



LOCAL PRODUCE . MEDITERRANEAN COOKING

RAW BAR

Red snapper ceviche, avocado, grape seaweed, Phang Nga Kefir, basil oil, lime	800
Cobia ceviche, passion fruit, red onion, basil oil, shallots, lemon, ginger	650
Amberjack carpaccio, green jalapeno and coriander dressing	650
Smoked bone marrow beef tartare, capers, pickles, red onion, shallot, olive oil	1,200
Oysters, Royale by David Hervé N2 (3 pcs)	800
Oysters, Speciales Gillardeau N4 (3 pcs)	840
Caviar ossetra Lostre, Italy	30 g 5,500 / 50 g 7,500

STARTERS

Cold cuts and cheese platter, homemade pickles, sourdough bread	850
Grilled sardines with Provence olive oil, lemon, parsley	550
Gambas Ajillo, chili, garlic, lemon, parsley	750
Sautéed clams, white wine, garlic, herbs	650
Spicy warm baby octopus, parsley, garlic, tomato	650
Seafood tower, Phuket lobster, shrimp, red snapper ceviche, oyster selection (6 pc), Phang Nga 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 Choriatiiki	690
Phang Nga crab butterhead salad, lime vinaigrette, chives, shallot	700
Crispy fennel, pomegranate, orange, dill, pine nuts	600
Mixed bean, celery, bell pepper, onion, balsamic vinaigrette	650
Arugula, parmesan cheese, lemon vinaigrette	600






SOUP

Bouillabaisse	550	Phang Nga crab Bisque	650
Minestrone	550	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)	1,500
Phuket sole, olive oil, capers, parsley vierge sauce	1,500
 Wood fired grilled octopus, black ink romesco sauce	1,300
Phuket lobster with herb salad and beurre blanc	3,000
Grouper filets in papillote, chilli, coriander, lime sauce	1,100
 Roasted seabass, olive oil, garlic, chili and coriander	1,600
 Andaman wood fired paella, king prawns, mussel, squid, lemon	1,600
 Grilled seafood platter, Phuket lobster, whole seabass, squid, tiger prawns (2 pers.)	4,900






MEAT

Australian Black angus ribeye, roasted garlic, rosemary	2,400
 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, paprika, onion, chicken jus	1,300
 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

GARDEN

 Roasted pumpkin, ricotta cheese, rocket, honey dressing	850
 Creamy hummus, caramelized cauliflower, wood-fired flat bread	750
 Aubergine schnitzel, harissa honey sauce, herbs	750

SIDES

 Crispy potato mille-feuille	380
 Slow baked aubergines with Lampang honey	320
 Zucchini and mozzarella pie, thyme, basil	320
 Mash potato with roasted garlic and rosemary	320
 Baked vegetable tian, thyme, rosemary, tomatoes	450

DESSERTS

Coconut mousse, fresh mango, puffed rice, mango sauce and sorbet	390
Phuket chocolate, caramelized banana, sponge cake, crispy tuile	450
Lemon tart, cashew nut cream, crumble, lemon sorbet and kaffir lime	420
Vanilla panna cotta, Phang Nga fig, fresh strawberry, blueberry, rosella sorbet	390
Tiramisu, lady fingers, dark rum, mascarpone, Thai coffee	390
Sorbet selection 5 flavors: mango, pineapple, basil, lime, rosella	390