

## MORNING TREATS

**SEASONAL FRUIT BOWL & GREEK YOGURT** 220

Local sourced seasonal fruit, lime juice, brown sugar, cinnamon, tangerine juice and sweet Thai basil  
กรีกโยเกิร์ตและผลไม้ฤดูกาล

**BUCK WHEAT CREPE WITH SMOKED SALMON** 995

Gluten free crepe cooked with caramelized onion butter probiotic hung curd, smoked salmon, dill  
เครปบัควีดและแซลมอนรมควัน

**ENERGIZING BOWL** 450

Fresh bananas, house made almond milk, mixed nuts, chia seeds, shaved coconut, cacao nibs, dried fruits and Thai cacao powder  
โยเกิร์ตโกโก้และกล้วย

**AVOCADO ON TOAST** 550

Phuket grown heirloom tomatoes, avocado, thick sourdough bread, cracked pepper, extra virgin, olive oil and Thai spinach  
สลัด อโวคาโด บบนขนมปัง

**SMOKED SALMON ON TOAST** 680

Homemade sourdough toasted on charcoal spread with hung curd cold smoked salmon garnish with fresh dill  
แซลมอนรมควันและขนมปัง

## WRAP & ROLL

**BABY OCTOPUS TACOS** 850

Soft tacos with fire seared Rawai's octopus marinated with Phuket local soy sauce, red onion salsa criolla  
ทาโก้ปลาหมึกตัวเล็ก

**CABBAGE WAGYU BEEF TACOS** 950

Slow cooked beef in rich beef bone jus, charred cabbage tacos shell garnish, sour cream, green onion and fresh lime  
เนื้อตุ๋นห่อกะหล่ำปลี

**BBQ PORK RIB BURGER** 850

Fall off the bone BBQ pork ribs, crisp salad leaves, quick pickle red onion, grilled sweet potato  
เบอร์เกอร์บาร์บีคิวซี่โครงหมู

**TEMPEH BURGER** 550

Pan fried crispy fermented soy bean cake, Garbanzo bean curry sauce, red onion salsa criolla  
เบอร์เกอร์เทมเป้

**FISH TORTILLA WRAP** 450

White fish patty, garlic ginger paste, aromatic spice, grilled tortilla and mixed salad lemon dressing  
เด็บบัซซึนปลา

## ANTICUCHOS

**SCALLOP** 1,200

Robatayaki glazed Peruvian scallop, red miso Aji Panca smoked root, salad with lime dressing, grilled corn, Aji Amarillo dipping sauce  
หอยเชลล์อันติคูโชส

**BEEF** 1,050

Robatayaki glazed beef tenderloin cube, red miso Aji Panca smoked root, salad with lime dressing, grilled corn, chimichurri  
เนื้อเทนเดอลอยอันติคูโชส

**BABY OCTOPUS** 750

Robatayaki glazed baby octopus, red miso Aji Panca smoked root, salad with lime dressing, grilled corn, yuzu kosho mayo  
ปลาหมึกตัวเล็กอันติคูโชส

**CHICKEN** 650

Robatayaki glazed chicken thigh chunky cut, red miso Aji Panca smoked root, salad with lime dressing, grilled corn, sweet chili lime sauce  
สะโพกไกอันติคูโชส

**TEMPEH** 550

Robatayaki glazed on delicious plant based protein, red miso Aji Panca smoked root, salad with lime dressing, grilled corn, mild Garbanzo bean curry sauce  
เทมเป้อันติคูโชส



Vegan



Vegetarian



Gluten Free



Contains Egg



Contains Beef



Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Alcohol



Sesame Seeds



Spicy

Please inform your server of any food allergies, food intolerance, dietary requirements or restrictions that you or any of your party may have.

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## PLANT BASED

### TEMPEH

House made fermented soybeans cake, smoked charred roots, heart lettuce, lime and coriander vinaigrette  
เทมเป้

### GRILLED LOCAL EGGPLANT WITH MISO

Charcoal grilled local eggplant, white miso glaze, mixed green salad and lemon dressing  
มะเขือย่างกับซอสมิโซะ

### CHARRED BURNED LOCAL JACK FRUIT WITH GLUTEN FREE TORTILLA

Pulled jack fruit, BBQ sauce, beet root and bean tortilla mixed salad & lemon  
ขนุนย่างหอมแป้งทอร์ทิลล่า (กลูเตนฟรี)

### CHAR ROASTED CABBAGE

Cabbage, soy sauce, red miso and mushroom garum  
กะหล่ำปลีย่าง

450

### SMOKED BEET

Smoked beetroot, fresh own grown herbs, cottage cheese and croutons  
บีทรูทรมควัน สลัด

295

### SPELT SALAD

Mixed grains, yogurt, fresh herbs with citrus  
ธัญพืช สลัด

695

## RAW AND MORE

### SCALLOP TIRADITO WITH AJI AMARILLO

Fresh scallop cooked in lime juice, sweet potato and Aji Amarillo sauce  
หอยเชลล์กับซอสทิราดีโต้

700

### RED GROUPER

Coconut base ceviche with soft tacos  
เซวีเซปปลาเก๋า

425

### COLD SMOKED COBIA TIRADITO

Cured and cold smoked white fatty cobia tenderloin, sliced coconut husks, Tiradito sauce, blueberry pickle  
ปลาซอ่อนทะเลรมควัน

750

### FRESH OYSTERS

Daily selection 6 or 12 pieces with condiments  
หอยนางรมสด

900/1,800

### PERUVIAN SCALLOPS CEVICHE

Fermented shallots, almond milk, and fresh organic corn  
เซวีเซหอยเชลล์

915

### RED CORAL

Thinly slice red coral fish, sweet & sour ceviche, taro and black garlic  
เซวีเซปลาจุดสลาด

750



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## CHARCOAL GRILLED



### ANDAMAN PRAWNS GRILLED 780

Charcoal grilled prawn parsley garlic butter brushed with local corn, BBQ miso glazed thin sliced fennel with lemon dressing  
กุ้งและข้าวโพดย่าง

### BBQ PERUVIAN SPICY SWEET 950 PORK RIBS

Double glazed Aji Panca chilli paste & hoisin sauce BBQ baby back ribs, grilled corn, red onion salsa criolla  
บาร์บีคิวซี่โครงหมูสไตส์เปรู

### SEABASS COLLAR ROBATAYAKING 600 HOME MADE VEGETABLE SALT

ASH    
The most succulent part of fish, Robatayaki grilled, glazed with smoked fish bone demiglace and cucumber pickle  
คอปลากระพงย่าง

### RED GROUPEL GRILLED 750

Charcoal grilled red Grouper fillet  
ปลาเก๋าย่าง

### KUROBUTA PORK CHOP 650

Kurobuta pork chop, chimichurri sauce and local sweet potato  
หมูคุโรบุดะย่าง

### THAI WAGYU SHORT RIBS 1,050

Slow cooked short ribs with herb and house pickled jalapeno  
ซี่โครงเนื้อต้นย่าง

### RED CORAL FISH 800

Red coral fish on Robatayaki fermented organic corn aji huacatay  
ปลากุดสลาดย่าง

### PERUVIAN CHICKEN 650

Roasted organic chicken aji Verde burnt onion puree and house made pickled cucumber salad  
ไก่อย่างสไตส์เปรู

### PHUKET LOBSTER 1,750

Whole Phuket lobster  
(depend on market availability for size)  
ล็อบสเตอร์ย่าง



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## THAI SELECTION

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

**KHAO PHAD**  
Thai Fried rice with selection of  
ข้าวผัด

**PRAWN กุ้ง**  **595**  
**CRAB ปู**  **595**


**PHAD KA PAO KAI DOW**  
Stir fired hot basil with garlic, chili, fried egg  
served with rice  
ผัดกระเพรา ไข่ดาว


**MINCED PORK หมู**  **370**  
**MINCED CHICKEN ไก่**  **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**


## SIGNATURE PIZZAS

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

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

**SEAFOOD PIZZA**  **445**  
Fresh caught local seafood, fresh tomato sauce,  
roasted tomato, chili flakes, local rocket lettuce  
พิซซ่าซีฟู้ด


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


**BRESEOLA PIZZA**  **445**  
House cured bresaola, fresh rocket, parmesan  
cheese, tomato sauce  
พิซซ่าเนื้อเบซิโอสลา


**NAPOLI PIZZA**  **445**  
Fresh tomato sauce, fior de latte, anchovies,  
capers, black olive.  
พิซซ่านาโปลี


**CLASSIC PIZZA**  **370**  
Fresh tomato sauce, fior di latte, mozzarella,  
oregano, basil  
พิซซ่าคลาสสิก


## DESSERT


**RED VELVET CAKE**  **180**  
Red velvet cake with vanilla  
mascarpone frosting  
เค้กเรดเวลเวท

**STRAWBERRY RHUBARB TART**  **220**  
Strawberry rhubarb tart, Italian  
meringue, Lime zest  
ทาร์ตรูบาร์บสตรอเบอร์รี่

**BLUEBERRY CHEESECAKE**  **220**  
Blueberry cheese cake, White  
chocolate, Blueberry filling  
บลูเบอร์รี่ชีสเค้ก

**BLACK FOREST CAKE**  **230**  
Black forest cake, Cherry & Kirsh,  
Chocolate glaze, Amarena cherries  
เค้กแบล็คฟลอเรสต์

**MATCHA CHOCOLATE CAKE**  **240**  
Matcha mousse , Japanese black bean,  
Matcha glaze, Chestnut filling, Vanilla  
sponge  
เค้กแบล็คฟลอเรสต์

**RED BERRY CHOUX CRAQUELIN**  **230**  
White chocolate whipped ganache,  
Pistachio, Red berries coulis, lime zest  
เค้กแบล็คฟลอเรสต์



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