



## Appetizers

Tuna Nicoise Style Quail egg, green beans, micro greens, black olives, cherry tomatoes	390
Crispy Peppered Calamari <i>With lime leaf Aioli, lime flavored Himalayan salt</i>	450
Thai Beef Salad Wagyu oyster blade, tomatoes, Thai spicy sauce, mint shallot sauce	490
Cauliflower Hazelnut cream, roasted cauliflower, light shallot Vinaigrette, brown butter	390
Andaman Black Crab Fresh Avocado, crispy sweet yam beans, lemon, Himalayan rosella salt	650
Tiger Prawns Tamarind, roasted Shiso seeds, eggplant cream, pickle shallots, Japanese radish	610
Beef Carpaccio from Australian Angus <i>Mustard dressing, marinated mushroom salad, aged Parmesan cheese</i>	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



## 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

### Pasta & Risotto

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

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## Buns in the sun

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

## Surf & Turf Tower Selection *Recommend to share*

<b>Grilled Surf &amp; Turf Tower</b> Pork Tenderloin, Beef Tenderloin, Lamb Cutlet, Chicken Breast, Whole Seabass, scallop Rock Lobsters, Tiger Prawns, Blue Crab, Squids, Thai mussel	5700
<b>Grilled Seafood Tower</b> 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
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

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