

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 TARTARE Beef tenderloin, quail egg, crispy quinoa, brioche, condiments	750
HAMACHI CARPACCIO Marinated hamachi with tiger milk, mango salsa, lump fish caviar, avocado, capsicum, cucumber yuzu dressing	710
SEARED SCALLOPS 🐷 Corn & chorizo fritters, fried caper crumbs, pumpkin cream, corn sauce	650
BURRATA 🌿 Roasted tomato, pine nut pesto, shimeji mushroom, basil	570
QUINOA SALAD 🌿 Beetroot, pumpkin, orange, balsamic, rocket salad, fried artichoke, lemon dressing	410

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

🌿 Vegan 🌿 Vegetarian 🌶️ Spicy Dishes 🐷 Contain Pork

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

Soups

LOBSTER BISQUE
Potato, sour cream

550

TRUFFLE MUSHROOM 
Sautéed mixed mushroom, truffle oil

490

Mains

CANADIAN LOBSTER RISOTTO
Lobster bisque, sous vide cooked lobster,
asparagus, parmesan foam

620

TRUFFLE MUSHROOM RISOTTO  
Sautéed mushroom, truffle paste,
sun dried tomato

520

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From the Grill

Served on Himalayan Salt Brick

Grilled Meat

GRAIN-FED 120 DAY TOMAHAWK	3,900
WAGYU STRIPLOIN	2,550
GRAIN-FED 120DAY RIB EYE	2,200
TENDERLOIN	1,600
LAMB RACK	1,500
SPICY CHICKEN THIGH	590

Grilled Seafood

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

On The Side

TRUFFLE MASHED POTATO	200
MIXED SALAD	200
FRENCH FRIES	200
SAUTÉED BROCCOLI	250
CREAMED SPINACH	250

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Signature Platters

MEDITERRANEAN MIXED MEAT 🐷	4,000
Beef tenderloin, lamb cutlets, chicken thigh, pork loin	
HOT MIXED SEAFOOD PLATTERS	4,700
Phuket lobster, tiger prawns, white prawns, blue crab, scallop, mussel, seabass fillet, soft shell crab	
MEDITERRANEAN MIXED MEATS & SEAFOOD 🐷	5,500
Beef tenderloin, Lamb, chicken, pork loin, rock lobster, tiger prawns, white prawns, blue crab, scallop, mussel, seabass fillet.	

Desserts

LAVA CAKE	350
Chocolate crumble, fresh mixed berries, strawberry ice cream, crumble	
LIME PIE	250
Meringue, apricot gel, lemon sorbet, crumble	
TARTE TATIN	350
Apple tart, vanilla ice cream, roasted almond	
ICE CREAM	per scoop 150
Belgian dark chocolate ■ Salted caramel ■ Vanilla ■ Thai milk tea ■ Strawberry ■ Rum raisin	
SORBET 🌿	per scoop 150
Mango ■ Lemon ■ Passion Fruit	

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