

# COLD APPETIZERS

## SPICY FJORD TROUT SASHIMI SALAD

Thinly sliced Fjord Trout sashimi served with Thai spicy seafood sauce, fresh garlic and Thai herbs

450 THB

**Suggested drink pairing:**  
Prosecco, Pitars, Cuvee Stella, Italy



## OCTOPUS CARPACCIO

Thinly sliced Galician octopus, seasoned simply with smoked paprika and spicy lemon dressing

290 THB

**Suggested drink pairing:**  
Sauvignon Blanc, Clouston & Co, Two Rivers, New Zealand



## RED EMPEROR PRAWN CEVICHE

Red Emperor Prawns served with lime and coconut sauce, herby and cruchy condiments on three separate betel leaf wraps

290 THB

**Suggested drink pairing:**  
Chandon Brut, Australia



## CLASSIC LOBSTER COCKTAIL

Steamed wild-caught half Maine Lobster served with refreshing horseradish-cocktail sauce, chunky avocado and homemade pickled radish and salmon roe

950 THB

**Suggested drink pairing:**  
Sauvignon Blanc, Villa Martina, Italy



## SPICY ORA KING SALMON TARTARE

Fresh chunky diced Ora King Salmon and fresh avocado, seasoned with Thai herbs and spices, topped with salmon roe. Serve along side toasted baguette slices

390 THB

**Suggested drink pairing:**  
Chablis, Laroche, Les Chanoines, France



## CURED SALMON BRUSCHETTA

Homemade cured Salmon Gravlax, beetroot, pickled cucumber, green apple and sour cream served on toasted baguette slices

250 THB

**Suggested drink pairing:**  
Classic White - Chardonnay, Genesis, Chile



## HOKKAIDO SCALLOP SASHIMI

Hokkaido Scallop sashimi, served with salmon roe, extra virgin olive oil and crispy garlic with a dash of caramelised soy sauce

390 THB

**Suggested drink pairing:**  
Sauvignon Blanc, Villa Martina, Italy



## YELLOWFIN TUNA TATAKI

Seared Yellowfin Tuna, topped with refreshing mango salsa, crispy garlic and fresh chili and herbs

290 THB

**Suggested drink pairing:**  
Chablis, Laroche, Les Chanoines, France



# HOT APPETIZERS



## CRISP-FRIED SEAFOOD

Crispy, crunchy and delicate flavours of beer-battered mixed seafood including calamari, prawns and fish served with Thai seafood sauce and tartar sauce

350 THB

**Suggested drink pairing:**  
Classic White - Chardonnay,  
Genesis, Chile



## SCALLOP AU GRATIN

Diver-caught King Scallops served with a creamy and cheesy sauce with white wine, basil and crusty breadcrumbs

290 THB

**Suggested drink pairing:**  
Pinot Grigio, Villa Martina, Italy

## SALT COD CROQUETTES

Crisp-fried Atlantic salt cod croquettes served with our delightful lemon aioli and a fresh lemon

190 THB

**Suggested drink pairing:**  
Prosecco, Pitars, Cuvee Stella, Italy

## CRISP FRIED CALAMARI

Crispy and perfectly seasoned fried calamari served with a brilliant Tom Yum Mayo sauce

250 THB

**Suggested drink pairing:**  
Sauvignon Blanc, Clouston & Co,  
Two Rivers, New Zealand

## CHILI & GARLIC KING PRAWNS

Pan-fried Red Emperor Prawns with garlic, dried chilli and our signature homemade lobster oil, served with baguette slices

390 THB

**Suggested drink pairing:**  
Classic White - Chardonnay,  
Genesis, Chile

