











## LOCAL PRODUCE . MEDITERRANEAN COOKING






### RAW BAR

|   |       |
|---|-------|
|  Red snapper ceviche, avocado, grape seaweed, Phang Nga Kefir, basil oil, lime | 800   |
|  Cobia ceviche, passion fruit, orange, basil oil, bergamot, kombu seaweed      | 650   |
|  Amberjack carpaccio, cucumber and yogurt dressing                             | 650   |
|  Chumpon beef tartare, crispy potato, wood-fired bone marrow                   | 1,200 |
| Oysters, Royale by David Hervé N2 (3 pcs)   | 800   |
| Oysters, Speciales by David Hervé N2 (3 pcs)  | 800   |

### STARTERS

|  |     |
|--|-----|
|  Grilled sardines, lemon, parsley               | 550 |
|  Gambas Ajillo, chili, garlic, lemon, parsley | 750 |
|  Sautéed clams, white wine, garlic, herbs     | 650 |
|  Chicken croquette, horseradish sauce         | 650 |






### SALADS

|   |     |
|---|-----|
|  Phuket 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 butterhead salad, lime vinaigrette, chives, shallot  | 700 |
| Crispy fennel, pomegranate, orange, dill, pine nuts   | 600 |
|  Nicoise, seared Andaman tuna, quail egg, anchovy olives                           | 650 |
|  Arugula, parmesan cheese, lemon vinaigrette                                       | 600 |






### SOUP

|  |     |  |     |
|--|-----|--|-----|
| Cioppino fish stew   | 550 | Phang Nga crab Bisque  | 650 |
|  Minestrone | 550 |  Gazpacho | 450 |



## SEAFOOD

|  |       |
|--|-------|
|  Wood fired tiger prawns, herbs and prawn head butter (3 pcs)                          | 1,500 |
| Phuket sole meuniere, capers, lemon  | 1,500 |
|  Wood fired grilled octopus, black ink romesco sauce                                   | 1,300 |
|  Phuket lobster, parsley, garlic, lemon  | 3,000 |
| 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 |
|  Wood-fired veal chop cooked in Bueng kan salt crust                       | 2,200 |
|  Roasted baby chicken, lemon sauce   | 1,300 |
|  Tasmanian hanger steak, thyme, tarragon, garlic and chive butter         | 1,700 |
|  Pork chop, roasted white cabbage, Trang black pepper sauce              | 1,500 |





## PASTA & RISOTTO

|   |       |
|---|-------|
| Potato gnocchi, beef short rib ragout, spring onion   | 1,200 |
|  Calamarata pasta, rocket pesto, buratta cheese         | 1,000 |
| Black ink seafood ravioli, tomato, garlic, lemon  | 1,300 |
|  Portobello mushroom risotto, Doi pao Chiang Mai cheese | 950   |
| River prawn Fettuccine, tomato, garlic, parsley   | 1,300 |

## 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 |

## 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 |
|  Roasted carrot, pickled carrot, goat cheese yogurt, lime vinaigrette | 850 |