

## SOUPS AND STARTERS

<b>CLASSIC PRAWN COCKTAIL</b> Iceberg lettuce, cucumber, spring onion, and house cocktail sauce	285	:	<b>TARD TONG</b> Prawn 'money bags', spring rolls, and caramelised pork with pineapple	220
<b>SMOKED CHICKEN QUESADILLA</b> With quacamole and lime yogurt	275	:	<b>GRILLED CHICKEN SATAY</b> Marinated in curry powder and coconut milk. Served with cucumber-shallot salad and roasted peanut sauce	190
<b>HONEY BBQ CHICKEN WINGS</b> BBQ-glazed chicken wings served with coleslaw	185	:	<b>BACON WRAPPED PRAWNS</b> With a banana-massaman curry sauce	285
<b>CHARCUTERIE PLATTER</b> Parma ham, Milano salami, coppa, spinata, mortadella, olives, and sundried tomatoes	Small 295 Large 495	:	<b>PHLA PLA SALMON</b> Fresh salmon marinated with lemongrass, shallot, chili, ginger, and garlic	320
<b>LOBSTER BISQUE</b> Finished with Pernod and served with grilled prawn skewer	195	:	<b>TOM YUM GOONG</b> Prawns and mushrooms in a lime, kaffir, lemongrass, and roasted chili soup	275
<b>SWEET CORN VELOUTÉ</b> Lumpfish roe, croutons, basil oil, and paprika powder	195	:	<b>AROMATIC PORK WONTON SOUP</b> Lemongrass, fresh spring onion, and kaffir	195
<b>ANDALUSIAN GAZPACHO</b> Chilled Spanish tomato, and cucumber soup with extra virgin olive oil	185	:	<b>SEAFOOD TEMPURA</b> Served with sweet plum sauce and spicy mayonnaise	275
<b>PITTA GARLIC BREAD</b>	140	:		

## GRILL

<b>YELLOWFIN TUNA</b> Provençal tart, black olive tapenade, rocket salad, and basil pesto	590
<b>200G AUSTRALIAN SHER WAGYU RUMP STEAK 4/5</b> Ratatouille, rosemary potatoes, Dijon mustard & green peppercorn cream sauce	850
<b>250G AUSTRALIAN GRAIN FED RIBEYE</b> French fries, fresh market vegetables, and sauce béarnaise	950
<b>200G AUSTRALIAN GRASS FED BEEF TENDERLOIN</b> Braised beef ravioli, truffle mash potatoes, red onion jam, red wine	950
<b>CHATEAUBRIAND FOR TWO</b> 🍷 400g Australian beef tenderloin carved at your table. Served with a choice of sides and sauces	1890
<b>PORK SPARE RIBS IN SMOKEY BBQ SAUCE</b> With a cream cheese, baked potato and coleslaw	460

## MEAT

<b>GRILLED MOROCCAN CHICKEN BREAST</b> 🍷 With baba ganoush, ratatouille, spiced sweet potato croquettes, and lime yogurt	360	:	<b>PAD MED MAMUANG GAI</b> Stir-fried chicken with onion, bell pepper, cashew nuts, roasted chili, and spring onion	240
<b>MARINATED RACK OF LAMB</b> Smashed pumpkin, garlic sautéed spinach, and mint gravy	890	:	<b>DONG PO ROU</b> 🍷 Chinese-style braised pork belly with shaoxing wine, dark soy, and star anise	290
<b>PORK TENDERLOIN MEDALLIONS</b> Ratatouille, rosemary potatoes, black olive tapenade, and basil pesto	420	:	<b>KRATAH ROHN NUEA</b> Australian beef stir-fried with sweet pepper and onion. Served on a sizzling hotplate	320
<b>PERI PERI CHICKEN BREAST</b> Served with spiced rice, corn, and our secret peri peri sauce	360	:	<b>GAENG PHET PED YANG</b> 🍷 Red curry with roasted duck breast, lychees, pineapple, and basil	450
<b>BOEUF BOURGUIGNON</b> 🍷 Red wine braised beef with button mushrooms, bacon, and shallots. Served with green beans and basil mashed potatoes	450	:	<b>MASSAMAN KAE</b> A mild and rich Australian lamb curry with potatoes, roasted peanuts, warm spices	340
<b>WIENER SCHNITZEL "VALDOSTANA"</b> Breadcrumbs pork escalope, melted Emmenthal, wild mushroom, bacon cream sauce, and French fries	380	:	<b>PANAENG GAI</b> A creamy chicken curry made with red chilies, galangal, cumin, and coconut milk	260

## SEAFOOD

<b>ROCK LOBSTER AU GRATIN</b> 🍷 Rock lobster and mushroom in a mustard and brandy sauce. Served with tagliatelle and garden greens	690	:	<b>PAD CHA TALAY</b> Stir-fried prawns, scallops, and squid. Tossed with green peppercorns, chili, wild giner, and sweet basil	420
<b>PAN FRIED SEA BASS FILLET</b> With lemon, capers and dill butter. Accompanied by basil mashed potatoes and fresh market vegetables	420	:	<b>PLA GRAPONG NUENG MANAO</b> 🍷 Whole sea bass poached with lime, garlic, galangal, chili, and lemongrass. Serve with seafood sauce	480
<b>SALMON &amp; PRAWN CASSEROLE</b> With green pea pilaf and a basil cream sauce	450	:	<b>GOONG YUM MAMUANG</b> Breaded prawns with a green mango, chili, and cashew nut salad	420
<b>CAPTAIN'S FISH &amp; CHIPS</b> Beer-battered cod fillet with French fries, tartar sauce, and minted mushy peas	350	:	<b>SEA SALT &amp; CHILI CALAMARI</b> Lightly floured, fried and served with sautéed red chili and garlic	240
<b>GAMBAS AL AJILLO</b> King prawns with olive oil, garlic, dried chili, and lemon. Served with spiced rice	480	:	<b>GOONG TOD GRATIEM PRIKTHAI</b> Sizzling king prawns with garlic and black pepper	450
		:	<b>PLA TUBTIM KROB SAM ROD</b> Fried red tilapia with spicy sweet and sour sauce	390

SERVICE CHARGE OF 10% NOT INCLUDED

PLEASE ASK YOUR WAITER FOR VEGETARIAN OPTIONS



- CHEF'S RECOMMENDATION