabass Fillet 950

Phuket Lobster 700g 2500

Meat

Wagyu Rib Eye 1900

Marbling Score 3, 300g

Australian Lamb Cutlets 1300

Steak fries  
220

Truffle cream  
potatoes  
250

Chargrilled  
asparagus  
200

Sautéed mixed  
vegetables  
150

Seasonal mixed  
salad  
150

Steamed rice  
40

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# 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

Ice-Cream


Vanilla  
Belgian dark chocolate  
Salted caramel  
Thai milk tea

Per scoop  
120

Mango  
Strawberry  
Lemon  
Passion Fruit

Sherbet



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