



LOCAL PRODUCE . MEDITERRANEAN COOKING

RAW BAR

Red snapper ceviche, avocado, grape seaweed, Phang Nga Kefir, basil oil, lime	750
Cobia ceviche with tomato seeds, basil oil, shallots, lemon, ginger	650
Amberjack carpaccio with jalapeno and coriander dressing	650
Beef carpaccio, capers, pickles, capsicum, olive oil, Chiang Mai Mountain cheese	790
Caviar ossetra Lostre, Italy	

OYSTERS

3 PCS | 6 PCS

Speciales Gillardeau N4	840 1,600
Royale by David Hervé N2	840 1,600

STARTERS

Antipasto platter of local cold cuts, cheese and condiments	850
Grilled sardines with Provence olive oil, lemon, parsley	550
Gambas Ajillo, chili, garlic, lemon, parsley	550
Sautéed clams, white wine, garlic, herbs	550
Fish croquettes with bell pepper dressing	650
Pissaladière provençal tart, caramelized onion, anchovies, black olives, thyme	550
Seafood tower, Phuket lobster, shrimp, red snapper ceviche, oyster selection (6 pc), Phangna blue crab (to share 2 persons)	4,900



SALADS

Burrata, cherry tomatoes, basil oil, lemon zest	700
Wood fired beetroot, mustard leaves, goat cheese, walnuts, Lampang honey dressing	590
Classic Greek salad Choriatici	690
Phang nga crab butter head salad, lime vinaigrette, chives, shallot	700
Crispy fennel, pomegranate, orange, dill, pine nuts	600




SOUP

Bouillabaisse	550	Phangna crab Bisque	650
Minestrone	450	Gazpacho	450





SEAFOOD

Andaman whole seabream cooked in seaweed-fennel salt crust (40 min)	1,800
 Wood fired tiger prawns served with chilli and garlic butter (3 pcs)	1,380
Phuket sole, olive oil, capers, parsley vierge sauce	1,200
 Wood fired grilled octopus, romesco sauce	1,100
Phuket lobster with herb salad and beurre blanc	3,000
Grouper filets in papillote, chilli, coriander, lime sauce	1,100
Grilled seafood platter, Phuket Lobster, whole seabass, squid, tiger prawns (to share 2 persons)	4,900


MEAT

Australian Black angus ribeye, roasted garlic, rosemary	2,200
Smoked Australian lamb cutlets with chimichurri and cauliflower tabbouleh	2,000
 Woodfire veal chop cooked in Bueng kan salt crust	2,200
 Roasted baby chicken, cumin, coriander, chilli flakes, chicken jus	1,100
 Tasmanian hanger steak, thyme, tarragon, garlic and chive butter	1,700
Côte de boeuf (1 kg) Australian Angus Rib bone-in served with beef jus	4,900

SIDES

 Slow baked aubergines with Lampang honey	320
Duck fat baby potatoes, Bueng kan salt and thyme	360
 Roasted bell pepper, olive oil, aged balsamic, oregano	320
 Home made French fries	320
 Baked vegetable tian, thyme, rosemary, tomatoes	450

DESSERTS

Vanilla crème brûlée	390
Mango cheesecake, kaffir lime, PRU Jampa Bengal currant compote and sauce	420
Tarte tatin, caramelized apple, home made vanilla ice cream, rosemary	390
Tiramisu, lady fingers, dark rum, mascarpone, Thai coffee	390
 Pineapple Rum Baba, Issan almond sponge cake, white chocolate cream	390
Kad kokoa chocolate single origin Chumphon 58%, crumble, salty caramel ice cream	450
Homemade ice cream: honey comb, vanilla, chocolate, coconut, salted caramel	160
Homemade sorbet: raspberry, passionfruit, mango, lime, pineapple	160