

APPETIZERS

PRAWN COCKTAIL Marie Rose sauce	590	☒ CARAMELIZED ONION SOUP Comté toast, thyme	290
☞ TUNA TATAKI ginger, yuzu, jalapeno	690	✓ ROASTED TOMATO SOUP sharp cheddar, basil	290
☞ HAMACHI CEVICHE coconut milk, coriander, lime	690	☒ BLUE SWIMMER CRAB CAKE fennel & green apple slaw	690
☞ SALMON POKE ponzu, avocado, toasted sesame	590	☒ FRIED CALAMARI spicy chipotle dip	690
☒ BEEF TARTAR organic egg yolk, grilled sourdough	690	☒ ROASTED BONE MARROW grilled sourdough, herb salad	690

SALADS

✓ HEIRLOOM TOMATOES pesto, burrata	550	✓ GREEK SALAD feta cheese, tomatoes, Kalamata olives	390
✦ ROASTED BEETROOT arugula, mustard seed	390	CLASSIC WEDGE SALAD blue cheese dressing, chives, bacon, tomatoes	490
☒ CAESAR SALAD prosciutto crisps, croûtons	490	✦ FENNEL SALAD arugula, pear, red wine vinaigrette	390

SEAFOOD

WHOLE GRILLED LOBSTER melted butter	2,190
☞ HUA HIN STURGEON avruga caviar, chives	1,190
☞ ATLANTIC SALMON salmon roe, dill	890
☞ ALASKAN BLACK COD white miso glaze	990
CHARRED SPANISH OCTOPUS chorizo nduja	990
☞ AYUTTHAYA PRAWNS spicy seafood sauce	1,190
HOKKAIDO SCALLOPS brown butter & balsamic vinegar	1,190

SIGNATURE CHILLED SEAFOOD

OYSTERS ON THE HALF SHELL	(6 pcs) 690 (12 pcs) 1,290
Pacific or Atlantic	
☞ NEUVIC OSSETRA CAVIAR	(30 g) 3,900 (50 g) 6,300
chives, crème fraîche, shallots, blinis, egg	
SEAFOOD PLATTER	5,900
Canadian lobster (700 g), Hokkaido scallops (4 pcs), oysters (6 pcs), Alaskan king crab (500 g), tiger prawns (6 pcs)	

STEAK CUTS

	WEIGHT	PRICE
PRIME NY STRIP, US	280G	1,450
PRIME TENDERLOIN, US	180G 250G	1,650 2,250
PRIME T-BONE, US	1KG	1,450
RANGERS VALLEY ANGUS RIBEYE, AUS	300G	1,650
BLACK ANGUS TENDERLOIN, AUS	220G	1,550
SENDAI A5 WAGYU STRIPLON, JAP	150G	2,950
RANGERS VALLEY TOMAHAWK, AUS	PER 100G	450

Our beef is US Prime or 100% naturally raised certified Black Angus & Wagyu

SAUCES

CHIMICHURRI | BLACK PEPPERCORN | BÉARNAISE | NAM JIM JAEW | YUZU KOSHO BUTTER

MEATS

ROASTED LAMB RACK harissa, Kalamata olives	1,275
GRILLED SPRING CHICKEN thyme, rosemary	750
STEAK FRITES flat iron steak, black pepper sauce	1,150
SLOANE'S PORK CHOP apple sauce	790
CONFIT PORK BELLY crying tiger sauce	790
☒ KHLONG PHAI DUCK BREAST foie gras, morello cherries	1,275
☒ PENTHOUSE CHEESE BURGER Wagyu beef, Comté, bacon	550

PLANT BASED

✦ PORTOBELLO MUSHROOM tabbouleh, garlic tahini	720
✦ EGGPLANT STEAK teriyaki glaze, scallion, sesame	720
✦ SPRING RISOTTO green peas, edamame, morels	720

SIDES

✦ GRILLED ASPARAGUS lemon zest, parsley	190	☒ CREAMED SPINACH béchamel, nutmeg	190
✓ KING OYSTER MUSHROOMS garlic, rosemary	190	☒ CAULIFLOWER MASH crispy sourdough crumbs	190
✦ CRISPY BRUSSELS SPROUTS curly kale, balsamic	250	✓ MASHED POTATOES TRUFFLE MASHED POTATOES	190 250
✓ GRILLED BROCCOLINI hazelnut brown butter	250	MAC & CHEESE LOBSTER MAC comté, cheddar	250 790
SWEET CORN smoked bacon, thyme	190	☒ STRAIGHT CUT FRENCH FRIES	190

If you have a food allergy or intolerance, our entire team will be delighted to assist you with recommendations.
All prices are in Thai Baht and are subject to 10% service charge and 7% VAT.