

Dessert

Tiramisu

Creamy mascarpone, Kahlua, blueberries, coffee and mango sorbet

380

Broken Bucket

Sticky rice, mango, coconut cream, macadamia in chocolate bowl

480

Apple Crumble

Baked apple with cinnamon powder, caramel, served vanilla ice cream

380

Mille Feuille

Vanilla and chocolate with mixed berry

380

Lemon Tartlet

With yoghurt rice milk ice cream

380

Tropical Mixed Fruits

Fresh seasonal Thai fruits

280



Small plates

- Tuna Tartare**  480
Marinate fresh tuna, avocado salsa with lime dressing
- Prawn Chorizo**  450
Spicy chorizo, prawns, fresh herbs served with butternut puree and artichoke
- Smoke Salmon Ceviche** 480
Smoked Tasmanian salmon, pea puree and green Tabasco
- Mr. Octopus**  420
Slow cooked octopus with beetroot, shallot, coriander and balsamic dressing

Soup

- Wild Mushroom Soup**  480
Roasted mushrooms with herb garlic and truffle puree
- Organic tomato cream soup**  420
Yellow tomatoes, garlic, leek, celery with garlic crouton

Salad

- Yon Salad** 480
Romaine cos, scallops, crispy bacon, garlic croutons, shaved Parmesan, poached egg, Caesar dressing
- Romanian Burrata** 480
Sautéed portobello mushroom, arugula, Parma ham and truffle oil
- Quinoa Salad**   480
Quinoa, sweet corn, tomato, avocado with blueberries, feta and fresh truffle
- Tuna Salad** 460
Seared tuna, avocado, tomato, mixed greens and citrus orange dressing

Thai Traditional

- Tom Yum Goong**  450
Traditional hot and sour soup with Andaman prawns and mushrooms
- Goong Pad Char**  580
Wok-fried tiger prawns with hot basil, fresh herbs and green peppercorn
- Pla Ob Sa-mun-pri**  780
Baked whole sea bass with Thai herbs and vegetable
- Pad Thai**   580
Thai traditional wok-fried rice noodles with tamarind sauce and tiger prawns
- Mee Hoon Gang Poo**   540
Traditional Diamond of Phuket crab meat in yellow curry with vermicelli noodles

Main

- Seafood Bouillabaisse**  480
Classic Mediterranean fisherman's stew with sweet clams, prawns, cod and garlic crouton
- Grilled Wagyu Beef Sirloin**  1,790
(Marble score 4)
With baked potatoes and green peppercorn sauce 300g
- Angus Beef Ribeye** 1,590
(Marble score 3)
Mashed potatoes with broccoli and black pepper sauce 300g.
- Roasted Rack of Lamb** 1,490
With red wine berries sauce, baked potatoes and cream cheese
- Seared Snow Fish**  990
With sautéed mushrooms, mixed vegetables, ponzu sauce and sambal chili
- Seared Tuna Steak**  750
Seared Ahi with black pepper, herbs, onion jam and grilled vegetables
- Grilled Salmon Steak** 680
Norwegian salmon, grilled vegetables, salmon caviar and mushroom sauce

Pasta Corner

- Choice of pasta: Spaghetti, penne, rigatoni, black ink Tagliatelle or spinach linguini
- Tagliolini Scoglio**  560
Mixed seafood, fresh marinara, basil, garlic, and chili
- Lamb Ragout**   480
Traditional Italian-style minced lamb with fresh herbs, green chili and basil
- Vongole**  540
Clams, garlic confit, chili, basil and white wine garlic sauce
- Spaghetti Kee Moe**   560
Thai style wok-fried spaghetti Hokkaido scallops, vegetables, chili basil
- Mushroom Ravioli**  540
Portobello mushroom ravioli with white wine gorgonzola cream sauce
- Risotto Black Ink**   640
Black ink risotto, tiger prawns, shitake mushrooms, Comte cheese

 Signature  Vegetarian  Spicy  Nut

All prices are subject to 10% service charge and 7% government tax

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