



APPETISERS

Fin de Claire Oysters	190 (per oyster)
Red vinegar dressing	
Crispy Peppered Calamari420
With Lime Leaf Aioli	
<i>Recommended seasoning: Lime leaf and sweet basil salt</i>	
Beef Carpaccio	495
Mustard dressing, marinated mushroom salad, aged parmesan cheese	
<i>Recommended seasoning: Wild mushroom scented with truffle salt</i>	
Black Crab	522
Turnip puree, pomelo salad, salmon roe, pomegranate sauce	
<i>Recommended seasoning: Roasted prawn and lemon salt</i>	
Tuna and Oyster Tartare550
Avocado cream, deep fried seaweed, soy sauce jelly, seaweed gel	
<i>Recommended seasoning: Seaweed salt</i>	
Tiger Prawn Cocktail750
Baby gem lettuce, cocktail sauce, cherry tomato, orange, avocado cream	
<i>Recommended seasoning: Lemon salt</i>	
Phuket Lobster and Scallop	1,150
Citrus gel, mandarin orange, red onion, carrot jelly, cherry tomato, lemon granite	
<i>Recommended seasoning: Lemon salt</i>	
Wagyu Beef Tartare	1,200
Beetroot gel, crème fraiche, beetroot ice cream, caviar	
<i>Recommended seasoning: Black pepper and lime leaf salt</i>	

APPETISERS FOR TWO

Cured Meat Board	1,300
Mortadella with truffle, pancetta, finocchiona with fennel, pancetta and country pâté, home-made dill pickles, grain mustard	
Smoked and Cured Seafood	1,400
Smoked oysters topped with apple slaw, dill cured Atlantic salmon, marinated octopus, hickory smoked marlin, dark rye bread	

 Vegetarian dish or vegetarian option available.


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



SALADS

Mixed Leaves Salad	400
Feta cheese, green apple, herb croutons, white prawns, orange dressing	
<i>Recommended seasoning: Cumin salt</i>	
Soft Shell Crab Salad	580
Lettuce, hazelnut, orange, spring onion, hazelnut dressing	
<i>Recommended seasoning: Black chili salt</i>	
King Prawn Spinach Salad	740
Prawn, avocado, mango, red radish, red onion, pine nut, lemon confit, lime dressing	
<i>Recommended seasoning: Galangal salt</i>	

SOUPS

Pumpkin Soup 	345
Pumpkin seeds, feta cheese, pumpkin oil, crouton	
<i>Recommended seasoning: Cumin salt</i>	
Chilled Avocado	360
Salmon tartare, red radish, avocado salsa	
<i>Recommended seasoning: Pink Himalayan sea salt</i>	
Shellfish Bisque	580
Pan roasted lobster ragout, aromatics, mascarpone cream	
<i>Recommended seasoning: Roasted prawn and lemon salt</i>	

 Vegetarian dish or vegetarian option available.

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VEGETARIAN

Grilled Vegetables Skewer 	230
Grilled Zucchini, Eggplant, Onion, Carrot, Bell Pepper, Broccoli, Beetroot, Pesto Dressing	
Zucchini Roll 	280
Zucchini & Green Apple Salad, Toast Brioche Bread, Avocado Cream, Sour Cream	
Ice Berg Salad 	300
Iceberg, Cherry Tomato, Spring Onion, Chopped Shallot, Broad Bean	
Chilled Avocado 	320
Red radish, avocado salsa	
Wild Rocket Salad 	350
Wild Rocket, Mango Ripped, Avocado, Pine Nut, Feta Cheese, Lemon Confit, Lime Dressing, Grilled Tofu, Teriyaki Sauce	
Red Beet Napoleon 	350
Roasted beet, Goat Cheese Citrus-hazelnut vinaigrette	
Greek Salad 	380
Bell Pepper, Cucumber, Black Olive, Green Olive, Feta Cheese, Red Onion, Tomato, Lime Dressing	
Falafel Eggplant 	450
Falafel Ball, Tomato & Cucumber Salsa, Grilled Eggplant, Tahini Paste, Spring Onion	
Spinach quinoa Salad 	450
Quinoa, Parmesan, Cherry Tomato, Roasted Capsicum, Spring Onion, Ginger, Grilled Broccoli	
Mushroom Risotto 	550
Mixed Mushroom, Mushroom Paste, Cherry Tomato, Truffle Oil, Parmesan Cheese	

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SEA

Seared Seabass	750
Roasted cauliflower, hazelnut powder, carrot, beurre noisette, onion cream	
<i>Recommended seasoning: Black pepper and lime salt</i>	
Seafood Black Ink Risotto	800
Prawn, squid, black mussel, scallop, cherry tomatoes, squid ink, parmesan cheese	
<i>Recommended seasoning: Seaweed salt</i>	
Seared Cobia Fish	980
Brussel sprouts, sautéed mushroom, parmesan foam, mashed potato	
<i>Recommended seasoning: Celery salt</i>	
Phuket Lobster	1,600
Onsen egg, carrot puree, snap peas, truffle foam, lobster bisque sauce	
<i>Recommended seasoning: Wild mushroom salt</i>	

SEA - HIMALAYAN SALT BRICKS

These Himalayan salt bricks, which are 400 billion 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.

Squid700
Blue Crab	790
Baked Red Snapper	860
Tuna	890
Slip Lobster	1,200
Tiger Prawn	1,400
Mixed Seafood	2,450
Phuket Lobster	2,700

SEA - TANDOORI

Cobia Fish	630
Phuket Lobster Marinated	2,600
Tandoori King Prawns	2,700

 Vegetarian dish or vegetarian option available.

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LAND

Twice Cooked Duck Breast	680
Roasted tomato, duck croquette, brussel sprouts, baby carrots	
<i>Recommended seasoning: Red wine salt</i>	
Beef Cheeks	980
Potato cream, beetroot gel, truffle sauce, tomato chutney	
<i>Recommended seasoning: Wild mushroom scented with truffle</i>	
Lamb Cutlets	1,100
Shimeji mushroom, baby carrots, sugar snap pea, potato	
<i>Recommended seasoning: Garlic salt</i>	
Beef Tenderloin	1,450
Potato fondant, mushroom puree, baby carrots, brussel sprouts	
<i>Recommended seasoning: Moroccan blended salt</i>	
1.5KG Wagyu Tomahawk	6,700

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Lamb Cutlets	1,250
Grain Fed Beef Ribeye	1,450
Wagyu grade 5 Beef Striploin	1,750

LAND - TANDOORI

Tandoori Lamb Chops	1,100
Marinated Spring Chicken	1,200

 Vegetarian dish or vegetarian option available.

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SURF & TURF TOWER SELECTION - RECOMMENDED FOR 2 PERSONS

Grilled Surf & Turf Tower6,500
Pork Tenderloin, Beef Tenderloin, Lamb Cutlet, Chicken Breast, Whole Seabass, Rock Lobsters,
Tiger Prawns, Blue Crab, Squids, Mussels, Sweet Clam

Grilled Seafood Tower6,000
Squid, Tiger Prawns, Scallops, Mussels, Whole Seabass, Soft Shell Crab, Phuket Lobster,
Sweet Clam, Blue Crab

SIGNATURE DISHES - RECOMMENDED FOR 2 PERSONS

SEA: Phuket Seafood Stew.4,500
A selection of seafood lightly poached in saffron, lemon and tomato stock with roasted garlic.
Served with crisp garlic country loaf.
Recommended seasoning: Fennel salt

FIRE: Assorted Tandoori Platter6,000
King Prawns, Salmon, Chicken, Cobia Fish, Phuket Lobster, Lamb Cutlet, Tandoori Corn
Recommended seasoning: Cumin salt

SALT: Citrus Salt Baked Baby Seabass1,900
Served with a salt crust and fennel dill salad
Recommended seasoning: Lemon salt

All signature dishes are served with two side dishes.

 Vegetarian dish or vegetarian option available.

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SIDES

Roasted Baby Potatoes	150
Twice Cooked Fries	250
Sea Salt Fries	150
Parmesan Mashed Potatoes	150
Sautéed Mixed Vegetables with Pesto	150
Butterhead Salad	160
Chargrilled Asparagus	190
Marinated Tandoori Corn	150
Mac & Cheese with Lobster	320

SAUCES

- Mushroom Sauce
- Red Wine Sauce
- Truffle Sauce
- Lemon Butter

 Vegetarian dish or vegetarian option available.

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