



Appetizers

Crispy Peppered Calamari With lime leaf Aioli <i>Recommended seasoning:</i> Lime leaf and sweet basil salt	390
Beef Carpaccio Mustard dressing, marinated mushroom salad, aged Parmesan cheese <i>Recommended seasoning:</i> Wild mushroom scented with truffle salt	530
Tuna Nicoise Style Quail egg, green beans, micro greens, black olives, potatoes	430
Black Crab Pomelo salad, salmon roe, pomegranate sauce <i>Recommended seasoning:</i> Roasted prawn and lemon salt	510
Cauliflower (V) Hazelnut cream, roasted cauliflower, light shallot vinaigrette, brown butter	290
Phuket Lobster and Tiger Prawn on Soft Pomelo Cream Asparagus, citrus flavored olive oil, chili dust	830

(V) These Dishes can be created as a vegetarian option

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Salad

Soft Shell Crab Salad	580
Lettuce, orange, spring onions, hazelnut dressing <i>Recommended seasoning:</i> Black chili salt	
King Prawn Spinach Salad	590
Prawns, avocado, fresh strawberries, red onions <i>Recommended seasoning:</i> Galangal salt	
Wild Rocket Salad (V)	330
Wild rocket, pine nuts, Feta cheese, mango, lime dressing	
Red Beet Napoleon (V)	290
Roasted beet, goat cheese, citrus vinaigrette	

Soup

Tomato Consommé	270
Ricotta ravioli, seasonal tomatoes	
Chilled Avocado	310
Salmon tartare, avocado salsa <i>Recommended seasoning:</i> Pink Himalayan sea salt	
Lobster Bisque	390
Poached lobster, Bisque foam, lemon butter <i>Recommended seasoning:</i> Roasted prawn and lemon salt	

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Pasta & Risotto

Truffle Linguine (V) Creamy truffle sauce, mushroom segment, aged Parmesan	410
Mediterranean Tomato (V) Seasonal tomatoes, herbs, olive oil <i>Recommended seasoning:</i> Pink Himalayan sea salt	320
Phuket Seafood Pasta Spaghetti with prawns, squid, mussels, Italian basil, tomato	550
Creamy Prawn Risotto Tiger prawns, Mediterranean herbs, foam of Bisque, Parmesan <i>Recommended seasoning:</i> Seaweed salt	520

Sea

Seared Red Snapper Filet Fennel cream, caramelized baby carrots, sous vide onions, lemon cream sauce <i>Recommended seasoning:</i> Black pepper and lime salt	610
Monkfish Cheeks Rolled in Prosciutto di Parma, beetroot segment, citrus butter <i>Recommended seasoning:</i> Black pepper and lime salt	690
Tiger Prawns Pan grilled with Italian Pancetta, Thai mango salad, coconut segment	570
Phuket Lobster 600g Grilled and served with mixed lettuce and dips	2700

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Land

Australian Lamb Cutlets Grilled Shimeji mushrooms, carrots, snap pea puree, lamb reduction <i>Recommended seasoning:</i> Garlic Salt	1150
Australian Grain Fed Beef Tenderloin Celeriac cream, baby leek, asparagus, grilled Shiitake mushroom <i>Recommended seasoning:</i> Moroccan blended salt	1500
1 kg Wagyu Tomahawk Marbling 6 Darling Downs brand (Top Wagyu in Australia) Creamy truffle potatoes, grilled asparagus, corn cobs	4900
Beef Tartare 130g beef tenderloin, egg yolk, Dijon mustard, capers <i>Recommended seasoning:</i> Black pepper and lime leaf salt	750

Surf & Turf Tower Selection *Recommend to share*

Grilled Surf & Turf Tower Beef tenderloin, lamb cutlet, chicken breast, seabass filet, scallop, rock lobsters, tiger prawns, squids, mussels	4900
Grilled Seafood Tower Squid, tiger prawns, white prawns, scallops, mussels, seabass filet, Phuket lobster	5100

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Sea - Himalayan Salt Bricks

These Himalayan salt bricks, which are 400 million years old and 99% pure, are mined in the Punjab region of Pakistan. After heating the bricks to 200 degrees centigrade, meats and seafood can be cooked directly on the brick's flat surface, imparting beneficial minerals into the proteins and adding an interesting depth of flavor to your meal.

Sea bass fillet 200 g	650
Tuna steak 180g	760
Norwegian salmon 180g	810
Slip lobster 350g	990
Tiger prawns 250g	1250
Mixed seafood: Tiger prawns, scallops, Rock lobster, sea bass	1600
Japanese Hokkaido scallops 150g	1150

LAND - Himalayan Salt Bricks

Kurobuta pork chop 250g	750
Australian lamb cutlets 250g	1100
Grain fed Wagyu oyster blade 200g	1450
US Prime grain fed beef ribeye 230g	1800
Australian Wagyu beef striploin 230g	1850

Sides

Roasted baby potatoes	120
Steak fries	150
Creamy potatoes	150
Sautéed mixed vegetable	120
Butterhead salad	120
Chargrilled asparagus	150
Mac & cheese	230

Sauces

Mushroom sauce
Red wine sauce
Truffle sauce
Lemon butter
Herb butter

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Desserts

Limoncello Sorbet Lemon sorbet with sparkling wine and Limoncello	240
Panna Cotta Cream of Vanilla and Prosecco with combination of passionfruit	250
Lemon Tart Seasonal refreshing taste of lemon	260
Traditional Tiramisu On coffee cream	290
Cheese Platter Selection of 5 cheeses, quince paste, Dried fruits, nuts, fruit bread	900
Pol La Mai Seasonal fresh fruits	190
Ice Cream and Sorbet Vanilla, chocolate, strawberry, coconut, lemon, mango, passion fruit, raspberry	120 per scoop

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