



## Bites

Shrimp Popcorn served with Wasabi Remoulade	350
Peruvian Ceviche, Smashed Avocado	490
Thai Beef Salad Wagyu oyster blade, tomatoes, Thai spicy sauce, mint shallot sauce	490
Tuna Nicoise Style Quail egg, green beans, micro greens, black olives, cherry tomatoes	390
Sashimi	290
◇ Tuna	
◇ Salmon	
Wasabi, soy sauce and pickles	
Fresh grilled skewers	
◇ Chicken	210
◇ Lamb	260
◇ Beef	270
◇ Prawns	290
Include dips and crispy garlic bread	

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

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



## Liquid Lunch

Gazpacho (V) 250

The classic, no tricks, no shortcuts. Nourishing and refreshing

Forever summer vegetable soup (V) 250

Made with only the freshest local seasonal vegetables

## The Salads Herbivores, carnivores, vegetarians unite! Pure

Caesar (V) 350

Romaine, bacon bits, Parmesan and real Caesar dressing

Village Farm Salad (V) 290

Peppers, cucumber, red onion and other seasonal fruits

And vegetables simply tossed with a light red wine and garlic dressing

Grilled Vegetable Salad (V) 250

Fresh seasonal vegetables with ponzu and garlic edamame

## Pimp Your Greens

Add any of the following to the above salad of your choice to enrich Your experience to your liking

Sautéed lobster tail 550

Whole deep-fried soft-shell crab 210

Grilled grain fed Wagyu oyster blade steak 470

Sous vide prawns with fennel 260

60°C Egg 110

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

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



## Buns in the sun

Focaccia Club Sandwich	370
Warm Focaccia, grilled chicken, melted cheese, bacon and steak fries	
Second Breakfast Sandwich	590
French toast, grilled rib eye, crispy bacon, sautéed mushrooms with a 60°C poached egg	
The Wagyu Burger	410
Brioche bun, caramelized onions, melted Gruyere cheese, steak fries	
Chicken Burger	370
Avocado and chili, North Carolina hot sauce, melted cheddar cheese, steak fries	

## Pizza

Truffle (V)	410
With truffle cream and Mozzarella cheese	
Seafood	430
Prawns, mussels, calamari	
Salami Picante	350
Spicy salami, Mozzarella cheese and rocket	
Margarita (V)	390
Sauce from ripe tomatoes, Burrata cheese	

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

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



## Pasta

Truffle Linguine (V)	410
Creamy truffle sauce, mushroom segment, Parmesan	
Mediterranean Tomato (V)	320
Seasonal tomatoes, herbs, olive oil	
<i>Recommended seasoning:</i> Pink Himalayan sea salt	
Phuket Seafood Pasta	530
Linguine with prawns, mussels, calamari	
Creamy Prawn Risotto	490
Tiger prawns, Mediterranean herbs, foam of Bisque, Parmesan	
<i>Recommended seasoning:</i> Seaweed salt	

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

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



## Proper Lunch

<b>Grilled Seafood Tower</b> Squid, tiger prawns, white prawns, scallops, mussels, seabass filet, Phuket lobster	4900
<b>Seared Red Snapper Filet</b> Fennel cream, caramelized baby carrots, sous vide onions, lemon cream sauce <i>Recommended seasoning:</i> Black pepper and lime salt	590
<b>Australian Grain Fed Beef Tenderloin</b> Celeriac cream, baby leeks, asparagus, grilled Shiitake mushrooms <i>Recommended seasoning:</i> Moroccan blended salt	1500
<b>Australian Lamb Cutlets</b> Grilled Shimeji mushrooms, carrots, snap pea puree, lamb sauce <i>Recommended seasoning:</i> Garlic Salt	1100
<b>Beef Tartare</b> 130g beef tenderloin, egg yolk, Dijon mustard, capers <i>Recommended seasoning:</i> Black pepper and lime leaf salt	750

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

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



## Desserts

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

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

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