

# 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.*

### GRILLED

*Plain & simple.*

### PARMIGIANA

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

### ROCKEFELLER

*A rich buttery and green herb sauce so full of richness to reflect the name.*

### THERMIDOR

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

 SIGNATURE DISH

 VEGETARIAN DISH

 CONTAINS NUTS

 CONTAINS PORK

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# STARTER PLATES - FOR THE TABLE

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

# SALADS - A LIGHT BITE

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

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# SOUPS & CREAM - BOWLS A PLenty

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-  **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 -

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-  **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

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## 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

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BROCCOLI	MIXED VEGETABLES
GREEN ASPARAGUS	SPINACH
MASHED POTATOES	FRENCH FRIES

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# FISH & SEAFOOD - CAUGHT IN BETWEEN -

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<b>CHILLED SEAFOOD PLATTER (FOR 2 PEOPLE)</b>		4,200. -
Oyster	Tom yum mayonnaise	
Tiger prawns	Thousand island sauce	
Langoustine	Thai seafood chili sauce	
Lobster		
Smoked salmon		
<b>HOT SEAFOOD PLATTER (FOR 2 PEOPLE)</b>		5,200. -
Grilled oysters	Tartar sauce	
Lobster	Hollandaise	
Tiger prawns	Aioli	
Langoustine		
<b>WHITE SNAPPER "A LA SAL" (FOR 2 PEOPLE, REQUIRES 30 MINUTES)</b>		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 -

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

# DESSERTS - SWEET DELIGHTS

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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*

 **GREEN TEA DELIGHT**

*With yuzu sorbet*

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