



SEA. FIRE. SALT.

Flavours of Elements

STARTERS^{and} Classic SALADS

FINE DE CLAIRE OYSTERS

(Per Piece (1) 200)

6 pcs. — 1,200

12 pcs. — 2,000

WAGYU STEAK TARTAR.

890

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

HAMACHI CARPACCIO.

710

Marinated Hamachi with tiger milk, mango salsa, rum fish caviar, avocado, capsicum, cucumber, yuzu dressing

SEARED SCALLOP.

650

Peas cream, corn, spring peas, caviar, lemon butter sauce

BURRATA.

570

Roasted tomato, pine nut pesto, shimeji mushroom, basil, tomato chutney, seaweed

QUINOA SALAD.

410

Beetroot, pumpkin, orange, balsamic, rocket, fried artichoke, lemon dressing

CRUNCHY NUT & SEED SALAD.

520

Hummus, carrot, beetroot, sprout, mixed grain seed & nut, lettuce, balsamic dressing

SOUP

LOBSTER BISQUE.

550

Potato, sour cream










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 

Gluten Free  Dairy Free 

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

TRUFFLE MUSHROOM RISOTTO.  	590
Sautéed mushroom, truffle paste, sun dried tomato, crispy mushroom, parmesan foam	
GRILLED CAULIFLOWER STEAK.    	420
Roasted cauliflower cream, fried kale, chimichurri vinaigrette	
VEGAN ROASTED AUBERGINE.   	410
Roasted tomato & capsicum, shallot, pine nut with bell pepper sauce	

GRILLED MEAT

GRAIN FED 120DAY TOMAHAWK.  	3,900
SPICY CHICKEN THIGH.   	590
LAMB RACK.  	1,500
GRAIN FED 120DAY RIB EYE.  	1,800
WAGYU TENDERLOIN MB 4-5.  	2,350
WAGYU STRIPLOIN MB 4-5.  	2,550

GRILLED SEAFOOD

SALMON STEAK.  	950
SEABASS FILLET.   	1,100
TUNA FILLET.  	1,200
JUMBO PRAWNS.   	1,400
MIXED SEAFOOD.   	2,400
PHUKET LOBSTER.   	2,600

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PLATTERS

HOT MIXED SEAFOOD PLATTER

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

4,700

MEDITERRANEAN MIXED MEATS & SEAFOOD

Beef tenderloin, lamb, chicken, rock lobster, tiger prawns, white prawns, blue crab, scallop, mussel, seabass fillet, squid

5,500

TRUFFLE MASHED POTATO. 

200

MIXED SALAD.   

200

FRENCH FRIES.   

200

GRILLED ASPARAGUS.   

250

CREAMED SPINACH.  

250

CARAMELIZED BABY CARROTS.   

250

SIDE DISH

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DESSERTS

ICE CREAM.   150/scoop

VANILLA
CHOCOLATE
STRAWBERRY
RUM RAISIN
SALTED CARAMEL




SORBET.    150/scoop

MANGO
PASSION FRUIT
LIME

FRUIT.    250
Fresh seasonal fruit selection

LAVA CAKE.  350
Mixed berry sauce, strawberry ice cream, crumble

CHOCOLATE TERRINE.  370
White & dark Belgian chocolate mousse with almond crumble with raspberry sauce

CARAMELIZED PINEAPPLE.    320
Caramelized Phuket pineapple with citron honey sauce served with coconut sorbet

CANDIED HAZELNUT PARFAIT.  350
Roasted candied hazelnut parfait top-up with fresh mascarpone, cream cheese with vanilla cognac sauce

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