



Appetizers

Crispy Peppered Calamari <i>With lime leaf Aioli, lime flavored Himalayan salt</i>	450
Beef Carpaccio from Australian Angus <i>Mustard dressing, marinated mushroom salad, aged Parmesan cheese</i>	750
Cauliflower <i>Hazelnut cream, roasted cauliflower, light shallot Vinaigrette, brown butter</i>	390
Andaman Black Crab <i>Fresh Avocado, crispy sweet yam beans, lemon, Himalayan rosella salt</i>	650
Local King Fish <i>Sea grapes, Kombu Dashi, apple, yuzu vinaigrette, Himalayan seaweed salt</i>	570
Tiger Prawns <i>Tamarind, roasted Shiso seeds, eggplant cream, pickle shallots, Japanese radish</i>	610
Pan Seared Scallops <i>Crispy Brioche, smoked pumpkin puree, lemon grass, spring onion oil, chili crust</i>	620

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

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Salad

Soft Shell Crab Salad Lettuce, orange, spring onions, hazelnut dressing	610
Salted Salmon with Quinoa Smoked with apple wood, lemon cream cheese, edamame and yam beans, Yoghurt raita	570
Local Grains Salad with Sous Vide Chicken Mixed local grains, slow cooked chicken, rocket, red radish, mandarin orange	450
Wagyu Beef Salad Australian Wagyu Oyster Blade, cherry tomato, Thai chili sauce, mint jelly	690
Yellow Fin Tuna Salad Avocado, seared tuna, tomato salsa, crispy Focaccia	520
Burrata Shimeji mushrooms, dry egg yolk, seasonal sweet tomatoes, Himalayan chili salt	590

Soup

Truffle Cream Soup Dry cep mushrooms, truffle foam, Himalayan truffle salt	450
Chilled Avocado Salmon tartare, pomelo salad, avocado salsa	420
Lobster Bisque Poached lobster, foam of Bisque, lemon seasoned butter	590

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Pasta & Risotto

Phuket Seafood Pasta Spaghetti with prawns, dry fish egg, rock lobster, mussels, Italian basil, tomato	690
Lobster Risotto Mediterranean herbs, aged Parmesan, raw sliced fennel	950

Sea

Pan Seared Snow Fish Parsnip, Miso segment, baby carrots, black onion dust	1100
Grilled Seabass Celeriac puree, beetroot, grilled edible fern, crispy skin fish, carrot sauce	950
Seared Salmon Roasted cauliflowers, sautéed spinach, salmon roe, anchovy and tomato salsa	790
Monkfish Cheeks Rolled in Italian Parma prosciutto, beetroot, citrus butter reduction, Himalayan lime salt	950

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Land

Australian Lamb Cutlets Grilled bok choy flowers, truffle crust, sweet potato, local artichokes	1200
Confit of Duck Leg Pumpkin cream, sautéed spinach, crispy quinoa, grape sauce	790
Australian Grain Fed Beef Tenderloin Eggplant caviar, purple potato, grilled local lettuce, beef jus	1700
Australian Wagyu Ribs Slow cooked Sous Vide style, spicy papaya, tarragon oil	1700

Surf & Turf Tower Selection *Recommend to share*

Grilled Surf & Turf Tower Pork Tenderloin, Beef Tenderloin, Lamb Cutlet, Chicken Breast, Whole Seabass, scallop Rock Lobsters, Tiger Prawns, Blue Crab, Squids, Thai mussel	5700
Grilled Seafood Tower Squid, Tiger Prawns, Scallops, Mussels, Whole Seabass, Soft Shell Crab Phuket Lobster, Blue Crab, Thai mussel	5500

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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 400 g	790
Tuna steak 250g	920
Norwegian Salmon 250g	770
Tiger Prawns 350g	1400
Mixed Seafood: Tiger Prawns, Scallops, Phuket Lobster, Sea bass	2500
Japanese Hokkaido scallops 200g	1500

LAND - Himalayan Salt Bricks

Australian Lamb Cutlets 350g	1400
US Prime Grain Fed Beef Ribeye 250g	2300
Australian Wagyu Beef Striploin 250g	2100
1 kg Australian Wagyu Tomahawk marbling 6	5500

Sides

Steak Fries	220
Creamy Potatoes	180
Sautéed Mixed Vegetable	180
Seasonal vegetable salad	150
Chargrilled Asparagus	200

Fired in charcoal oven

Giant River prawns 600g	2600
Whole Seabass 600g	750
Phuket Lobster 700g	2900
B.B.Q Pork Spare Ribs 500g	580
Thai Flavored and Spiced Chicken 600 g	530

Sauces

Mushroom Sauce
Red Wine Sauce
Truffle Sauce
Lemon Butter

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Desserts

Chocolate Brownie Himalayan salted caramel	250
Panna Cotta Cream of Vanilla and Champagner 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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