

TEXTURE

PLANT COLONY 590

More than 30 Plants Food / Orange Dressing
Rhubarb Gel / Cashew Nut Hummus / Truffle Oil

Enjoy fresh flavours with a harvest basket of more than 30 plant-based foods. All ingredients are sourced from Chef Gibb's favourite local farmers, including James Noble figs and sun dried tomatoes complete with a creamy homemade cashew nut hummus.

SNOW WHITE 450

Burrata Cheese / White Balsamic Espuma
White Tomato / Parmigiano

Embrace the essence of purity with this stunning white culinary masterpiece. White tomato gel, exotic white balsamic espuma and fresh Burrata cheese handcrafted by a local farmer in Hua Hin create a divine combination of flavours.

SALMON AND QUINOA 490

40 Degree Salmon / Red Quinoa / Sea Lettuce
Coriander / Black Garlic / Pickled Baby Beet
Avocado / Wasabi / Preserved Lemon

Tender sous vide salmon is layered with superfoods like red quinoa, sea lettuce and avocado for a burst of flavours. A splash of wasabi rounds out this healthy dish in a mouth-watering combination.

BEEF CARPACCIO 520

Australian Wagyu Striploin / Walnut
Black Truffle / Brie Cheese / Pickled Shiitake
Mushroom / Jack Fruit Nut

Taste Chef Gibb's exotic new twist on the traditional Carpaccio specialty. Crunchy walnut pesto cleverly combines with the full flavour of jackfruit nut and mushrooms, finished with a distinctive flourish of brie cheese and black truffle.

TUNA AND FOIE GRAS 530

Raw Black Fin Tuna / Ikura Caviar
Foie gras au torchon / Potato / Vanilla

Succulent flavours highlight every bite of this lean firm blackfin tuna, sliced directly from the fish.

DIVER SCALLOP AND PROBIOTICS 580

Seared Scallop / Jerusalem Artichoke Purée
Burnt Corn / Fermented Purple Corn
Emulsion / Algae Butter

Delight in fresh, oversized scallops hand-plucked from the seas of Hokkaido. The delicate shellfish are flanked by a flavourful ensemble of fresh vegetables drizzled in rich algae butter sauce.

LIQUID ARTISAN

ZUCCHINI VELOUTÉ 330

Zucchini Velouté / Potato Gnocchi / Shiitake-
Mushroom / Sweet Potato / Black Truffle

Savour the comfort of this classic hearty soup. The simple elegance of handcrafted potato gnocchi combines with rich,

BANGKOK TOMYUM 350

Fresh River Prawn / Squid / 63 degree sous vide
cooked Egg / Lime / Tom Yum Broth

Chef Gibb reimagines the traditional Thai favourite with a modern, creative twist. Every bowl is brimming with fresh produce plucked from local farms, rivers and seas bursting with flavours.

FROM THE BUTCHER

FANTASY OF BLACK PIG 650

Roasted Pork Tenderloin / Chestnut Purée
Lemon Black Truffle / Napa Cabbage / Pork
Cracker with Spice Apple / Pork Cheek
Carbonara / Pancetta

Indulge in an elegant variation of choice roasted pork tenderloin balanced by chestnut purée and lemon sauce. Distinctive side dishes including pork cracker with spice apple and pork cheek carbonara complete this culinary experience.

ORGANIC DUCK BREAST 600

Roasted Duck Breast / Thai Seasoning
Sweet Potato / Asian Coleslaw / Shallot and
Tamarind Jus

This savoury meat is sourced from ducks grown in the Sing Buri and Ayutthaya provinces on a high protein diet to guarantee rich flavours and lean meat. Aged 30 days, the breast is treated with a Thai style marinade and complemented with a flavourful Asian inspired coleslaw.

MOROCCAN SPICE LAMB 1,200

Roasted Lamb / Burnt Eggplant / Squid Ink Purée
Caramelized Eggplant / Colour of Potato
Grilled Negi / Lamb Jus

Sample deboned lamb seasoned with Moroccan spice then cooked to perfection. Rich flavours are balanced with colour of potato, caramelized eggplant and grilled negi. Squid ink purée creates a silky smooth finish.

BEEF TENDERLOIN 1,300

Beef Tenderloin / Taro Beef Shank / Mushroom
Crispy Sun Dried Beef / Porcini Sauce

A true indulgence for beef lovers. Chef Gibb combines the choicest cuts of beef into a delectable combination. The meaty flavours are perfectly balanced with earthy notes from local mushroom ketchup and a rich jus.

THE "STEAK" 1,400

Australian Black Angus Beef Ribeye 300 g
Baby Spinach / Pak Wan with Almond Butter
Potato & Mushroom Duxelles with Truffle Broth
Béarnaise Espuma

Savour this succulent cut of grain-fed tender beef. A medley of baby spinach and pak wan combine with potato-mushroom duxelles with truffle broth. Chef Gibb adds his final touch with a delicate Béarnaise espuma served at the table to complete your culinary experience.

WILD FISH AND SHELLFISH

ANDAMAN RED SEA BREAM 580

Seared Red Sea Bream / Spicy Verde
Coconut Shoot / Conch & Pineapple Ragout

Rod caught freshly from the Andaman, hand selected from the Maha Chai fish market by Chef Gibb and baked in banana leaves. Perfectly complemented by unique tastes of spicy verde, sautéed coconut shoot and olive oil. Tropical bursts of conch and pineapple ragout finish the dish.

POMFRET 800

Grilled Pomfret Fish / Morel Mushroom
Green Pea / Purple Artichoke / Juice of cooking

Invalidate your senses with the mild yet succulent taste of pomfret fish, full of nutritional value, and low in calories and fats. The flavours of the freshly cooked juices exquisitely combine with parmesan whey.

FROM HEAD TO TAIL 800

King Prawns / Zucchini / Shrimp Mousse
Squid Ink / Black Garlic Bisque / Yuzu Air

Choose this delightful juxtaposition of textures. Fresh sous vide king prawns balance perfectly with black garlic bisque, yuzu air and baby zucchini.

SWEET ELEMENTS

WOOD 330

Sour Cherry / Dark Chocolate
Chocolate Cake / Nitro Kirsch

Take your taste buds on a journey through this modern and decadent interpretation of a traditional Black Forest cake. This deconstructed delight is presented as a forest and completed with nitro kirsch espuma.

OCEAN 330

Pineapple / Coconut / Malibu

Picture the unmistakable ocean spray while savouring this sweet treat. This Pina Colada inspired plate is accented with edible sand and chocolate shells.

WIND 330

Blond Chocolate / Banana / Popcorn

Revel in this exquisite dessert as light and fluffy as a cloud. Gourmet blond Valrhona chocolate, popcorn and banana form an unforgettable elemental feast.

GOLD 330

Pumpkin / Mascarpone Cheese / Coffee

Experience a new dimension to the classic tiramisu. Traditional Amaretto and coffee flavours are accented by pumpkin notes and mascarpone cheese. Garnished with real gold leaves for a glittering finish.

FIRE 330

Strawberry / Rhubarb / Beetroot

Locally grown fruits and Chiang Mai strawberries create a seductive blend of flavours and textures. Silky sorbet nestles inside a crisp white chocolate shell. Dehydrated fruits, jelly and rhubarb coulis combine in this decadent dish.



Can be vegetarian



Contain nuts