






STARTERS, NIBBLES AND SOUPS

ANANTASILA BRAISED BEEF RAVIOLIS 	320	KORAT STYLE CHICKEN WINGS	180
<i>With wild mushrooms, truffle jus, and petit herb salad</i>		<i>Deep fried and marinated with curry, chili flakes and lemongrass with tamarind dipping sauce</i>	
SMOKED CHICKEN QUESADILLA	265	BACON WRAPPED PRAWNS 	285
<i>With guacamole and lime yoghurt</i>		<i>With a banana massaman curry sauce</i>	
CLASSIC PRAWN COCKTAIL	285	NORTHERN STYLE PORK SPRING ROLLS	140
<i>With iceberg lettuce, cucumber, spring onion, and house cocktail sauce</i>		<i>With ginger and a pinch of curry served with sweet chili sauce</i>	
PAN FRIED QUEEN SCALLOPS	265	GRILLED CHICKEN SATAY	180
<i>Sautéed with bacon topped, tomato, and caper vierge</i>		<i>Marinated with curry powder & coconut milk with cucumber - shallot salad and roasted peanut sauce</i>	
TRADITIONAL FRENCH ONION SOUP	195	TOM YUM ROCK LOBSTER	340
<i>Beef broth, white wine, thyme, and cheese croutons</i>		<i>Creamed soup with roasted chili, coriander, and rock lobster</i>	
PASTIS LOBSTER BISQUE	195	TOM SAEB GRADOOG MOO	180
<i>Lobster soup with a grilled prawn skewer and Pernod</i>		<i>Spicy and sour pork rib soup with mushrooms, galangal, and lemon grass</i>	
PITTA GARLIC BREAD	140		

GRILL

AUSTRALIAN GRAIN FED RIB EYE STEAK	890
<i>Béarnaise sauce, rosemary potatoes, and vegetables from the fresh market</i>	
AUSTRALIAN JACK'S CREEK BLACK ANGUS ONGLET STEAK	690
<i>Sweet potato mash, spinach a la crème, and red wine shallots</i>	
AUSTRALIAN SHER WAGYU RUMP STEAK	790
<i>Blue cheese sauce, French fries, and vegetables from the fresh market</i>	
AUSTRALIAN GRASS FED BEEF TENDERLOIN STEAK	890
<i>Sweet potato mash, spinach a la crème, and red wine shallots</i>	
AUSTRALIAN LAMB EYE OF SHORT LOIN	890
<i>Mustard and herb crusted, dauphinoise potatoes, and ratatouille vegetables</i>	
CHATEAUBRIAND FOR 2 PERSONS 	1690
<i>400 gram Australian beef tenderloin carved at your table and served with your choice of sides, and 3 sauces</i>	

MEATS

MOROCCAN SPICED GRILLED CHICKEN BREAST 	340	PAD MED MAMUANG GAI	220
<i>With baba ganoush, ratatouille, spiced sweet potato croquettes, and lime yoghurt</i>		<i>Stir fried chicken with onions, bell pepper, cashew nuts, roasted chili, and spring onions</i>	
WIENER SCHNITZEL	320	PAD GRAPAO MOO	220
<i>Bread crumb coated pork escalope with cucumber & shallot relish and potato salad</i>		<i>Minced pork tenderloin stir fried with chili, garlic, and sweet basil</i>	
WHOLE BRAISED LAMB SHANK	590	KRATAH ROHN NUEA	290
<i>With rosemary, ratatouille vegetables, and dauphinoise potatoes</i>		<i>Australian beef stir fried with sweet peppers and onions, served on a sizzling hotplate</i>	
CHICKEN PICCATA	340	GAENG PHED PED YANG 	450
<i>Chicken breast baked in parmesan—egg crust and served with tomato and basil spaghetti</i>		<i>Red curry with freshly roasted duck breast, lychees, Prachuap Kiri Khan pineapple, and basil</i>	
BOEUF BOURGUIGNON 	450	MASSAMAN NUEA	290
<i>Red wine braised beef with button mushrooms, bacon, and red wine shallots served with green beans, and basil mashed potatoes</i>		<i>Mild and rich southern curry made with potatoes, roasted peanuts, spices and braised Australian wagyu beef</i>	
PORK SPARE RIBS IN SMOKEY BBQ SAUCE	420	PANAENG GAI	250
<i>Baked potato with cream cheese topping and vegetables from the fresh market</i>		<i>Creamy curry made with red chilies, galangal, lemongrass, cumin, and coconut milk with chicken</i>	

FISH AND SHELLFISH

PAN FRIED SEA BASS FILLET	380	GOONG YUM MAMUANG	420
<i>With lemon, caper and dill butter, basil mashed potatoes, and vegetables from the fresh market</i>		<i>Bread crumb coated prawns with green mango, shallot, chili, and cashew nut salad</i>	
GRILLED SALMON FILLET 	480	SEA SALT & CHILI CALAMARI	220
<i>With a garden pea risotto, rocket salad, freshly grated parmesan, and truffle oil</i>		<i>Lightly floured, fried and served with sautéed red chili and garlic</i>	
CAPTAIN'S DINNER	350	PLA GRAPONG NUENG MANAO 	480
<i>Singha beer battered bass with French fries, tartar sauce, and minted mushy peas</i>		<i>Lime and garlic whole sea bass poached with galangal and lemon grass</i>	
KING PRAWNS À L' AMERICAINE	480	PLA TOD GRATIEM PRIKTHAI	480
<i>Lobster gravy with tarragon and dry vermouth, spiced dill rice, and a side salad</i>		<i>Crispy fried whole sea bass with garlic and pepper</i>	
LOBSTER AU GRATIN 	690	PAD PRIEAW WAAN GOONG	360
<i>Parmesan baked rock lobster & mushroom gratin with a pommery mustard and brandy cream sauce, homemade tagliatelle, and garden greens</i>		<i>Prawns stir fried with sweet peppers, tomatoes, onions, and pineapple in sweet and sour sauce</i>	

SERVICE CHARGE OF 10% NOT INCLUDED

PLEASE ASK YOUR WAITER FOR VEGETARIAN OPTIONS

 - CHEF RECOMMENDATION