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## A SWEET START OF THE DAY

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SEASONAL FRUIT BOWL & GREEK YOGURT	230
Local sourced seasonal fruit, lime juice, brown sugar, cinnamon, tangerine juice and sweet Thai basil	
HOUSE MADE GRANOLA & PHUKET PINEAPPLE	350
Macrobiotic yogurt, slow cooked pineapple jam, lime juice and mint	
ENERGIZING BOWL	415
Fresh bananas, almond milk, mixed nuts, chia seeds, shaved coconut, cacao nibs, dried fruits and Thai cacao powder	
PANCAKE & MANGO	315
Light, fluffy buttermilk pancake, local farmed ripe mango, organic honey, homemade ricotta, cinnamon and brown icing sugar	
CARAMELIZED BRIOCHE TOAST	315
Fresh lychee, young coconut and organic maple syrup	
MAN TOU	150
Chinese steamed and fried bun and condensed milk	

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## A SAVORY START OF THE DAY

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### AVOCADO ON TOAST - 315

Phuket grown Heirloom tomatoes, avocado, thick sourdough bread, cracked pepper, extra virgin olive oil and Thai spinach

### GRILLED PAPAYA - 345

Fresh lime, sunflower seeds, pumpkin seeds, mint leaves, homemade ricotta and organic honey

### EGGS YOUR WAY - 320

Two eggs served with avocado and mushroom

### SIDE ORDERS - 200

Marinated baked tomatoes

Hash browns

Pork sausage

Chicken sausage

Grilled bacon

Baked beans

### PHAD MEE HTUN - 250

Stir fried vermicelli noodle with pork, kale and light soy sauce

### KANOOM JEEN NAM YA POO - 275

Homemade rice noodle with crab meat, yellow curry, bean sprouts, string beans, pickles and Phuket pineapple

### CONGEE - 305

Century eggs, dried fish, spring onion, coriander, XO sauce, fried shallots, lime, minced pork and chili flakes

### HOUSE CURED SALMON BENEDICT - 420

Two slow cooked organic eggs, warm baked sourdough, spinach and Sriracha hollandaise sauce

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## OUR 4 PILLARS FOR GREAT FOOD

### SUSTAINABILITY

Using sustainable local products and ensuring that our imported products are sustainable at their origins.

### TRADITION TO CONTEMPORARY

Cuisine with a modern touch whilst respecting traditional recipes and flavors.

### RESPECT THE PRODUCT

Always placing the main product front and center of each dish, celebrating its quality, taste and texture.

### FARM TO TABLE

Supporting and partnering with our local producers, farmers and fishermen.

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## SMALL PLATES

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CHARRED BURNT LEEKS Siracha mayo, marinated heirloom tomatoes, fresh basil black garlic, extra virgin olive oil	350
FRESH BURRATA Heirloom tomatoes, roasted pumpkin with herbs, extra virgin olive oil	450
BAKED THAI PUMPKIN Soft oven baked, roasted nuts, macrobiotic natural yoghurt, coriander, fresh cherry tomatoes	320
FRIED CALAMARI Cauliflower, ginger aioli	420
PRAWNS CAKE & AVOCADO Pickled ginger, lime Béarnaise	650
OVEN BAKED MEATBALLS Pork meat ball, Parmesan cheese, tomato sauce, garlic crostini	310
CATCH OF THE DAY CARPACCIO Fresh from the market, dressed with lemon dressing, fennel, cherry tomatoes, mint leaves, orange segments	330

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## CHEESE & COLD CUTS

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*Select your favorites from our food library*

CHARCUTERIE (50GM) Cured meats & salami, homemade sweet and sour vegetable pickles	300
CHEESES (50GM) Artisanal farmhouse cheeses, fig jam, dried grapes, crackers	350
COLD CUTS (2 PERSONS)	650
COLD CUTS (4 PERSONS) Assortment of cured meats, salami and artisanal farmhouse cheeses, homemade sweet and sour vegetable pickles, fig jam, dried grapes, crackers	820

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## SALADS

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BEETROOT	315
Cream of beet, roasted beet, rocket and spinach, lemon herbs dressing, goat's cheese	
CRISPY SOFT-SHELL CRAB	375
Sweet and spicy dressing, watercress, ice plant, fresh radish, lime, chili	
BUCKWHEAT NOODLE BOWL	345
Cucumber, sugar snap pea, egg, seaweed, prawn, tobiko, pickled ginger, light soy sesame sauce	
LOBSTER & ROOTS	580
Roasted beets, Heirloom carrot, watercress, hydroponic salad, shallot, fresh radish, cherry tomatoes, fresh lemon zest	
SOMTUM THAI	290
Raw papaya and carrot salad, garlic, fresh chili, dried shrimp, lime, palm sugar, fish sauce	
YUM PAK KOOD GOONG SOD	295
Fern leaves salad, Andaman prawns, chili, lime, grounded peanuts, fried shallot	

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## SOUP & NOODLES

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LOBSTER PAD THAI	1,200
Rice noodles, grounded nuts, garlics chives, Pad Thai sauce, tomatoes, chili flakes, fresh lime	
KHAO SOI NOODLE	220
Egg noodles, yellow curry broth	
GUAY TIEW TOM YAM	220
Egg noodles, seafood broth, freshly caught local seafood, soft boiled egg, spring onion, chili, grounded nuts	
GUAY JUB	330
Rice noodles, brown clear broth, pork belly, fried tofu, spring onion, boiled egg	
PHAD MEE SAPAM	225
Phuket stir-fried yellow noodles, Chinese lettuce, carrot, egg, soy sauce, your choice of chicken, pork or shrimp	
COLD SESAME UDON	220
Dashi sauce, Kaeshi sauce, mint, Thani, Nori, scallion, Wakame, pickled tomatoes, bonito	
SWEET POTATO SOUP	220
Organic sweet potatoes, cracked pepper and herbs	

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## PASTAS

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*All pastas are made in house with flour that is produced by Pivetti in Italy and eggs from free range chickens. Spaghetti & penne available as gluten free pasta.*

MUSSEL & ASPARAGUS TRENETTE Cherry tomatoes, parsley, pane dei poveri	395
WHOLE MEAT TAGLIATELLE Spicy tomatoes, smoked olives, Parmesan cheese	440
LINGUINE VONGOLE & BOTTARGA Leaks, parsley, cherry tomatoes, lemon zest	420
FRESH SPAGHETTI Handmade spaghetti, slow cooked beef Bolognese, fresh black truffle, Manchego cheese	395
FRESH TAGLIATELLE & POLPETTE Oven roasted meatball, Passata, Parmesan	395
DAILY SPECIAL PASTA Based upon the fresh market	Market price

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## PIZZAS

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*All pizza dough is made in house, with minimum 36 hours proofing. Our flour is produced by Pivetti in Italy*

TRUFFLE Mozzarella, Scamorza, dry porcini, black truffle paste, fresh black truffle, Parmesan	650
BURRATA Fresh tomatoes sauce, roasted tomatoes, sundry tomatoes, fresh basil, oregano	475
PARMA HAM Rocket, Parmesan	470
BUFFALO Fresh tomatoes sauce, Fior Di Latte, Buffalo mozzarella, basil leafs, extra virgin olive oil	375
VEGETARIAN Fresh tomatoes sauce, Fior Di Latte, smoked vegetables	375
LOBSTER Fresh tomatoes sauce, roasted tomatoes, house made ricotta cheese, lemon zest	445
TUNA & ONION CONFIT Fresh tomatoes sauce, Fior Di Latte, semi dried cherry tomatoes, "Serrats" tuna, confit onion, rocket, chili oil	425
CLASSIC Fresh tomatoes sauce, fresh buffalo mozzarella, Ligurian basil, extra virgin olive oil, black pepper	310
MEATBALL Pork meat ball, fresh tomatoes sauce, oregano, basil, Parmesan, black pepper	345

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## LARGE PLATES

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IBERICO PORK SECRETO Smoked, roasted, shallot, baked "Ratte" potatoes, sour cream, pink salt	920
ROASTED HALF CHICKEN Organic free-range chicken, roasted roots, black garlic	650
GRILLED LAMB CHOP Artichoke, green beans, herbs butter, spiced breadcrumb	750
LOCAL CATCH OF THE DAY (1.2/1.5 KG) Oven baked, fresh shallot, onion, garlic, cherry tomatoes, white wine, clam's stock, artichokes, Kalamata olives, parsley, fresh pepper	1,100
HOKKAIDO SCALLOPS Hibachi seared, umeboshi, shiso, mentaiko	1,250
WAGYU BEEF CUBE ROLL Hibachi grilled, sea salt, Shichimi pepper and mushroom, crushed pepper	1,300
THAI BEEF 50 DAYS DRY AGED Grilled T-bone steak, pink salt stone, lime béarnaise, roasted roots, choice of one side	690

## SIDES

Charred broccolini	340
Truffle mashed potatoes	270
Truffle fries, Parmesan	270
Shallot roasted in salt extra virgin olive oil, herbs	120
Half avocado, chili flakes, sea salt	170
Crispy cabbage and zucchini bowl	220
Roasted roots & spiced yogurt	220
Lobster mac & cheese	380
Toasted sourdough, homemade butter	80
Ice plant salad	120

## WINES BY THE GLASS

CHAMPAGNE		GLASS   BOTTLE	ROSE	GLASS   BOTTLE
NV	LOUIS ROEDERER Rich and refreshing flavors with notes of green fruits and nuts	1,190   6,300	2017 PLANETA ROSE SICILIA IGT SICILY, ITALY Light bodied, fresh notes of strawberries and floral	430   2,000
SPARKLING			2017 CHÂTEAU D'ESCLANS, WHISPERING ANGEL ROSÉ PROVENCE, FRANCE Light bodied with the freshness and crispness along with the notes oedcurrant and flint soil	675   3,200
NV	VILLA SANDI PROSECCO VENETO, ITALY Light bodied with freshness and crispness of green fruits and pear	650   3,000	RED	
WHITE			2016 WITHER HILLS, PINOT NOIR MARLBOROUGH, NEW ZEALAND Light bodied wine with notes of plum, dark cherry and silky tannin finish	450   2,300
2017	FOURNIER PÈRE & FILS SANCERRE LES BELLES VIGNES AOC LOIRE VALLEY, FRANCE Light bodied with citrus, grapefruit and lingering with minerality	660   3,300	2017 PLACIDO CHIANTI DOCG TUSCANY, ITALY Light bodied wine with notes of redcurrant, sweet tobacco and soft tannin finish	420   2,000
2017	PEWSEY VALE, RIESLING EDEN VALLEY, AUSTRALIA Light bodied, with hints of tropical fruit, white pepper and minerals	600   2,950	2015 VASSE FELIX, FILIUS CABERNET SAUVIGNON Margaret River, Australia Full bodied with hints of blackcurrants, bell pepper and cedar	660   3,300
2017	HILL-SMITH, CHARDONNAY EDEN VALLEY, AUSTRALIA Medium bodied with flavors of citrus and a creamy finish	660   3,300		
2017	MONSOON VALLEY CHENIN BLANC SIGNATURE WHITE HUA HIN, THAILAND Medium bodied fresh wine with notes of ripen stone fruits and brioche	490   2,400		

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## COCKTAILS

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INTO THE RED 450  
Langley's small batch gin infused hibiscus, Disaronno Amaretto, homemade mango syrup, thyme, lemon juice, rose' wine, aromatic Jerry Thomas own decanter bitters, Fever-Tree soda water, pomegranates, mint sprig and hibiscus petal

THE LAST SAMURAI 450  
Roku Handcrafted gin, Premium Kozaemon junmai yuzu sake, house made pomelo syrup, lime juice, aromatic cucumber bitters, Fentimans yuzu tonic, cucumber slice and thyme

LA PRIMAVERA 450  
Don Julio Reposado, Aperol, grapefruit juice, mint leaf, lemon juice, passion fruit syrup, aromatic creole bitters, Villa Sandi prosecco, grapefruit, cinnamon stick and rosemary

ENDLESS SUMMER 450  
Valt vodka, La Quintinye Rouge, Campari, Borghetti café, lemon juice, watermelon syrup, Aromatic orange bitters, Fever-Tree ginger ale, orange peel, thyme and coffee bean

LILY FLEUR 450  
G'Vine Floraison, Mahiki, crème de pêche, Pierre Ferrand dry orange curacao, Galliano, lemon juice, house made pure sugar cane syrup, aromatic tonic bitters, Fever-Tree Mediterranean, rosemary, blueberry and redcurrant

## THAI INSPIRED CRAFT BEER

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CHALAWAN PALE ALE 350  
Malty caramel note flanked by lychee, citrus and floral aromas

CHATRI IPA 350  
Massive hop flavors and aromas, hint of citrus, floral and subtle grapefruit aromas

BUSSABA EX WEISSE 350  
Refreshing ripe tropical fruit and clove notes with a hint of fresh-cut bouquet aroma

MAHANAKORN WHITE ALE 325  
Clear orange and soft spices with sweetness and fruity notes

OVER CRAFT WIT 470  
Less sweet and bitterness with unique floral fragrance

SPACECRAFT EVENT HORIZON 475  
Combination of six malts and one hop offering full coffee and chocolate aroma

SPACECRAFT GALAXY 475  
Soft touch of bitterness, light body. refreshing with guava, lime and orange aroma

SPACECRAFT LIBERTY ONE 475  
Hybrid which combines the citrus of IPA with the malt profile of traditional wheat beer

CHAO SIAM WIT BIER 350  
A hints of spice, pepper and citrus from the coriander seeds

CHAO SIAM PALE ALE 350  
Juicy, a little fruity with hints of citrus and floral notes and strong passionfruit aroma

CHAO SIAM INDIA PALE ALE 350  
This IPA is a little on the hoppy side, with strong aromas of tropical fruits

ANDAMAN PHUKET DARK ALE 350  
Rich malty aroma, light biscuit and caramel flavor, softly with an espresso finish

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## 0% PROOF

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FRUIT DELIGHT 250  
Watermelon muddled with mango, passion fruit,  
lime, homemade jasmine tea syrup and soda water

ROSEBERRY 250  
Blueberry muddled with rosemary, lime, homemade  
vanilla syrup and soda water

LITTLE KICK 250  
Papaya blended with passion fruit, lemongrass,  
ginger, lemon, apple juice and homemade mango  
syrup

PINE HONEY BASIL 250  
Phuket pineapple blended with Thai basil, lime,  
pineapple juice and wild honey

## ARTESIAN SOFT DRINKS

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BANGKOK SODA 220  
Siamese tonic, mango, passion fruit, lime manao, Thai cola

FEVER-TREE 250  
Premium Indian, Mediterranean, elderflower, Sicilian lemonade,  
ginger ale

BUNDABERG 250  
Ginger beer, root beer, lemonade

FENTIMANS 200  
Naturally light tonic, oriental yuzu, botanical tonic

## WATERS

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### STILL WATER

Acqua Panna 250ml 140  
Acqua Panna 750ml 280

### SPARKLING WATER

San Pellegrino 250ml 140  
San Pellegrino 750ml 280  
Perrier 330 ml 170  
Perrier 750ml 280

### JUICES

Apple, watermelon, carrot, pineapple,  
orange, mango 180

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## BEANS & LEAFS

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COLD BREW COFFEE 220

Mae Thon Luang - Ruby

Pa Un Kee Village - Omkoi

Doi Sam Muen - Chiang Dao

### COFFEE

Espresso 160

Latte 160

Cappuccino 160

Americano 160

Macchiato 160

Mocha 190

Iced Mocha 190

Iced Latte 190

Iced Coffee 190

Iced Cappuccino 190

Double Espresso 190

Double Cappuccino 190

Double Latte 190

French Press 190

Highland Arabica 160

Highland Arabica Double 190

### TEA

English Breakfast Ceylon Summer 190

Darjeeling Earl Grey Autumn 190

Green Leaf Darjeeling 190

Fruity Chamomile 190

Refreshing Mint 190

Rooibos Cream Orange 190

Morgentau Summer 190

Milky Oolong 190

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## DESSERTS

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DRUNKEN TIRAMISU (RECOMMENDED FOR SHARING) Mascarpone cheese, lady fingers, coffee, sugar, bitter cocoa	420
FLUFFY PANCAKE Soft fluffy pancake, honey, hot chocolate sauce, whipped cream, fresh fruit, chocolate ice cream	280
LEMON CURD & MERINGUE TART Lemon curd, fresh meringue, crispy tartlet, lemon jam, fresh lemon zest	310
MANGO STICKY RICE Fresh mango, sweet sticky rice, coconut milk, coconut ice cream	280
DOUBLE CHOCOLATE MOUSSE Brownie crackers, berries compote	320
BAKED APPLE PIE Caramel sauce, mint essence, vanilla ice-cream	290
HOMEMADE GELATO Your choice from our daily selection	55
CONDIMENTS Coconut, marshmallow, M&M's, chocolate chip, chocolate chunk rainbow, brownie cracker, sliced toast, jackfruit, red bean, coconut jelly, coconut chips	
SAUCES Chocolate sauce, strawberry sauce, caramel sauce, berries	

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## OUR 4 PILLARS FOR GREAT FOOD

### SUSTAINABILITY

Using sustainable local products and ensuring that our imported products are sustainable at their origins.

### TRADITION TO CONTEMPORARY

Cuisine with a modern touch whilst respecting traditional recipes and flavors.

### RESPECT THE PRODUCT

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### FARM TO TABLE

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## BITES

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SMOKED OLIVES Castelvetrano and Kalamata olives, house smoked with tamarind wood chips	235
ROSEMARY AND SEA SALT WHITE PIZZA BREAD Freshly wooden baked flat bread, sea salt, rosemary	155
CRISPY PIG'S EAR Fried pig's ear with fresh pepper mayo	220
SEA SALTED EDAMAME Steamed green edamame, Maldon sea salt	115
GRILLED EEL SKEWER Japanese eel, crispy rice	600
CRISPY WONTON STRIP Crispy wonton, Hiramasa mousse, chili flakes	210
MIENG KHAM Betel leaves, peanuts, ginger, chili, dried shrimps and tamarind dip	110

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## SMALL PLATES

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CHARRED BURNT LEEKS Siracha mayo, marinated Heirloom tomatoes, fresh basil, black garlic, extra virgin olive oil	350
FRESH BURRATA Heirloom tomatoes, roasted pumpkin with herbs, extra virgin olive oil	450
GIANT JAPANESE OYSTER Lemon jam, micro greens, dandelions, sour cream dressing	820
HOUSE CURED SALMON Vanilla and green apple marinated salmon, sourdough, house made salted butter, ice plant	520
BLOW TORCHED HIRAMASA & SEA URCHINS Lemon zest, extra virgin olive oil, spiced cherry tomatoes, fennel, sea urchin	720
CHARRED OCTOPUS White beans, Escalivada, Pimiento sauce	550
FRIED CALAMARI Cauliflower, ginger aioli	420
CATCH OF THE DAY CARPACCIO Fresh from the market, dressed with lemon dressing, fresh sliced fennel, cherry tomatoes, mint leaves, orange segments	330
CRACKLING PORK BELLY Watercress leaves, beer mustard, tangerine marmalade	320
OVEN BAKED MEATBALL Pork meat balls, Parmesan cheese, tomato sauce, garlic crostini	310
BEEF TARTAR & OX TONGUE Fresh black truffle, smoked mayonnaise, sourdough	650

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## CHEESE & COLD CUTS

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*Select your favorites from our food library*

CHARCUTERIE (50GM) Cured meats & salami, homemade sweet and sour vegetable pickles	300
CHEESES (50GM) Artisanal farmhouse cheeses, fig jam, dried grapes, crackers	350
COLD CUTS 2 PERSONS	650
COLD CUTS 4 PERSONS Assortment of cured meats, salami and artisanal farmhouse cheeses, homemade sweet and sour vegetable pickles, fig jam, dried grapes, crackers	820

## SALADS

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SMOKED LONG EGGPLANT Crushed nuts, spiced natural local yoghurt, micro herbs	310
BEETROOT Cream of beet, roasted beet, rocket, spinach, lemon herb dressing, goat's cheese	315
CRISPY SOFT-SHELL CRAB Sweet and spicy dressing, watercress, ice plant, fresh radish, lime, chili	375
LOBSTER & ROOTS Celery roots, roasted beets, Heirloom carrots, watercress, hydroponic salad, shallot, radish, cherry tomatoes, fresh lemon zest	580

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## SOUP & NOODLES

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LOBSTER PAD THAI Rice noodles, grounded nuts, garlic chives, Pad Thai sauce, tomatoes, chili flakes, fresh lime	1,200
GUAY TIEW TOM YAM Egg noodles, seafood broth, freshly caught local seafood, soft boiled egg, spring onion, chili, grounded nuts	200
PHAD MEE SAPAM Phuket stir-fried yellow noodles, Chinese lettuce, carrot, egg, soy sauce, your choice of: chicken, pork or shrimps	225
COLD SESAME UDON Dashi stock, white sesame dressing, Kaiso seaweed	220
SWEET POTATO SOUP Organic sweet potatoes, cracked pepper, herbs	220

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## PASTAS & RICE

*All pastas are made in house with flour that is produced by Pivetti in Italy and eggs from free range chickens. Spaghetti & penne available as gluten free pasta.*

HANDMADE RAVIOLI Salted butter, sage, fresh almond, spinach	380
WHOLE MEAL TAGLIATELLE Spicy tomatoes, smoked olives, Parmesan cheese	440
MUSSEL & ASPARAGUS TRENETTE Cherry tomatoes, parsley, Pane Dei Poveri	395
LINGUINE VONGOLE & BOTTARGA Leeks, parsley, cherry tomatoes, lemon zest	420
FRESH SPAGHETTI Handmade spaghetti, slow cooked beef Bolognese, fresh black truffle, Manchego cheese	395
FRESH TAGLIATELLE & POLPETTE Oven roasted meatball, Passata, grated Parmesan	395
SPANISH ARROZ NEGRO Bomba rice, calamari, calamari ink, parsley, aioli	550
DAILY SPECIAL PASTA Based upon the fresh market	Market price

## PIZZAS

*All pizza dough is made in house, with minimum 36 hours proofing. Our flour is produced by Pivetti in Italy*

TRUFFLE Mozzarella, Scamorza, dried Porcini, black truffle paste, fresh black truffle, Parmesan	650
BURRATA Fresh tomato sauce, roasted tomatoes, sundried tomatoes, fresh basil, oregano	475
PARMA HAM Parma ham, rocket, Parmesan	470
CHORIZO Burrata cheese, Chorizo, smoked olives, fresh oregano	495
BUFFALO Fresh tomato sauce, Fior Di Latte, Buffalo Mozzarella, basil leaves, extra virgin olive oil	445
VEGETARIAN Fresh tomato sauce, Fior Di Latte, smoked vegetables	375
LOBSTER Fresh tomato sauce, roasted tomatoes, Ricotta cheese made in-house, lemon zest	445
TUNA & ONION CONFIT Fresh tomato sauce, Fior Di Latte, semi dried cherry tomatoes, "Serrats" tuna, confit onion, rocket, chili oil	425
PANCETTA & ASPARAGUS Fior Di Latte, Pancetta, asparagus, Kalamata olives fresh oregano, black pepper, fresh spinach	420
MUSSELS & BOTTARGA Fior Di Latte, Parmesan, black pepper, chili flakes, sundried tomato	320
CLASSIC Fresh tomato sauce, fresh Buffalo Mozzarella, Ligurian basil, extra virgin olive oil, black pepper	310
MEATBALL Pork meat ball, fresh tomato sauce, oregano, basil, Parmesan, black pepper	345

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## LARGE PLATES

SKATE WING 950  
Oven braised, Pimiento, peppers, parsley, charred lemon

GINDARA NO SAIKYO MISO YAKI 900 Charred Miso marinated black cod, Hoba leaf, Japanese mayonnaise
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LOCAL CATCH OF THE DAY (1.2/1.5 KG) 1,100  
Oven baked, fresh shallots, onion, garlic, cherry tomatoes, white wine, clams' stock, artichokes, Kalamata olives, parsley leaves, fresh pepper

IBERICO PORK SECRETO 920  
Smoked, roasted, shallots, baked "Ratte" potatoes, sour cream, pink salt

ROASTED HALF CHICKEN 650  
Organic free-range chicken, roasted roots, black garlic

GRILLED LAMB CHOP 750  
Artichoke, green beans, herbed butter, spiced breadcrumb

THAI BEEF 50 DAYS DRY AGED 690  
In-house aged grilled T-bone steak, pink salt, lime Béarnaise, roasted roots, choice of one side

18 HOURS BRAISED WAGYU BEEF CHEEK 710  
Polenta, sautéed heirloom carrots, roasted potatoes, bourbon sauce

## SIDES

Charred Broccolini 340

Truffle mashed potatoes 270

Truffle fries, grated Parmesan 270

Shallots roasted in salt extra virgin olive oil, herbs 120

Half avocado, chili flakes, sea salt 170

Crispy cabbage, zucchini bowl 220

Roasted roots & spiced yogurt 220

Lobster mac & cheese 380

Toasted sourdough, homemade butter 80

Ice plant salad 120

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## TEPPANYAKI

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*Daily fresh products rely on market availability*

### FROM THE LAND

WAGYU CUBE ROLL NO.4 DDW 100 gram	1,350
WAGYU STRIPLOIN NO.4 DDW 100 gram	1,250
WAGYU TENDERLOIN NO.4 DDW 100 gram	650
"1855" USDA, PRIME STRIPLOIN 100 gram	850
"1855" USDA, PRIME TENDERLOIN 100 gram	860
ORGANIC CHICKEN 100 gram	395
IBERICO PORK SECRETO 100 gram	1,150

### FROM THE SEA

CANADIAN LOBSTER 600 gram	1,800
TIGER PRAWNS 100 gram	750
HOKKAIDO SCALLOPS 100 gram	950
SALMON 100 gram	450
LOCAL SEA BASS 100 gram	385
AMBERJACK 100 gram	950

### HIBACHI SET

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WAGYU 3 COURSE SET Sashimi, salad of the day, house made pickles, Wagyu beef	1,350
SEAFOOD 3 COURSE SET Sashimi, salad of the day, house made pickles, seafood	1,300
GOURMET 5 COURSE TASTING Sashimi, lobster, salad of the day, house made pickles, seafood, Wagyu beef	1,750

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## WINES BY THE GLASS

CHAMPAGNE		GLASS   BOTTLE	ROSE	GLASS   BOTTLE
NV	LOUIS ROEDERER Rich and refreshing flavors with notes of green fruits and nuts	1,190   6,300	2017 PLANETA ROSE SICILIA IGT SICILY, ITALY Light bodied, fresh notes of strawberries and floral	430   2,000  675   3,200
SPARKLING			2017 CHÂTEAU D'ESCLANS, WHISPERING ANGEL ROSÉ PROVENCE, FRANCE Light bodied with the freshness and crispness along with the notes oedcurrant and flint soil	
NV	VILLA SANDI PROSECCO VENETO, ITALY Light bodied with freshness and crispness of green fruits and pear	650   3,000		
WHITE			RED	450   2,300
2017	FOURNIER PÈRE & FILS SANCERRE LES BELLES VIGNES AOC LOIRE VALLEY, FRANCE Light bodied with citrus, grapefruit and lingering with minerality	660   3,300	2016 WITHER HILLS, PINOT NOIR MARLBOROUGH, NEW ZEALAND Light bodied wine with notes of plum, dark cherry and silky tannin finish	420   2,000
2017	HILL-SMITH, CHARDONNAY EDEN VALLEY, AUSTRALIA Medium bodied with flavors of citrus and a creamy finish	660   3,300	2017 PLACIDO CHIANTI DOCG TUSCANY, ITALY Light bodied wine with notes of redcurrant, sweet tobacco and soft tannin finish	660   3,300
2017	MONSOON VALLEY CHENIN BLANC SIGNATURE WHITE HUA HIN, THAILAND Medium bodied fresh wine with notes of ripen stone fruits and brioche	490   2,400	2015 VASSE FELIX, FILIUS CABERNET SAUVIGNON MARGARET RIVER, AUSTRALIA Full bodied with hints of blackcurrants, bell pepper and cedar	525   2,550
			2017 GRANMONTE, SYRAH HERITAGE ASOKE VALLEY, THAILAND Full bodied with notes of roasted coconut and vanilla	

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## COCKTAILS

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LITTLE BIRD 490

Saffron infused Diplomato planas, Giffard crème de banana, Galliano, orange juice, pineapple juice, lemon juice, passion fruit syrup and aromatic citrus and chamomile bitters spray

THE LAST SAMURAI 490

Roku Handcrafted gin, premium Kozaemon junmai yuzu sake, house made pomelo syrup, lime juice, aromatic cucumber bitters and Fentiman's yuzu tonic

LA QUINTINYE SPICED 490

La Quintinye Blanc, Giffard crème de pêche, lemon juice, orange juice, house made cinnamon syrup and aromatic orange bitters

RED MAGIC 490

Langley's small batch gin infused roselle, Disaronno Amaretto, homemade mango syrup, thyme, lemon juice, rose' wine and aromatic Jerry Thomas own decanter bitters

AN APPLE A DAY KEEP THE DOCTOR AWAY 490

Calvados Pere Magloire Fine V.S., cloudy apple juice, wild flower honey, basil leaf, lemon juice and aromatic chamomile and citrus bitters

## THAI INSPIRED CRAFT BEER

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CHALAWAN PALE ALE 350

Malty caramel note flanked by lychee, citrus and floral aromas

CHATRI IPA 350

Massive hop flavors and aromas, hint of citrus, floral and subtle grapefruit aromas

BUSSABA EX WEISSE 350

Refreshing ripe tropical fruit and clove notes with a hint of fresh-cut bouquet aroma

## THAI INSPIRED CRAFT BEER

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MAHANAKORN WHITE ALE 325

Clear orange and soft spices with sweetness and fruity notes

OVER CRAFT WIT 470

Less sweet and bitterness with unique floral fragrance

SPACECRAFT EVENT HORIZON 475

Combination of six malts and one hop offering full coffee and chocolate aroma

SPACECRAFT GALAXY 475

Soft touch of bitterness, light body. Refreshing with guava, lime and orange aromas

SPACECRAFT LIBERTY ONE 475

Hybrid which combines the citrus of IPA with the malt profile of traditional wheat beer

CHAO SIAM WIT BIER 350

A hints of spice, pepper and citrus from the coriander seeds

CHAO SIAM PALE ALE 350

Juicy, a little fruity with hints of citrus and floral notes and a strong passionfruit aroma

CHAO SIAM INDIA PALE ALE 350

This IPA is a little on the hoppy side, with strong aromas of tropical fruits

ANDAMAN PHUKET DARK ALE 350

Rich malty aroma, light biscuit and caramel flavor, softly with an espresso finish

ISLAND HOPPER 475

Crisp, smooth, light bodied with a hint of citrus from the Ella hops

PEAK A BREW 475

A hybrid Aussie and American IPA crisp, floral aroma with enough bitterness

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## 0% PROOF

FRUIT DELIGHT 250  
Watermelon muddled with mango, passion fruit,  
lime, homemade jasmine tea syrup and soda water

ROSEBERRY 250  
Blueberry muddled with rosemary, lime, homemade  
vanilla syrup and soda water

LITTLE KICK 250  
Papaya blended with passion fruit, lemongrass,  
ginger, lemon, apple juice and homemade mango  
syrup

PINE HONEY BASIL 250  
Phuket pineapple blended with Thai basil, lime,  
pineapple juice and wild honey

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## ARTESIAN SOFT DRINKS

BANGKOK SODA 220  
Siamese tonic, mango, passion fruit, lime manao,  
Thai cola

FEVER-TREE 250  
Premium Indian, Mediterranean, elderflower, Sicilian  
lemonade, ginger ale

BUNDABERG 250  
Ginger beer, root beer, lemonade

FENTIMANS 200  
Naturally light tonic, oriental yuzu, botanical tonic

1724 250  
Tonic

DOUBLE DUTCH 250  
Tonic, skinny tonic, ginger beer

J.GASCO 250  
Ginger ale, dry bitter tonic

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## WATERS

STILL WATER  
Acqua Panna 250ml 140  
Acqua Panna 750ml 280

SPARKLING WATER  
San Pellegrino 250ml 140  
San Pellegrino 750ml 280  
Perrier 330 ml 170  
Perrier 750ml 280

JUICES  
Apple, watermelon, carrot, pineapple,  
orange, mango 180

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## BEANS & LEAFS

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COLD BREW COFFEE 220

Mae Thon Luang - Ruby

Pa Un Kee Village - Omkoi

Doi Sam Muen - Chiang Dao

### COFFEE

Espresso 160

Latte 160

Cappuccino 160

Americano 160

Macchiato 160

Mocha 190

Iced Mocha 190

Iced Latte 190

Iced Coffee 190

Iced Cappuccino 190

Double Espresso 190

Double Cappuccino 190

Double Latte 190

French Press 190

Highland Arabica 160

Highland Arabica Double 190

### TEA

English Breakfast Ceylon Summer 190

Darjeeling Earl Grey Autumn 190

Green Leaf Darjeeling 190

Fruity Chamomile 190

Refreshing Mint 190

Rooibos Cream Orange 190

Morgentau Summer 190

Milky Oolong 190