


STARTER PLATES - FOR THE TABLE

	BARRA VIEJA PRAWNS CEVICHE, OCTOPUS & SCALLOPS, CHILI & "CLAMATO"	430. -
	<i>Bite-sized pieces of seafood, marinated in chili & tomato.</i>	
	CANTALOUPE & LASCAS SERRANO HAM	300. -
	<i>A refreshing starter of cantaloupe wrapped in thin slices of dry-cured Spanish ham.</i>	
	FRIED CALAMARI & FRIES WITH TARTAR SAUCE	380. -
	<i>Batter coated squid with French fries & tartar sauce.</i>	
	MARINATED BABY SQUID "SELLADOS" PEAR AIOLI & BLACK INK	360. -
	<i>Baby squid Marinette in rosemary oil, potato confit, rustic pear aioli.</i>	
	NAYARIT PRAWNS CEVICHE & AVOCADO WITH LIME JUICE & CHILI	380. -
	<i>Fresh prawns, cured in lime juice and chili with slices of avocado.</i>	
	OCTOPUS "A LA GALLEGA" STYLE & SMOKED PAPRIKA	400. -
	<i>Boiled octopus, sprinkled with smoked paprika, black olives & potatoes.</i>	
	PRAWNS "PIL PIL"	430. -
	<i>Prawns cooked in oil with garlic and red chili.</i>	
	SEAFOOD CROQUETTES WITH AIOLI	280. -
	<i>Seafood, breaded and fried served with aioli sauce</i>	

SALADS - A LIGHT BITE

	LOBSTER SALAD	780. -
	<i>Canadian lobster with remoulade & crispy vegetables.</i>	
	NIÇOISE SALAD	580. -
	<i>Served with yellow fin tuna & red berry vinaigrette.</i>	
	OCTOPUS SALAD	550. -
	<i>Octopus confit with coriander, mozzarella di bufala & pear cherry tomato.</i>	
	PRAWN COCKTAIL	530. -
	<i>Served with thousand island sauce & orange supreme.</i>	
	WARM SEAFOOD SALAD	600. -
	<i>Seafood with potato confit & warm tomato vinaigrette.</i>	

 SIGNATURE DISH





 VEGETARIAN DISH

 CONTAINS NUTS




 CONTAINS PORK

Prices are in Thai Baht and inclusive of service charge & government tax.
All meats are prepared and distributed by Halal Certified suppliers

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.
- VICHYSOISE - 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.

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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

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FISH & SEAFOOD - CAUGHT IN BETWEEN -

CHILLED SEAFOOD PLATTER (FOR 2 PEOPLE)		4,200. -
Oyster	Tom yum mayonnaise	
Tiger prawns	Thousand island sauce	
Langoustine	Thai seafood chili sauce	
Lobster		
Smoked salmon		
HOT SEAFOOD PLATTER (FOR 2 PEOPLE)		5,200. -
Grilled oysters	Tartar sauce	
Lobster	Hollandaise	
Tiger prawns	Aioli	
Langoustine		
WHITE SNAPPER "A LA SAL" (FOR 2 PEOPLE, REQUIRES 30 MINUTES)		1,700. -
 White snapper, baked in a layer of salt	Tartar sauce	
Potato confit	Thousand island sauce	
	Thai seafood chili sauce	

RICE & PASTA - PIQUANT & SENSUOUS -

LOBSTER "BOMBA MELOSO" RICE & SEAFOOD		1,300. -
<i>Spanish short grain rice, soaked in full flavored stock, with Canadian lobster.</i>		
CLASSIC SEAFOOD PAELLA WITH SAFFRON (FOR 2 PEOPLE, REQUIRES 30 MINUTES)		1,850. -
 A bed of slow cooked Spanish "bomba" rice with a mixture of squid, prawns, mussels, blue crab & a touch of saffron.		
SEAFOOD RISOTTO WITH PARMESAN CHEESE		620. -
<i>Italian "Arborio" rice, cooked with creamy lemon butter, squid, prawn, scallops and topped with Parmesan Cheese.</i>		
DUCK CONFIT RISOTTO		650. -
 Italian "Arborio" rice, cooked with white truffle oil, duck confit & Chanterelle mushrooms.		
SEAFOOD PENNE		620. -
<i>Cooked al dente with prawn, squid, mussels with white wine & cream sauce.</i>		
LINGUINE VONGOLE		580. -
<i>Pasta and clams with a splash of white wine & tomatoes.</i>		

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Drink Lists



SOFT DRINKS – 150

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

CHILLED JUICES – 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 White Rum, Brown Sugar,
Mango Ripe, 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



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.