

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.

Starters

CLASSIC WAGYU BEEF TARTAR

720

Beef tenderloin, quail egg, crispy quinoa, brioche, condiments

OLIVE OIL POACHED TROUT

520

Confit trout in olive oil, grilled orange, fennel, sour cream, Japanese cucumber, salmon roe

SEARED SCALLOPS

590

Corn & chorizo fritters, fried caper crumbs, pumpkin cream, corn sauce

BURRATA

570

Roasted fancy tomato, pine nut pesto, shimeji mushroom, basil

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

BRAISED LAMB SHANK

890

Mash potato, charcoal eggplant, wilted spinach, caramelized carrot

MUSHROOM RISOTTO 🌿

490

Balsamic roast tomatoes, spring onion, parmesan, shitake mushroom, truffle oil

POT STEAMED MUSSELS

650

White wine, garlic, parsley, tomatoes, onion bread

GRILLED KING PRAWNS

850

Seared mango, citrus emulsion, balsamic caviar, grilled fern leaves, artichoke crispy

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From the Grill

Served on Himalyan Salt Brick

Grilled Meat

WAGYU RIB EYE	2,200
TENDERLOIN	1,400
LAMB RACK	1,300
BABY CHICKEN	720

Grilled Seafood

PHUKET LOBSTER	2,300
MIXED SEAFOOD	2,100
JUMBO PRAWNS	1,400
WHOLE SNAPPER	1,200
SEABASS FILLET	950
SCALLOP	950

On the Side

TEMPURA FRIES	250
TRUFFLE MASH POTATO	250
CREAMED SPINACH	190
SAUTÉED BROCCOLI	150

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Signature Platters

COLD MIXED SEAFOOD PLATTERS **3,500**

Phuket lobster, fine de claire oyster, prawns, blue crab, seabass ceviche, black mussel, talab mussel

HOT MIXED SEAFOOD PLATTERS **4,500**

Phuket lobster, tiger prawns, white prawns, blue crab, scallop, mussel, whole seabass, soft shell crab

MEDITERRANEAN MIXED MEATS & SEAFOOD **5,200**

Beef tenderloin, lamb, chicken, pork, rock lobster, tiger prawns, white prawns, blue crab, scallop, mussel, whole seabass

Desserts

LAVA CAKE **350**

Chocolate crumble, fresh mixed berries, sorbet, crumble

LIME PIE **250**

Meringue, apricot gel, lemon sorbet, crumble

TART TATIN **270**

Apple tart, vanilla ice cream, roasted almond

ICE CREAM **120 per scoop**

Vanilla ■ Belgian dark chocolate ■ Salted caramel
Thai milk tea

SORBET **120 per scoop**

Mango ■ Strawberry ■ Lemon ■ Passion Fruit

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