



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.



BITES

ROSEMARY AND SEA SALT WHITE PIZZA BREAD	155
Freshly wooden baked flat bread, sea salt, and rosemary	
SEA SALTED EDAMAME	125
Steamed green edamame, Maldon sea salt	

HEALTHY AND DELICIOUS

BEET ROOT	325
Cream of beet, roasted beet, fresh mix lettuce, lemon dressing and goat’s cheese	
GRILLED CAESAR SALAD	335
Lightly grilled hydroponic lettuce, Caesar dressing, croutons, aged Parmesan and anchovies	
With chicken +150 / local prawn +200	
ORTIZ SARDINES & FRESH TOMATOES AND GARLIC	335
Spanish sardines, Chiang Mai heirloom tomatoes, black garlic and extra virgin olive oil	
FRIED PIMENTO DEL PADRONES	360
Traditional peppers, fried and salted	



SMALL PLATES

SALMON MANZANA COSIDA

House cured salmon & slow cooked green apple, sour cream, herbs 325

CHARRED OCTOPUS

Black garlic, escalivada and pimiento sauce 575

PANCETA DE CERDO CRUQUIENTE

Crackling pork belly, house made mustard grain. 335

FRESH BURRATA

Heirloom tomatoes, roasted pumpkin with herbs and extra virgin olive oil 475



CHEESE AND COLD CUTS

CHARCUTERIE (50GM) 300

Cured meats & salami, homemade sweet and sour vegetable pickles

CHEESES (50GM) 350

Artisanal farmhouse cheeses, fig jam, dried grapes, crackers

COLD CUTS

Assortment of cured meats, salami and artisanal farmhouse cheeses, homemade sweet and sour vegetable pickles, fig jam, dried grapes, crackers

2 PERSONS 650

4 PERSONS 820



PASTAS

FRESH SPAGHETTI

435

Handmade spaghetti, slow cooked beef bolognese,
fresh black truffle, manchego cheese

LINGUINE VONGOLE & BOTTARGA

425

Leeks, parsley, cherry tomatoes, lemon zest

SPANISH ARROZ NEGRO

580

Bomba rice, calamari, calamari ink, parsley, aioli

ANDAMAN PRAWNS RAVIOLI

595

Fresh prawns’ ravioli, bisque and shellfish butter

HOME MADE TRUFFLE PASTA

660

Rustic butter, truffle paste, parmesan cheese and
fresh summer truffle

POTATOES LEEK AND TRUFFLE

325

Burnt leak and smoke potatoes soup with fresh black truffle

PIZZAS

BURRATA

510

Fresh tomato sauce, roasted tomatoes,
sundried tomatoes, fresh basil & oregano

PARMA HAM

480

Parma ham, rocket, parmesan

BUFFALO

455

Fresh tomato sauce, fior di latte, buffalo mozzarella,
basil leaves, extra virgin olive oil

VEGETARIAN

360

Fresh tomato sauce, fior di latte and local grown
smoked vegetables

CLASSIC

345

Fresh tomato sauce, fior di latte, mozzarella, oregano
and basil

MEATBALL

355

Pork meat ball, fresh tomatoes sauce, oregano, basil,
parmesan, black pepper

TRUFFLE

670

Mozzarella, dried porcini, black truffle paste, parmesan

NAPOLI

445

Fresh tomato sauce, fiorde latte, anchovies, capers,
black olive

FROMAGIE

495

Cream base, fiorde latte, Taleggio, Gorgonzola, Parmesan,
Scarmoza affumicato

FUNGHI

485

Cream base, pesto sauce, fiorde latte, mix mushrooms,
parmesan cheese



LARGE PLATE

IBERICO PORK SECRETO

940

Smoked, roasted, shallot, baked “Ratte” potatoes,
sour cream, pink salt

GRILLED CARRABINEROS

970

Light char grilled, extra virgin olive oil

CHARRED LAMB CHOPS

730

Green beans, artichokes, pane dei poveri, herbs butter

BACALAO AL PIL PIL

870

Salted codfish, garlic, extra virgin olive oil and lemon

T-BONE STEAK

1,150

Australian dry-aged T-bone steak, pink salt stone,
lime béarnaise, roasted roots, herb salad

FILETE DE TERNERA

895

Dry aged wagyu rib eye, roasted cauliflower, fermented
vegetable BBQ lettuce heart

STEAMED SNAPPER STEAK

460

Light soy sauce, fermented tomatoes & preserved lemon
with chilly

OVEN ROASTED HALF CHICKEN

520

Organic marinated chicken, roasted roots and black garlic

SIDES

TRUFFLE MASHED POTATOES

270

TRUFFLE FRIES, PARMESAN

270

HALF AVOCADO, CHILI FLAKES, SEA SALT

170

LOBSTER MAC & CHEESE

380



THAI SELECTIONS

KHAO PHAD GOONG

Fried rice with prawn

585

KHAO PHAD POO

Fried rice with crab

585

KHAO PHAD PHAK

Fried rice with carrot, onion, spring onion and kale

340

PHAD KA PAO MOO SAB KAI DOW

Stir fired hot basil with garlic, chilli, fried egg and minced pork served with rice

360

PHAD KA PAO GAI SAB KAI DOW

Stir fired hot basil with garlic, chilli, fried egg and minced chicken served with rice

360

PHAD KA PAO TALAY KAI DOW

Stir fried hot basil with garlic, chilli, fried egg and Andaman seafood

635

PHAD PAK MIANG

Stir fried Miang leave with egg and garlic

385

TOM YUM GOONG

Thailand’s famous hot and sour soup with andaman king prawn, lemongrass, galangal and mushroom

435

PHAD MEE SAPAM

Phuket stir-fried yellow noodles, Chinese lettuce, carrot, egg, soy sauce, your choice of: chicken, pork or shrimps

265

PHAD THAI GAI

Stir fried noodle with chicken, bean sprout, tofu, peanut and chive

360

PHAD THAI TALAY

Stir fried noodle with Andaman shrimp, squid, mussel, bean sprout, tofu, peanut and chive

635

PHAD THAI GOONG

Stir fried noodle with prawn, bean sprout, tofu, peanut and chili

585

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



SWEETS

DRUNKEN TIRAMISU

420

Mascarpone cheese, ladyfinger, coffee, alcohol, sugar, and bitter cocoa

POACHED PEAR IN RED WINE

275

Shiraz infused pear, homemade Ricotta cheese, yogurt sponge

LEMON CURD

275

Lemon curd, blood orange syrup, lemon zest crisp

MANGO STICKY RICE

280

Fresh mango, sweet sticky rice, coconut milk, coconut ice cream

MARKRIN CHOCOLATE

350

Thai chocolate mousse, butterscotch, hazelnut ice cream

CREMA CATALNA

420

Burned custard, fresh berries, cinnamon chantilly cream

HOMEMADE GELATO

65 (per scoop)

Phuket coconut gelato and condiments



WINES BY THE GLASS

CHAMPAGNE

		GLASS 125 ml.	BOTTLE 750 ml.
NV	Lombard Extra Brut Premier Cru, France	1,100	5,500

SPARKLING

NV	Villa Sandi Prosecco, Veneto, Italy	450	2,800
----	-------------------------------------	-----	-------

WHITE WINE

		GLASS 150 ml.	BOTTLE 750 ml.
2020	Alpaca, Sauvignon blanc, Central Valley, Chile	390	1,850
2021	Villa Sandi, Pinot Grigio, Veneto DOC Italy	430	2,100
2022	PrinzVon Hessen, Riesling Classic, Rheingau, Germany	520	2,500
2019	Vasse Felix, Chardonnay, Margaret River, Australia	660	3,300

ROSE WINE

		GLASS 150 ml.	BOTTLE 750 ml.
2019	Planeta Rose Sicilia IGT, Sicily, Italy	450	2,200

RED WINE

2021	Concha y Toro, Frontera, Cabernet Sauvignon, Chile	390	1,850
2021	Placido Chianti DOCG, Tuscany, Italy	450	2,250
2019	Wither Hills, Pinot Noir, Marlborough, New Zealand	520	2,600

“Please ask the team for our full cellar selection”



WINES BY THE BOTTLE

CHAMPAGNE

NV	Nicolas Feuillatte	6,300
NV	Piper- Heidsieck Cuvee Brut	6,500
NV	Bollinger Premier Cuvee	9,600
2009	Philippe Gonet Mesnil Grand Cru Blanc de Blanc	8,900

CHAMPAGNE ROSE

NV	Lombard Extra Brut Premier Cru Rose	6,000
NV	Taitinger Rose, Brut	6,850
2015	Louis Roederer, Rose vintage	6,800

SPARKLING WINE

ITALY

2018	Villa Sandi, Prosecco, Superiore Valdobbiadene Millesimato	2,950
NV	Berlucchi '61 Franciacorta Brut DOCG, Lombardy	3,500
NV	Ferrari, Maximum Brut, TrentoDOC	3,850
NV	Villa Sandi Dolce Sandi Spumante, Veneto	2,500

ROSE WINE

ITALY

2019	Attems Rose wine Pinot Grigio, Friuli DOC Romato	2,400
2018	Alie Rose Ammiraglia Tuscany IGT	3,450

FRANCE

2021	Chateau d'Esclans, Whispering Angel Rose	3,300
2020	Miraval Rose, Cote de provencev	3,400

“Please ask the team for our full cellar selection”



WINES BY THE BOTTLE

WHITE WINE

ITALY

2017	La Guardiense "Janare" Greco Sannio D.O.C., Campania	2,400
2018	Marchesi di Barolo, Roero Arneis DOCG, Piedmont	2,750
2017	Talamonti, Trebbiano D'Abruzzo DOC	2,400
2020	Broglia Gavi "il Doge" DOCG, Piedmont	2,600
2018	Moscato d'Asti DOCG Zagara, Marchesi di Barolo, Piedmont	3,100
2018	Pighin Collio Pinot Grigio, DOC Collio, Friuli	3,300
2016	Staforte, Pra Soave Classico, Veneto	3,800
2017	Benefizio Pomino Bianco Riserva	7,300

FRANCE

2014	Pfaff Tradition Riesling Alsace AOC	2,500
2019	Domaines Barons de Rothschild Lafite 'Aussières Blanc' IGP	2,850
2020	Sancerre Les Belles Vignes, AOC Sancerre	3,500
2020	Maison Louis Jadot, Chablis	7,000

SPAIN

2021	Dominio de Punctum, Finca Fabian Verdejo	2,350
2020	Zarate ,Albariño ,Rias Baixas	3,400

CHILE

2019	Hugo Casanova Reserve, Chardonnay, Maule Valley	2,500
------	---	-------

NEW ZEALAND

2021	Koparepare Sauvignon Blanc Marborough	2,600
2019	Whitehaven Sauvignon Blanc ,Marborough	2,650

SOUTH AFRICA

2020	Two Oceans, Sauvignon Blanc	1,950
------	-----------------------------	-------

“Please ask the team for our full cellar selection”



WINES BY THE BOTTLE

RED WINE

ITALY

2017	La Caudrina Barbera Nizza, Poedmont DOCG	2,400
2017	Speri, Ripasso Valpolicella Classico Superiore DOC	3,500
2015	Nipozzano Chinati Rufina Frescobaldi Riserva	3,200
2019	Franzhaas , Pinot Noir , Alto-adige	2,950
2018	Nero d'Avola, Saia, Feudo Maccari IGT	4,450
2015	Marchesi di Barolo, Barolo Sarmassa DOCG, Piedmont	7,700
2015	Grattamacco, Frescobaldi Bolgheri Superiore, Tuscany	14000

SPAIN

2014	Torres Gran Coronas Reserva Cabernet Sauvignon	2,700
2015	Dominio de Pingus - Flor de Pingus (biodynamic), Ribera del Duero	12,500

FRANCE

2019	Domaine Roche Audran ,Cotes du Rhone Grenache, Syrah, Cinsault	2,750
2015	Domaine Chanson Cote De Nuits Villages AOC. Cote de Nuits	4,000
2014	Chateau Confidences de Prieure-Lichine, AOP Margaux	6,800
2016	Château Lafleur de Bouard, Pomerol	6,800

CHILE

2018	Casa Lapostolle Grand Selection Carménère, Rapel Valley	2,500
2020	Cono Sur, Pinot Noir, Single Vineyard	3,400

ARGENTINA

2021	Bodegas Salentein, Portillo Malbec	2,600
2021	Malbec, Alamos, Mendoza	2,650

AUSTRALIA

2020	Stonefish, Shiraz ,Margaret River	2,450
2016	Vasse Felix, Filius ,Cabernet Sauvignon, Margaret River	3,300

“Please ask the team for our full cellar selection”



CRAFT COCKTAILS

INTO THE RED 450

Hibiscus craft gin, amaretto almond, mango puree,
thyme, rose, aromatic bitter

NO MONKEY BUSINESS 450

Monkey shoulder rum, amaro Montenegro,select, orange vermouth

ELIT ELEGANCE 450

Elit luxury vodka, blueberry marmalade, champagne

LA PRIMAVERA 450

Reposado tequira, pampelle, pink grapefruit, passionfruit,
sparkling wine, creole bitters

BEER

Singha 180

Chang 180

Chalawan Pale ale 295

Chattri IPA 295

Heineken 190

Heineken (Non Alcoholic) 190

Corona 295

Asahi 190

GIN

Langley's London Dry Gin 395

Broker’s London Pink 490

Colombian Aged Ortodoxy 515

Premium Colombian Aged Treasure 605

Hendrick’s 645

TEQUILA

Cenote Blanco 475

Cenote Anejo 715

Herradura Blanco 620

COGNAC & ARMAGNAC

Camus V.S.O.P 605

Hine Cigar Reserve 905

Camus XO 985

RUM

Nusacana Tropical Island White 335

Nusacana Spiced 335

Bayou Select Dark 480

Dictador 12 YO Solera System 495

VODKA

Stolichnaya premium 355

Stolichnaya Gluten Free 395

Stoli Elit Ultra luxury 605

WHISKEY

Grant’s Triple wood 355

The Balvenie Double wood12 YO 590

Glenfiddich 15 YO 625

Monkey Shoulder Blended Malt Scoth 505



0% PROOF

PINE HONEY BASIL

250

Phuket pineapple shaken with Thai basil, lime and wild flower honey

FRESCO

250

Passion fruit shaken with mint leaf, lemongrass, lime house vanilla bourbon tea and ginger ale

COFFEE OR ME

250

Cold brew coffee, cinnamon, rosella, citrus, Valencia, orange infused lemongrass tonic

NON-ALCOHOLIC DRINKS

JUICES

195

Apple, watermelon, pineapple, orange, mango, fresh coconut

SOFT DRINKS

145

Sprite, Tonic, Ginger Ale, Soda water
Coca-Cola, Coca-Cola Light, Coca-Cola Zero

ARTESIAN SOFT DRINKS (FEVER TREE)

250

Indian tonic, Mediterranean tonic, Elderflower tonic

BEANS & LEAVES

ILLY COFFEE

Espresso single shot 165

Espresso double shot 195

HOT

Cappuccino – Late – Lungo 165

ICED

Cappuccino – Late – Lungo 195

RONNEFELDT TEA 185

English Breakfast Ceylon Summer

Darjeeling Earl Grey Autumn

Green Leaf Darjeeling

Fruity Chamomile

Refreshing Mint

Rooibos Cream Orange

WATER

ACQUA PANNA 135 | 290
250ml | 750ml

SAN PELLEGRINO 135 | 290
250ml | 750ml