





SELECT YOUR PREFERRED SET MENU

INDIVIDUAL SET

Each set is inclusive of
1 appetizer **OR** a platter of 3 cheeses and cold cuts,
and 1 dessert



CHARGRILLED PUMPKIN 2,500

Saffron risotto, roasted garbanzos
carrots and turmeric mousseline
pumpkin seeds, pumpkin crisps

Sides: Asparagus tempura  
Szechuan aubergine  

CHARBROILED ANDAMAN LOBSTER 3,500


Brushed with miso butter, garlic and yuzu

Sides: Saffron risotto  Ratatouille 

Sauces: Garlic lemon aioli Thai spicy seafood 

AUSTRALIAN WAGYU STRIPLOIN 3,500

Marble score 5-6 (300 grams)

Sides: Truffle scented French fries with Parmesan  

Summer Salad   

Sauces: Black peppercorn  Thai spicy dipping sauce 

BEEF & PRAWN 3,900

Wagyu beef filet and jumbo tiger prawn
brushed with miso butter, garlic and yuzu

Sides: Baby potatoes with caramelized onions  

Asparagus tempura  

Sauces: Black peppercorn  Basil lemon aioli

SHARING SET FOR 2

Each set is inclusive of
2 appetizers **OR** a platter of 7 cheeses and cold cuts,
and 2 desserts

AUSTRALIAN BEEF TOMAHAWK 6,990

1,200 GRAMS

Sides: Truffle scented French fries with Parmesan  

Summer salad   

Sauces: Black peppercorn  Truffle aioli

7-HOUR SLOW-BRAISED MILK-FED 6,500

LAMB SHOULDER 1,200 GRAMS

Sides: Saffron risotto  Ratatouille 

WOOD FIRED SEAFOOD PLATTER 6,990

Lobster, rock lobster, sampling of local prawns
Indian spices marinated seabass in banana leaf
blue mussels, Hokkaido scallops,
citrus marinated squid, ahi tuna tataki

Sides: Coconut lemongrass rice 

Ratatouille 

Sauces: Thai spicy seafood  Garlic lemon aioli


WOOD FIRED SALT-CRUSTED 4,990

WHOLE RED SNAPPER 2,000 GRAMS

Scented with lemongrass and pandan

Sides: Baby potatoes with caramelized onions  

Asparagus tempura  

Sauces: Thai spicy seafood  Truffle aioli

Sweet peanut sauce 

APPETIZER

TUNA TATAKI

Ginger coconut coulis, chili confit, coriander, rice crisps

WAGYU BEEF CARPACCIO

Organic arugula, pine nuts, Parmesan,
coriander, dill, Italian basil and truffle oil

SEARED HOKKAIDO SCALLOPS

Soybean coconut cream, kaffir lime, lemongrass,
white turmeric, bean sprouts, wakame, seaweed crisps

BEETROOT

Buffalo mozzarella, vintage balsamic vinegar,
toasted pine nuts, basil arugula pesto, dried raspberries

SMOKED AUBERGINE

Roasted tomatoes, hummus, compressed watermelon,
pickled red onion, pistachios, crispy pita

CHEESE & COLD CUTS

Select 3 from the selection (inclusive)

Select 5 from the selection (+400)

Select 7 from the selection (+700)

CHEESE

Sheep cheese with truffle (sheep)(Spain)

Tomme de Savoie (cow)(France)

Comte (cow)(France)

Brie (cow)(France)

Bleu d'Auvergne (cow)(France)

Pecorino Romano (cow)(Italy)

Asiago (cow)(Italy)

COLD CUTS

Pork rillettes

Salami with pepper

Pave with spices and chili

Serrano Ham Reserva

Spicy Chorizo

Cooked Ham

Mortadella

DESSERTS

TROPICAL BLISS

Mango passion espuma, French meringue, Madagascar
vanilla panna cotta, raspberry coulis, dried raspberries

BOUNTY

Coconut dacquoise, dark chocolate mousse, coconut cream
caramelised cocoa nibs, young coconut ice cream

PISTACHIO AND RASPBERRY

Home made pistachio and caramel granola,
pistachio biscuit Joconde, pistachio butter cream,
white chocolate raspberry ganache, raspberry gel

BANANA

Banana brûlée, white chocolate ganache, crème Chantilly
vanilla caramel, coconut streusel, Madagascar vanilla ice cream

MATCHA GREEN TEA CHEESECAKE

Homemade matcha granola, matcha green tea and raspberry
ganache, raspberry and matcha green tea gel

CARAMELISED PINEAPPLE

Coconut ice cream, coconut streusel
sliced almonds

Prices are in Thai Baht, applicable to 10% service charge and 7% government tax

 Vegan  Vegetarian  Dairy  Contains gluten
 Contains nuts  Contains seeds  Spicy