

Appetizers

Crispy Peppered Calamari <i>Lime leaf Aioli, lime flavored Himalayan salt</i>	450
Beef Carpaccio 260 Day Grain Fed Australian Angus <i>Mustard dressing, marinated mushroom salad, aged Parmesan cheese</i>	690
Roasted Cauliflower <i>Hazelnut cream, shallot vinaigrette with a light brown butter</i>	390
Black Crab from the Andaman Sea <i>Avocado, sweet yam beans and yoghurt cream dusted with Himalayan rosella salt</i>	610
Marinated Mackerel <i>Sea grapes, Kombu Dashi, apple, yuzu vinaigrette, Himalayan seaweed salt</i>	650
Grilled Tiger Prawns <i>Lemon and lime confit, herb pesto with passion fruit vinaigrette</i>	510
Pan Seared Hokkaido Scallops <i>Crispy brioche, smoked pumpkin puree with spring onion oil and lemon grass sauce with a chili crus</i>	620
Grilled Phuket Lobster with Oscietra Caviart <i>Lemon sabayon, pickled onion and water chestnuts, drizzled with lobster oil and carrot cream</i>	890

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Salad

Andaman Soft Shell Crab Butterhead lettuce with orange fillet, spring onions, and hazelnut dressing	610
Wagyu Beef Salad “Oyster Blade Marble Score 6” Baby green leaves, crispy rice, seasonal tomatoes, fresh mint with a Thai dressing	650
Maguro Tuna Cucumber and sliced radish with crispy fish skin, Wakame and teriyaki gel with chili, sesame oil and kimchi	590
Burrata Stracciatella di Bufala Tartare of Shimeji mushrooms and tomatoes sprinkled with dry egg yolk and dusted with Hawaiian volcano salt	570

Soup

Truffle Cream Dried Porcini mushrooms, black truffle and Himalayan truffle salt	410
Chilled Avocado Salmon tartare, pomelo salad with avocado salsa	390
Lobster Bisque Poached rock lobster, bisque foam with lemon butter	530

Pasta & Risotto

Andaman Seafood Pasta Spaghetti with prawns, dried fish egg, squid, mussels and Italian basil	690
Phuket Lobster Risotto Mediterranean herbs, aged Parmesan and sliced fennel	890
Porcini Mushroom Risotto Sundried tomatoes, snow peas, dried Porcini mushrooms with black truffle	610

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SEA.

Seared Grouper	690
Local seared fillet with a charcoal grilled leek, baby kale, mushroom mousse and Andaman sauce	
Grilled Seabass	830
Phuket grilled seabass fillet with celeriac segments, roasted beetroot, edible fern, dehydrated fish skin and carrot glaze	
Andaman Red Mullet	760
Steamed Red Mullet fillet with sautéed shrimps and mussels, foam of saffron with a touch of lemon jelly	
Monkfish Cheeks	950
Cheeks rolled in prosciutto di Parma, lightly grilled served on beetroot jelly with citrus glaze and Himalayan lime salt	
Norwegian Salmon	950
Fillet of salmon with a citrus sabayon on a green pea coulis with sautéed Shimeji mushrooms	

Sides

Steak fries	220
Creamy potatoes	180
Sautéed mixed vegetables	150
Truffle cream potatoes	250
Seasonal mixed salad	150
Chargrilled asparagus	200
Steamed rice	40

Sauces

Creamy mushroom
Red wine
Green pepper
Truffle
Lemon butter
Béarnaise
Mint Jelly
Dijon mustard

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FIRE.

Phuket Lobster 700g Served with sweet carrots and micro green salad	2900
Australian 260 Day Grain Fed Beef Tenderloin Double fried truffle potato with onion cream, grilled romaine leaves and red wine herb reduction	1700
Wagyu Oyster Blade “Marbling Score 6” 300 g Australian Wagyu with Tom Yam spiced roasted baby potatoes	1650
Wagyu Rib Eye “Marbling Score 3” 300g Australian Wagyu with sautéed Asian style mushrooms	2400
Dry Aged Wagyu Striploin “Marbling score 5” 300g Australian Wagyu with creamy truffle potatoes	2450
Australian Lamb Cutlets Truffle crusted lamb cutlets with grilled bok choy flowers and Porcini mushrooms with sweet potatoes and local crispy artichoke	1400
Kurobuta Pork Chop 250 gram chop with local pickles, acacia seed, spring onions and Asian style spices	690
Slow Cooked Baby Chicken Breast Sweet potato, red wine reduction with a truffle crumble, butter poached onion and beetroot pickles	650
Seared Aged Cherry Duck Breast Sliced baked yam beans, potato terrine, sweet potato cream with citrus jelly and duck jus	850
1 kg Australian Wagyu Tomahawk “Marbling Score 3” Served with truffle mashed potatoes and grilled asparagus	5500

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SALT. (premium salt from around the world)

Australian Wagyu Short Ribs 16 hours slow cooked ribs served with spicy papaya salad, tarragon oil and black Hawaiian salt	1700
Snow Fish on a Himalayan Salt Brick Japanese style marinated miso with avocado and mango salad	1100
Citrus Salt and Herb Crusted Tuna Steak Served on a light Hokkaido pumpkin cream with Edamame beans	950
Seabass Fillet on a Himalayan Salt Brick Served with dehydrated tomato, pomelo salad and coconut dressing	950
Andaman Seafood Platter on a Himalayan Salt Brick Phuket lobster, seabass fillet, scallops and tiger prawns served with grilled asparagus and accompanied with lemon garlic and seafood sauce	2500
Tiger Prawns on a Himalayan Salt Brick served with seasonal salad Size 12 local prawns served with a seasonal salad	1400
Grilled Seafood Tower to Share A selection of squid, tiger prawns, scallops, New Zealand and Thai mussels, seabass fillet, soft shell crab, Phuket lobster, blue crab and white prawns served with sautéed vegetables and chargrilled asparagus	5500
Surf & Turf Tower to Share Tower of pork chop, beef tenderloin, lamb cutlets, chicken thighs, seabass fillet, scallops rock lobsters, tiger prawns, blue crab, squid, Thai mussels, white prawns served with baby potatoes and caramelized baby carrots.	5700

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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
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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