

FIRST

Seared Scallops	Beetroot mousse, vanilla salt seaweed and orange 	500
Burratina	“buttered “ mozzarella, black truffle, rocket salad, sundried tomato  	500
Tiradito Nikkei	Raw tuna, passion fruit- sesame dressing, grilled baby corn, tapioca crisp, red chili sauce 	360
Prawn Tacos	Grilled prawn, tomato & green chili salsa, corn tortillas and coconut get 	360
Ceviche Blanco	White snapper in Peruvian marinade (lime,cilantro, garlic, red onion), roasted sweet potato 	330
Funghi Arrosto	Grilled Japanese mushrooms the Italian way with Parma ham and Parmesan cheese  	330
Inca Salad	Quinoa, lentil, sautéed vegetables, lemon-olive oil dressing, avocado and almonds   	280



Gluten free



Spicy dish



vegetarian



contain nuts



contains Pork

All prices are in Thai Baht and subject to V.A.T and service charge

INTRO

Rock Lobster Curry		Spicy coconut curry, Naan bread 	600
Risotto Al Limone		Creamy Italian rice with prawns, asparagus Zucchini and lemon 	500
Pink Ravioli		Homemade pasta stuffed with ricotta and Parmesan, basil sauce, candied tomatoes 	500
Black Pasta		“ mezzi paccheri” , artisanal pasta with clams and mussels in white wine sauce	460
Porcini Soup		Creamy cep mushroom soup, garlic crostini 	360
Dal Makhani		Black lentil Indian curry served with garlic naan 	380



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AQUATIC & FAUNA



Baked Seabass		Fish fillet in “ Papillotte” with tomato sauce, white wine, olives and potatoes 	550
Tuna Plancha		Baby vegetables, lemon butter, poppy seeds 	650
Snapper Sicilia		Sautéed kale, potato, capers, pine nuts, tomato and raisin relish  	550
Minted Barracuda		Grilled fillet stuffed with eggplants, mint, sautéed greens 	550
Tomahawk		Charred prime ribeye, root vegetables, beer jus 1000g to share 	3500
Lomito Latino		Grilled beef tenderloin, foie gras, Argentinian Chimichurri, cassava fries 	1000
Spring Lamb Chops		Pistachio and thyme, fried artichokes, hibiscus flower	1000
Wagyu Beef Cheek		Braised with Balsamic, saffron risotto, parmigiana 	1000
Porchetta		Roasted loin & pork belly, grilled pineapple salsa, mashed potato, rosemary jus  	600
Oriental Chicken		marinated in yoghurt and Arabic spices, Pomegranate and feta cheese, fava, herb salad 	550



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CONCLUSION

Formaggi		Selection of fine cheeses, homemade compote, Nuts and dried fruits 	400
Date delight		Sticky warm pudding with dates, olive oil and Butterscotch sauce 	280
Upside down		Phuket pineapple, poppy seeds, coconut rum, vanilla Gelato	280
Cannoli		Cacao cylinders, ricotta cheese, candied orange, Pistachio gelato 	280
Siam Fragrance		Mango, salty coconut, rice 	280
Tiramisu		Traditional layered with mascarpone, espresso and a touch of amaretto	280
Kaffir Brûlée		Crème brûlée, scented with Kaffir lime leaf, served with coconut sorbet 	280
Tropical fruit platter			210
Gelato and sorbet	–	per scoop	95



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