



WESTERN

STARTERS

Beetroot tartar	450
Green apple, avocado, lime and mustard	
Smoked salmon with guacamole	480
Sourcream, caper berries, salmon roe, sprouts and lime dressing	
Potato parmentier	550
Poached organic egg, iberico ham and bread croutons	
Bloody Mary salad	550
Shrimps, cocktail sauce, celery and tabasco	
Seafood platter (for two)	2,900
Boiled lobster, fine de claire oysters, shrimps, crab, mayonnaise, cocktail sauce	
Calamari fritura	380
Crispy baby calamari and tartar sauce	
Spiced Australian beef carpaccio	500
Parmesan cheese, lemon, roasted pine nuts and balsamico dressing	
Mushrooms cappuccino	390
Wild mushroom soup and truffle emulsion	
Foie gras au torchon	690
Fig, caramelized hazelnuts and crispy bread	
Vegetables salad	470
Carrot, beetroot, asparagus, goat cheese and herbs pesto dressing	
Burrata & tomato salad	500
Imported burrata cheese, tomato, seeds, pesto dressing and extra virgin olive oil	
Grilled foie gras	680
Shallots in vinegar, apple compote and brioche bread	
Barramundi ceviche	500
Thin sliced barramundi, avocado, coriander, shallots, chilli, lime and passion fruit dressing	

MAINS

Australian lamb rack	1,300
Roasted rosemary potatoes, mojo sauce and lemon herbs gremolata	
Salt crusted branzino (allow us 15 minutes to cook) (For two)	850
Seabass in salted white egg crust, tomato, coriander, lemon and extra virgin olive oil dressing	
Wagyu beef tenderloin rosinni	1,650
Pan seared foie gras, creamy mash potato and thyme sauce	
Butter poached lobster	1,650
Lobster with tagliatelle pasta, bisque emulsion, salmon roe and dill	
Chicken breast	690
Slow cooked chicken and creamy spinach	
Barceloneta seafood rice (For two) Allow us 30 minutes to cook	1,900
Spanish seafood rice, shrimps, calamari, mussels and saffron	
Grilled turbot	1,200
Potato, carrot and beetroot	
Mushroom tagliatelle	660
Truffled wild mushrooms sauce	
Pan seared scallops and calamari	780
Pan seared scallops, sauteed calamari, garden peas, squid ink and allioli	

CHAR GRILL

Australian wagyu rib eye MB4 Rosemary and roasted baby potatoes	300gr	1,650
Wagyu tenderloin MB5 Rosemary and roasted baby potatoes	250gr	1,650
Double entrecote de boeuf wagyu MB 5 (2 people) Roasted organic tomatoes, rosemary potatoes and rocket salad	600gr	2,950

Chimichurri sauce

Bearnaise sauce

Black pepper sauce

Red wine sauce

SIDE DISHES & SAUCES

Creamy mash potatoes	220
Organic tomato salad	180
Green, green, green salad	180
Portobello mushrooms with persillade	180
French fries	180
Steamed vegetables	180

THAI

SOUP

Tom yam goong Sour and spicy prawns soup, lemongrass, galangal, mushroom and lime	450
Tom kha gai Coconut cream soup, chicken, galangal, chilli, lemon glass and straw mushrooms	450

STARTERS

Khong wang ruam Thai appetizer sampler for two including chicken satay, goong sarong and golden bag	450
Tord mun goong Crisp prawn cakes with sweet plum sauce	450
Kaow tang phoo mamoung mun Rice crackers, crab meat sauce, green mango and coconut dipping sauce	290
Pla muek yang kamin Grilled calamari with turmeric and lime chilli sauce	450
Mieng kham Traditional Thai herbs, lime, shallot, ginger, roasted peanuts, dry shrimp and chilli served in betel leaves with mieng kham sauce	250
Khor moo yang Marinated grilled pork with nam jim jeaw sauce, Isan style	450
Por pia tod Vegetable spring rolls, glass noodles and plum sauce	350

Prices are exclusive of 7% tax and service charge 10%

SALADS

Yum som o	350
Thai pomelo salad, grilled prawns, shallots, mint, dried chilli and coconut dressing	
Som tum	350
Thai papaya salad, peanut, garlic, green bean, fish sauce, palm sugar, chilli and lime	
Yum nuea	490
Thai beef salad, fresh herbs, chilli sweet and sour dressing	
Larb gai or larb moo	350
Chicken or pork, coriander, spring onion, dried chilli powder and citrus mint dressing	

MAINS

Phoo manow	590
Stir fried blue crab, garlic, chilli, spring onion, long coriander, roasted rice and lemon sauce	
Gaeng phoo bai cha plu	580
Blue swimmer crab curry, wild betel leaf, coconut cream and sweet basil	
Pad prik khing	1,700
Stir fried dry Phuket lobster curry, coconut milk, capsicum and ginger	
Phoo nim pad pong karee	550
Stir fried soft shelled crab in yellow curry powder	
Goong sam rod	850
Fried king prawns, tamarind, sweet chilli, pineapple, Thai basil and garlic	
Moo hong	450
Slow cooked pork belly, five spices, soy sauce, palm sugar and cinnamon stick	
Gaeng keaw wan gai	350
Green chicken curry, eggplant, chilli and coconut cream	
Gai pad med ma muang	350
Stir fried chicken, cashew, soya sauce, oyster sauce and spring onions	
Panaeng nuea	700
Red beef curry simmered with coconut milk, sweet basil and palm sugar	
Massaman lamb curry	550
Sweet potatoes, aromatic Thai spices, onion, cashew nuts and roti	
Gaeng Phed Ped Yang	450
Red roast duck curry, coconut milk, pineapple, tomato and lychee	

RICE NOODLES & VEGETABLES

Phad Thai goong	480
Rice noodles, Thai style sauce, prawn, tofu, bean sprouts and banana flower salad	
Khao pad supparod	480
Pineapple fried rice, yellow curry, egg and cashew nuts	
Khao phad	480
Fried rice, egg, soya sauce, salt, pepper and vegetables, pork with chicken or seafood	
Pad karpow hed tow hoo	250
Eringi mushrooms, garlic, chilli, soy, basil, bok choy and yellow tofu	
Phad pak ruam	250
Stir-fried mix vegetables with oyster sauce	