

PREMIUM MEZCAL & TEQUILA



	GLASS 40 ML.	BOTTLE
Clase Azul Plata Tequila	1,750	30,500
Clase Azul Reposado Tequila	1,790	31,500
Clase Azul Gold Tequila	3,250	63,500
Clase Azul Anejo Tequila		99,000
Clase Azul Durango Mezcal	3,450	62,000
Patron Silver Tequila	725	9,700
Patron Reposado Tequila	825	11,500
Patron anejo tequila	890	13,500
Espolon Blanco Tequila	590	7,900
Espolon Reposado Tequila	590	7,900
Cenote Tequila Sac Actun Maxican	2,940	59,000
Montelobos Mezcal Ensemble	950	14,500
Montelobos Mezcal Espadin	590	9,900
Montelobos Mezcal Pechuca	1,450	23,500

RUM

Flor de Cana Centenario Gold 18 YO	625	10,000
Flor de Cana Centenario Gold 25 YO	1250	16,500
Santa Teresa	675	8,700
Kosapan Pure Sugarcane	590	8,000

GIN

G'Vine floraison	625	7,700
Kosapan Botanicals	590	8,000
Oxley gin 75 cl	890	9,500
Bombay Sapphire Premier Cru 70cl	890	9,500
No.3 London Dry	1,150	11,500

WHISKEY

Glenfiddich Single Malt 21 YO Speyside	2,240	43,000
Glenfraclas Single Malt 25 YO Speyside		34,000
The Balvenie Caribbean Cask 14 YO Speyside	925	18,000
Bowmore - Darky Single Malt 15 YO Islay	925	18,000
Scotch Whisky 15 YO Islay		
Chivas Regal Blended 25 YO		42,000
Dewar's Old Blended Scotch Whisky 18 YO		11,000



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"50 BEST BAR" COCKTAILS



PRISMA
(DRINK KONG #16 of The World's Best Bars)
Bombay sapphire gin, yusu sake, ginger & lemongrass cordial, acid solution, soda water

470



AS SOFT AS SOAP
(ALICE #28 Asia's 50 Best Bars)
Bacardi carta blanca, calvados, cardamom, guava chamomile cordial

450



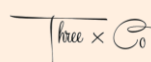
DRENCHED VESPER
(28 Hongkong #49 of The World's Best Bars)
Greygoose vodka, Bombay sapphire gin, rice vinegar, tarragon syrup, orange bitters, saline

450

OPIUM

ADERNIS
(OPIUM #59 Asia's 50 Best Bars)
Patron tequila infused strawberry, martini rosso, strawberry water, madeira

590



ISLAND STYLE PISCO SOUR
(Tree x co #47 Asia's 50 Best Bars)
Pisco demonio los andes, watermelon juice, giffard lemongrass syrup, campari, nutmeg cordial, lemon juice, Aer foam

490

PINE SIGNATURE COCKTAILS

PINE STIGGINS 470

Bacardi carta blanca infused pineapple, coconut rum, banana liqueur, almond, demerara, pineapple, coconut, malic acid, milk, seltzer

KAMALA BREEZE 450

Juarez blanco, giffard triple sec, longan peach cranberry, lime juice, Pineapple and apple juice

THE LAST SAMURAI 490

Japanese craft gin, sake, pomelo, tartaric, cucumber bitter, yuzu tonic, shiso leaf

TORN WEDDING DRESS 450

Kosapan botanical gin, jasmine sweetness, lemon, prosecco sparkling wine

TROPICAL SOUR 450

Demonio de los andes pisco, giffard peach liquor, watermelon, cherry blossom syrup


MYSTERY MOJITO 450

Bacardi carta blanca infused mint, passion fruit cucumber cordial, acid solution, elderflower tonic

PINKPANTHER 470

42 below vodka, homemade strawberry liquer, lychee juice, rose cherry blossom cordial

0% Proof

GREEN ELEXIR  250
CBD tea, jasmine tea, lemon grass, cinnamon syrup

PINE HONEY BASIL 250
Phuket pineapple, Thai basil, lime, wild flower honey

FRESCO 250
Passion fruit, mint leaf, lemongrass, lime, vanilla bourbon, homemade ginger ale

COFFEE OR ME 250
Cold brew coffee, cinnamon, rosella, citrus, Valencia orange infused lemongrass tonic



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Bites

SMOKED OLIVES

Castelvetro and Kalamata olives, house smoked, tamarind wood chips
มะกอกรมควัน

ROSEMARY AND SEA SALT

WHITE PIZZA BREAD

Freshly wooden baked flat bread, sea salt, rosemary
ขนมปังพิซซ่า โรสแมรี่และเกลือทะเล

Salad

CAESAR ซีซาร์สลัด

Cos lettuce, Caesar dressing, aged Parmesan, caper berry, anchovies, crispy bacon

Add on: King prawns กุ้งยักษ์ 590
Tempeh เตมเป้ 235
Chicken ไก่ 210

QUINOA ควินัวสลัด

Tomatoes, cucumber, avocado, feta cheese, bell pepper, onions, pomegranate, sunflower seeds, garlic croutons, pesto sauce

ALASKAN KING CRAB สลัดปูยักษ์อลาสก้า

Alaska king crab salad, charred leeks, mixed herb and garlic aioli

FRESH BURRATA ซีสบูร่าต้าสด

Pickled heirloom tomatoes, walnut pesto, roasted pumpkin purée, pumpkin seed & aged balsamic caviar micro herb

CRUNCHY HEART SALAD ครันชีฮาร์ทสลัด

Organic mixed lettuce, pine nuts, house made ricotta cheese, sun dried tomato, lemon dressing

Ceviche

ALASKAN KING CRAB TACO ปูยักษ์อลาสก้าทำ

Alaska king crab taco, homemade pickles, seaweed flakes lemon mayo, micro herb, Hua Hin caviar

SEABASS CEVICHE ปลากระพงเซวิช

Fresh caught local fish, lemon juice, chili, herbs and coriander mango salsa

TUNA CEVICHE ปลาทูน่าเซวิช

Tuna tartar, house made berries vinegar, organic herbs, avocado salsa

GROUPE CRUDO ปลาเก๋าครูด

Yuzu & chili pickled uni Hollandaise sauce, micro herb, yuzu zest

Crudos

IRISH OYSTERS

Daily selection of 6 or 12 pieces
Freshly shucked oysters with condiments
หอยนางรม

850/ 1,650

OYSTERS & CAVIAR

Daily selection of 6 or 12 pieces
Freshly shucked oysters, Hua Hin caviar, lime gel, spring onion
หอยนางรมและคาร์เวียร์

1,400/ 2,750

SEA UNI BRUSCHETTA

Uni, lardo, toasted sourdough, butter
ไข่อยู่นทะเลบรูเชตตา

2,950

SEA UNI (50g per box)

Uni and toasted bread with butter
ไข่อยู่นทะเล

6,500

CAVIAR (30g)

Spring onion, sour cream, shallot and blini
คาร์เวียร์

4,900

Japanese Specials

STEAK DON

Australian aged beef 100-gram, teriyaki sauce, moshiro salt, white onion, mushroom, koshihikari rice, wasabi
ข้าวหน้าเนื้อ

590

CHICKEN TERIYAKI DON

Organic chicken, koshihikari rice, pickle ginger and house made teriyaki sauce, wasabi
ข้าวหน้าไก่ย่าง

495

DUKE DON

Local catfish, teriyaki sauce, pickled ginger, koshihikari rice, sansho pepper spring onion, wasabi
ข้าวหน้าปลาตุ๋นย่าง

430

Fried

CALAMARI

Deep-fried squid, tartar sauce, chili pickles, micro herbs
ปลาหมึกชุบแป้งทอด

380

FISH & CHIPS

Crumbed garfish spicy tartar and fries
ปลาทอดและมันฝรั่งทอด

460

TRUFFLE FRIES WITH PARMESAN

French fries, fresh truffle, truffle oil, grated Parmesan cheese
มันฝรั่งทอดโรยเห็ดทรัฟเฟิลกับพามาซานชีส

340

FRENCH FRIES

มันฝรั่งทอด

285



Vegan



Vegetarian



Gluten Free



Contains Egg



Contains Beef



Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Alcohol




Sesame Seeds




Spicy


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Burgers


WAGYU BEEF BURGER  **475**
Wagyu beef patty, cheddar cheese, crispy bacon, homemade pickles, lettuce, tomato, homemade sriracha aioli and fries
เบอร์เกอร์เนื้อวากิว

SOFTSHELL CRAB BURGER  **450**
Organic kale chimichurri, pickled fennel, lime & preserved lemon mayonnaise and fries
เบอร์เกอร์ปูนิ่มทอดกรอบ


Pasta


LINGUINE  **955**
Grilled half Phuket lobster, bisque, fresh rocket leaves, tomato cherry, green oil
พาสต้าลิงกัวนิชอสสมะเขือเทศ


FRESH SPAGHETTI  **495**
Bolognese sauce, aged Parmesan cheese, fresh summer truffle micro herb
สปาเกตตีซอสเนื้อ

FUSILLI  **475**
Sea urchin, spring onion, butter, yuzu zest bisque, chili flakes and green oil
สปาเกตตีเซ่หอยเม่นทะเลซอสเนย

Grilled & Baked

WAGYU RIB EYE BISTECA  **1,300**
Roasted broccolini, herb butter, umami powder, Parmesan aged เนื้อวากิวริบอายย่าง

CATCH OF THE DAY  **625**
Local source fish, Mediterranean sauce, artichokes fresh parsley extra virgin olive oil ปลาประจำวัน (กรุณาสอบถามพนักงาน)

SEARED YELLOW FIN TUNA  **950**
Spicy tahini, sesame seeds, labneh & sumac, extra virgin olive oil, fried shallots
เซียร์ปลาทูน่า

CAULIFLOWER STEAK  **365**
Roasted cauliflower, romesco sauce, escalivada, black garlic
สเต็กดอกกะหล่ำปลี

Side dishes


Grace farm leafy salad bowl  **150**
Charred broccolini  **250**
Mushroom ragout  **190**





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Pizzas


TRUFFLE  **690**
Mozzarella, dry porcini, black truffle paste, Parmesan
พิซซ่าเห็ดทรัฟเฟิล


VEGETARIAN  **380**
Fresh tomato sauce, fior di latte, local grown smoked vegetables
พิซซ่ามังสวิรัต


SEAFOOD  **500**
Fresh caught local seafood, fresh tomato sauce, roasted tomato, chili flakes, local rocket lettuce
พิซซ่าซีฟู้ด


CLASSIC  **380**
Fresh tomato sauce, fior di latte, mozzarella, oregano, basil
พิซซ่าคลาสสิก


NAPOLI  **380**
Fresh tomato sauce, fior di latte, anchovies, capers, black olive
พิซซ่านาโปลี

FROMAGIE  **510**
Cream base, fior de latte, Taleggio, Gorgonzola, Parmesan, Scarmoza affumicato
พิซซ่าชีสรวม





FUNGHI  **485**
Cream base, pesto sauce, fior di latte, mixed mushrooms, parmesan cheese
พิซซ่าเพสโตและเห็ดรวม


BRESAOLA  **445**
House cured bresaola, fresh rocket, Parmesan cheese, tomato sauce
พิซซ่าเบสเซลล่า

BURRATA  **540**
Fresh tomato sauce, roasted tomatoes, sundried tomatoes, fresh basil & oregano
พิซซ่าบิวราต้าชีส




PIZZA OF THE DAY  **420**
Ask our team for the daily special
พิซซ่าประจำวัน (กรุณาสอบถามพนักงาน)

Thai selection

KHAO PHAD PHAK     350
Fried rice with carrot, onion, spring onion, kale
ข้าวผัดผัก

KHAO PHAD  645
Thai Fried rice with selection of
ข้าวผัด

Prawn กุ้ง    645

Crab ปู    645

PHAD KA PAO KAI DOW

Stir fired hot basil with garlic, chili, fried egg served with rice
ผัดกะเพราไข่ดาว

Minced pork หมูสับ     370

Minced chicken ไก่สับ    370

Seafood ทะเล     645





PHAD THAI -

Stir fried noodle with tamarind sauce, bean sprout, tofu, peanut,
chives

ผัดไทย

Chicken ไก่     595

Seafood ทะเล     645

Prawn กุ้ง     645

PHAD PAK MIANG GOONG SEAB    395

Stir-fried Miang leaves with egg, garlic and dried shrimp

ผัดผักเหมียงกุ้งเสียบ

TOM YUM GOONG     475

Thailand's famous hot and sour soup with Andaman king prawn,
lemongrass, galangal, mushroom

ต้มยำกุ้ง

PLA KRAPONG TOM SOM    450

Southern clear soup, white snapper, shallot, lemongrass, turmeric,
spring onion

ต้มส้มปลากะพง

PHLA PLA GAO   550

Red coral fish, lemongrass, chili paste, mints, spring onion, fresh
chili, fish sauce, lime juice, sugar

ปลาปลากุดสลาด

Sweets

RED VELVET CAKE  190

Velvet sponge, vanilla mascapone, cream cheese,
vanilla syrup

เวลเวตเค้ก วานิลลาครีมมาสคาโปน ครีมชีส, น้ำเชื่อมวานิลลา

STRAWBERRY CHEESECAKE   190

vanilla mascarpone, fresh strawberry, strawberry glaze

ชีสเค้กรสสตอเบอรี่ ตกแต่งด้วยสตอเบอรี่สด เคลือบด้วยสตอเบอรี่

WHITE CHOCOLATE MATCHA CAKE   195

Matcha cake, white chocolate cream, fresh berries

ไวท์ช็อกโกแลตครีม และเบอรี่

COCONUT CHIFFON CAKE   165

Ampawa coconut meat, white chocolate mousse,
dry coconut chips

เค้กมะพร้าวชิฟฟอนจากอัมพวา, มูสไวท์ช็อกโกแลต และมะพร้าวอบแห้ง

BANOFFEE PIE   220

Salted caramel, local banana, vanilla chantilly

พายบานอฟฟี่จากซอสคาราเมล, กล้วยท้องถิ่น และวานิลลาแชนทิลลี่ครีม

BLUEBERRY CHEESECAKE   185

Fresh blueberries, white chocolate, vanilla sable

ชีสเค้กรสบลูเบอร์รี่ ตกแต่งด้วยบลูเบอร์รี่สด เคลือบไวท์ช็อกโกแลต

รองด้วยคุกกี้วานิลลา

NUTELLA PIZZA   325

The dream of nutella lovers, cream base,
fior di latte, pine nut coconut flake, mozzarella cheese

พิซซ่านูเทลล่า

AFFOGATO  210

Shot of espresso, homemade coconut ice-cream

กาแฟเอสเปรสโซ่ราดไอศกรีมมะพร้าว

HOUSE MADE GELATO   95 /scoop
PER SCOOP ไอศกรีม

Chocolate, strawberry, vanilla, coconut

ช็อกโกแลต สตอเบอรี่ วานิลลา มะพร้าว



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WINES BY THE GLASS

		GLASS 125ml.	BOTTLE 750ml.
CHAMPAGNE			
NV	Nicolas Feuillatte , Brut Reserve	890	5,200
SPARKLING			
NV	Villa Sandi Prosecco Il fresco Alsolo ,Veneto Italy	450	2,600
WHITE WINE			
2022	Corte Viola Pinot Grigio Delle Venezie IGT, Italy	475	2,300
2023	Sileni Estate Sauvignon Blanc, Marlborough New Zealand	525	2,500
2022	Elderton E Series Chardonnay ,Barossa valley , Australia	620	3,000
ROSE WINE			
2022	Domaine de la Cadenière Léonie Rosé Côte de Provence ,France	550	2,650
2022	Planeta Rose Sicilia IGT, Sicily, Italy	450	2,200
RED WINE			
2019	Chateau perthus ,cotes de bourg bordeaux , France	625	3,000
2021	Anakena, Merlot, Central Valley, Chile	475	2,300
2022	Wither Hills Pinot Noir, Marlborough New Zealand	550	2,600

"Please ask the team for our full cellar selection"

NON-ALCOHOLIC DRINKS

JUICES / BLENDED	220 / 245
Apple, watermelon, pineapple, orange, mango, fresh coconut	
Milk SHAKE	250
Chocolate, Strawberry, Vanilla	
ARTESIAN SOFT DRINKS (FEVERTREE)	250
Indian tonic, Mediterranean tonic, elderflower tonic, soda water, ginger ale	
SOFT DRINKS	155
Coca-Cola, Coca-Cola Light, Coca-Cola Zero, Sprite	

WATER

Acqua Panna 250ml 750ml	145 295
San Pellegrino 250ml 750ml	145 295

BEACH CLASSIC COCKTAILS

APEROL	490
Aperol, soda water, prosecco	
MOJITO	390
Bacardi carta blanca, sugar syrup, mint leaves, soda water, lime juice, fresh lime	
PINA COLADA	420
Bacardi carta blanca, pineapple juice, coconut cream and syrup, flor de cana coco	
MAGARITA	390
Juarez blanco, lime juice, sugar syrup, giffard triple sec	
MAI TAI	390
Bacardi carta blanca, bacardi black, giffard triple sec, lime juice, giffard orgeat syrup, angostura bitter	

SPIRITS

Bacardi ocho 8 Yo	400
Flor de cana 12 Yo rum	490
Patron silver tequila	645
Grey goose vodka	490
Bombay sapphire gin	480
Dewar's 15 years	590
Michter's bourbon 10 year	935

"Please ask the team for our full spirits selection"

BEER

Singha	195
Chang	195
Chalawan pale ale	295
Chatri IPA	295
Bussaba local draught	295
Corona	295
Asahi	200
Heineken	200
Heineken (Non Alcoholic)	200

HOMEMADE BREWS

GINGER BEER	220
Elegance spicy with its own unique kind of burning heat.	
LEMONADE	220
Natural, fermented lemon soda and lovely floral sweetness	

BEANS & LEAVES

ILLY COFFEE	Hot	Iced
Hot Chocolate	165	195
Double espresso	195	
Espresso	165	
Latte	200	220
Cappuccino	200	220
Lungo	165	
Flat White	165	
Coffee Frappe		220
RONNEFELDT TEA	195	
English Breakfast		
Earl Grey		
Darjeeling		
Chamomile		
Peppermint		
Green tea		

Bio dynamic & Organic selection

WHITE WINE

FRANCE

2020	Domaine Meyer-Fonné ,Pinot Blanc Vieilles Vignes , AOP Alsace	3,200
2022	Domaine Vacheron Sancerre Blanc ,Loire	4,300
2022	Domaine Saint Antoine , Chablis , Burgundy	4,100

SPAIN

2021	Telmo Rodriguez ,Gaba do Xil O Barreiro,Galicia	3,950
2022	Xandomel S.A. Albariño , Xandomel , Rías Baixas DO	4,350
2022	Valserrano – Bodegas de la Marquesa, Valserrano Blanco, Rioja DOCa	3,500

ROSE WINE

2021	Domaine les Fouques ,Cotes de Provence Rosé L'Aubigue, France	3,400
2022	Miraval Rose, Cote de provencev	3,400
NV	Gentle Folk Rainbow Juice, Adelaide Hills , Australia	3,950

AUSTRIA

2022	Weingut Knoll Grüner Veltliner Federspiel Loibner	3,800
2021	Wiener Chardonnay, Fritz Wieninger, Vienna	3,850

RED WINE

FRANCE

2021	Domaine Meyer-Fonné , Altenbourg Pinot noir , AOP Alsace	5,800
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AUSTRIA

2019	Claus Preisinger ,Zweigelt Kieselstein ,Burgerland	3,500
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GERMANY

2019	Enderle & Moll Pinot Noir Liaison (natural), Baden	4,300
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SPAIN

2020	Telmo Rodriguez Rioja, Corriente	3,900
2017	Enate Crianza ,Somontano	3,650

USA

2021	Evening Land Pinot Noir Seven Springs Vineyards, Oregon	7,300
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Natural & Orange wine

NATURAL SPARKLING WINE

SPARKLING

2021	Pitt Nat Blanc, Pittnauer, Burgenland, Austria	4,800
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SPARKLING ROSE

2022	Pitt Nat Rose, Pittnauer, Burgenland, Austria	4,800
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WHITE WINE

2021	Naked White, Heinrich, Burgenland, Austria	3,850
2019	Terroir Histórico Blanc, Terroir al Limit, Priorat, Spain	4,350
2020	Hidden Treasures No. 3 Balaton, MORIC, Hungary	4,200

RED WINE

2021	Chapuis & Chapuis ,Mercury Premier Cru, AOP Mercurey 1er Cru, France	7,300
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2021	Schiefer Weisser "M", Uwe Schiefer, Burgenland ,Austria	4,200
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2019	Pau Pau, Tenuta Foresto, Nizza Monferrato, Piedmont	4,400
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ORANGE WINE

2022	Whistler ,Back to Basics Skin Contact ,Barossa Valley Australia	5,200
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2020	Le Ragnaie ,Toscana Bianco IGT Montalcino, Tuscany ,Italy	5,700
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2021	Natural Grüner Veltliner, Hajszan-Neumann, Vienna Austrai	3,850
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Biodynamic

Biodynamic farming also instructs followers to use certain fertilization practices. One of particular interest is filling cow horns with compost, burying them in the vineyard, and digging them up later. Because most biodynamic farmers also employ organic practices like avoiding pesticides, and depend on compost rather than chemical fertilizer, many biodynamic wines are also organic in practice

Organic

Organic wine is a wine produced from grapes grown in accordance with principles of organic farming. Therefore, organic winemaking excludes the use of pesticides, fungicides, herbicides, and artificial chemical fertilizers. Organic winemaking has to meet strict legal requirements involving pesticide use, land management, preservation and storage

CHAMPAGNE

NV	Drappier Carte d'Or Brut	6,000
NV	Nicolas Feuillatte Magnum 1.5 L.	15,000
NV	Bollinger Special Cuvee Brut	8,000
2015	Louis Roederer, Brut Nature	8,200
2015	Brocard Pierre Brocard Bulles De Blancs	8,500
2009	Dom Ruinat Blanc de Blanc, France	33,000
2012	Comtes de Champagne Grands Crus Blanc de Blancs	40,000

CHAMPAGNE ROSE

NV	Lombard Extra Brut Premier Cru Rose	6,000
NV	Phillipponnat Royale Reserve Rose Brut	8,700
NV	Billecart-Salmon, Brut Rose	9,750
2016	Louis Roederer, Rose Vintage	6,800

SPARKLING & SPARKLING ROSE WINE

FRANCE

NV	Veuve du Vernay Brut, Burgundy	2,500
2020	Drôme Comté de Grignan IGP Brut Nature Rosé , Rhône	3,500

ITALY

2022	Villa Sandi, Prosecco Superiore Valdobbiadene Millesimato	3,000
2022	Berlucchi '61 Franciacorta Brut DOCG, Lombardy	3,500
2021	Ferrari, Maximum Brut, TrentoDOC	3,850
NV	Sandiliano Moscato Spumante, Piedmont	2,900

SPAIN

2017	Rimarts Reserva Especial, Chardonnay	4,000
2011	Rimarts Uvae Brut Nature Cava · Catalonia	7,000

ROSE WINE

SPAIN

2022	Chateau d'Esclans, Whispering Angel Rose, France	3,300
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ITALY

2018	Alie Rose Ammiraglia Tuscany IGT, Italy	3,450
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WHITE WINE

FRANCE

2022	Domaine Barons de Rothschild Lafite 'Aussières Blanc' IGP, France	2,850
2020	PFaff Tradition Riesling Alsace AOC, France	2,500

SOUTH AFRICA

2022	Two Oceans, Sauvignon Blanc, South Africa	1,950
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CHILE

2022	Gran Valiente Superior Chardonnay	1,950
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ARGENTINA

2022	Bodega Norton seleccion Torrontes ,Mendoza, Argentina	2,500
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WHITE WINE

SPAIN

2022	El gos blanc , Cellar Grifoll Declara Priorat	2,400
2021	Uvas Felices 'Fenomenal' Verdejo	3,100
2022	Muga Blanco, Rioja DOC	3,800

NEW ZEALAND

2022	Chardonnay, Te Mata Estate, Hawk's Bay	2,750
2022	Koparepare Sauvignon Blanc , Marborough	2,450
2022	Whitehaven Sauvignon Blanc , Marborough	3,100

GERMANY

2022	Riesling, Robert Weil, Trocken, Rheigau	3,400
2020	PrinzVon Hessen, Riesling Classic Rheingau	2,500

ITALY

2020	Girland Pinot Grigio Alto Adige - Sudtiro, Trentino-Alto Adige	2,650
2022	Talamonti, Trebbiano D'Abruzzo DOC	2,450
2020	Marchesi di Barolo, Roero Arneis DOCG, Piedmont	2,750

RED WINE

FRANCE

2020	Domaine Roche Audran ,Cotes du Rhone (Grenache, Syrah, Cinsault)	2,650
2021	Domaine Des Fonds Fleurie La Madone ,Beaujolais	4,200
2022	La Java des Grandes Esperances' Gamay, Cabernet Franc. Touraine	3,300

ITALY

2022	Speri, Ripasso Valpolicella Classico Superiore DOC	3,650
2020	Franzhaas , Pinot Noir , Alto-adig	3,000
2016	Nipozzano Chinati Rufina Frescobaldi Riserva	3,200
2020	Costera Cannonau Di Sardegna DOC	2,950
2021	Cantina Tollo 'Rocca Ventosa' Montepulciano d'Abruzzo DOP, Abruzzo	2,650

PORTUGAL

2020	Niepoort Diálogo Tinto , Douro	2,600
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USA

2020	Lapis Luna Cabernet Sauvignon ,California	3,800
2020	Beringer, Founder's Estate, Cabernet, California	3,700

CHILE

2020	Casa Lapostolle Grand Selection Carménère, Rapel Valley	2,500
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ARGENTINA

2022	Bodegas Salentein, Portillo Malbec	2,650
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NEW ZEALAND

2022	Two Paddocks Pinot Noir Picnic (organic), Central Otago	3,400
2022	Pinot Noir, Tahuna, Hawke's Bay	3,200


FOR THE BEACH BOYS & GIRLS



SMALL PLATES


Vegetables fritters 160
Deep-fried sweet corn and broccoli served with tomato ketchup
ผักรวมชุบแป้งทอด


Cucumber salad   160
Sliced fresh cucumber, cherry tomatoes, avocado, green lettuce, cream, mint leaves and lime
สลัดแตงกวา


BIG PLATES











Sea bass fillet  250
Half-seared white snapper with steamed broccoli and carrot
เนื้อปลากะพงย่าง

Spaghetti meat balls   250
Spaghetti with beef dumpling in tomato sauce and Parmesan cheese
สปาเก็ตตี้มีตบอล

Phad mee leung   220
Stir-fried yellow noodle with chicken, kale and soy sauce
ผัดหมี่เหลืองไก่

Mini burger  250
80g beef patties served with green salad and French fries
มินิเบอร์เกอร์เนื้อ

Khao pad phak  220
Fried rice with vegetables and soy sauce
ข้าวผัดผัก

Additional side dishes 120
Hash brown potato    
French fries  
Steamed broccoli    

JUICES

Orange juice น้ำส้ม 160

Pineapple juice น้ำสับปะรด 160

Apple juice น้ำแอปเปิ้ล 160



SMOOTHIES


Play all day น้ำผลไม้รวมปั่น 250
Strawberry,raspberry, cultivated banana, Phuket pineapple and orange juice. Get a kick-start for the day! This super energizing, vitamin packed smoothie is part of every enthusiastic player when they need to perform their best.

Super green น้ำผักรวมปั่น 250
Mint leaf, melon, Thai basil, cucumber, Thai mango, plain yoghurt and green apple juice.Super tasty and super healthy, this refreshing green smoothie is just great even just before a meal as it brings you to life without holding you back

Fun in the garden น้ำผัก, สมุนไพร และผลไม้รวมปั่น 250
Carrot, ginger, avocado, cucumber, Kar lime leaf and Thai coconut water This low-fat, sweet and spicy drink is ridiculously tasty and healthy, and a quick way to up your vegetable intake when you are feeling tired.

DESSERTS

Warm chocolate brownie   150
With white chocolate crumble, fresh berries, vanilla ice cream and caramel sauce
ช็อคโกแลตบราวนี่

Fruits platter  150
Phuket seasonal mixed fruits
ผลไม้ตามฤดูกาล



Please inform your server of any food allergies, food intolerance, dietary requirements or restrictions that you or any of your party may have.
Menu is subject to change. All prices are in Thai Baht and subject to 10% service charge and applicable taxes