FRUITS OF THE SEA - OYSTERS ON THE HALF SHELL

CHOICE OF OYSTERS Price Per Piece

BELON 200. -

Known as "The European Flat Oyster" these oysters are round in shape, with very flat shells and little pronounced cup, and are much larger than the common Eastern oyster.

Catch Region: Rivers & Islands On The Maine Coast (France)

Flavor Profile: Intense & Minerally Texture Profile: Delicate & Creamy

FINE DE CLAIRE 180. -

Famous oyster from the largest oyster-producing region in the world. Uniform in shape with green or blue gills

Catch Region: Marennes Oléron, Bay of Biscay (France) **Flavor Profile:** Slight hazelnut taste, good salt balance

Texture Profile: Soft consistency

IRISH 195. -

Native to the Irish shores, they are considered to be a great luxury due to their wonderful flavor and relative scarcity.

Catch Region: West Coast, Galway Bay (Ireland)

Flavor Profile: Fresh marine taste
Texture Profile: Firm & Chewy

KUMAMOTO 220. -

Lovingly called "Kumies", the Oyster Guide calls the Kumamoto the 'Chardonnay of oysters'.

Catch Region: California, Humboldt Bay (U.S.A) **Flavor Profile:** Mild brininess & Sweet flavor

Texture Profile: Firm & Crisp

PHUKET 120. -

Cultured along the shores of the Andaman Sea, the natural high salinity is a key attribute to the oysters taste and freshness.

Catch Region: Andaman Sea, Phuket (Thailand)

Flavor Profile: Succulent & Mild Flavor

Texture Profile: Creamy & Soft

CHOICE OF COOKING STYLE

FRESH

Perfect by it's self. A rich buttery and green herb sauce so full of

richness to reflect the name.

GRILLED

Plain & simple. THERN

in a simple.

Parmigiana

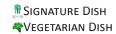
Shallots, cream, a sprig of rosemary, and of course Parmesan cheese fried together as one.

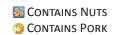
THERMIDOR

ROCKEFELLER

A creamy mixture of oyster meat, mustard, cognac & Béchamel. Fried, then baked with a

topping of Parmesan cheese.





STARTER PLATES - FOR THE TABLE	
BARRA VIEJA PRAWNS CEVICHE, OCTOPUS & SCALLOPS, CHILI & "C Bite-sized pieces of seafood, marinated in chili & tomato.	CLAMATO" 430
© CANTALOUPE & LASCAS SERRANO HAM A refreshing starter of cantaloupe wrapped in thin slices of dry-cured Span	300 nish ham.
FRIED CALAMARI & FRIES WITH TARTAR SAUCE Batter coated squid with French fries & tartar sauce.	380
MARINATED BABY SQUID "SELLADOS" PEAR AIOLI & BLACK INK Baby squid Marinette in rosemary oil, potato confit, rustic pear aioli.	360
**NAYARIT PRAWNS CEVICHE & AVOCADO WITH LIME JUICE & CHILI Fresh prawns, cured in lime juice and chili with slices of avocado.	380
OCTOPUS "A LA GALLEGA" STYLE & SMOKED PAPRIKA Boiled octopus, sprinkled with smoked paprika, black olives & potatoes.	400
PRAWNS "PIL PIL" Prawns cooked in oil with garlic and red chili.	430
Seafood, breaded and fried served with aioli sauce	280
SALADS - A LIGHT BITE	
LOBSTER SALAD Canadian lobster with remoulade & crispy vegetables.	780
Niçoise Salad Served with yellow fin tuna & red berry vinaigrette.	580
OCTOPUS SALAD Octopus confit with coriander, mozzarella di bufala & pear cherry tomato.	550
PRAWN COCKTAIL Served with thousand island sauce & orange supreme.	530
WARM SEAFOOD SALAD Seafood with potato confit & warm tomato vinaigrette.	600



SOUPS & CREAM - BOWLS A PLENTY CLASSIC CLAM CHOWDER - HOT 470. -A thick creamy soup, with smoked bacon, scallops & truffle oil. "MALLORCA" SEAFOOD ZARZUELA - HOT 570. -A thick stew served with tiger prawns, white snapper, mussels, squid and a touch of saffron. PACIFIC LOBSTER "SALMOREJO" - COLD 550. -A tomato pureé with lobster, sliced dry Serrano ham & quail egg. TRADITIONAL GAZPACHO - COLD 450. -A cold tomato based vegetable soup with cherry sorbet. **VICHYSSOISE - COLD** 600. -A leek & potato pureé, with blue crab meat & salmon roes MEATS - ABOVE SEA LEVEL -KUROBUTA PORK 720. -Highly prized Japanese pork, cooked Sous-Vide, accompanied by sun dried tomatoes, rosemary potatoes & Parmesan cheese sauce. **# LEMON CHICKEN** 630. -Half a baby chicken, cooked Sous-Vide accompanied by Pont Neuf potatoes & veal jus. LOIN OF LAMB 1,100. -Roasted lamb with toffee, ragout apricot with apple & potato confit. RIB EYE WAGYU 2,700. -

Japanese Wagyu beef, truffle mashed potatoes, green asparagus &

chanterelle mushroom sauce.

SEAFOOD MARKET - THE MAIN HAUL

FISH			price per 100grams
COD	470	Salmon	460
DOVER SOLE	510	Tuna	320
Hake	530	WHITE SNAPPER	310
JOHN DORY	1,100		

SHELLFISH			price per 100grams
BLUE CRAB	210	GREEN MUSSELS	170
CANADIAN LOBSTER	520	LANGOUSTINE	590
CARABINERO	660	PACIFIC LOBSTER	550
CLAMS	150.	TIGER PRAWNS	420

Choose how you would like your meal to be cooked.

All seafood can be, but not limited to; wok fried, pan fried, poached or grilled.

You may consult with one of our friendly associates for further recommendations

SIDES - ADD A LITTLE EXTRA

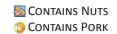
240. - Per dish

Broccoli Mixed Vegetables

GREEN ASPARAGUS SPINACH

MASHED POTATOES FRENCH FRIES

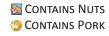




FISH & SEAFOOD - CAUGHT IN BETWEEN -

	CHILLED SEAFOOD PLATTER (FOR 2 PEOPLE)		4,200
	Oyster	Tom yum mayonnaise	1,2001
	Tiger prawns	Thousand island sauce	
	Langoustine	Thai seafood chili sauce	
	Lobster	That scapood chin sauce	
	Smoked salmon		
	Smoked Salmon		
	HOT SEAFOOD PLATTER (FOR 2 PEOPLE)		5,200
	Grilled oysters	Tartar sauce	,
	Lobster	Hollandaise	
	Tiger prawns	Aioli	
	Langoustine	7.0011	
	WHITE SNAPPER "A LA SAL" (FOR 2 PEOPLE, REQUI	res 30 minutes)	1,700
Ħ	White snapper, baked in a layer of salt	Tartar sauce	
	Potato confit	Thousand island sauce	
		Thai seafood chili sauce	
	RICE & PASTA - PIQUANT LOBSTER "BOMBA MELOSO" RICE & SEAFOO		1,300
	Spanish short grain rice, soaked in full flavored st	ock, with Canadian lobster.	
#	CLASSIC SEAFOOD PAELLA WITH SAFFRON (FO A bed of slow cooked Spanish "bomba" rice with a mussels, blue crab & a touch of saffron.		1,850
	SEAFOOD RISOTTO WITH PARMESAN CHEESE Italian "Arborio" rice, cooked with creamy lemon and topped with Parmesan Cheese.		620
***************************************	DUCK CONFIT RISOTTO Italian "Arborio" rice, cooked with white truffle oil & Chanterelle mushrooms.	, duck confit	650
	SEAFOOD PENNE Cooked al dente with prawn, squid, mussels with	white wine & cream sauce.	620
	LINGUINE VONGOLE Pasta and clams with a splash of white wine & to	matoes.	580







Drink Lists



SOFT DRINKS - 150

Coca Cola, Diet Coke, Soda Water Fanta, Sprite, Ginger Ale, Tonic

CHILLED JUIICES - 220

Pineapple, Orange, Apple, Mango, Tomato

FRESH JUICES - 260

Papaya, Watermelon, Coconut, Banana Apple, Lemon, Fresh Orange Juice - 320

MILK SHAKES -260

Coffee, Banana, Mango, Chocolate, Strawberry

MINARAL WATER

Voss (S) - 270, Voss (L) - 480 Evian (S) - 150, Evian (L) - 360 Minere Water (S) - 110

SPARKLING WATER

Voss (S) - 270, Voss (L) - 480 Perrier (S) - 170, Perrier (L) - 360 San Pellegrino (M) - 220, San Pellegrino (L) - 360

LOCAL BEER - 190

Singha, Tiger, Chang, Heineken

IMPORTED BEER – 350

Asahi, Corona, Clausthaler

TROPICAL BAR -380

CAIPIROSKA Vodka, Lime, Brown Sugar
CAIPIRINHA Cachaça, Lime, Brown Sugar
ORIENTAL SPICE Infused Vodka with Chili,
Lemongrass, Kaffir Lime, Lime, Syrup
SIAM SUNRAYS Infused Vodka, Malibu, Lime, Syrup,
Lemongrass, Kaffir Lime, Lime Leaf, Chili, Soda

PHUKET PARADISE Thai Whisky, Rum, Blue Curacao, Pineapple, Lime

SEX ON THE BEACH Vodka, Peach Liquor, Pineapple, Cranberry

MARTINI BAR -380

DRY MARTINI MartiniDry, Gin, Green Olive **VODKA MARTINI** Vodka, Dry Martini, Olive, Lemon Twist

MONSOON MARTINI Vodka, Raspberry Puree, Lychees in Syrup, Lemon Juice, Fresh Watermelon CONSMOPOLITAN Vodka, Cointreau, Cranberry,

Lime, Syrup

CLASSICS COCKTAILS -380

AMERICANO Campari, Sweet Vermouth, Soda **ZOMBIE** Dark Rum, Gold Rum, Apricot Brandy, Lime, Pineapple, Orange and Grenadine

THAI SEEDS Malibu, Vodka, Lemon, Syrup, Soda **TEQUILA SUNRISE** Triple Sec, Grenadine, Tequila, Orange, Lemon

PINE MANGO MOJITO WhiteRum, Brown Sugar, MangoRipe, Pineapple, Lemon, Fresh Mint, Soda **LONG ISLAND ICE TEA** Gin, Rum, Vodka, Tequila, Triple Sec, Lime Juice, Coke Top

CUBA LIBRE Coca Cola, White Rum, Lemon
DAIQUIRI White Rum, White Sugar, Lemon
MAI TAI Dark & Light Rum, Orange Curacao, Sweet & Sour
BRANDY ALEXANDER Brandy, Crème de Cacao Dark,
Fresh Cream

TOM COLLINS Gin, Lemon Juice, Sugar Syrup, Soda Club

GIN FIZZ Gin, White Sugar, Lemon

MARGARITA Tequila, Cointreau, Lemon

PINA COLADA Rum, Coconut Liqueur, Pineapple,
Coconut Milk

PINE LIME CRUSH Vodka, Pineapple, Lemon MOSCOW MULE Vodka, Lemon, Ginger Ale

NON ALCOHOLIC COCKTAILS - 260

SHIRLEY TEMPLE Sprite, Lime, Grenadine FRUIT PUNCH Orange, Pineapple, Apple, Grenadine TRANSFUSION Orange, Lime, Grenadine, Ginger Ale

CINDERELLA Lime, Orange, Grenadine MANGO COOLER Mango, Orange TROPICAL Pineapple, Guava, Lime

TEA SELECTION - 165

Jasmine
Earl Grey
Green Tea
Darjeeling
Chamomile
English Breakfast

COFFEE SELECTION

Coffee–165
Espresso– 165
Café Latte–175
Cappuccino– 175
Decafenated Coffee–165

Wine Spectator	Wine Spectator
AWARD	AWARD
EXCELLENCE	excellence
2012	2013

All Prices are including Service Charge and Applicable Governmental Tax

Corkage fee: Wine THB 1,000 / Champagne THB 2,000

The wine vintages listed are subject to change due to supplies availability.

DESSERTS - SWEET DELIGHTS

330 each

WHITE CHOCOLATE BROWNIE

With poppy seed mousse and honey yogurt ice cream

CLASSIC CRÈME BRÛLÉE

With summer berries

CHOCOLATE MUD CAKE

With espresso caramel butter scotch

WARM APPLE PIE

With vanilla bean ice cream

FRESH FRUIT PAVLOVA MASCARPONE

With passion fruit coulis

M GREEN TEA DELIGHT

With yuzu sorbet